



Good Distilling Practices

New Brunswick, Canada

Fredericton

Agenda · March 7, 2024 · New Brunswick, Canada

Lallemand Biofuels & Distilled Spirits (LBDS) & Lallemand Distilling are proud partners of the Down East Brew Conference where Maritime Distillers get the opportunity to register to a one-day Extra Credit, Good Distilling Practices event under The Alcohol School umbrella. A subsequent half day of business and safety related talks will be held in conjunction with Maritime Brewers.

While The Down East Brew Conference is focused on the overall business of brewing and distilling, the Lallemand Distilling team brings specific industry experts to share their experience and knowledge with distillers and offers them key elements to be as efficient and consistent in their production processes.

During this unique event, distillers will benefit from a full day of dedicated spirit production topics and will get the chance to network with brewers attending their own reserved technical day in parallel. A tradeshow will also be hosted at the Fredericton, NB, Delta Hotel to allow you to further interact with industries allies.

Review below the agenda for the one-day Extra Credit, Good Distilling Practices and save the date March 7, 2024!

Register here:

<https://www.eventbrite.ca/e/down-east-brew-conference-2024-tickets-791033892667?aff=oddtcreator>

Registration includes the full technical day, plus the half business topic day, along with coffee breaks, one lunch, a spirit tasting, tradeshow attendance, and a networking cocktail hour.

We will also offer taxi chits to all participants to ensure everyone has access to downtown Fredericton and the diverse Craft Alcohol industry.

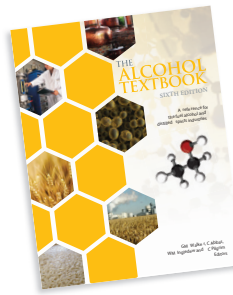


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Thursday

March 7, 2024



The
**Alcohol
School**
Extra Credit

8:00 - 8:30

Registration & Welcome Coffee

8:30 - 9:00

Welcome & Introductions

Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)

9:00 - 9:40

Yeast Metabolism and Flavours

Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)

9:40 - 10:20

Nutrition and Healthy Fermentations

Yanick Bisaillon, Lallemand Biofuels & Distilled Spirits (Canada)

10:20 - 10:50

Coffee Break

10:50 - 11:30

Sustainability: How, Where, When in your Craft Distillery?

Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)

11:30 - 12:30

Can You Improve Your Mashing Process?

Mike Doucette, Collège Communautaire du Nouveau-Brunswick (Canada)

12:30 - 14:00

Lunch / Tradeshow

14:00 - 14:45

Quality Control In Your Distillery

Haley Churchill, Lallemand Biofuels & Distilled Spirits (USA)

14:45 - 15:30

The Moreau Cooperage - A Barrel-Aging Introduction

Olivier Moreau, Moreau Cooperage (Canada)

15:30 - 16:00

Coffee Break

16:00 - 17:00

Whisk(e)ys of the World: A Tasting

Haley Churchill, Lallemand Biofuels & Distilled Spirits (USA)

17:00 - 18:00

Tradeshow & Beer / Cocktails