

Vienna

Agenda • April 3 - 8, 2022 • Vienna Marriott Hotel



Ethanol Technology Institute Staff

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Hotel Information

Vienna Marriott Hotel

Parking 12a
1010 Vienna, Austria

Making Reservations Online

Reservations can be made using this booking link:
[Book your group rate for The Alcohol School Vienna 2022](#)

To Reserve By Phone

+43 (0) 1 515 1853
The onsite Reservation Office is open Monday to Friday
8:00 – 18:00 CET, then you will be directed to the
International Reservation office. You must mention
"THE ALCOHOL SCHOOL" to receive the group rate.

Sunday

April 3, 2022

Combined Session - Champion Sports Bar, Vienna Marriott Hotel

5:00 pm
- 9:00pm

Registration and Welcome

Once you've checked into the hotel, please come and find the Alcohol School staff at the Champion Sports Bar (on the reception desk level, near the entrance) anytime after 5 pm. You will have a chance to register for the school, have your picture taken (to later share with your classmates for networking purposes), put your school materials back in your room, and then join us for hors d'oeuvres and an open bar to say hello to old and new friends and get the week off to a good start.

Monday

April 4, 2022

Combined Session - Festsaal Ballroom C + D Theme: Global Industry Review

7:30 am - 8:30 am

Registration

8:30 am - 8:45 am

Welcome

Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)

8:45 am - 9:00 am

Introduction to Programme

Graeme Walker, Ethanol Technology Institute (Scotland)

9:00 am - 9:30 am

Global Fuel Alcohol

Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)

9:30 am - 10:00 am

European Fuel Alcohol

Rob Vierhout, Alcogroup (Belgium)

10:00 am - 10:30 am

Coffee Break

10:30 am - 11:00 am

Global Beverage Alcohol Industry

Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

11:00 am - 11:15 am

Stretch/ Comfort Break

11:15 am - 12:00 pm

Grain Receiving Storage and Milling

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

12:00 pm - 12:45 pm

Enzymes as Processing Aids for Alcohol Production

Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)

12:45 pm - 2:00 pm

Lunch/Session change

Parking Restaurant

Fuel Alcohol Session - Festsaal Ballroom C + D Theme: Feedstocks and Processing

2:00 pm - 2:40 pm

Feedstocks for Fuel Ethanol

Dale Monceaux, AdvanceBio LLC (USA)

2:40 pm - 3:20 pm

Mash Preparation for Fuel Ethanol

Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Russia)

3:20 pm - 3:50 pm

Coffee Break

3:50 pm - 4:30 pm

Small Grains: Liquefaction & Downstream

Dale Monceaux, AdvanceBio LLC (USA)

Beverage Alcohol Session - Festsaal Ballroom B Theme: Raw Materials and Processing

Raw Materials for Beverage Alcohol Production

Douglas Murray, Diageo (Scotland)

Mash Preparation for Distilled Beverages

Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

Coffee Break

Gin & Vodka Production

Kirsty Black, Arbikie Distillery (Scotland)

Free Evening

Tuesday

April 5, 2022

Lallemand Yeast Plant

Lallemand GmbH, Ottakringer Strasse 89,
Festsgasse Entrance,
via Ottakringer Brewery porter
1160 Wien, Austria
Phone: +43 (0) 1 49100

Ottakringer Brewery

Ottakringer Brauerei GmbH
Ottakringer Platz 1,
1160 Vienna, Austria
Phone: +43 (0) 1 49100

Combined Session - Festsaal Ballroom C + D Theme: Feedstocks and Fermentation

8:30 am - 9:10 am

Sugar Feedstocks for Alcohol Production

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

9:10 am - 9:50 am

Wheat as a Feedstock for Alcohol Production

Markus Lehr, VOGELBUSCH Biocommodities GmbH (Austria)

9:50 am - 10:20 am

Coffee Break

10:20 am - 11:00 am

Physiology of Ethanol-Producing Yeasts

Graeme Walker, Ethanol Technology Institute (Scotland)

11:00 am - 11:40 am

Optimising Fermentations through Yeast Nutrition

Jim Miers, Lallemand Biofuels & Distilled Spirits (USA)

11:40 am - 12:20 pm

Yeast Production for Fuel and Beverage Alcohol

Vic de Melo and David Hosking, Lallemand UK (United Kingdom)

12:20 pm - 1:30 pm

Lunch

Parking Restaurant

Combined Session - Lallemand Yeast Plant & Ottakringer Brewery Theme: Yeast Plant and Brewery Visit

1:30 pm - 5:00 pm

Brewery Tour/Lallemand Yeast Plant Tour

5:00 pm - 6:00 pm

Beer Tasting

6:00 pm - 9:45 pm

Networking Dinner

Including return to Vienna Marriott

Ottakringer Brewery

About the Lallemand GmbH Vienna Yeast Plant

Lallemand was founded in Montréal at the end of the 19th century by a young immigrant from the Alsace region of France, Fred "Lallemand". The Chagnon family acquired the business in 1952, set it on a path of expansion and remain the current owner. In 1998 Lallemand established a joint venture with the Austrian yeast producer Harmer Hefe with its plant in Ottakring (a district of Vienna), whereby Lallemand enlarged its baker's yeast activities toward the Western European markets. The plant on Ottakringer Street is now primarily dedicated to pharmaceutical and beer yeast and produces a range of specialty active dry yeasts for the beverage alcohol and baking industries.

About Ottakringer Brewery

Founded in 1837, the brewery remained a family-run company through many owners and in 1938 was renamed the "Ottakringer Brewery, Spirits and Compressed Yeast Factory Corporation, Vienna". As of 1962, Engelbert Wenckheim and his investment partners emphasized and strengthened the character of the private family brewery. In 2014 they opened Brauwerk, Vienna's new creative craft brewery, located on the premises of the Ottakringer Brewery and in 2016, Ottakringer was voted the best brewery in Europe. In 2017, Ottakringer Brewery celebrated 180 years, and by 2018, with many more awards, the entire brewery was awarded the brewery of the year at the Austrian Beer Challenge. Today, the 180 employees are proud to be part of one of the last large, independent breweries in Austria. Starting with the purest spring water from the in-house well, the brewmaster adds the finest hops and barley malt to successfully produce a wide variety of beers. Most recently, this friendly, modern, cosmopolitan brewery has transformed into one of the top event locations in Vienna.

Wednesday

April 6, 2022

AGRANA Plant

AGRANA STÄRKE GmbH, Industriegelände
Pischelsdorf, 3435 Pischelsdorf, Austria
Phone: +43 (0)2277 90303

Combined Session - Festsaal Ballroom C + D

Theme: Yeast and Fermentation

8:30 am - 9:20 am

Yeast Strain Development for Alcohol Production

Struan Reid, Lallemand Biofuels & Distilled Spirits (Canada)

9:20 am - 10:10 am

Yeast Propagation for Fuel & Beverage Alcohol

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

9:50 am - 10:40 am

Coffee Break

10:40 am - 11:20 am

Fermentation Management & Control

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

11:20 am - 12:00 pm

Troubleshooting Fermentations

Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Russia)

12:00 pm - 12:10 pm

Stretch/Comfort Break

12:10 pm - 1:00 pm

New Yeast Opportunities in Alcohol Production

Opportunities for Proprietary Yeasts - Struan Reid, Lallemand Biofuels & Distilled Spirits (Canada)

Opportunities for Non-Saccharomyces Yeasts - Martina Daute, Carlsberg Research Centre (Denmark)

1:00 pm - 2:00 pm

Lunch

Parking Restaurant

Combined Session - AGRANA Plant

Theme: AGRANA Plant Visit

2:00 pm - 6:30 pm

AGRANA Plant Tour

Including return to Vienna Marriott

Free Evening

About AGRANA

Founded in 1988, AGRANA is an international company based in Austria. The bio-refinery commissioned in 2006 in Pischelsdorf is AGRANA's most recent production site. An upstream wheat starch processing plant was added to the site in 2013. A second wheat starch plant has recently been completed.

Top-quality foodstuffs and animal feeds, as well as products for technical industrial sectors, are produced at this biorefinery, with almost zero waste. The Pischelsdorf facility annually processes more than 250,000 tonnes of wheat starch, 55,000 tonnes of wheat protein, 260,000 m³ of bioethanol, 80,000 tonnes of liquefied biogenic CO₂, 290,000 tonnes of feed consisting of 150,000 tonnes of DDGS, 110,000 tonnes of wheat gluten feed and 30,000 tonnes of bran. The close integration of the wheat starch plant and the existing bioethanol factory enable the cereals processed to be utilised particularly efficiently.

Thursday

April 7, 2022

Combined Session - Festsaal Ballroom C + D Theme: Distillation

8:30 am - 9:20 am

Distillation - Theory

Phil Madson, KATZEN International Inc. (USA)

9:20 am - 10:10 am

Distillation - Practice (including anhydrous ethanol)

Tara Vigil, KATZEN International Inc. (USA)

10:10 am - 10:40 am

Coffee Break

10:40 am - 11:30 am

Troubleshooting Distillations

Tara Vigil, KATZEN International Inc (USA)

11:30 am - 12:20 pm

Membrane Technologies for Fuel & Beverage Alcohol

Stephan Blum, Whitefox (Canada)

12:20 pm - 12:30 pm

Stretch/Comfort Break

12:30 pm - 1:20 pm

Contamination & Control in Distilleries

Jean Murray, Lallemand Biofuels & Distilled Spirits (Scotland)

1:20 pm - 2:30 pm

Lunch/Session change

Parking Restaurant

Fuel Alcohol Session - Festsaal Ballroom C + D Theme: Fuel Alcohol Technologies

2:30 pm - 3:20 pm

Dryhouse Technologies

Dale Monceaux, AdvanceBio LLC (USA)

3:20 pm - 4:10 pm

Innovation in Cereal Grain Coproducts

Jennifer Aurandt-Pilgrim, Marquis Energy (USA)

4:10 pm - 4:40 pm

Coffee Break

4:40 pm - 5:30 pm

Multiple Feedstocks for Fuel Alcohol Production

Tara Vigil, KATZEN International Inc. (USA)

5:30 pm - 6:20 pm

Key Analytical Methods for Fuel Alcohol Production

Jim Miers, Lallemand Biofuels & Distilled Spirits (USA)

Beverage Alcohol Session - Festsaal Ballroom B Theme: Beverage Alcohol Technologies

Batch & Continuous Beverage Alcohol Distillation

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

Flavour Distillation In Scotch Grain Whisky

Douglas Murray, Diageo (Scotland)

Coffee Break

Control of Fermentation Congeners

Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)

Key Analytical Methods for Distilled Spirits

Robert Fotheringham, Lallemand Biofuels
& Distilled Spirits (Scotland)

7:00 pm - 10:30 pm

Signature Tasting Reception

Palais Coburg

Friday

April 8, 2022

Fuel Alcohol Session - Festsaal Ballroom C + D Theme: Bioethanol Developments (including 2G)

8:30 am - 9:20 am

Overview of Cellulosic Ethanol Production

Raquel Rodríguez, Lallemand Biofuels & Distilled Spirits (USA)

9:20 am - 10:10 am

Gen 1.5 Options for Bioethanol Production Plants

Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

10:10 am - 10:40 am

Coffee Break/Session Change

Beverage Alcohol Session - Festsaal Ballroom B Theme: Distilled Beverage Developments

Distilled Spirits Maturation

Robert Fotheringham Lallemand Biofuels & Distilled Spirits (Scotland)

Sensory Perceptions of Spirits

Steve Wright Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

Coffee Break/Session Change

Combined Session - Festsaal Ballroom C + D

10:40 am - 11:20 am

Coproducts from Alcohol Production Processes

Joseph Schuberth, Agrana (Austria)

11:20 am - 12:00 pm

Technical Opportunities in the Alcohol Industry

Phil Madson, KATZEN International Inc (USA)

12:00 pm - 1:00 pm

Course Wrap-up and Certificate Presentation

