

## Unparalleled Variety!



Filling is the last important step in the beverage production process before the product is delivered to the customer. For this reason we attach great importance to filling and packaging in our training program. It is essential to always present theoretical content – basic knowledge – embedded in practice. We can now fully meet this requirement in our new filling and packaging technology center.

As a master brewer and machine specialist, I have been involved in professional development for 20 years, with a focus on bottling. It is important to me that the students develop a feeling for the many complex processes in filling as they learn to understand the functionalities and details of the machines. Our new filling and packaging technology center consists of machines/units from a wide range of manufacturers. Through intensive communication with suppliers before and after installation and commissioning, we are in a position to pass on this knowledge with confidence.

The first trial runs clearly prove that our pilot plant is unique! We can demonstrate and practice a variety of filling techniques and thus ensure an effective transfer of knowledge. Fascinating, yet valuable: several types of containers (glass, PET, cans) can be filled with our system, so that differences in handling and components can be demonstrated very efficiently.

It is also important to operate the pilot plant in a microbe-free environment with an acid-proof floor, with considerations for room height, ventilation, lighting. Thanks to its modern layout, the plant can be operated by just one or two people, which ensures optimal knowledge transfer. As anyone can see, our system is fully functioning, in the truest sense of the word.

Yours sincerely,

**Maximilian Roithmeier**  
Head of Filling Technology

## World Brewing Academy takes off again!

**Chicago, February 7, 2022. The time had come. The first World Brewing Academy (WBA) courses since Corona could finally commence! 31 students from twelve nations and four continents were able to start their courses for the 12-week International Diploma in Brewing Technology Program and the 20-week Master Brewer Program.**



WBA class at Siebel Institute

The first six weeks in Chicago were dominated by theoretical brewing technology basics. Of course, knowledge transfer was supported by practice and shored up by exciting trips to working breweries. An experienced, expert team consisting of faculty from the Siebel Institute as well as the two Doemens teachers Michael Eder and Dr. Michael Zepf organized the lessons.

After six weeks, it was time for everyone to pack their bags and head to Munich, where they continued their studies at Doemens Academy with the practical and business manage-



Michael Eder teaching at Siebel Institute

ment module of the technical case studies on Monday, March 14. This was followed by the module that the students had been eagerly anticipating for weeks: the practical sessions

- in the brewhouse
- in the fermentation and maturation cellar
- in the filtration area and
- at the filling line.

All practical units were backed by theory.

After ten intensive weeks, the 2022 WBA class, with its very international line-up, had become a working team and was very much looking forward to an absolute highlight: the whirlwind, 11-day European Study Tour, where they visited 20 different breweries, malt houses, supplier companies as well as the Hop Research Center Hüll in Wolnzach, Germany, and the Zythos Beer Festival in Belgium.

After their successfully completed exams, the two course leaders responsible for the Siebel Institute and



WBA students in front of the Doemens' brewhouse and fermentation cellar



Practical training: filling line



Sensory training



European Brewery Study Tour



WBA Diploma Graduation

the Doemens Academy, John Hannafan and Michael Eder, were able to ceremoniously award the certificates for the International Diploma in Brewing Technology on April 29.

After a break of five weeks, which the students used either for a holiday in Europe or to visit their families at home, the final eight-week intensive module ("Advanced Applied Brewing Techniques") started on June 6, culminating in the coveted Master Brewer degree. In this module, brewing projects, which include thorough microbiological and chemical-technical analysis, are independently managed in small groups and backed by the requisite theoretical knowledge.

After passing their final exams, all international students of the World Brewing Academy will have an opportunity to celebrate their Doemens Academy graduation together with the new master brewers and brewing technologists on July 29, 2022, then go forth to pursue careers as master brewers!

## DOEMENS FLASH

### Doemens Biersommelier

The next Doemens Biersommelier will take place at Doemens Academy in Gräfelfing near Munich from August 29 through September 9, 2022.

Further information: <https://doemens.org/en/beer-sommelier/>

### drinktec

Doemens is already looking forward to drinktec, which will take place at the Munich Exhibition Center from September 12 to 16, and warmly welcomes visitors from Germany and abroad. You will find us in hall C6 at booth 402.

## drinktec

### World Brewing Academy

Are you looking to gain the technical knowledge you need to move up in the world of commercial brewing? It's time to maximize your career potential by studying with World Brewing Academy. September 19, 2022, will mark the start of two of our iconic programs: the WBA Advanced Brewing Theory Program and the WBA International Diploma Program.

More information: [www.siebelinstitute.com](http://www.siebelinstitute.com)



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