

## **Press Release**

## For more efficient and creative brewing BarthHaas starts a new series of hopinars

Nuremberg, September 12, 2023. How can you prevent production planning in the brewery from becoming complex – despite having a wide range of beers? What options do brewers have to minimize their risks in these uncertain times? Why aren't all the creative possibilities for brewing alcohol-free beers being used? What non-alcoholic beverages can be produced using the raw materials available? How is it possible to leverage efficiency in hop addition and achieve an optimal hop aroma at the same time? The Brewing Solutions team of the world's leading hop services provider BarthHaas will answer these and other questions in its latest series of online seminars in the fall of 2023.

In these "hopinars" the experts at BarthHaas will share their extensive know-how and profound experience with brewing professionals and interested amateurs. The hopinars are primarily addressed to brewers, but they also offer other brewery employees, beer sommeliers, home brewers, and hop lovers' unique insights into the world of hops and brewing. The courses are free of charge, last approx. 30 minutes, and are in English. Afterwards, participants can ask questions.

The hopinars were launched during the pandemic. Due to their great success, BarthHaas is extending the format. "Our hopinars are in huge demand, which is why we're now continuing the series. The more than 5,000 professionals and amateurs worldwide who attended so far were delighted", says Susanne Hortolani, the event manager at BarthHaas.

The first hopinar in the new series is scheduled for September 20, 2023. Its title is "harmonization/filter diversification". It is followed by "risk mitigation" on October 18 which takes a comprehensive look at minimizing risks. In "beyond beer" on November 15 the focus is on alcohol-free beers and alcoholic soft drinks. The next course, "improving late & dry hopping" on December 6, is about hop addition and the optimum hop aroma. The last seminar in the series takes place on January 17, 2024. Titled "efficiency", it examines the potential of hop products among other things.

Tel: +49 911 5489-0

Fax: +49 911 5489-330



For further information, visit <a href="https://www.barthhaas.com/de/academy/thriving-together-kostenlose-hopinare">https://www.barthhaas.com/de/academy/thriving-together-kostenlose-hopinare</a>

If you have any questions about the range of courses offered by BarthHaas, please contact Susanne Hortolani.

Email: <a href="mailto:susanne.hortolani@barthhaas.de">susanne.hortolani@barthhaas.de</a>.

## **About BarthHaas**

BarthHaas is one of the world's leading suppliers of hop products and hop-related services. The family-owned company specialises in the creative and efficient use of hops and hop products. As visionaries, instigators and implementers of ideas, BarthHaas has been shaping the market surrounding a unique raw material for over 225 years.

## **Contact:**

Thomas Raiser
Director Sales & Marketing/Member of the Board of Directors
BarthHaas GmbH & Co. KG
Tel. +49 911 5489 115
thomas.raiser@barthhaas.de

Tel: +49 911 5489-0

Fax: +49 911 5489-330