



## Hopinar BarthHaas Hop Flavorist Course 2

In the second part of our legendary Hop Flavorist course, you will devote your time and attention to the topics of hop breeding, cultivation, botany, current trends & variety development together with Dr. Christina Schönberger.

Join us on a virtual journey through the hop gardens in the USA and Germany. You will complete intensive sensory training with samples from 12 different aroma categories and with real hops.

### Course content:

- Botany of hops
- History of breeding
- Critical examination of the categories "landraces", "bittering and aroma varieties"
- Hop cultivation and the effects on taste
- In-depth sensory training with aroma samples and hop pellets
- Sensory test: recognition of aroma samples and hop varieties

### Date & time:

07.11.2023 - 08.11.2023

Day 1: 13:00 - 18:00 CET

Day 2: 13:00 - 17:00 CET

### Speakers:

**Dr. Christina Schönberger**

*Dr. Schönberger is one of the top sensory experts in the international brewing industry. She did her doctorate on non-volatile flavours in bottom-fermented beers and has written numerous scientific publications and book chapters on hop and beer sensory analysis.*

*She has worked at BarthHaas since 2005 and, together with Georg Drexler, heads the Brewing Solutions department, which focuses on technical consulting for breweries. Dr. Schönberger was instrumental in the development of Hopsessed, the BarthHaas scheme for sensory analysis of hop aroma. She is also a co-founder of the HopsAcademy, which has been offering seminars for brewers and hop and beer enthusiasts worldwide since 2011. Since 2018, she has also been responsible for the Concept Brewery on the BarthHaas Campus.*



BarthHaas®  
**HOPS  
ACADEMY**

**Sylvia Kopp**

*Writing, tasting and inspiring - Sylvia Kopp lives her talents with enthusiasm. Since 2007 she has been working as an author, speaker and teacher on the topics of beer sensory analysis and beer style guidance. She is particularly interested in the worldwide change in beer culture. Her book, "Das Craft Bier Buch - Die neue Bierkultur" (Gestalten Verlag, English: "Barley & Hops", Italian: "Luppolo & Malto"), describes the path of beer from a mass product to a delicacy in a poignant and insightful way. Kopp regularly writes reports for Brauwelt, among others. She has been working for BarthHaas as a speaker at the HopsAcademy since 2019.*

**Benefits:**

You will receive a lovingly packed package with, among other things:

- Approx. 30 aroma samples for sensory training
- Various hop samples
- Aroma Wheel
- BarthHaas Campus beverage
- BarthHaas pad A5 with HopsAcademy pencil
- Course documents as a PDF file
- Participant certificate

**Course Language:**

English

Questions can also be asked in German at any time.

Upon request, all course materials are available in German.

**Price:**

€ 450.00 per person incl. VAT.

Master package:

Online package booking of Hop Flavorist Course 1 to 5 at a total price of € 1.800,00.

**Good to know?**

Successful completion of Hop Flavorist 1 is required for participation in Hop Flavorist Course 2.

The registration deadline is 10 days before the event, spaces on the course are limited. For a smooth process, we recommend using Google Chrome. You will receive the access link to the online event approx. 1 week before the event.