

NHC 2012 Conference Schedule, compliments of ASH

Thursday

7:30 am – 4:30 pm
Attendee Check-In

8:30 am – 5:00 pm
AHA National Homebrew Competition Final Round Judging

9:30 am – 11:30 am
Rock Bottom Beer and Food Pairing Kick-off Breakfast | \$25

1:00 pm – 1:30 pm
Welcome Toast

1:30 pm – 5:00 pm
Exhibitor Hospitality Suite

3:00 pm – 6:30 pm
Lagunitas – Brewing Hoppy Beers

8:00 pm – 11:30 pm
Pro-Brewers Night

11:00 pm – 2:00 am
Sasquatch Social Club

11:00 pm – 2:00 am
Click Wholesale Distributing Hospitality

Seminars:

1:00 pm – 1:30pm
Welcome Toast

Welcome to the 2012 AHA National Homebrewers Conference!

Speaker(s): Gary Glass Mark Emiley Senator Ken Jacobsen Tom Schmidlin

2:00 pm – 3:00pm
Brew in a Bag

A discussion of the brew in a bag brewing method, its advantages and how to use it to brew all-grain beer.

Speaker(s): Brad Smith

2:00 pm – 3:00pm

Brewgyvering Your Brew Day

Kent discusses how to build gadgets to make your brew day easier and serving your brew more fun! This talk covers automatic HLT temp control, the easy way to mash in big batches without help, brew rig frame construction, continuous hop feeding, making a Randall, and more!

Speaker(s): Kent Fletcher

2:00 pm – 3:00pm

Brewing Techniques for Historical IPA

India Pale Ale has gone through several stylistic revisions in its 250 years of existence. In this presentation, a brief summary of the history of IPA will be reviewed, along with two complete recipes taken from brewlogs from the 1800s and one more recent recipe. The recipes will be compared More »

Speaker(s): Mitch Steele

3:15 pm – 4:15pm

Thank You; I'll Have Another

Jennifer will explore the growing popularity of session beers and why they are a perfect fit for the craft industry. In addition, the differing ways to tackle a session beer recipe will be discussed, including the malt bill, mash profile, hopping and more.

Speaker(s): Jennifer Talley

3:15 pm – 4:15pm

Exploring Fermentation Attenuation

Presently, there is incomplete information regarding fermentation attenuation. This talk will identify and discuss the factors involved in how well a beer will attenuate as well as explore the development of a predictive model for calculating terminal density.

Speaker(s): Greg Doss

3:15 pm – 4:15pm

Back in Control: Using Electric Immersion Heating to Save Time and Add Fun to Your Brew Day

What if your brewing system could provide instant, on-demand hot liquor, precise, rapid step mashing and responsive boil control with no more boil-overs? Using diagrams, schematics and photos of an operating electric brewing system, Joe will walk you through (or talk you out of) the process of building a safe More »

Speaker(s): Joe Rovito

4:30 pm – 5:30pm

Fermentation Mythbusters

Do I need a starter? Am I growing new yeast? Can I freeze yeast? Are vials really pitchable?

Isn't the rule of thumb for pitch rates 1 million cells/ml/P? Is there anything wrong with overpitching? What is the origin of some yeast strains? Want to know the real answers to More »

Speaker(s): Neva Parker

4:30 pm – 5:30pm

A Perspective on Brewing Berliner Weisse-style Beer

Berliner Weisse can be a tough beer to produce. This presentation will cover the process the speakers have examined over the years and also provide a practical description of how they brewed and fermented this beer at a 7 bbl brewery.

Speaker(s): Jason Kahler Jess Caudill

4:30 pm – 5:30pm

Drink What You Think

Recipe formulation creates many opportunities for creativity-and many distractions from your goals. This seminar will discuss ways to pursue recipe formulation so that you both learn and create beers that are satisfying and enjoyable to drink. Along the way, we'll talk about the basic tasks of recipe formulation in a More »

Speaker(s): Ray Daniels

Friday

8:30 am – 3:30 pm

Attendee Check-In

9:00 am – 4:30 pm

Seminars

10:00 am – 5:00 pm

Exhibitor Hospitality Suite

10:00 am – 10:30 am

Book Signing: Gordon Strong

Speaker(s): Gordon Strong

12:30 pm – 1:00 pm

Book Signing: Jamil Zainasheff

Speaker(s): Jamil Zainasheff

12:30 pm – 1:00 pm

Book Signing: Dick Cantwell

Speaker(s): Dick Cantwell

2:00 pm – 3:00 pm

Keynote Address

3:00 pm – 3:30 pm

Book Signing: Charlie Papazian

Speaker(s): Charlie Papazian

3:00 pm – 3:30 pm

Book Signing: Stan Hieronymus

Speaker(s): Stan Hieronymus

4:45 pm – 5:45 pm

AHA Members Meeting

7:30 pm – 9:30 pm

Attendee Check-In

8:00 pm – 11:30 pm

Club Night

11:00 pm – 2:00 am

Click Wholesale Distributing Hospitality

11:00 pm – 2:00 am

Sasquatch Social Club

Seminars:

9:00 am – 10:00am

Brewing Better Beer: Practical Applications

Join author Gordon Strong as he discusses how to apply favorite reader tips from Brewing

Better Beer. Understand the decisions and reasoning used to create two new all-grain recipes.

Learn the approach, not just the recipes, as you see how your target beer preferences affect the decisions you make throughout More »

Speaker(s): Gordon Strong

9:00 am – 10:00am

Plan Your Beer and Food Event: Minimal Effort, Maximum Impact

Warren will walk participants through the simple philosophies needed to make your next beer and food pairing affair a resounding success. He

Speaker(s): Warren Peterson

9:00 am – 10:00am

Thank You; I'll Have Another

Jennifer will explore the growing popularity of session beers and why they are a perfect fit for the craft industry. In addition, the differing ways to tackle a session beer recipe will be discussed, including the malt bill, mash profile, hopping and more.

Speaker(s): Jennifer Talley

10:15 am – 11:15am

Going Pro Panel (Part 1)

Dick Cantwell presents a short overview of planning and creating a brewpub or a production brewery. Key elements will be addressed in the primary presentation, followed by a panel discussion with four guest panelists. Attendees will have an opportunity to ask questions, hear the unique experiences each panelist had with More »

Speaker(s): Beaux Bowman Dick Cantwell Erin Glass Jamil Zainasheff Jeff Althouse

10:15 am – 11:15am

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Speaker(s): Mitch Steele

10:15 am – 11:15am

Brewing Beer with Fresh Hops

What are fresh hop beers and how can they be brewed? Jamie will discuss the many aspects of this under-researched topic, how to use fresh hops, what to look for, preparing for the brew day and many other topics related to this wonderful annual tradition.

Speaker(s): Jamie Floyd

11:30 am – 12:30pm

Mead & Cheese: Perfect Partners

A marriage that does come with a manual—how to pair mead and cheese. This seminar will break it down in styles; quickie guide, odd couples, some like it hot!

Speaker(s): Berniece Van Der Berg

11:30 am – 12:30pm

Going Pro Panel (Part 2)

Dick Cantwell presents a short overview of planning and creating a brewpub or a production brewery. Key elements will be addressed in the primary presentation, followed by a panel discussion with four guest speakers. Attendees will have an opportunity to ask questions, hear the unique experiences each panelist had with More »

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Speaker(s): Joe Rovito

2:00 pm – 3:00 pm

Keynote Address

Speaker(s): Charles Finkle

3:30 pm – 4:30pm

Cider Loves Beer

The cider renaissance is directly related to the beer industry's phenomenal growth. Beer drinkers and brewers that are discovering cider. Ron Irvine, lecturer and cidemaker, teams up with cider maker and consultant Drew Zimmerman to explain the role of cider apples in producing traditional cider.

Speaker(s): Drew Zimmerman Ron Irvine

3:30 pm – 4:30pm

New Hop Varieties

Russell Schehrer, a former AHA Homebrewer of the Year and the man the Brewers Association Award for Brewing Innovation is named after, used a grand total of five different hop varieties the first year after Wynkoop Brewing opened in 1988. Today, the list of new varieties reads like the NATO More »

Speaker(s): Stan Hieronymus

3:30 pm – 4:30pm

Brewing on the Ones

Homebrewers today are lucky! We're awash in a sea of ingredients, making recipe design a tough battle between ingredients we know and trust and new shiny toys. Sometimes we even give in to our neophilic lust and throw it all in the mix. But it doesn't have to be that More »

Speaker(s): Drew Beechum

Saturday

8:30 am – 3:30 pm

Attendee Check-In

9:00 am – 4:30 pm

Seminars

10:00 am – 3:30 pm
Exhibitor Hospitality Suite

12:30 pm – 1:00 pm
Book Signing: Ray Daniels
Speaker(s): Ray Daniels

2:00 pm – 2:30 pm
Book Signing: Charlie Papazian
Speaker(s): Charlie Papazian

2:45 pm – 3:15 pm
Book Signing: Ray Daniels
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2:45 pm – 3:15 pm
Book Signing: Gordon Strong
Speaker(s): Gordon Strong

2:45 pm – 3:15 pm
Book Signing: John Palmer
Speaker(s): John Palmer

2:45 pm – 3:15 pm
Book Signing: Randy Mosher
Speaker(s): Randy Mosher

2:45 pm – 3:15 pm
Book Signing: Jamil Zainasheff
Speaker(s): Jamil Zainasheff

4:45 pm – 5.45 pm
BJCP Members Meeting

7:00 pm – 8:30 pm
Attendee Check-in

7:30 pm – 11:00 pm
Grand Banquet and National Homebrew Competition Award Ceremony

11:00 pm – 2:00 am
Sasquatch Social Club

11:00 pm – 2:00 am

Click Wholesale Distributing Hospitality

Seminars:

9:00 am – 10:00am

Mead Excellence

Discover home mead-making tips for excellence, how to choose and use ingredients, yeast varieties and their impact, fermentation techniques and the basics from a professional's point of view.

Speaker(s): Michael Fairbrother

9:00 am – 10:00am

Beer in the USSR

Ali will take you on a journey from a small number of early, surprising and distinct styles in the 1920s and 1930s to a Cold War Era replete with beer (some of which survives today) with influences from across Europe but adapted to the Soviet Union, complete with well-defined style
More »

Speaker(s): Alistair Kocho-Williams

9:00 am – 10:00am

Specialty Malts

Robert will discuss the many types of specialty malts currently available while focusing on how homebrewers can use them to enhance their beer.

Speaker(s): Robert Seggewiss

10:15 am – 11:15am

Brew in a Bag

A discussion of the brew in a bag brewing method, its advantages and how to use it to brew all-grain beer.

Speaker(s): Brad Smith

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Club Panel

Homebrewing's growth is affecting every aspect of the hobby, including your local homebrew club. This forum is less about talking to experts and more about helping everyone get a handle on how to make your club run and have a ton of fun. Come with your questions and ideas, and
More »

Speaker(s): Chris P. Frey Drew Beechum Nate Muller Will Fredin

10:15 am – 11:15am

Fermentation Mythbusters

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Isn't the rule of thumb for pitch rates 1 million cells/ml/P? Is there anything wrong with overpitching? What is the origin of some yeast strains? Want to know the real answers to More »

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Speaker(s): Kent Fletcher

11:30 am – 12:30pm

Beer Tasting

In this seminar, Ted will explore the nuances of tasting beer, the wide range of perceivable flavors, how to taste and ways to improve your tasting ability.

Speaker(s): Ted Hausotter

11:30 am – 12:30pm

Drink What You Think

Recipe formulation creates many opportunities for creativity-and many distractions from your goals. This seminar will discuss ways to pursue recipe formulation so that you both learn and create beers that are satisfying and enjoyable to drink. Along the way, we'll talk about the basic tasks of recipe formulation in a More »

Speaker(s): Ray Daniels

2:00 pm – 3:00pm

Brewing World Class Extract Beer

Many people assume extract brewing is just a step on the path to all-grain brewing. Mark will convince you that it's not. He will share simple techniques to brew world-class beer styles which are comparable to their all-grain counterparts. Mark uses simple, partial-mash recipes that anyone can brew in 2-½ More »

Speaker(s): Mark Tanner

2:00 pm – 3:00pm

Focus on Flavor

We enjoy fermented products because of the amazing depth of flavors they present, including many compounds that we can detect at parts per billion and less! Many homebrewers and BJCP judges reach a plateau in their ability to describe beer, relying on borrowed phrases and expectations rather than their own More »

Speaker(s): Nicole Erny

2:00 pm – 3:00pm

Water Panel

Water: the final frontier. These are the questions of brewers everywhere. Our continuing mission: to explain this strange new world, to define best practices and new considerations, to boldly brew better than you have ever brewed before. John Palmer, co-author of the soon to be released *Water – A Comprehensive More* »

Speaker(s): A.J. deLange Colin Kaminski John Palmer Martin Brungard

3:15 pm – 4:15pm

Homebrewing Lager Beer

The basics of homebrewing lager beer will be discussed in this presentation. Topics covered will include wort production, fermentation, maturation, clarification, and helpful techniques.

Speaker(s): Bryan Cardwell

3:15 pm – 4:15pm

Weird Ingredients Are Everywhere

The inspiration for unconventional brewing ingredients is everywhere, in ethnic markets, the newspaper and your own backyard. Dick will share some of the stories of the beers he has conceived at Elysian Brewing Co. and brainstorm a bit about what he

Speaker(s): Dick Cantwell

3:15 pm – 4:15pm

Trouble Shooting Panel

Join America's best and brightest homebrew experts as they get grilled with questions both silly and sublime related to bad beers, balky brewhouses, black bocks, bent burners, barley bugs and who knows what else. Come loaded with your own questions and enjoy learning from the experiences of others. Fun for More »

Speaker(s): Gordon Strong Jamil Zainasheff John Palmer Randy Mosher Ray Daniels