



INTRODUCTION TO BEER STYLES

28TH MAY 2020

THE AGENDA

9-9.30 Arrival- Welcome and Coffee

10-11:15 Maximising production

11:30-12:30 Understanding ingredients and recipe design:

12.30- Lunch

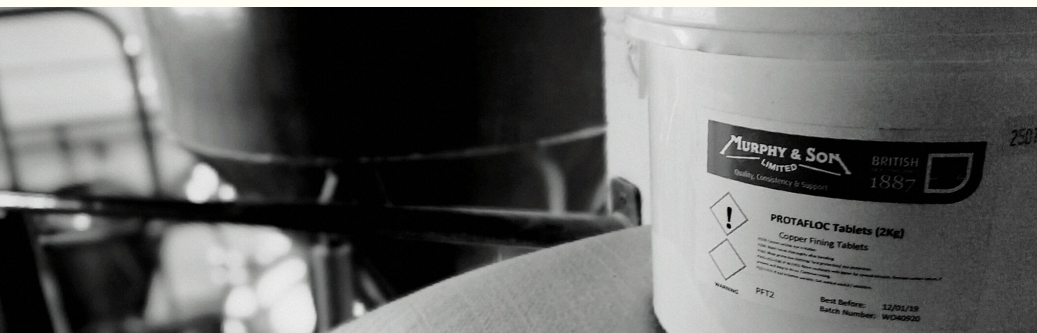
13:30-14:15 Understanding ingredients and recipe design part 2

14:30-15:30 Brewing different Beer Styles

Q&A

THE VENUE

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



WWW.MURPHYANDSON.CO.UK



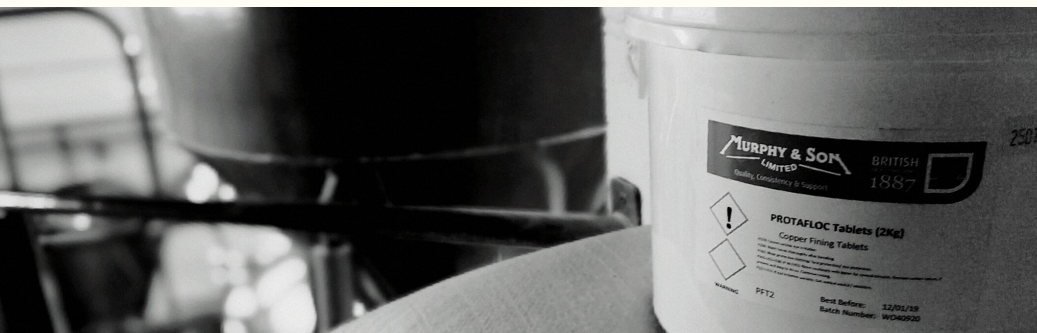
INTRODUCTION TO BEER STYLES

28TH MAY 2020

THE AGENDA

Maximising production:

- Scheduling
- Equipment purchases
- Maintenance
- Efficiency savings
- Margins
- Reducing costs and maximising profits



WWW.MURPHYANDSON.CO.UK



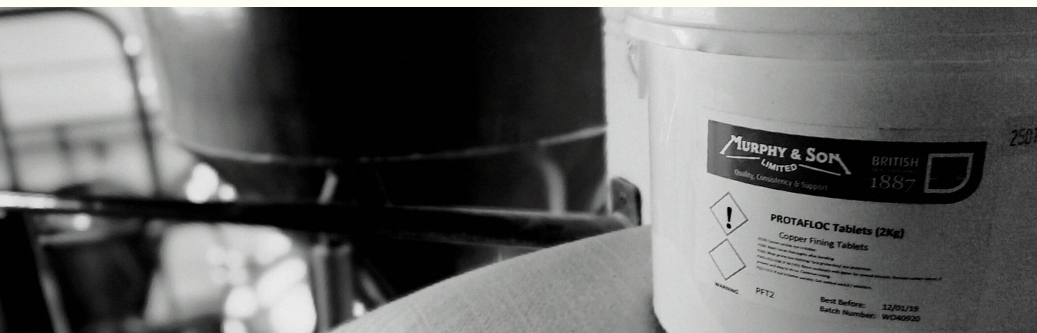
INTRODUCTION TO BEER STYLES

28TH MAY 2020

THE AGENDA

Understanding ingredients and recipe design:

- Water
- Malt
- Hops
- Yeast



WWW.MURPHYANDSON.CO.UK



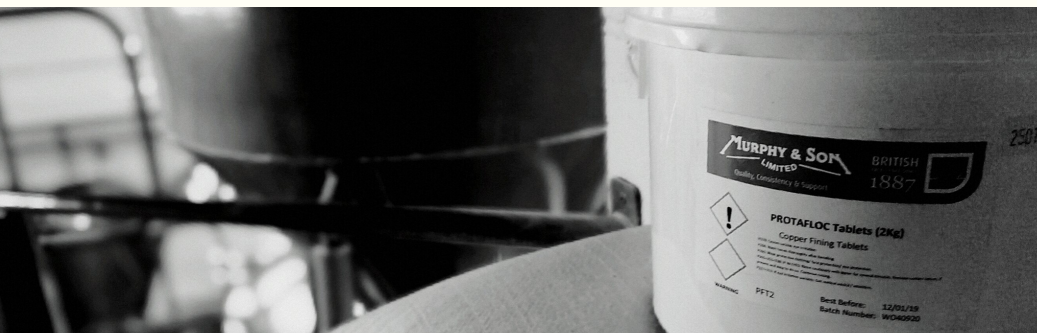
INTRODUCTION TO BEER STYLES

28TH MAY 2020

THE AGENDA

Brewing different Beer Styles

- Strong Beers
- IPA's
- Lagers
- Sour Beers
- Wheat Beers
- 'Free From' Beers



WWW.MURPHYANDSON.CO.UK



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



@murphyandson



@murphys1887



@MurphyAndSonLtd



Course Leader

MAT HENNEY

Research and Development



A qualified Master Brewer with over 10 years' experience in the Brewing industry, Mathew has spent much of this time in Small Regional and Microbreweries producing a wide range of beer styles. Having started with Murphy and Son last year he is now working closely with Breweries in Southern England and Wales to prevent and solve technical issues, improve beer quality and optimise production.

As Head Brewer, Mathew won several regional and national awards for various beer styles and having completed the Master Brewer qualification at a 5bbl brewery is uniquely qualified to translate the best practise of large brewers into small brewery production systems.

WWW.MURPHYANDSON.CO.UK



NEXT TRAINING DAY 25TH JUNE

GEARING UP FOR HACCP & SALSA-NORTH

SIMPSONS MALT

TWEED VALLEY MALTINGS, TWEEDSIDE
TRADING ESTATE, TWEEDMOUTH,
BERWICK-UPON-TWEED TD15 2UZ
25TH JUNE FROM 9.30AM - 4.30PM

CONTACT- EVENTS@MURPHYANDSON.CO.UK