

## Dear reader,

2018 was a very special year for me. I was honored to confer a brewmaster diploma to my own son, Georg, at his recent graduation from the Academy. Of course I was very proud! The enthusiasm with which my son spoke about his education at Doemens, the dedication and competence of his teachers, the positive atmosphere at the Academy and new perspectives offered by the construction of a new building make me proud to be Doemens' President.



Doemens' course is steady. Classes are full – in some cases with waiting lists. The quality of lessons is rated high by the students and we are also on sound financial footing, which includes the reserves that have been built over the years and which form the basis for constructing the new Academy.

Unfortunately, these reserves are not quite sufficient to support the full scope of necessary investments needed to realize the visionary concept of our future Academy. We are still, therefore, dependent on donations from commercial partners and subsidies from the Free State of Bavaria. Dr. Wolfgang Stempfll manages the complex fundraising efforts with aplomb and tireless dedication. Dr. Werner Gloßner, meanwhile, has maintained his personal contacts with the ministries and these important relationships are bearing fruit.

Planning in the Lohenstraße is well advanced and cost estimates of the past have now become cost calculations. Documents for public tenders are being compiled, which means intensive, detailed work is underway. The next months at Doemens will certainly not be boring!

To everyone who has supported our efforts: my heartfelt thanks! We have the right people with their hearts in the right place! The future will be shaped by a large, dedicated team of individuals and I'm already looking forward to the groundbreaking ceremony on Lohenstraße. Dreams become plans. Plans become reality!

God bless!

Your Georg Schneider

## English course for beer sommeliers

Worldwide enthusiasm for beer continues to grow, and with it the market for professional knowledge transfer. Beer sommelier training courses are now being held across eleven countries in seven different languages. English-speaking beer enthusiasts: don't wait too long to book your spot in the Gräfelting course, as there's only one offered per year directly at the Academy. From September 9<sup>th</sup> to 20<sup>th</sup>, 2019 we'll be training yet another internationally diverse cohort of enthusiasts. This course is characterized by an intensive exchange of beer cultures and beer knowledge from every corner of the globe and is therefore quite popular. For



more information and registration, go to [www.doemens.org/en/savour-academy/beer-sommelier.html](http://www.doemens.org/en/savour-academy/beer-sommelier.html) or write a mail to [biersommelier@doemens.org](mailto:biersommelier@doemens.org).

*Andreas Hofbauer*

## Craft Beer Italy 2019: high level of internationality

Craft Beer Italy (CBI) is just around the corner: less than one month to go for the second edition of the only B2B event in Italy exclusively dedicated to craft beer production. The event will provide visitors with a dual experience. From 27<sup>th</sup> to 28<sup>th</sup> March CBI will offer two essential tools to the craft beer sector operators: an exhibition on production, analysis, packaging and sales of craft beer on a 4000 sqm gross area and a highly professional conference program.

The exhibition area will give visitors the chance to be informed on the latest developments and get in touch with Italian and international companies, among the best in the sector, that you won't meet anywhere else in Italy. The conference is managed by the well-known institutes Doemens and VLB Berlin and represents a chance of improvement and experience sharing thanks to the presence of prominent experts. In this framework CBI, Doemens and VLB Berlin agreed to offer visitors who book on site 5% discount on some Doemens courses as well as 10% discount on VLB's Symposium.

The second edition of the fair goes bigger and will host more exhibitors than the first one! Next to many Italian leader companies, CBI is also proud to welcome big international companies who cover the whole production chain: from plants and components, tools and integration systems with e.g. Kas-

## CRAFT BEER ITALY 2019

Conferenza e mostra per tecnologie, materie prime e marketing

par Schulz, Beertec, Pentair Food and Beverage, Lallemand, Amoretti, Brelex, Hop France, Fermentis, Hopsteiner, Murphy&Son, Palatia Malz, Charles Faram and Weyermann Specialty Malts. Many international exhibitors will also be representing the packaging and lab analysis world: Biotecon Diagnostics, Blefa, Gevoplast, Hamilton Bonaduz, Döhler and Schäfer Container Systems. The complete exhibitor list is available on the official website ([www.craft-beer-italy.it](http://www.craft-beer-italy.it)).

Beside the large exhibition area, the high level technical conference will be the beating heart of the event with contents managed by the two most important European institutes for brewing training Doemens and VLB Berlin. Contents will be divided in macro-areas: just to give you some hints, we will talk about can filling, an extremely topical theme, as well as contract bottling, main fermentation and lagering. Doemens will take care of bottle and can conditioning and the relatively new field of non-alcoholic beers.

Great novelties will complete the visitor experience: four tasting areas (called TASTE IT! Areas) managed by Doemens and Unionbirrai, the finals of the Italian

Championship of Beer Sommeliers and the first edition of the Best Craft Beer Label Contest.

*Craft Beer Italy Team*

## BrauBeviale 2018: Doemens makes its mark!

The BrauBeviale delivered its best results yet. More than 40,000 trade fair visitors (2016: 37,923), including more than 18,000 international participants, made their way from November 13<sup>th</sup> to 15<sup>th</sup> to the Nuremberg Exhibition Center. 1,094 exhibitors, of which 53 percent were international, presented their products and services for the entire process chain of beverage production.

The services offered by Doemens Academy in hall 4, booth 304 were in steady demand. Our portfolio includes our regular education program, our Savour Academy as well as consulting, seminars and services. The newly designed stand was heavily frequented during all three days of the trade fair and staff were able to greet many former and current students as well as numerous business partners and interested parties. International guests, especially, took great interest in the Doemens portfolio.



*The Doemens booth: highly frequented at all times*

Doemens' own flavor standards for beer, soft drinks and water were in high demand as well as the newly offered seminar in 2019 for Certified Sensory Assessment Technician, designed primarily for employees in companies with certification systems. A high sensory assessment competence was achieved by the beers produced in Doe-



*Dr. Werner Gloßner (l.e.) welcomed the delegation of NürnbergMesse.*

mens' own experimental brewery (Ale, hops-accented wheat beer) as well as the specially produced kombucha creations in the flavors guava and apple/elder fruit.



*Many guests and business partners from abroad visited the Doemens booth.*

Doemens staff were not only omnipresent at our booth, but also at the BrauBeviale's side events. In particular, the German Championship of Beer Sommeliers in Forum 1 was the ideal spot to present the skills and knowledge of the beer sommeliers to a larger audience.

Handcrafted drinks were also presented in the Craft Drinks Area, expertly organized by Dr. Wolfgang Stempf. Tastings were conducted by independent experts at a total of eight bars: Gerrit Blümelhuber/Björn Bleier presented a variety of nonalcoholic beers while Peter Schropp had numerous national/international bottled waters on offer.

Conclusion: Doemens has once again made its mark at the BrauBeviale – not only at the booth in hall 4 with a comprehensive range of services, but also with the versatile expertise evident at the Craft Drinks Forum and the fourth German Championship of Beer Sommeliers. The Doemens team is looking forward to participating again at the next BrauBeviale (November 12<sup>th</sup> to 14<sup>th</sup>, 2019).

*Andreas Hofbauer*

## Doemens Flash

### Beer Sommelier

The next Beer Sommelier Course will take place at Doemens Academy in Munich-Gräfelfing from 9<sup>th</sup> to 20<sup>th</sup> September 2019.

### Water Sommelier

The next Water Sommelier Course will take place at Doemens Academy in Munich-Gräfelfing from 6<sup>th</sup> to 16<sup>th</sup> May 2019.

More Information (e.g. schedule and enrollment): <https://www.doemens.org/en/savour-academy/watersommelier.html>

### Doemens Laboratory

The Chemical Technical Analysis (CTA) package as well as the microbiological analysis kit have been reorganized. The CTA package includes a thorough barley grain analysis, a complete wort analysis kit as well as water analysis materials and procedures. See for yourself – our lab team is ready to take your call.

Further information: [www.doemens.org/en/consulting-and-services/analysis.html](http://www.doemens.org/en/consulting-and-services/analysis.html)



### Impressum:

V.i.S.P. Dr. Werner Gloßner,  
Doemens e.V., Stefanusstr. 8  
D-82166 Gräfelfing/Munich  
Tel. +49 (0) 89/8 58 05-0  
Fax +49 (0) 89/8 58 05-26  
E-mail: [info@doemens.org](mailto:info@doemens.org)  
[www.doemens.org](http://www.doemens.org)

Editorial contact:  
Benedikt Meier  
Verlag W. Sachon GmbH & Co. KG  
Tel. +49 (0) 82 61/9 99-3 11  
E-mail: [meier@sachon.de](mailto:meier@sachon.de)