



# Draught Beer Quality Summit

2020 CBC

**Welcome** – Bridget Gauntner, Bell's Brewery - 1:00 p.m. - 217 CD

**Keynote** – Randy Mosher – Senior Alchemist, Forbidden Root - 1:05 p.m. - 217 CD

## 1:50 p.m. Breakout Sessions

### Demystifying Dispense Gas

Room 217 A

**Bridget Gauntner, Bell's Brewery**  
**and Ken Smith, Boston Beer Co.**

**Abstract:** An introduction to the fundamentals of dispense gas. Learn about CO<sub>2</sub> volumes and the relationship between temperature and pressure, factors needed to have a balanced keg, the problems that cause kegs to become over-carbonated or flat, and the relationship between nitrogen and carbon dioxide in mixed dispense gases. This class is recommended for those new to learning about the mechanics of a draught system.

### Aging Beer – How, When, Why, and Whether You Should

Room 217 B

**David Munro, Bell's Brewery**

**and Ryan Wagner, Guinness Open Gate Brewery**

**Abstract:** The aging of beer, purposeful or not, has a profound impact on the beer when it finally reaches the glass. In this workshop, we'll examine the variables that contribute to the aging process, including time, temperature, and vessel. We'll also discuss where that aging can take place, while still at the brewery, in the hands of the wholesaler, in retail, and with the consumer. Finally, we'll focus on the most critical question of all – to age or not to age? Do some beers really benefit from aging? Which styles should avoid aging at all costs?

### Cleaning Best Practices in Today's Market

Room 216

**Ben Geisthardt, New Glarus Brewing Co.**

**and Nick Jones, Central New Mexico Community College**

**Abstract:** An in-depth look at BA-recommended line cleaning methods and how to implement them into today's dynamic draught environment. Learn how to confirm chemical concentrations via titration, clean systems with an odd number of lines, and work with novel draught equipment such as "sonic cleaners." Cleaning draught systems properly is the only way to ensure brewery-fresh beer tastes great at retail!

## 2:45 p.m. Breakout Sessions

### Draught Beer Quality Manual:

### Calculating Proper Balance and Pours

Room 217 B

**Jaime Jurado, Ennoble Beverages**

**Abstract:** A calculations-based workshop covering necessary elements to thoroughly design draught dispense installations for real-life bars, based on the tools, tables, and charts available in the *Draught Beer Quality Manual* (DBQM). This session is for attendees interested in learning how the DBQM can be used for draught system design training and calculating balance to ensure robust and stable draught pours.

### Growlers & Crowlers:

### Safety, Best Practices, and Legal Considerations

Room 216

**Matthew Laibson, Ballast Point Brewing Co.**

**and Charlie Kyle, Sierra Nevada Brewing Co.**

**Abstract:** This seminar dives into the growing trend of growlers and crowlers as an option for short-term draught beer off-premise offerings. An overview of modern filling methods and best practices to ensure fresh and stable beer "to-go" at brewery tasting rooms and other retail locations will be presented. We'll discuss ways to maintain draught beer quality while considering safety and legal requirements as well.

### Presenting Draught Beer

Room 217 A

**Matt Meadows, New Belgium Brewing Co.**

**and Rob Gerrity, Armadillo Insight**

**Abstract:** Draught beer takes quite a journey through the three-tier-system prior to being dispensed at retail. However, draught beer's journey does not end at the draught system. The perfect draught beer still has the possibility of being ruined at the point of dispense. This presentation will take a deep dive into beer service and presentation. Glassware selection, beer style considerations, hygiene practices, dispense criteria, and pouring techniques all play an impactful role on consumers experience and perception of their beer.

## General Session

### Draught Quality at Retail: Pouring a Great Beer Every Time

3:40 p.m. – 217CD

**Neil Witte, Craft Quality Solutions, Brewers Association Draught Quality Ambassador**

**Abstract:** This seminar details the most important draught beer quality issues for bars, restaurants, and taprooms. Key elements are explored with an aim to simplify the many factors that can affect the quality of the beer between the keg and the customer's glass; including system design and balance, gas dispense, line cleaning and maintenance, glassware selection, cleaning, pouring and serving.

**Networking and Social Gathering - 4:30 to 5:30 p.m. – 217 CD**

BrewersAssociation.org