

„Produce a good brew and talk about it “



Beer drinkers love their beer, which is commonly delivered through many distribution channels without being tasted. In restaurants and pubs, some guests have come to appreciate a little help when selecting a brew from the drinks menu. Producing a good brew is one thing, explaining its character and its compatibility another entirely. To boost credibility, it helps to have a knowledgeable person at hand who does not work for any particular brewery.

This is where Finest Beer Selection comes in, a quality assurance test that enables brewers to present their beer quality across all distribution channels. If the Finest Beer Score is accompanied by an easily comprehensible evaluation of the product - and by a correct flavour profile - the consumer's needs are served to satisfaction because he or she now has a credible basis for making a decision. In its first year, this new platform has already proved its worthiness: nearly 200 brewers from 18 countries entered 880 beers for the Finest Beer Selection premiere.

In 2023, Meininger Verlag and Doemens, two partners with outstanding sensory competence and experience, have joined forces. A quality seal has been developed in record time, consistently assessing the beer entries in all their facets from a beer drinker's point of view. 50 trained tasters evaluate the beers on the basis of a transparent, 100-point scheme so that the aroma profile of each brew is presented in a comprehensible way.

"Produce a good brew and talk about it": The "talk" then requires multimedia presentations across the spectrum. A bespoke pamphlet presents the award-winning beers of the Finest Beer Selection in an attractive and informative way, and full descriptions of individual award-winning beers can be easily found on the Finest Beer Selection website. Alongside marketing efforts by the brewers themselves, a network is created so that everyone involved across the supply chain has access to this quality seal and can link to the Finest Beer Selection for reference. As a result, trust is assured and information shared in a persuasive manner for the benefit

Dr. Werner Gloßner
CEO Doemens

Andritz mash filters installed in new brewhouse by Ulrich Maschinenbau

Doemens training and pilot brewery can boast a new highlight: an Andritz SE 630 MD mash filter! The mash filter donated by Andritz Separation has a chamber volume of 118 l and can thus hold almost 100 kg of malt grits. This makes the mash filter an excellent match for the existing Doemens 5 hl brewhouse. At a pressure between 0.8 and 1.2 bar, the wort is extracted within one hour.

Doemens now has a brewhouse that is unique worldwide, in which both wort extraction with a lauter tun and with a mash filter can be demonstrated for students. The mash filter was mounted on rolls for this purpose and can be connected to the brewing system with flexible piping. When using the lauter tun, the mash filter can be easily removed from the brewhouse.

In order to provide the appropriate powder grist quality, the Doemens milling room was expanded to include a hammer mill. By integrating the mash filter into the existing Braumat control system of the brewhouse, operation can be either fully automatic or manual. During the initial brews,

the mash filter performed well, operating it was not complicated. But, more importantly, the quality of the wort obtained was outstanding in all parameters!

The entire mechanical integration, including the provision of the material free of charge for Doemens as well as the entire planning process, was carried out by the company Ullrich Anlagenbau. It was particularly important that the time schedule was strictly adhered to, as the integration in spring 2023 clashed with the master brewing sessions of our brewing and beverage technologists and our brewmasters. The promised installation dates and times were met in time.

Details that Ullrich Anlagenbau's planners and fitters came up with were also notable. In addition to the possibility of removing the mash filter from the brewhouse when it is not needed, easy connections with the pipes and good accessibility were also included.

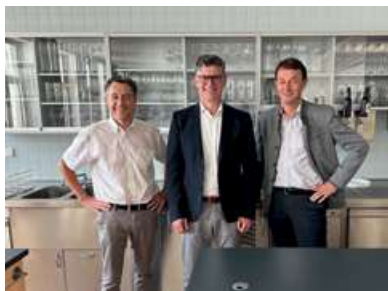
Conclusion: The project was a prime example for the implementation of new plants in an existing operation!



Dr. Dietmar Kaltner joins Doemens

The gentleman is no stranger to the national and international brewing industry. As of September 1st, Dr. Dietmar Kaltner has been leveraging

his skills and abilities in his new position at Doemens. He has diverse responsibilities, including activities in the Savour Academy as well as



Dr Dietmar Kaltner (middle)
with Dr Werner Gloßner (right) and
Dr Michael Zepf

lecturing and seminar teaching duties.

Prior to joining the Doemens team, the graduate engineer for brewing and beverage technology gained more than 20 years of extensive experience in various management positions in well-known medium-sized and larger corporate entities in the hops sector. These range from project management and product development to technology consulting.

Sommelier de Agua: Water Sommelier training available now in Spanish

Doemens Academy has been offering water sommelier training since 2011. What began as a two-week course in German for the DACH region (Germany, Austria, Switzerland) has established itself internationally in recent years. To meet the steadily growing international demand, an English-language course was developed for the first time in 2016, which has since been held at least once a year at Doemens Academy. Finally, in 2019, a course in Mandarin followed, which was designed together with our partner, Kaiping Culinary School in Taiwan, and has since been held once a year in Taipei.

In 2024, a Spanish version of our successful course will be offered for the first time. This will be conducted

from **September 9th – 20th, 2024** by Rosa Elena Pita Coelho, a Venezuelan who successfully completed the course at Doemens this year. As a chemical engineer with many years of professional experience in the water sector, she has excellent knowledge of all aspects of water. She is supported – especially in the sensory tastings – by Dr. Peter Schropp, who has been in charge of all water sommelier activities since the start. The course will be held in Gräfelfing near Munich; the venue is thus easily accessible from the airport, thereby attracting participants from Spain as well as South and Central America. Further Information: <https://doemens.org/en/savour-sensory/water-sommelier/sommelier-de-agua/>



To a successful cooperation: Rosa Elena Pita Coelho and Dr Peter Schropp

DOEMENS-FLASH

Doemens at BrauBeviale



We look forward to your visit in
Hall 4, Booth 302!

There we can also taste a lager brewed in our pilot brewery itself!

World Brewing Academy – Courses 2024



WBA International Diploma in Brewing Technology Program (6 weeks at Siebel Institute in Chicago and 6 weeks at Doemens Academy in Gräfelfing): The next courses take place from February 12th to May 3rd 2024

WBA Master Brewer Program (20 weeks, building on the Diploma Course 6 weeks at Siebel Institute in Chicago and 14 weeks at Doemens Academy Gräfelfing): The next course takes place from February 12th to July 26th 2024

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