



MASTERING YEAST MANAGEMENT

29TH OCTOBER 2020

THE AGENDA

Coffee and Introductions 09.30am

Introduction to Yeast

Fermentation Management

Yeast Handling

Lunch

Yeast Maintenance

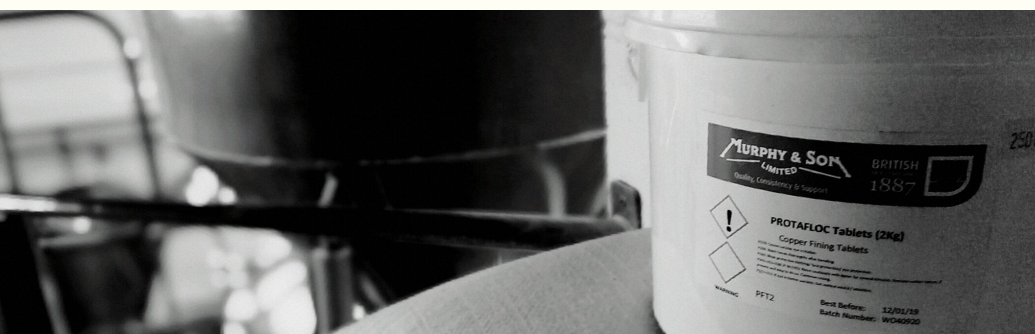
Avoiding Contamination

Yeast Selection

Q & A & Wrap up- 4.30pm

THE VENUE

Murphy & Son Ltd, Alpine Street, Old Basford, Nottingham
NG6 OHQ

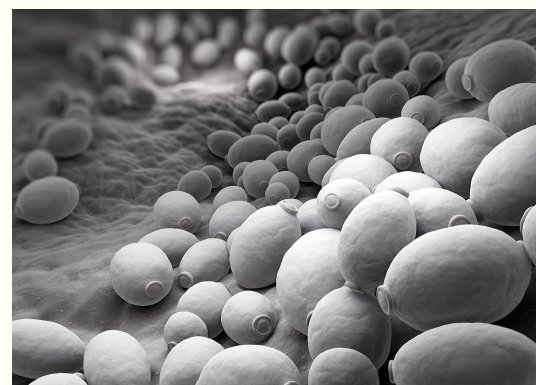
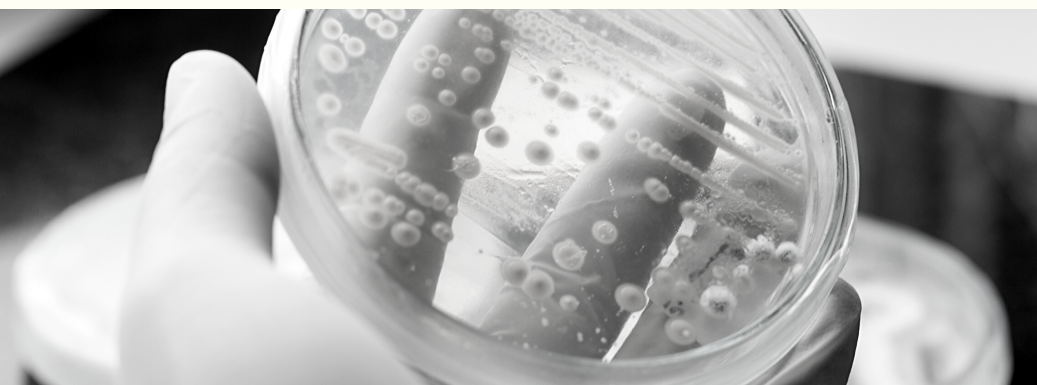


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Learning Objectives

- What is yeast & where it comes from
- What it does & its biology, the yeast life cycle
- How its metabolism works and the role this plays in fermentation
- What is fermentation and how it is utilised by man to make different beers.
- An introduction to flavour terminology and how yeast influences this.
- The differences between using wet & dry yeast cultures
- Basic laboratory methods to help maintain yeast health
- Common brewing yeast contaminants and how to deal with them
- How to keep the brewery clean
- How to select yeasts for particular beer styles.





RECOMMENDED HOTELS

Nottingham West Premier Inn

The Phoenix Centre, Millennium Way
West, Nottingham NG8 6AS

Call 0871 527 856 or book online

Double Tree by Hilton Hotel

Nuthall Road, Nottingham, NG8 6AZ.

Call 0115 979 49 49 or book online

TRAINS AND TRAMS

BASFORD STOP

The trams run from Nottingham train station almost every 10 minutes. Murphy's closest tram stop is the Basford stop (destination stop Hucknall or Phoenix park). You must pay for your ticket before you board.

For the recommended hotels the tram stop is Phoenix Park (destination stop Phoenix park).



DIRECTIONS FROM M1 SOUTH & NORTH

Leave M1 at Junction 26 taking A610 to Nottingham. Continue on the A610 through two roundabouts (traffic light controlled), after which the road ceases to have a central reservation (Nuthall Road). Turn left at the first set of traffic lights after this point, into Stockhill Lane.

Follow the road for about half a mile past a fire station and straight on at a mini roundabout.

After a further 400 yards before passing our site turn left into Cowley Street (where you can park), we're the first right. Press the buzzer for access.



Things you need to know

- The course length is dependent on the number of questions asked throughout the day. We thoroughly encourage participation and networking throughout the event, so please feel free to ask questions, bring your business cards and your brews to share at lunch with the other delegates.
- Limited parking is available at the front reception on Cowley Street and is available on first come first served basis. We recommend arriving at 9.00am if you would like to use the car park to avoid disappointment.
- If you would like to drop off any samples for the laboratory, please print and fill out a cover letter and hand in at reception.
- After the course, you will receive a digital certificate of participation, a goodie bag and all files sent via we transfer link.



Murphy and Son Ltd



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Course Leaders

NICHOLAS BRADING

Technical Sales- The North & Scotland



Nick has been an integral member of the Murphy's team for many years now, starting at the company in September 2007.

You may well know Nick from his work in the export market, although Nick now focuses most of his efforts on supporting breweries in the North of England and Scotland, making his international ventures more occasional.

In case you didn't know, Nick is a bit of a genius and speaker extraordinaire, so we'd thoroughly recommend catching him talk should you have the opportunity. Before Murphys,

Nick worked for Shipstones, Ruddles and Carlsberg International, oh and he's a Master Brewer and Beekeeper!

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Course Leaders

E O I N M O Y N I H A N

Research and Development



Eoin completed his MSc in Biotechnology at The University College Cork, where he examined yeast diversity in cider production.

He recently completed his PhD at the University of Nottingham examining the role of mtDNA in brewing yeast.

When he isn't looking at yeast, he can be found photographing mushrooms for the Irish Fungal Society website (which he also manages).

As a proud Irishman, he enjoys a good stout, and as a prouder Cork man-a pint of Beamish.

He is also very fond of Belgian style ales, owning the book 'How to Brew like a Monk'.



**NEXT TRAINING DAY
26TH NOVEMBER**

**SMALL PACK
PRODUCTION QUALITY**

**MURPHY AND SON LTD,
ALPINE STREET
NOTTS, NG6 0HQ**

26TH NOVEMBER FROM 9.30AM - 4.30PM

CONTACT EVENTS@MURPHYANDSON.CO.UK