

# 2019 CRAFT MALT CONFERENCE SCHEDULE

TIME	SATURDAY, FEBRUARY 2		
	Ballroom A - Plenary Sessions	Ballroom B	Ballroom D
8:15 - 9:00	Registration and Breakfast		
9:00-10:00		<b>How to Improve Your Saladin Box</b> Rob Liedl (Applied Brewing and Malting Solutions)	<b>Montana Malt Barley: Good from Grower to Glass</b> Jamie Sherman (Montana State University) Hannah Turner (Montana State University)
10:00-10:15			
10:15-11:15		<b>Floor Malting</b> Colin Johnston (Crisp Malt)	<b>Production &amp; Breeding of Organic Barley for Craft Malt</b> Brigid Meints (Oregon State University)
11:15-11:30			
11:30-12:30		<b>How to Leverage Steeping &amp; Germination Behavior to Set the Stage for Successful Modification</b> Katrina Christiansen (Intelligent Malt) Aaron MacLeod (Hartwick)	<b>Barley, Climate Change, &amp; Adaptation: What Can We Learn From the Past?</b> Matthew Gammans (University of California - Davis)
12:30-1:45	Lunch and Trade Show		
1:45-2:45		<b>Exploring the Chemistry of Heirloom Malts and the Potential to Impact Beer Flavor</b> Adam Heuberger (Colorado State University) Jamie Sherman (Montana State University)	<b>Check Offs: Funding Research, Promotion, &amp; Advocacy</b> Collin Watters (Montana Wheat & Barley Committee)
2:45-3:00			
3:00-4:30		<b>Inside a Brewer's Mind Roundtable</b> Fred Beultmann (This Craft Nation) - Moderator Liz Preston (Prestonrose Farm & Brewing) Mark Gillette (F.H. Steinbart) Wayne Wambles (Cigar City Brewing) <i>Additional Panelist to be Announced</i>	<b>Impact of Disease on Malt Quality</b> Paul Schwarz (North Dakota State University) <i>Additional Speaker to be Announced</i>
6:00	Dinner & Awards - Montana State University		

TIME	SUNDAY, FEBRUARY 3		
	Ballroom A - Plenary Sessions	Ballroom B	Ballroom D
8:15 - 9:00	Breakfast		
9:00-10:00		<b>Brewing Chemistry... It's the Malt!</b> Dave Thomas (Beer Sleuth)	<b>Commodity to Craft</b> Karl DeJonge (Gallatin Valley Malt Co.) Ryan Pfeifle (Farm Power Malt) Chris Fries (Two Track Malting)
10:00-10:15			
10:15-11:15	<b>Member Malthouse - Board of Directors Meeting</b> <i>Open only to Member Malthouses</i>	<b>A Taste of Home</b> Tim Gormley (Burial Beer)	<b>Agronomics 101 - Working with Your Grower</b> Matt Enns (Makers Malt) Jeff Trout (Poorman Farms)
11:15-11:30			
11:30-12:30	<b>Craft Maltsters Guild Annual Meeting</b> <i>Open to all attendees</i>		
12:30-1:30	Lunch & Trade Show		
1:30 - 2:30		<b>Public Sector R&amp;D to Private Sector Ventures</b> Dustin de Yong (Research & Information Services Bureau)	<b>What To Do About Food Safety in Your Malthouse under the Food Safety Modernization Act</b> Dr. Katrina Christiansen (Intelligent Malt)
2:30-2:45			
2:45-3:45		<b>Getting the Bang for Your Barley: Effective Marketing &amp; Branding Strategies for Success with Craft Malt</b> Moderator: Jesse Boussard (Fermentana, LLC) Curtis Davenport (Admiral Maltings) Ron Silberstein (Admiral Maltings) Charlie Melhus (Norway Brewing Company) Joel Alex (Blue Ox Malthouse)	<i>Session to be Announced</i>
3:45-4:00			
4:00-5:00	<b>5 Year Club Roundtable</b> Moderator: Chris Swersey (Brewers Association) Twila Soles (Grouse Malt House) Brent Manning (Riverbend Malt House) Brandon Ade (Blacklands Malt) Andrea Stanley (Valley Malt)		
6:00	Closing Reception - Outlaw Brewing		