

What a year!

We started strong, right on course, plenty of inquiries, requests from the laboratory for more staff and the new building on budget and on schedule. A trip to Chicago at the beginning of March. There we heard the question: "What about Corona in Europe?" My answer: "It'll be gone by Easter."



Easter came and went. Corona stayed. Doemens activities went into part-time mode, more home office, the laboratory was divided into two teams that no longer met physically, inquiries for consulting/training stopped. This was called lockdown, one of those words you hadn't heard before, as well as "Corona hygiene concept" ... I can't even begin to quantify how many hours were spent on this.

But even then there was still hope. We were able to maintain our webinars at nearly full capacity due to our many years of experience, and preparations for final exams were also underway. And when, in May, we were allowed to open up for instruction and practical workshops again, things seemed to be returning to normal.

New building construction proceeded as expected throughout 2020. Apart from the usual squabbles between teams of specialists about mutual obstruction, visits to the construction site to meet with project managers were a pleasant timeout from Corona worries.

December 2020: The outlook for 2021 includes the final spurt of new construction, though not without some added stress because we have to redouble our efforts to complete sections that were slowed down or even halted this year. It will be a time to implement new ideas, to roll up our sleeves and hit the ground running, because there is still a lot to do.

It's also time to take a breath, open up a cold beer as we think back on all those months of uncertainty, and be thankful for all the colleagues who actively helped tackle all of these problems, for the students and seminar participants who hung in there with us, for our valued customers for their loyalty to Doemens, and of course for the one who has held his hand over us – we have not had a single instance of Corona-related impact to date.

It works even if things are not like we expected at the beginning of the year!

Dr. Werner Gloßner
CEO Doemens

European Beer Star tasting 2020 at Doemens

Once again, the Doemens Academy was the stage for Europe's greatest variety of beer. From October 8 to 10, a two-and-a-half-day tasting session was held in Gräfelfing for Europe's biggest beer competition.

The European Beer Star is one of the most coveted international awards for beer: in 2019, 2483 beers from 47 different countries were entered worldwide, and for 2020, despite the Corona pandemic, there were 2027 beers – a great challenge for the Doemens team led by Björn Bleier, who meticulously unpacked, registered, labeled and sorted the beers in three weeks.



During the two-day expert tasting with a total of 22 tasting rounds, the brewing technology students of the Doemens Academy supported the competition in a very professional way. The beers for the tasting were taken from the refrigerated containers and brought to individual helper teams. These teams poured the beers into labeled glasses and brought them to the designated tasting tables. This year, the challenge for the Doemens Academy and Private Breweries Bavaria was far greater than ever. A hygiene concept was created and implemented.

"Thanks also to the discipline of the tasters and the teams of helpers, the tasting competition went without a hitch," emphasizes Doemens CEO Dr. Werner Gloßner. Stefan Stang, CEO of Private Breweries of Bavaria, adds: "Without the enormous commitment of the team surrounding Kilian Kittl and the Doemens Academy team, we would have never seen such a large number of submissions. Together with Doemens and the tasters, we succeeded in representing the beer in a worthy manner even in Covid-19 times."

However, Doemens Academy did not only act as a logistics and execution service provider, but also as a strong partner of the Association of Private Breweries in Bavaria in its function as an expert in the field of sensory analysis. For years, Dr. Michael Zepf has been responsible for the descriptions of the beer categories in a competent manner. In addition, the business unit manager of the Doemens Savour Academy instructs the "Team Captains" (including Dr. Werner Gloßner and Dr. Wolfgang Stempfl from Doemens) on the day before the tasting competition in new and tricky categories such as "Bohemian-Style Session Lager," "Austrian-Style Märzen," "Speciality IPA," "English-Style Strong Ale" and "Non-Alcoholic Hoppy Beer."

This year there were 70 categories in total, from German-style light beer to non-alcoholic Hefeweizen. In each category, the three best beers were awarded gold, silver and bronze.



Centec supports the new Doemens building

Centec offers fully automated, frame-mounted processing equipment and precise measurement technology. For the new building project, Doemens Academy will receive a craft column water deaeration system (on loan) for its pilot plant from the company. Water must be deaerated to produce high-quality beverages with a long shelf life and to prevent corrosion in boiler and piping systems. The water is distributed in the upper part of the column and flows downwards through the column. Strip gas (CO₂ or N₂) is passed in countercurrent, so that the water, which is then nearly oxygen-free, is collected at the bottom of the column.



Successful graduation of the second water sommelier course in Taiwan

In April the second water sommelier course on Asian soil was completed. A fantastic group from different regions of Taiwan attended the course at the internationally renowned Kai Ping Culinary School in Taipei. After several written and practical exams, which spanned all facets and areas of operation of a water sommelier, 13 participants



completed the course successfully and were delighted to receive the precious water sommelier certificates handed over by Yvonne Wu and Howard Hsia!

Yvonne Wu and Howard Hsia, who successfully completed their water sommelier training at Doemens in 2017, were handling the training – with active support via skype from Doemens water expert Dr. Peter Schropp. Due to the obvious language barrier and the long distance, all training took place in Mandarin on site in Taipei.

Content was based on the English-language course held at Doemens Academy and was supplemented by country and region-specific features that include extensive and diverse sensory assessment practice. Exceptional focus was put on gastronomic topics (e.g. pairing of water with various dishes), that could be practiced extensively at the excellent training facilities of the Kai Ping Culinary School. All sensory training took place at the new premises with excellent equipment for tastings.

Congratulations and good luck for the future water activities to all participants!!! And a big compliment to Yvonne Wu und Howard Hsia for the excellent and proficient conduct of the course! We are looking forward to a long and successful cooperation!



Doemens Flash

Doemens Appointment

Doemens Water Sommelier Education

The next water sommelier course will take place at Doemens Academy in Munich-Graefelfing from March 15th to March 25th, 2021.

More information: <https://doemens.org/en/savour-sensory/water-sommelier/>

World Brewing Academy

International Diploma in Brewing Technology Program: July 19th to October 8th 2021

Master Brewer Program: July 19th to December 3rd 2021

Further information: <https://www.worldbrewingacademy.com/>

Doemens wishes

The Doemens team wishes all its students, business partners and friends a peaceful Christmas time and a good start to the New Year 2021. Stay healthy and always confident!



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