

Clear the stage for beer sommeliers!



Beer sommelier training has been around for over 20 years, and the Association of Beer Sommeliers has been in existence for 20 years. As beer sommeliers, we care deeply

ly about the beer market and are always on the lookout for the right beer to meet the diverse demands of consumers. Consumer behavior is changing, and as beer sommeliers, we have to respond to that. A few years ago, during the craft beer wave, it was easy to be a beer sommelier; diversity was in demand and needed to be explained. Currently, sensory diversity seems to be taking a back seat, and that is precisely when well-trained beer sommeliers are needed to bring to light the "taste treasures" that the beer market has to offer.

The stage was also brightly lit at the World Cup of Beer Sommeliers at the opening of drinktec in September 2025. The media attention already during the preparations for the World Cup was enormous. Experts trained their senses to be perfectly prepared for the blind tastings. Presentations in front of an audience were practiced to draw attention and create suspense from the glass to the guests. The Netherlands was most successful in this regard, taking first and second place. Léon Rodenburg deservedly became the new champion, Dennis Kort came in second, and Oliver Klammer from Austria came in third.

Interest from the press and media was so great this year that we had to coordinate the various camera teams in the room. The livestream from three camera angles on our YouTube channel provided an impressive insight into the event and the stage we offered for our cultural treasure, beer.

It's time to say thank you: Thank you to all the beer sommeliers who were part of this impressive world championship, thank you to all the supporters and sponsors, and thank you to the brewers' associations. I would particularly like to highlight Austria, the "Bierland Österreich", which will host the next world championship in 2027. We have great breweries with unique beers, and the beer sommeliers put them in the spotlight. Spotlight on!

Jens Luckart

Head of Doemens Savour Academy

drinktec 2025: Doemens booth attracts visitors



Photos: Doemens

With more than 58,000 trade visitors from 164 countries and over 1,100 exhibitors from 68 nations, drinktec has once again confirmed its role as the world's leading platform for technologies, trends, and solutions. Feedback from Doemens was also extremely positive: inspiring discussions, valuable contacts, and a strong sense of unity allow Doemens to look to the future with optimism.

The Doemens team was well-represented and was able to respond to the many inquiries. Numerous visitors from Germany and abroad came to booth 502 in hall C3. Among them were many new contacts who came to find out about the range of services on offer. There was considera-

ble interest in the various training courses in the beverage sector, but consulting and laboratory services were also in high demand.

The various drinks (including light lager and hoppy wheat beer) from our teaching and experimental brewery received excellent sensory ratings, as did the two cola mix products in Alpine and Italian Bitter Style. This was yet another indication of the company's innovative strength and expertise in product development. Conclusion: Five days of networking and intensive exchange are now behind the Doemens team – Doemens is more than well positioned in the national and international beverage industry, as will be evident at the next drinktec in 2028 ...

Léon Rodenburg from the Netherlands is the new World Champion Beer Sommelier

It was a neck-and-neck race: Léon Rodenburg from the Netherlands impressed the jury in Munich on September 14th, 2025, with his outstanding stage presence and excellent communication and sensory skills – and was crowned the eighth world champion of beer sommeliers.

For the 2025 World Cup, 93 beer sommeliers from 18 nations and four continents traveled to Munich to determine the best of the best. It became clear early on that victory and defeat would be decided by nuances, as the level of performance was extremely high. The competition began on September 13th, 2025, at Doemens with two preliminary rounds (recognizing beer flavors and beer styles) and continued the next day at the Munich Exhibition Center with the semifinals and finals.

The ten best participants from five countries qualified for the semi-finals, which were held in a knockout format, with the six best advancing to the grand final. The audience created a fantastic atmosphere in the packed hall. A high-caliber jury consisting of former world beer sommelier champions evaluated the final-

ists based on clear criteria: sensory assessment of the beer, in-depth background knowledge (storytelling), appropriate food pairings, and overall performance on stage.

Each finalist was assigned a blind beer. The challenge was to present this beer in a competent and exciting way – including a sensory description and a common thread in the presentation. In a thrilling final, Léon Rodenburg from the Netherlands ultimately emerged as the deserved winner. He succeeded most impressively in inspiring the jury and audience with his profound knowledge of La Trappe Tripel, coupled with presentation skills and emotion. Second place went to Dennis Kort, also from the Netherlands, and third place went to Oliver Klamlinger from Austria.

Conclusion: A superlative event with a highly international flavor and extremely well-prepared beer sommeliers. Although it is a competition, it is characterized by immense friendship across borders! The Doemens team is already looking forward to the next World Cup of Beer Sommeliers, which will take place in Austria in 2027.



Léon Rodenburg (center) with runner-up Dennis Kort (right) and third-place finisher Oliver Klamlinger

DOEMENS-FLASH

📌 Sommelier de agua with its new training format

In 2024, we offered our water sommelier training course in Spanish (Sommelier de agua) for the first time! For the second edition, we have switched to a hybrid training format. This means that the theoretical part will be offered online. Online learning units will be available starting in January 2026. The practical training, especially content such as sensory analysis and water & food pairing, will take place in person from **April 20th to 25th, 2026**, lasting one week, and will be held at Doemens Academy near Munich, Germany.

Further information and registration at <https://doemens.org/en/savour-sensory/water-sommelier/sommelier-de-agua/>

📌 World Brewing Academy – Courses 2026



WBA International Diploma in Brewing Technology Program (12 weeks): The next courses take place from **March 9th to May 29th 2026**, only at Doemens Academy

WBA Master Brewer Program (20 weeks, building on the Diploma Course): The next course takes place from **March 9th to July 31st 2026**, only at Doemens Academy

Further information: <https://www.siebelinstitute.com/courses/advanced-level>

Imprint:

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:
Thomas Eisler
Verlag W. Sachon GmbH
Tel. +49(0)8261/999-313
E-Mail: eisler@sachon.de