

It never hurts to learn more!

Anthony Haynes about his time at the World Brewing Academy

Anthony Haynes is the award-winning head brewer at Piece Brewery and Pizzeria in Chicago, Illinois, USA. 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. In the interview, he talks about his time at the World Brewing Academy (WBA) and how it shaped him, both personally and professionally.



image: Anthony Haynes

BBII: First of all, congratulations on winning a Gold Medal at the World Beer Cup for your German-Style „Dunkelweizen“. How did it feel when you heard the news?

Anthony Haynes: It was an unbelievable feeling! I was there at the awards ceremony. As soon as they called Piece's name, I remember so much cheering coming from everyone, especially the other Chicago breweries. It is a great moment I'll never forget.

BBII: The Dark N' Curvy has also been successful in other beer competitions in the past ...

Haynes: The Dunkel is actually a past recipe of Piece from the late Jonathan Cutler. It had won 3 times before, all at the Great American Beer Fest with the last win in 2011. This is the first Gold and it was at the World Beer Cup. Being able to start at Piece and win a medal was great, but being able to make a great recipe the best I can and honor Cutler with the gold means the world to me.

Anthony Haynes, Head Brewer at Piece Brewery and Pizzeria in Chicago, Illinois, USA

BBII: Your brewing career already included several years of professional experience in Chicago breweries before joining the World Brewing Academy 2025. What motivated you to pursue additional education at that stage of your career?

Haynes: It never hurts to learn more! When I found out about the The Michael James Jackson Foundation Award for brewing and distilling, I knew that could help advance my career and get the technical training that I always wanted.

BBII: Why did you specifically choose the World Brewing Academy Master Brewer Program?

Haynes: I live in Chicago and Siebel had a lot of history here, so it was a clear choice. I also had completed the WBA Concise course on-line and wanted to continue that education through the WBA since that was a good intro course.

BBII: Looking back, what were the biggest benefits of the WBA program for you personally and professionally?

Haynes: Personally, I was excited to learn and eager to start something new. The continuance of learning is always my goal. The experience I had in Munich, Germany, and beer culture was the most incredible thing and for me to spend a few months there really does enlighten you. Professionally, I

image: Doemens



Anthony Haynes (r.) with Keil Weimer, the former head brewer at Piece. „I had taken over for him as he went to brew in New York. He is the biggest reason why I'm at Piece“, Haynes said

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Report

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BBII: Which parts of the curriculum had the greatest impact on your brewing philosophy and technical expertise?

Haynes: All parts of the curriculum had an impact, but the teachings of Michael Eder, WBA responsible at Doemens, are next to none.

BBII: The World Beer Cup is one of the most respected beer competitions globally. In your opinion, how did the knowledge and training from the World Brewing Academy contribute to brewing an award-winning Dunkelweizen?

Haynes: My mash tun isn't jacketed so you can imagine what I had to do for my step-mashing. The knowledge I learned helped me execute the recipe perfectly. I got everything you need banana and clove to go with the per-

fectly balanced malt backbone. Basically banana bread in a bottle.

BBII: The WBA combines scientific brewing education with practical international industry exposure. How valuable was this combination for your development as a brewer?

Haynes: Extremely valuable, getting to learn from the best and seeing breweries I saw really does open your eyes to what avenues are available.

BBII: Was there a specific moment, project, brewery visit, or technical insight during the program that particularly influenced you?

Haynes: I will always remember meeting Frank Boon (Brouwerij Boon, Belgium) he walked us around and showed us the brewery. How he spoke about his career and his passion for the craft will always be memorable.

BBII: After completing the program, you became Head Brewer at Piece Brewery in Chicago. How did the WBA

help prepare you for this leadership role?

Haynes: The WBA showed me the various ways to manage a sufficient brew pub. I learned the technical ways of brewing, which allowed me to execute past recipes. WBA has given me the opportunity to manage an amazing beer program in a brew pub.

BBII: Would you recommend the World Brewing Academy to other brewing professionals? What would you say to brewers who are considering taking the next step in their education?

Haynes: I highly recommend it. Besides all of the technical learning, you will also make friendships that will last forever. Even after the program, you are able to reach out to professors and students from Sielbel and Doemens in case you need any advice.

BBII: Anthony, thank you very much for the interview (mon)



Anthony Haynes (fourth from right) at the WBA Master Brewer Program graduation ceremony in July 2025 during a festive event in Munich, Germany.