

## Scientific Beer Workshop

After the Pre-conference on September 17<sup>th</sup> there will be a Beer-Workshop hold by Julian Selinger

### From Polysaccharide to Beer – Scientific Beer Workshop

You always wanted to know which role our beloved polysaccharides play in the process of brewing beer and what other molecules are involved to create this complex sensory profile of our favorite beverage? To find out, you are highly welcome to join the Scientific Beer Workshop!

In 2 hours the effect on the sensory quality of different process parameters and storage conditions are discussed. The associated tasting samples round off the theory and profiles of the different beers are created and debated. After the workshop you know how to properly taste beer, know about the main process parameters and know how the flavor profile of beer changes under different storage conditions.

### The workshop will be hold by Julian Selinger

Back in 2012 during his undergrad studies he began, together with fellow students to brew his own beer. Driven by scientific ambition, he wanted to get to the bottom of the causes. The brewing hobby quickly took over and Julian began working in various (international) craft breweries alongside his studies, became certified beer sommelier, sensory expert for beer certified by DLG, recognized BJCP judge and even enrolled in a master's degree for brewing and beverage technology (jointly at BOKU Vienna and Technical University of Munich) parallel to his main master studies (Wood- and fiber technology). He took part in several national and international beer sommelier coemptions and was ranked No.2 in the Austrian beer sommelier competition 2018 and No. 4 on the world cup for beer sommeliers in 2019.

