

## Preserving tradition. Shaping the future.



The world of brewing is changing – and with it, the demands placed on a modernized, international education are increasing. Change often raises questions. Take, for example,

the decision to relocate the Siebel Institute's educational operations from Chicago to Montreal. What defines the World Brewing Academy remains unchanged. For more than 25 years, the partnership between Doemens and the Siebel Institute has guaranteed a unique, world-class education in the brewing industry. The combination of European and North American brewing philosophies, coupled with a balanced blend of theory and practice, has shaped generations of brewing professionals. This successful model remains in place.

The new location in Montreal at Siebel's parent company, Lallemand, opens up new opportunities for us to solidify our cooperation. It offers excellent conditions for international students, a strong brewing culture, modern infrastructure, and direct access to research and innovation. At the same time, the values that have defined our programs for decades remain intact: professional excellence, practical relevance, and an international community that extends far beyond the classroom.

For the World Brewing Academy, the move heralds more than just a new beginning, it manifests a logical next step. Theoretical coursework will be taught in Montreal in the future, while practical training will continue to take place at Doemens in Munich. This preserves the core of our concept: stretching minds across two continents, leveraging the strengths of two well-established institutions, each with a rich tradition.

It is particularly gratifying for us that we are able to embark on this path together. The trusting collaboration between Doemens and the Siebel Institute has proven its worth over decades. It forms the foundation for our continued ability to meet the high expectations of our students and those of the international brewing industry.

**Dr. Werner Gloßner**  
Doemens Managing Director



## World Brewing Academy: Big day at Doemens!

The end of May was a special day for the students of the World Brewing Academy: 14 participants received their diplomas for the International Diploma in Brewing Technology Program. The students look back on an intense, educational, and inspiring time together.

The international group, with students from Asia, South America, Central America, and North America, impressed not only with their curiosity, diligence, and great dedication, but

also with their exceptionally friendly and harmonious interactions.

At Doemens, the students were able to deepen their theoretical knowledge of brewing while gaining valuable practical experience in laboratories and the technical center of Doemens. The diplomas were handed over by Michael Eder, Head of the World Brewing Academy at Doemens, and John Hannafan, General Manager and Director of Education at the Siebel Institute.



Happy students with their diplomas



John Hannafan (l.) and Michael Eder

## An effective partnership: Hopsteiner and Doemens expand their collaboration

Doemens Academy is pleased to further expand its collaboration with Hopsteiner, a leading global hop supplier and expert in the cultivation and marketing of hops and hop products. Key aspects of the partnership were finalized during a joint meeting with Michael Geißer (Sales Manager) and Chris Heinze (Senior Marketing and Sales Manager).

Hopsteiner remains committed to the Finest Beer Selection and intends to play an even greater supporting role in the future. In addition, the company will serve as a new sponsor at the German Beer Sommelier Championship taking place on September 12th, 2026, and will act as the main sponsor for the next World Beer Sommelier Cham-



Effective partners: Michael Geißer (2nd from left) and Chris Heinze (2nd from right), both from Hopsteiner, with Dr. Werner Gloßner (left) and Jens Luckart

pionship in Austria in the fall of 2027. Another milestone is Hopsteiner's involvement as a partner in the Institute of Masters of Beer (IMB) starting in

2027. With this strong partnership, guided by the motto "Top hop expertise for first-class beer experiences,"

we are jointly setting new trends for the industry and look forward to a successful collaboration.

## Expansion of the de-alcoholization plant at the Doemens Technical Center

Our technical center has been equipped with a de-alcoholization system provided - by GEA – at the time of construction of the new Doemens facility. This system is based on the Aroma-Plus process using reverse osmosis. In collaboration with GEA, a new add-on to the system includes a high-performance additional membrane. With a fivefold increase in filtration area, this enables significantly more efficient processing of larger batches while maintaining consistently high product quality. Additional modifications (including piping), implemented with our other partner Ullrich Anlagenbau, further optimize plant operation. In addition to the production of non-alcoholic beers (up to 0.0% ABV), the expansion also opens up new possibilities for applications in the wine and spirits sec-



Lukas Schappals

tor. "The rising demand clearly shows: non-alcoholic products are a forward-looking segment—and we now have the technology to deliver large batches of product!" says Lukas Schappals, Head of the Consulting, Laboratories, and Technical Center division.

A heartfelt thank you to GEA and Ullrich Anlagenbau for their continued support of our technical installations!

## Former WBA student wins gold at the World Beer Cup

Anthony Haynes is the award-winning head brewer at Piece Brewery and Pizzeria in Chicago, Illinois. As a graduate of the World Brewing Academy's Master Brewers Program and a recipient of the Michael James Jackson Foundation (MJF) award, Haynes has significantly enhanced the brewery's reputation, including by winning a gold medal at the 2026 World Beer Cup for his beer "Dark N' Curvy" in the "South German-Style Dunkel Weizen" (German dark wheat beer) category. "A solid education at the World Brewing Academy can quickly lead to a gold



Proud award winner: Anthony Haynes (r.) with Keil Weimer, former head brewer at Piece Brewery

medal at a beer competition," said Michael Eder smugly, who is responsible for WBA training at Doemens.

## DOEMENS-FLASH

### Water Sommelier Training 2026

Our "Water Sommelier" training programme is unique in the world! In total, 80 training units are offered within 10 days. The next Water Sommelier units will take place at Doemens Academy in Munich-Gräfelfing from **October 19th** through **October 30th, 2026**.

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



### World Brewing Academy Schedule

#### WBA International Diploma in Brewing Technology program 2026/2027

Montreal/Munich, 12 weeks, September 14, 2026 - December 11, 2026

Montreal/Munich, 13 weeks, March 1, 2027 - May 28, 2027

#### WBA Master Brewer Program 2027

Montreal/Munich, 20 weeks, March 1, 2027 - July 30, 2027



**WORLD  
BREWING  
ACADEMY**

DOEMENS ACADEMY • SIEBEL INSTITUTE OF TECHNOLOGY

Further information:

<https://www.siebelinstitute.com/>

#### Imprint:

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

Editorial contact:

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