



Malting, Roasting
& Grinding course
2017.



Roasting barley and malt is an art that requires significant process expertise in order to obtain the desired end product properties such as extractable color and product yield. The demand for signature flavored and dark beer has resulted in increased demand for appropriately roasted barley and malt. Bühler roasting solutions combine proven roasting technology with smart innovations, enabling breweries and maltsters to roast their own dark barley and malt in small batches with outstanding quality.

Malting, Roasting & Grinding course (Freiberg, GER). Success through training.



Target group:

The Malting, Roasting & Grinding course is designed for operators, production employees, product developers, QA-Managers, craft brewers and technologists who want to gain state-of-the-art knowledge in terms of malting technologies as well as the creation of different flavors and colors by roasting.

Course content:

The complete process and each individual step: basic information regarding malting plants, such as cleaning, conveying, drying, dedusting and grading systems. For the grinding part: Overview of grinding concepts, special grinding concepts, malt and roasted grinding. Following an explanation of the roasting technology, there will be a practical exercise at the pilot plant.

Program overview:

Day 1 / 12:00–17:00 h

- Malting technology & micro malting
- Discussions of daily challenges in malting
- Grinding systems for mashfilter & lautertuns
- Innovative conveying system

Day 2 / 8:30–17:00 h

- Theory of Malt/Grain roasting technology
- Specialty Malt roasting in pilot plant
- Optimal grinding of roasted product
- Atex, Nitrosamines, emissions treatment
- Energy saving systems, plant configurations
- Maintenance, retrofits and upgrades of existing roasting plants
- Other roasting technologies
- Site visit of a roast house

Notes:

- Course duration: two days.
- Max. 10 persons per course.

Course dates:

Start date: October 9th, 2017 at 12:00 h
End date: October 11th, 2017, at 17:00 h

Price: € 1,750/person
including accommodation and board

Register online at

www.buhlergroup.com/training-grain
or by e-mail: info.cocoa@buhlergroup.com



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