



MARITIME CRAFT MALT WORKSHOP

An information session specifically for farmers, maltsters and brewers who want to stay at the cutting edge of their craft.

November 30th Crowne Plaza, Moncton
9:00 am - 4:00 pm

BARLEY 101

Learn how variety choice and field management affect malt and beer quality.

Aaron Mills
Agriculture and Agri-Food Canada

MALT 101

Everyone can learn something by learning the basics of how to make good malt.

Mike Doucette
CCNB

★ MALT MASTERS SESSION ★

Deep dive into malt quality, and impact on processing in the malthouse and brewery.

Aaron MacLeod
Hartwick College, NY

MALTSTERS TALK

Commercial maltsters talk about what it is like being a pioneer in the industry.

Featuring:

Alan Stewart - Horton Ridge
Devin Huffman - Barn Owl
Joel Alex - Blue Ox

BREWERS TALK

Commercial brewers talk about the opportunities and challenges they face when using local ingredients.

Featuring:

Randy Lawrence - Sealevel
Wendy Papadopoulos - Big Tide
Mike Hogan - Upstreet
Jeremy White - Big Spruce



TASTING SESSION



Try different "single malt" beers brewed with different barley varieties. Both the hops and barley were grown locally.

Collaboration with:
Patrice Godin - Acadie Brou

Registration \$55 - Includes lunch.

<https://www.eventbrite.ca/e/maritime-craft-malt-workshop-tickets-52231588086>

Space is limited, so register early!