

Vienna

Agenda • April 16 – 21, 2023 • Vienna Marriott Hotel



Ethanol Technology Institute Staff

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Tourist Information:

wien.info

Hotel Information

Vienna Marriott Hotel

Parkring 12a
1010 Vienna, Austria

Making Reservations Online

Reservations can be made using this booking link:
[Book your group rate for The Alcohol School Vienna 2023](#)

To Reserve By Phone

+43 (0) 1 515 1853
The onsite Reservation Office is open Monday to Friday
8:00 – 18:00 CET, then you will be directed to the
International Reservation office. You must mention
"THE ALCOHOL SCHOOL" to receive the group rate.



Sunday

April 16, 2023

Combined Session - Champion Sports Bar, Vienna Marriott Hotel

5:00 pm
- 9:00pm

Registration and Welcome

Once you've checked into the hotel, please come and find the Alcohol School staff at the Champion Sports Bar (on the reception desk level, near the entrance) anytime after 5 pm. You will have a chance to register for the school, have your picture taken (to later share with your classmates for networking purposes), put your school materials back in your room, and then join us for hors d'oeuvres and an open bar to say hello to old and new friends and get the week off to a good start.

Monday

April 17, 2023

Combined Session - Festsaal Ballroom C + D Theme: Global Industry Review

7:30 am - 8:30 am

Registration

8:30 am - 8:45 am

Welcome

Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)

8:45 am - 9:00 am

Introduction to Programme

Graeme Walker, Ethanol Technology Institute (Scotland)

9:00 am - 9:30 am

Global Fuel Alcohol

Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)

9:30 am - 10:00 am

European Fuel Alcohol

Rob Vierhout, Alcogroup (Belgium)

10:00 am - 10:30 am

Coffee Break

10:30 am - 11:00 am

Global Beverage Alcohol Industry

Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

11:00 am - 11:15 am

Stretch/ Comfort Break

11:15 am - 12:00 pm

Grain Receiving Storage and Milling

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

12:00 pm - 12:45 pm

Enzymes as Processing Aids for Alcohol Production

Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)

12:45 pm - 2:00 pm

Lunch/Session change

Parking Restaurant

Fuel Alcohol Session - Festsaal Ballroom C + D Theme: Feedstocks and Processing

2:00 pm - 2:40 pm

Feedstocks for Fuel Ethanol

Dale Monceaux, AdvanceBio LLC (USA)

2:40 pm - 3:20 pm

Mash Preparation for Fuel Ethanol

Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Estonia)

3:20 pm - 3:50 pm

Coffee Break

3:50 pm - 4:30 pm

Small Grains: Liquefaction & Downstream

Dale Monceaux, AdvanceBio LLC (USA)

Beverage Alcohol Session - Festsaal Ballroom B Theme: Raw Materials and Processing

Raw Materials for Beverage Alcohol Production

Douglas Murray, Distilling Consultant (Scotland)

Mash Preparation for Distilled Beverages

Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

Coffee Break

Gin & Vodka Production

Kirsty Black, Arbikie Distillery (Scotland)

Free Evening

Tuesday

April 18, 2023

Lallemand Yeast Plant

Lallemand GmbH, Ottakringer Strasse 89,
Festsgasse Entrance,
via Ottakringer Brewery porter
1160 Wien, Austria
Phone: +43 (0) 1 49100

Ottakringer Brewery

Ottakringer Brauerei GmbH
Ottakringer Platz 1,
1160 Vienna, Austria
Phone: +43 (0) 1 49100

Combined Session - Festsaal Ballroom C + D Theme: Feedstocks and Fermentation

8:30 am - 9:10 am

Sugar Feedstocks for Alcohol Production

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

9:10 am - 9:50 am

Wheat as a Feedstock for Alcohol Production

Markus Lehr, VOGELBUSCH Biocommodities GmbH (Austria)

9:50 am - 10:20 am

Coffee Break

10:20 am - 11:00 am

Physiology of Ethanol-Producing Yeasts

Graeme Walker, Ethanol Technology Institute (Scotland)

11:00 am - 11:40 am

Optimising Fermentations through Yeast Nutrition

Maria Nachetova, Lallemand Biofuels & Distilled Spirits (USA)

11:40 am - 12:20 pm

Yeast Production for Fuel and Beverage Alcohol

Struan Reid, Lallemand Biofuels & Distilled Spirits (Canada)

12:20 pm - 1:30 pm

Lunch

Parking Restaurant

Combined Session - Lallemand Yeast Plant & Ottakringer Brewery Theme: Yeast Plant and Brewery Visit

1:30 pm - 5:00 pm

Brewery Tour/Lallemand Yeast Plant Tour

5:00 pm - 6:00 pm

Beer Tasting

6:00 pm - 9:45 pm

Networking Dinner

Including return to Vienna Marriott

Ottakringer Brewery

About the Lallemand GmbH Vienna Yeast Plant

Lallemand was founded in Montréal at the end of the 19th century by a young immigrant from the Alsace region of France, Fred "Lallemand". The Chagnon family acquired the business in 1952, set it on a path of expansion and remain the current owner. In 1998 Lallemand established a joint venture with the Austrian yeast producer Harmer Hefe with its plant in Ottakring (a district of Vienna), whereby Lallemand enlarged its baker's yeast activities toward the Western European markets. The plant on Ottakringer Street is now primarily dedicated to pharmaceutical and beer yeast and produces a range of specialty active dry yeasts for the beverage alcohol and baking industries.

About Ottakringer Brewery

Founded in 1837, the brewery remained a family-run company through many owners and in 1938 was renamed the "Ottakringer Brewery, Spirits and Compressed Yeast Factory Corporation, Vienna". As of 1962, Engelbert Wenckheim and his investment partners emphasized and strengthened the character of the private family brewery. In 2014 they opened Brauwerk, Vienna's new creative craft brewery, located on the premises of the Ottakringer Brewery and in 2016, Ottakringer was voted the best brewery in Europe. In 2017, Ottakringer Brewery celebrated 180 years, and by 2018, with many more awards, the entire brewery was awarded the brewery of the year at the Austrian Beer Challenge. Today, the 180 employees are proud to be part of one of the last large, independent breweries in Austria. Starting with the purest spring water from the in-house well, the brewmaster adds the finest hops and barley malt to successfully produce a wide variety of beers. Most recently, this friendly, modern, cosmopolitan brewery has transformed into one of the top event locations in Vienna.

Wednesday

April 19, 2023

Combined Session - Festsaal Ballroom C + D

Theme: Yeast and Fermentation

8:30 am - 9:20 am

Yeast Strain Development for Alcohol Production

Struan Reid, Lallemand Biofuels & Distilled Spirits (Canada)

9:20 am - 10:10 am

Yeast Propagation for Fuel & Beverage Alcohol

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

10:10 am - 10:40 am

Coffee Break

10:40 am - 11:20 am

Fermentation Management & Control

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

11:20 am - 12:00 pm

Troubleshooting Fermentations

Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Estonia)

12:00 pm - 12:10 pm

Stretch/Comfort Break

12:10 pm - 1:00 pm

New Yeast Opportunities in Alcohol Production

Struan Reid, Lallemand Biofuels & Distilled Spirits (Canada)

1:00 pm - 2:00 pm

Lunch

Parking Restaurant

Combined Session - Festsaal Ballroom C + D

2:00 pm - 2:45 pm

Sustainable Alcohol Production in Today's World

TBD

2:45 pm - 3:30 pm

Roundtable: Technical/Production Issues of Plant Operations

3:30 pm - 6:30 pm

Walking Tour of Vienna

Thursday

April 20, 2023

Combined Session - Festsaal Ballroom C + D Theme: Distillation		
8:30 am - 9:20 am	Distillation - Theory Phil Madson, KATZEN International Inc. (USA)	
9:20 am - 10:10 am	Distillation - Practice (including anhydrous ethanol) Phil Madson, KATZEN International Inc. (USA)	
10:10 am - 10:40 am	Coffee Break	
10:40 am - 11:30 am	Troubleshooting Distillations Phil Madson, KATZEN International Inc (USA)	Lorem ipsum
11:30 am - 12:20 pm	Membrane Technologies for Fuel & Beverage Alcohol Stephan Blum, Whitefox (Canada)	
12:20 pm - 12:30 pm	Stretch/Comfort Break	
12:30 pm - 1:20 pm	Contamination & Control in Distilleries Jean Murray, Lallemand Biofuels & Distilled Spirits (Scotland)	
1:20 pm - 2:30 pm	Lunch/Session change	Parking Restaurant
Fuel Alcohol Session - Festsaal Ballroom C + D Theme: Fuel Alcohol Technologies		
2:30 pm - 3:20 pm	Dryhouse Technologies Dale Monceaux, AdvanceBio LLC (USA)	Beverage Alcohol Session - Festsaal Ballroom B Theme: Beverage Alcohol Technologies
3:20 pm - 4:10 pm	Corn Biorefineries: Decarbonization of the Transport, Chemical & Feed Industries Jennifer Aurandt-Pilgrim, Marquis Energy (USA)	Batch & Continuous Beverage Alcohol Distillation Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)
4:10 pm - 4:40 pm	Coffee Break	Flavour Distillation In Scotch Grain Whisky Douglas Murray, Distilling Consultant (Scotland)
4:40 pm - 5:30 pm	Multiple Feedstocks for Fuel Alcohol Production Phil Madson, KATZEN International Inc. (USA)	Coffee Break
5:30 pm - 6:20 pm	Key Analytical Methods for Fuel Alcohol Production Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)	Control of Fermentation Congeners Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)
7:00 pm - 10:30 pm	Signature Tasting Reception	Palais Coburg

Friday

April 21, 2023

Fuel Alcohol Session - Festsaal Ballroom C + D Theme: Bioethanol Developments (including 2G)

8:30 am - 9:20 am

Overview of Cellulosic Ethanol Production

Raquel Rodríguez, Lallemand Biofuels & Distilled Spirits (USA)

9:20 am - 10:10 am

Gen 1.5 Options for Bioethanol Production Plants

Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

10:10 am - 10:40 am

Coffee Break/Session Change

Beverage Alcohol Session - Festsaal Ballroom B Theme: Distilled Beverage Developments

Distilled Spirits Maturation

Robert Fotheringham Lallemand Biofuels & Distilled Spirits (Scotland)

Sensory Perceptions of Spirits

Steve Wright Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

Coffee Break/Session Change

Combined Session - Festsaal Ballroom C + D

10:40 am - 11:20 am

Coproducts from Alcohol Production Processes

Joseph Schuberth, Agrana (Austria)

11:20 am - 12:00 pm

Wrap-up: Review & Future

Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)

12:00 pm - 1:00 pm

Course Wrap-up and Certificate Presentation

