



Hop Harvest Day @the Stanglmair Farm

Experience the excitement of hop harvest season with our exclusive Hop Harvest Day on a working hop farm!

This one-of-a-kind opportunity provides an immersive experience of the current crop year and offers insights into new hop varieties. Join BarthHaas expert and hop grower Stefan Stanglmair as he guides you through the unique BarthHaas quality system and demonstrates how to identify and prevent pests and diseases that can impact hop yield and quality. Discover the essential factors to consider when evaluating hops professionally and learn to recognize the tell-tale signs of high-quality hops. The course culminates in hands-on sensory evaluation training, equipping you with the skills and knowledge needed to make informed hop selections. Don't miss out on this unique chance to deepen your understanding and experience the harvest season on a hop farm!

In our one-day course "Hop Harvest Day", you will learn everything about the current harvest directly on a hop farm!

BarthHaas expert and hop grower Stefan Stanglmair will present the BarthHaas quality system and show you how to recognize pests and diseases that can arise during the hop growing season.

Which pests and diseases are there and how do they affect the quality of hops?

How can I recognize high quality hops?

What do I have to consider when professionally evaluating hops?

Afterwards, you will be trained in sensory evaluation.

Course Content:

- Harvest update 2023
- Introduction to new hop varieties
- Theory and background of the BarthHaas quality system
- Recognizing pests and diseases
- Recognizing typical variety characteristics
- Introduction to Hopsessed - The Language of Hops
- Creating aroma profiles of raw hops



Date & Location:

Wednesday, 13.09.2023

Hopfenbaubetrieb

Stefan Stanglmair

Willertshauser Straße 2

Reichertshausen

84072 Au/Hallertau

Speakers:

Stefan Stanglmair

Hops are his passion - and you can feel it! He studied agricultural economics at the Weihenstephan University of Applied Sciences and systems engineering at the Landshut University of Applied Sciences.

He started working in the purchasing department at BarthHaas in 1998. Among hop growers, he is regarded as a competent contact person for a wide range of questions concerning hop production. In addition to his work as a hop buyer, he provides advice and assistance to hop growers about various production and process related topics such as: plant protection, fertilization, irrigation, and picking and drying technology!

He draws his extensive wealth of knowledge and expertise from the intensive exchange with hop growers and experience gained on his own hop farm with 21 hectares of hops, which he runs on the side!

Markus Ernst

Markus is one of the newest members of the Brewing Solutions Team. Before studying, he worked as a laboratory technician in drinking water and food analysis. Even then, he was interested not only in physical-chemical analysis but also sensory evaluation of beverages. He therefore completed professional training to become a water, tea and beer sommelier.

He continued this training alongside his Bachelor's degree in brewing and beverage technology, and in 2019, he became a "Certified Member of Institute of Masters of Beer". He then completed a Master of Engineering in food quality with a focus on product development. Since joining BarthHaas in 2021, he has been responsible for beyond beer application development and technical support.



BarthHaas®
**HOPS
ACADEMY**

Benefits:

- Practical hands-on experience at a hop farm
- Snacks, lunch & beverages
- Sampling of various hops
- Our Hop Aroma Wheel and a notebook
- Certificate after the event

Seminar language:

German

Price:

€ 349,00 per person incl. VAT.