

# Beer & Wood Technical Seminar

Ideas, Suggestions and Beer Tastings for the Innovative Craft Brewer.

**Thursday February 13, 2020.**

**Micro Brew Festival 2020 – Technical Seminar.  
by Kathinka Labs – Panama.**

Hotel Riande Urbana. Calle Eusebio A. Morales  
Panama City

8.30 DOORS OPEN @ RIANDE HOTEL CONFERENCE ROOM

**9.00 Welcome** - Opening comments, How to stay relevant as a Craft Brewer.

**Floris Delee** / Brew Master & Principal, Kathinka Labs – Fort Collins, CO & Panama City, Panama.  
Faculty Colorado State University (CSU) - Fermentation Science Program, Fort Collins, Colorado.

**9.30 Brewing with Lenga wood** - Cerveceria Kross experiences exploring brewing with Lenga  
=> Including tasting of Cerveceria Kross beers

**Asbjorn Gerlach** / Brew Master Cerveceria Kross, Curacavi, Chile.

10.30 -11.00 BREAK & COFFEE.

**11.00 - 12.30 Can Wood be an Ingredient for Beer?** - What do we know today about combining Beer & Wood => Including tasting of different wood products in a Casa Bruja craft beer.

**Soledad Sanchez** / Beer & Spirits Manager, Tn Coopers, Chile.

**Stefano Marin** / Brew Master, Cerveceria Casa Bruja, Panama City, Panama.

**12.30 - 13.00 Panel discussion** with Asbjorn, Sol & Stefano, moderated by Jose Carlos Blanco.  
=> Including tasting of experimental beer from both Stefano and Asbjorn.

**Jose Carlos Blanco** / General Manager Kathinka Labs Panama & Buenas Pintas, Panama

13.00 -14.30 LUNCH & CRAFT BEER.

**14.30 Mapping your Fermentation** - Knowing what is going on in your fermenters matters, presentation supported by Oculyse GmbH. - Germany.

**Lauren Sandell** / Director of Labs Kathinka Labs - Fort Collins, CO & Panama City, Panama.

**15.30 Kettle Souring** - Innovation or Crazyness.

**Napoleon “ Napo” Bonyuchoa** / Regional Manager Fermentis – Specialty Yeast, Lille, France.

16.30-18.00 CRAFT BEER & CERTIFICATES.