

Because quality is what matters!



The persistently high inflation rate for food products is making even price-sensitive customers take a closer look at the receipt. It is therefore crucial that the consumer is not disappointed by the products. Product quality and customer satisfaction are often taken for granted.

However, in addition to a solid process understanding, a seamless quality control is necessary to consistently meet the high demands of consumers - not to mention the serious consequences that "poor" or, in the worst case, contaminated product can have. This risk should be more than enough reason to continually focus on quality assurance in your operations and leave nothing to chance. True to the motto: Quality is when the customer keeps coming back, not the products.

As your competent partner in the brewing and beverage sector, Doemens offers a wide range of services in the laboratory field, in addition to extensive seminar and training opportunities. Whether you are looking for a new yeast strain for a new beer creation, need an expanded CTA analysis, require a critical examination in microbiology, or need new flavour standards for training your tasting panel - we are happy to assist you!

Since mid-May 2023, I am responsible for a team of six as the head of Doemens laboratories. Another focus will be on theoretical and practical CTA training in further education for brewmasters. Exciting tasks await me, both internally and in the consultancy and service sector with you. Looking forward to a productive collaboration.

Yours sincerely,

Lukas Schappals
Head of Doemens laboratories / Lecturer

New head of Doemens laboratories

Since mid-May 2023, Lukas Schappals has been leading a team of six as head of the Doemens laboratories. A principle focus will be on theoretical and practical CTA teaching as part of the master brewer training programme. The services offered by the laboratories range from a comprehensive yeast bank featuring more than 120 bottom- and top-fermenting brewery yeasts, extensive chemical-technical and microbiological analytical tools such as flavor standards for training taster panels in the beverage industry. Another business field is the pro-

duction and distribution of microbiological culture media.

After completing his studies at the Technical University of Munich-Weihenstephan with an M.Sc. in Brewing and Beverage Technology, Schappals first worked as an Assistant Brewmaster in Nepal. This was followed by several years at a large German wheat beer brewery as the coordinator for process optimization and a position as head of quality assurance, sustainability and occupational safety at a medium-sized brewery.



Lukas Schappals (middle) with Doemens-CEO Dr Werner Gloßner (left) and Managing Director Dr Gerrit Blümelhuber

Finest Beer Selection with first-class partners

What would a new beer tasting format be without excellent partners from the brewing industry? Finest Beer Selection by Meininger & Doemens is looking forward to working with global natural resources enterprises Weyermann® Malz and Hopsteiner. Weyermann Malz®, a world-renowned producer of specialty malts, has always been committed to beer diversity. The Bamberg-based company fully supports the Beer Selection concept with its

transparent, comprehensible evaluation standards and is happy to assist this global effort as a premium partner.

The Hopsteiner company is one of the world's largest trading houses with its own hop farms and refining plants. They not only deliver high-quality and innovative products, but also attach great importance to supporting sustainable projects such as Finest Beer Selection. The company appreciates the advantages of the

new tasting format: transparent quality benchmarks, individual evaluation of all beers and outstanding



Weyermann CEO Sabine Weyermann and Ulrich Ferstl (left), Team Leader for Direct Customers and Food, along with Doemens CEO Dr. Werner Gloßner.

sensory assessment expertise. Many thanks to both companies for their supporting contributions!



Hopsteiner CEO Joachim Gehde (right) and the Technical Director Frank Peifer.

WBA Master: historical beer brewing

Since the beginning of June, the students of the World Brewing Academy (WBA) have been at Doemens Academy to successfully complete the Master Brewer Program. The module "Advanced Applied Brewing Techniques", which lasted until the end of July, primarily focuses on practice. Therefore every week the course split into two groups to brew at two different locations: one group brewed at Doemens' 5hl brew house while the other group is brewing at a local brewery.

A new addition to the program was historical beer brewing at the "Markus Wasmeier Freilichtmuseum Schliersee". The students were excited to experience brewing beer as

it was done 300 years ago. Under the expert guidance of brewer and beer sommelier Olaf Krüger, the group brewed a "Dunkel" on the wood-fired brew house. Thanks to the historic equipment, they were able to precisely follow the process from mashing to wort cooling since every step had to be done by hand.

The brewing recipe was created beforehand during class with Michael Eder's support. This brewing experience showed that great brewing results can even be achieved with historical equipment and traditional procedures. Craft brewing, historical beer brewing and a wonderful Bavarian ambience made this day a unique experience!



Doemens Biersommelier course in Korea

Since 2015, we have been successfully conducting Doemens Biersommelier courses in South Korea with Doemens representative Jihee Lee and the company Brewworx. Basic courses are held several times a year, and an upgrade course is held once a year. In July, the head of the Doemens Savour Academy, Dr. Michael Zepf, was again personally on site in Seoul, took over part of the training, led through the final exam Biersommelier and was thrilled by the passion for beer and the beer enthusiasm of the participants!



Fifth water sommelier course in Taiwan

Taiwan – after Germany – boasts the largest number of certified water sommeliers! This is mainly thanks to the commitment of Yvonne Wu and Howard Hsia, who have now successfully offered their version of the Doemens water sommelier course in Taipei for the fifth time. The partnership between Doemens Academy and the "Kai Ping Culinary School" in Taipei has already been in place since 2018.



Impressum:

V.i.S.P. Dr. Werner Gloßner,
Doemens e. V., Lohenstraße 3
D-82166 Graefelfing/Munich
Tel. +49(0)89/85805-0
Fax +49(0)89/85805-26
E-Mail: info@doemens.org
www.doemens.org

Editorial contact:
Peter Neuner
Verlag W. Sachon GmbH
Tel. +49(0)8261/999-317
E-Mail: neuner@sachon.de