

2020 11th Annual Hop Conference

Agenda

8:15 a.m. - Registration Opens
9:00 – 9:15 a.m. – Welcome!

9:15 – 10:00 a.m. – Erin Lizotte, Michigan State University Statewide Senior Extension Educator, will provide a *Hop Pest Management Update*.

10:00 am– 10:45 a.m. – Evan Elford from the Ontario Ministry of Agriculture, Food and Rural Affairs in Norfolk County will present on *Redefining and Refining Hop Production in the North East*.

10:45 – 11:00 a.m. - Break and visit exhibitor tables

11:00 a.m. to 11:45 a.m. – Chad Meigs, from Bineyard Hops in New York, will present on *Scaling a Hop Farm* including weed management, spray programs, labor, harvesting, and marketing /sales.

11:45 a.m. to 12:00 p.m. - NeHA (Northeast Hop Alliance) Update and Discussion

12:00 – 1:00 p.m. – Lunch and visit exhibitor tables

1:00 – 1:30 p.m – Switchback Brewing Company’s Lab Technician Ellen Dillenbeck and Kristina Sickmueller, a student currently interning with Switchback Brewery will brief the group on a collaborative hop project between them and UVM Extension Crops and Soils Program that explores the effect of hop harvest time on beer flavor. Actual samples from the project will be provided with sensory input from Roy Desrochers.

1:30 - 1:45 p.m. – Break and visit exhibitor tables

1:45 – 2:30 p.m. – Roy Desrochers will provide a quick review of the basics of objective descriptive sensory analysis including basic tastes, aromatics, and mouthfeels. In addition, he will facilitate a tasting of beer flavor reference standards focused on hops and hop flavor in beer.

2:30 – 4:00 p.m. – Tom Shellhammer, Beer drinkers and brewers have a fascination with hop-forward beers and both often seek evermore intense hoppiness in beer. This presents a challenge and opportunity for hop growers to produce hops that are aromatic, distinctive, and free from defects. Meanwhile, brewers are faced with trying to maximize hop aroma while at the same time making a consistent beer that is profitable. This lecture profiles work from the Shellhammer lab investigating a number of hop-related topics of interest to both the grower and brewer, such as hop maturity and its influence on hop quality, the unintended consequences of dry-hopping, and the degradation of unfermentable dextrans by the action of hop-derived enzymes resulting in a phenomenon that brewers refer to as hop creep.

4:00 p.m. — Wrap-up

Friday, Feb, 28, 2020

9:00 a.m. to 4:00 p.m.

[Delta Hotels Burlington](#)

[1117 Williston Road](#)

[S. Burlington, VT 05403](#)

**Registration open at
8:15 a.m.**

Hop Conference web
[https://
go.uvm.edu/2020hop
conference](https://go.uvm.edu/2020hopconference)

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NORTHWEST CROPS & SOILS PROGRAM



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COLLEGE OF AGRICULTURE AND LIFE SCIENCES

About our Speakers

Erin Lizotte is a Senior Statewide Educator with Michigan State University Extension. Erin received her B.S. in Forestry from Michigan Technological University and her M.S. in Plant Pathology from Michigan State University. Erin's work focuses on integrated pest management with emphasis on specialty crops, minor emerging crops and vertebrate pest management.

Evan Elford is a New Crop Development Specialist at Ontario Ministry of Agriculture, Food and Rural Affairs in Norfolk County Ontario. He has a background in horticulture, weed science, and direct farm marketing.

Chad Meigs is from The Bineyard, which is a full scale hop farm and brokerage company located in Cazenovia, NY. The Bineyard includes end-to-end processing equipment and support facilities to produce high grade hop products utilized by craft breweries throughout the Eastern United States.

Switchback Brewing Company's Lab Technician Ellen Dillenbeck and Kristina Sickmueller, a student currently interning with Switchback Brewery will brief the group on a collaborative hop project between them and UVM Extension Crops and Soils Program that explores the effect of hop harvest time on beer flavor.

Roy Desrochers is a sensory expert who has been supporting the brewing industry for over 35 years. He is the beer flavor expert for the Master Brewers Association of the Americas (MBAA), and has conducted numerous sensory training programs and workshops around the globe for small and large brewers, as well as farmers. Most recently he has conducted sensory workshops for the MBAA District Texas, the MBAA District New England, the Hop Growers Conference in Burlington, VT, the Hop Growers Guild in Columbus, Ohio, the Great Lakes Hop and Barley Conference in Michigan, the Vermont Brewers Guild, the Massachusetts Brewers Guild, and the New Hampshire Craft Brewers Conference.

Dr. Tom Shellhammer is the Nor'Wester Endowed Professor of Fermentation Science in the Department of Food Science and Technology at Oregon State University where he leads the brewing science education and research programs. His brewing research investigates hops, beer quality and the origins of hop aroma and flavor in beer. He is a former President of the American Society of Brewing Chemists, the former President of the District NW Master Brewers Association of the Americas, and currently serves on the Board of Examiners of the Institute of Brewing and Distilling. He is a Fellow of the Institute of Brewing and Distilling and the Institute of Food Technologists.

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