

# BREWNZ' 23

## FRIDAY 4 AUGUST, 2023

Majestic, 189 Durham Street South, Christchurch NZ

8:00	REGISTRATION + EXPO OPENS Coffee Brought to you by MCC Labels
9:00	CONFERENCE OPENING Welcome from Joe Wood, Chair, Brewers Guild of New Zealand
9:10	'STAYING IN THE GAME' KEYNOTE SPEAKER - MAZEN HAJJAR, FOUNDER/CEO, HAWKERS BEER [AUS]
10:00	'ENZYMES - FRIEND OR FOE?' Nick Brading, Technical Sales Manager, Murphy & Son Ltd [UK]
10:45	EXPO/NETWORKING/FOOD & COFFEE - Brought to you by Clayton Hops
11:15	'FIT FOR THE FUTURE' - Panel Discussion Panelists: Brian Watson, Good George; Mike Sutherland, Sawmill Brewery; Lauren Mentjox, DB Breweries; Ralph Bungard, Three Boys Brewery Moderator: David Nicholls, DNA Brewing
12:15	'DON'T BE A HERO' Elle Perriam, Founder & Managing Director, Will To Live [NZ]
1.00	LUNCH BREAK - EXPO/ NETWORKING/FOOD & COFFEE
	BREAKOUT SESSION: 1.30 - 2PM - BLUE ROOM Institute of Brewing & Distilling – Training and Qualifications to grow your brewing career.
2.00	'QUALITY MANAGEMENT SYSTEMS & IMPLEMENTATION IN SMALL BREWERIES' Clare Clouting, Athena Quality [AUS]
2.30	'SMALL BREWERY MICROBIOLOGY & QUALITY LABS' Daniel McCulloch, Regional Manager, Lallemand Brewing [AUS]
3:00	'THE CHANGING FLAVOURS OF HOP BREEDING IN NEW ZEALAND' Kerry Templeton, Scientist - Hop breeding, Plant & Food Research [NZ]
3:30	EXPO/NETWORKING/FOOD & COFFEE
4:00	'FAST FOUR' - EXPERT STYLE SESSIONS - fun & technical session from our style experts Sours – Hamish Ward, Deep Creek; Barrel Aging -Soren Eriksen, 8 Wired; Hazies – Brian Watson, Good George; Lagers – Richard Emerson, Emersons.
5:00	Conference Closes
5.30	Please join us for Industry Drinks & Nibbles from 5.30 - 7pm, at the Conference Venue, Majestic