

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		How to Improve Your Saladin Box Rob Liedl (Applied Brewing and Malting Solutions)	Montana Malt Barley: Good from Grower to Glass Jamie Sherman (Montana State University) Hannah Turner (Montana State University)
10:00-10:15			
10:15-11:15		Optimizing Floor Germination & Kilning for Different Raw Materials Colin Johnston (Crisp Malt)	Production & Breeding of Organic Barley for Craft Malt Brigid Meints (Oregon State University)
11:15-11:30			
11:30-12:30		How to Leverage Steeping & Germination Behavior to Set the Stage for Successful Modification Katrina Christiansen (Intelligent Malt) Aaron MacLeod (Hartwick)	Barley, Climate Change, & Adaptation: What Can We Learn From the Past? Matthew Gammans (University of California - Davis)
12:30-1:45	Lunch and Trade Show		
1:45-2:45		Exploring the Chemistry of Heirloom Malts and the Potential to Impact Beer Flavor Adam Heuberger (Colorado State University) Jamie Sherman (Montana State University)	Check Offs: Funding Research, Promotion, & Advocacy Collin Watters (Montana Wheat & Barley Committee)
2:45-3:00			
3:00-4:00		Inside a Brewer's Mind Roundtable Fred Beultmann (This Craft Nation) - Moderator Liz Preston (Prestonrose Farm & Brewing) Mark Gillette (F.H. Steinbart) Wayne Wambles (Cigar City Brewing)	Impact of Disease on Malt Quality Paul Schwarz (North Dakota State University)
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		Brewing Chemistry... It's the Malt! Dave Thomas (Beer Sleuth)	Commodity to Craft Karl DeJonge (Gallatin Valley Malt Co.) Ryan Pfeifle (Farm Power Malt) Chris Fries (Two Track Malting)
10:00-10:15			
10:15-11:15	Member Malthouse - Board of Directors Meeting <i>Open only to Member Malthouses</i>	A Taste of Home Tim Gormley (Burial Beer)	Agronomics 101 - Working with Your Grower Matt Enns (Makers Malt) Jeff Trout (Poorman Farms)
11:15-11:30			
11:30-12:30	Craft Maltsters Guild Annual Meeting <i>Open to all attendees</i>		
12:30-1:30	Lunch & Trade Show		
1:30 - 2:30		Public Sector R&D to Private Sector Ventures Dustin de Yong (Research & Information Services Bureau)	What To Do About Food Safety in Your Malthouse under the Food Safety Modernization Act Dr. Katrina Christiansen (Intelligent Malt)
2:30-2:45			
2:45-3:45		Getting the Bang for Your Barley: Effective Marketing & Branding Strategies for Success with Craft Malt Moderator: Jesse Boussard (Fermentana, LLC) Curtis Davenport (Admiral Maltings) Ron Silberstein (Admiral Maltings) Charlie Melhus (Norway Brewing Company) Joel Alex (Blue Ox Malthouse)	From the Plow to the Pint: The Local & Global Impacts of Montana Malt & Barley Director Ben Thomas (Montana Department of Agriculture)
3:45-4:00			
4:00-5:00	5 Year Reflections 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		