

# MOVING EBC FROM AUTONOMY TO EFFECTIVE INTEGRATION WITHIN THE CONTEXT OF BRUSSELS-BASED ASSOCIATIONS



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THE BREWERS OF EUROPE, BRUSSELS**

***WORLD BREWING CONGRESS, DENVER (COLORADO), 15 AUGUST 2016***

# THE BREWERS OF EUROPE

- Founded in 1958
- 29 National Brewers' Associations, from the EU, Switzerland, Norway and Turkey
- A Board with an equal balance between major and non-major brewers
- Promoting moderate beer consumption and defending the interests of the 5000 breweries in Europe
- Sharing best practises and being informed, heard, understood and supported by EU decision makers



**EBC has been part of  
The Brewers of Europe  
since 2008**

# THE BREWERS OF EUROPE AND EBC: THE BIGGER PICTURE

European  
Commission

E.F.S.A.



**FOOD DRINK EUROPE**

**THE BREWERS  
OF EUROPE**

**EBC**

**COCERAL**

**EURO  
MALT**

Wine in  
Moderation C-V.

Spirits Europe

Alcohol in  
Moderation

Society for Hop  
Research

DG Agri  
WG Hops

Other beer & brewing  
associations

European  
Parliament

**EBCU**

**ERAB**

# THE BREWERS OF EUROPE

## Vision:

Teamed up to shape a beer-friendly, smart and prosperous EU business environment

## Mission:

Equip Europe's brewers with the tools to freely, cost-effectively and responsibly brew and market beer

# EUROPEAN BREWERY CONVENTION (EBC)

## Identification:

EBC is the scientific and technical arm of The Brewers of Europe

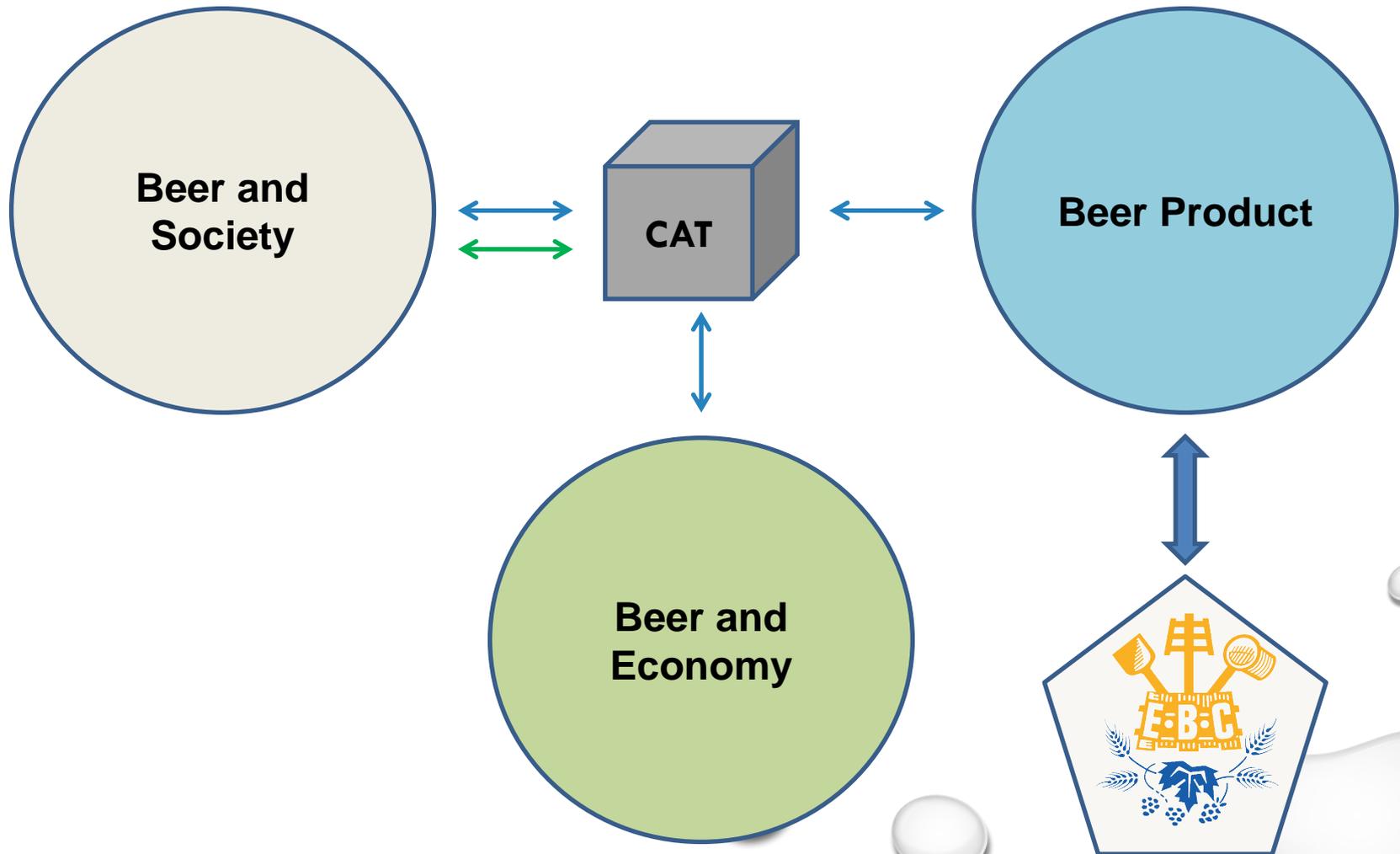
## Mission:

To facilitate knowledge creation, transfer and application through collaboration among our partners, the beer producers and academic organisations, for the benefit of the brewing sector, consumers and the community

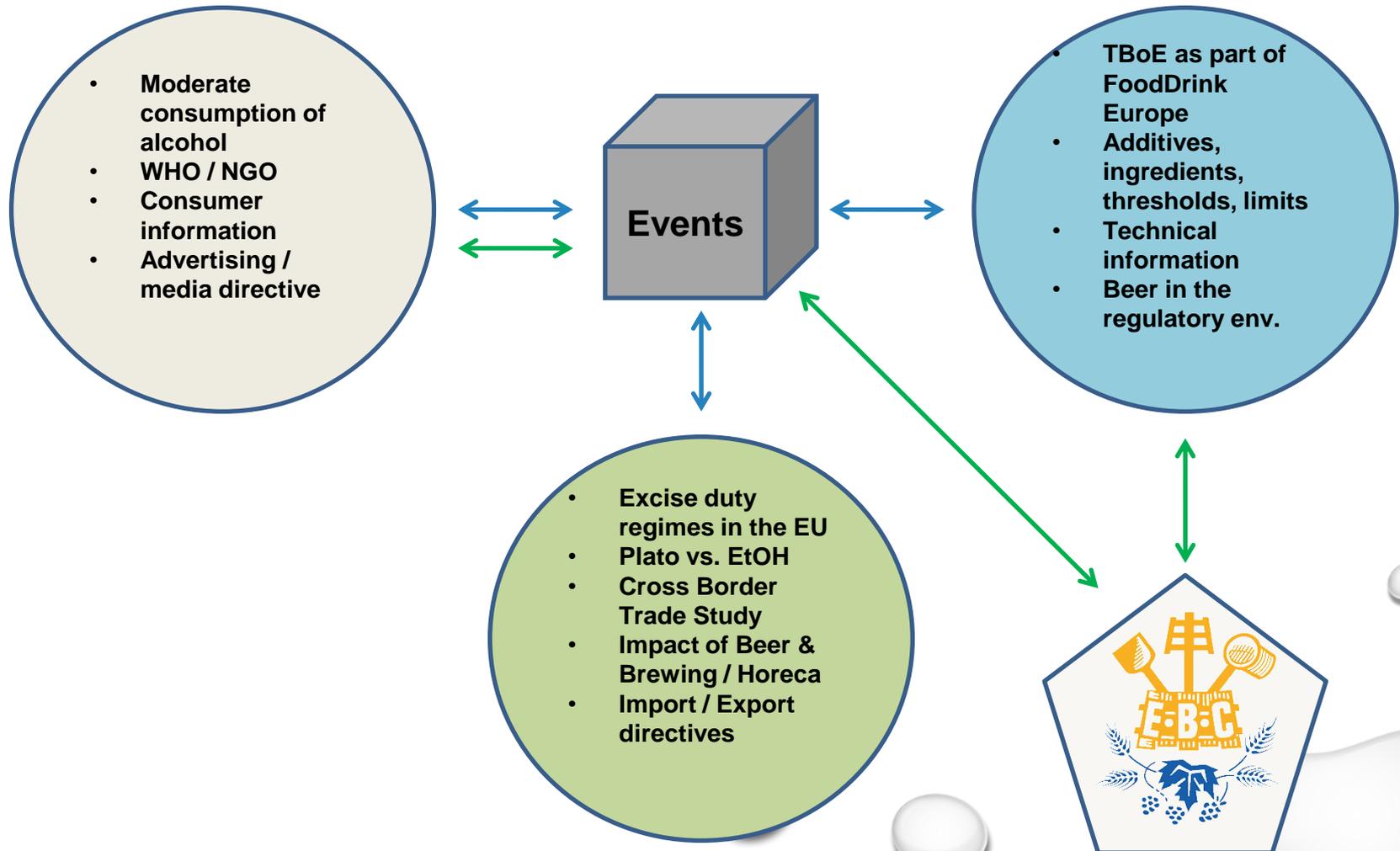


JOINT MEMBERSHIP  
BASE OF NATIONAL  
BREWING TRADE  
ASSOCIATIONS

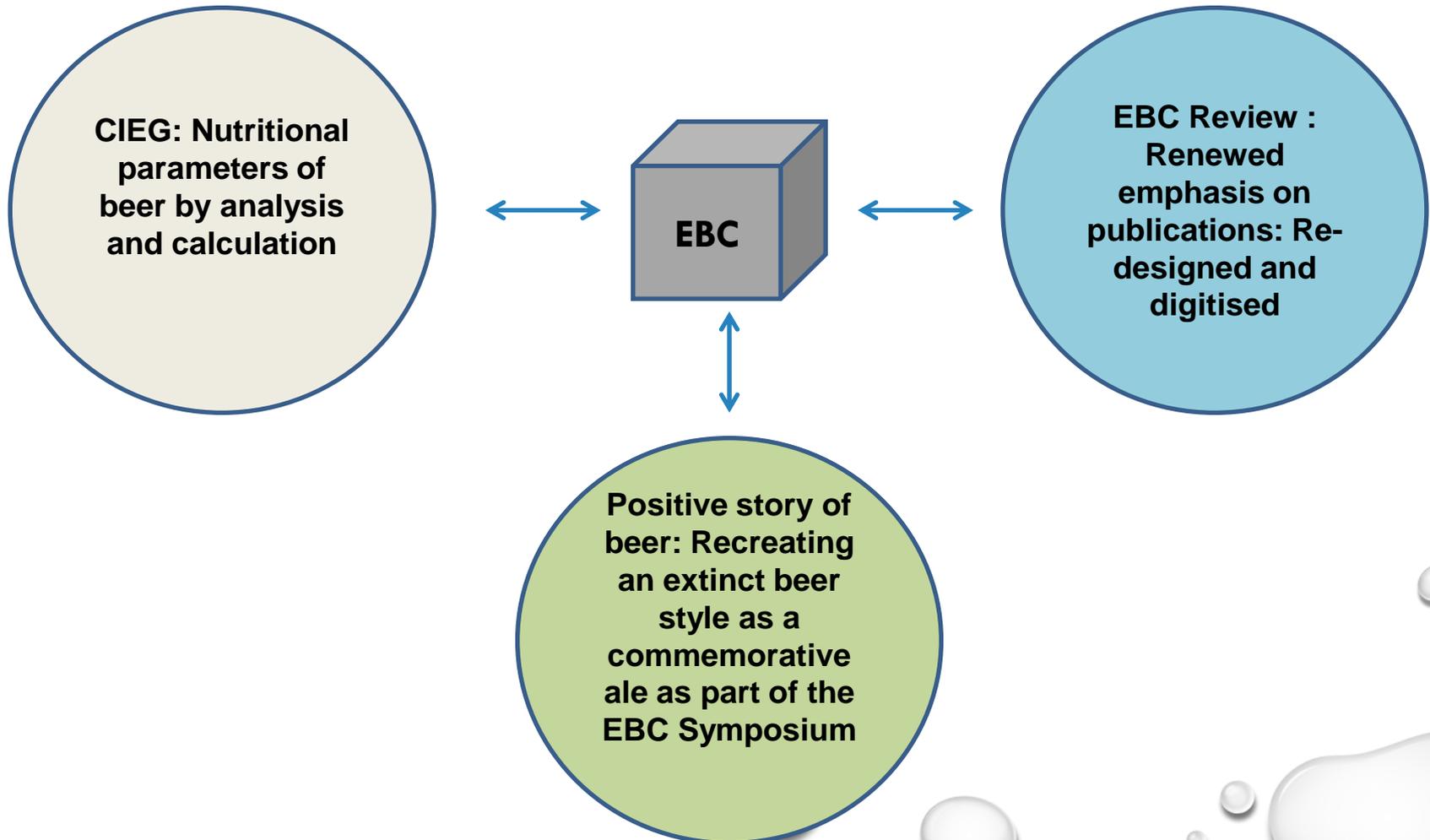
# THE BREWERS OF EUROPE



# THE BREWERS OF EUROPE : SOME PROJECTS



# EBC : 3 PROJECTS



# NUTRITIONAL INFORMATION / BEER LABELLING: DECLARATION AND GUIDELINES

**CIEG: Nutritional  
parameters of  
beer by analysis  
and calculation**

**Good quality assurance**

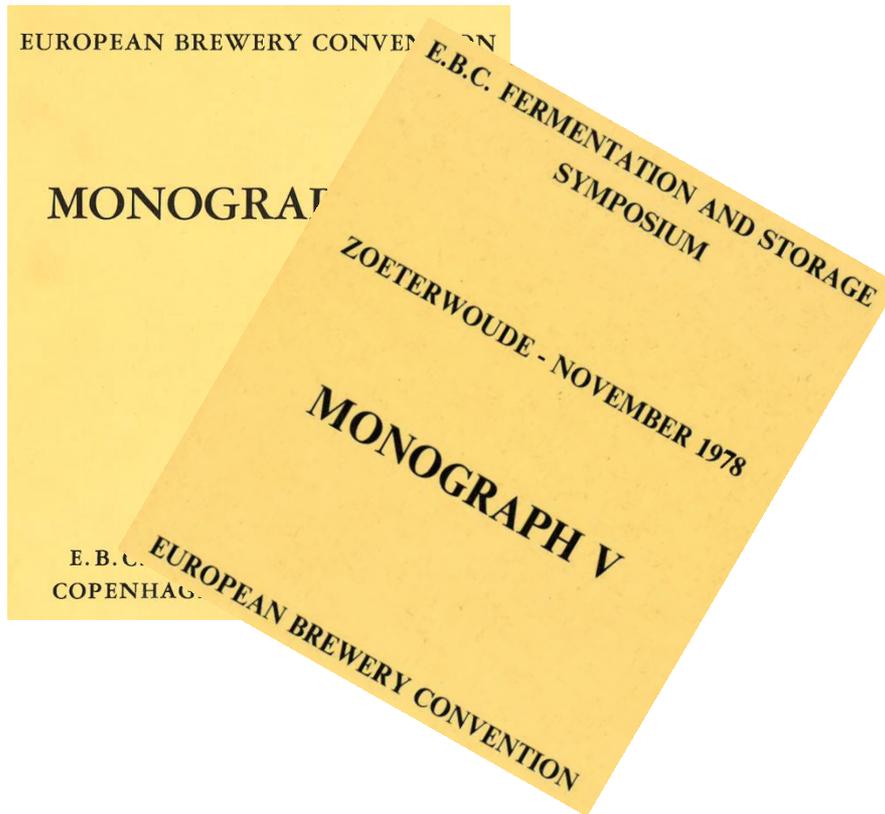
## **Consumer Information Expert Group (CIEG):**

How to ensure compliance to labelling requirements but keep small producers from having to invest in lab equipment / sending in for analyses:

- By **calculating** kcal from residual extract, ethanol (4 and 7 kcal/g, respectively)
- By using the **SSB** Scandinavian School of Brewing online (Excel based) **tool**
- By using the **Heineken** developed Excel based **tool**
- By sending in bottles to an accredited / certified **laboratory**

**Salt (Na<sup>+</sup>) and Protein (N) has to always be done in a lab by AA and Kjeldahl / DUMAS**

# EBC PUBLICATIONS



## **Monographs:**

Selected papers from EBC Symposia.

Discontinued 2008 in favour of presentations made available to delegates either on-line, or via CD / USB-Stick

Current idea is to digitise them for on-line archives

# EBC PUBLICATIONS

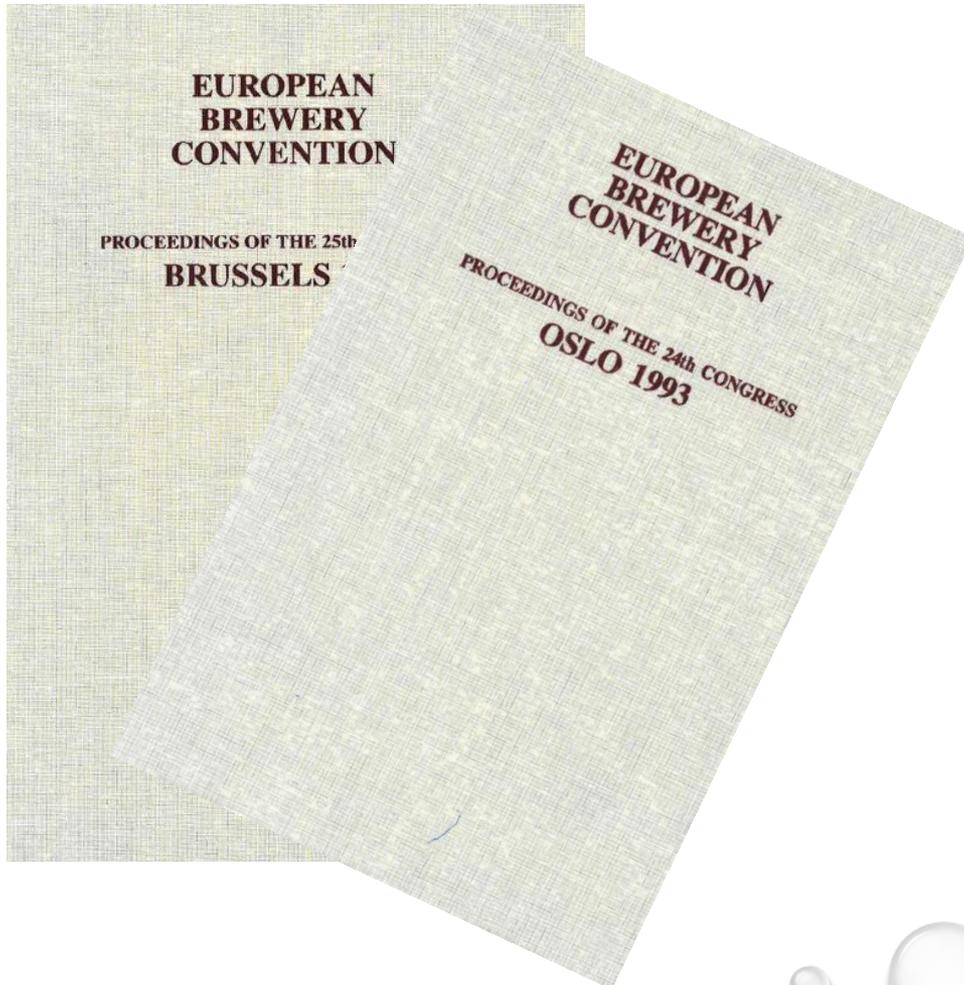


## Manuals of Good Practice:

They were funded by EU money from mid 1990 to 2007, when the last one was published.

MBAA wishes to revise the material together with us and re-issue them in a contemporary style and format.

# EBC PUBLICATIONS



## **Congress Proceedings:**

Printed books were discontinued at the end of 2007 due to constraints on finances and manpower.

However, CD's / USB's / web downloads only go so far in capturing knowledge.

Consistency of referencing!

We need to do something here!

# EBC 2017 LJUBLJANA (SLOVENIA)

36<sup>TH</sup> CONGRESS

**EBC**



**SLOVENIA**

**2017** EUROPEAN  
14-18 MAY BREWERY  
LJUBLJANA CONVENTION

[WWW.EBC2017.COM](http://WWW.EBC2017.COM)

**BREWING FUTURE: SCIENCE FOR BETTER BEERS**

# EBC 2017 LJUBLJANA (SLOVENIA)



[www.ebc2017.com](http://www.ebc2017.com)

# EBC 2016 WROCŁAW (POLAND)

## EBC SYMPOSIUM 2016

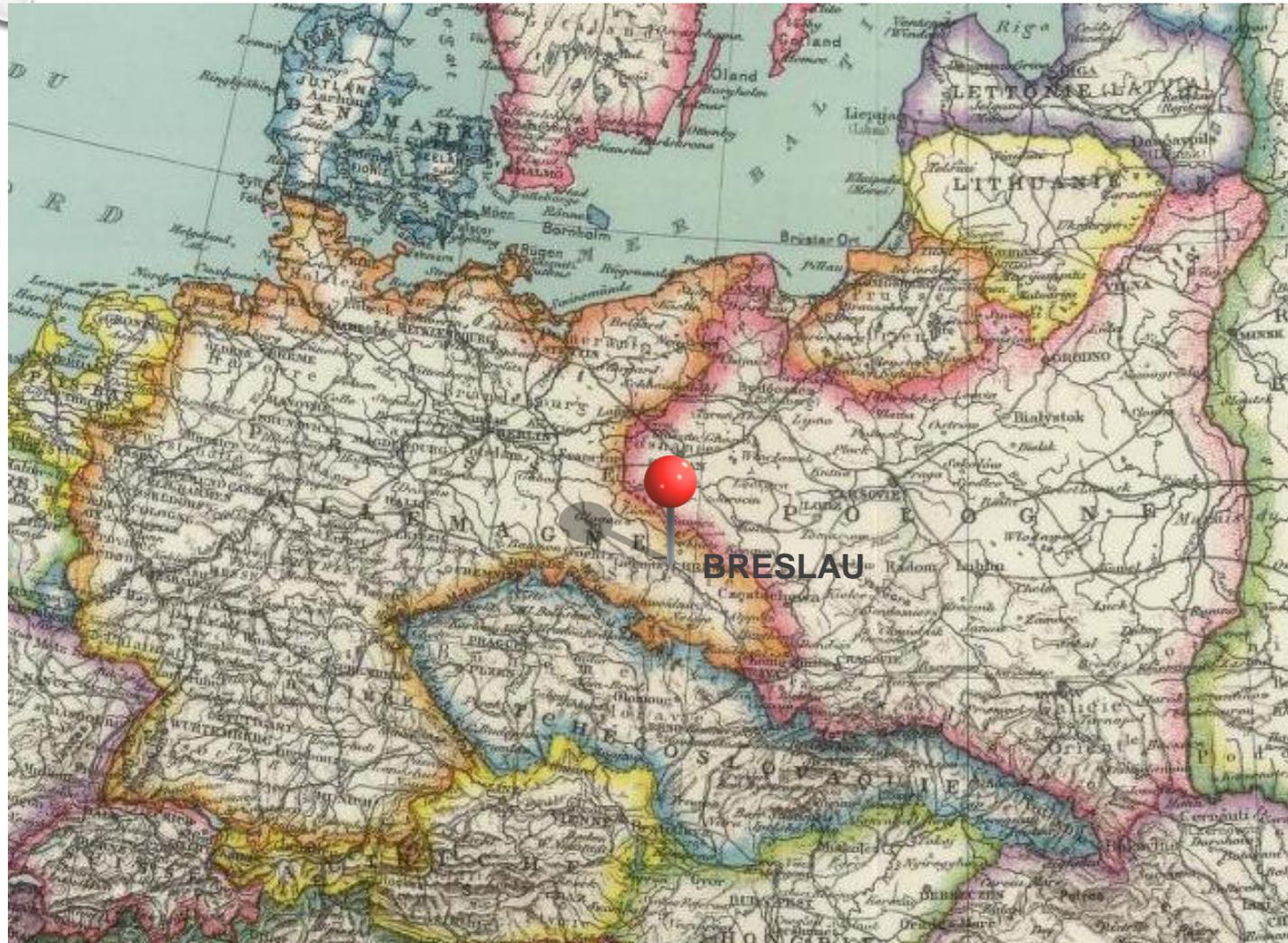
Modern brewhouse technologies and wort production



Hotel Sofitel Old Town, Wrocław, Poland. 18 – 20 September 2016

[www.ebc-symposium.org](http://www.ebc-symposium.org)

# RECREATING THE BRESLAUER SCHÖPS



Central-Eastern  
Europe

1919 - 1938

# Central Europe



## The *Kretschmer* breweries of Silesia



**Karczma** (polish) = Pub, Inn

These were small pub breweries indigenous to Silesia also offering bread and other simple food

# Browar Stu Mostów and Distelhäuser Brauerei



# How did we brew the schöps?

WE SETTLED FOR THE FOLLOWING BREWING PARAMETERS:

- 60% wheat malt : 40% pale barley malt (both German)
- Extract concentration to yield 6.4% ABV
- Aiming for 16 BU using an indigenous Polish hops with Sybilla® (Cross of Lubliner with Slovenian Styrian Golding), brewing behaviour closely resembling traditional Hallertauer varieties, 6 – 8%  $\alpha$
- Fermentation with a neutral top-fermenting yeast @ 18-20 °C
- Cold storage / maturation for 6 weeks

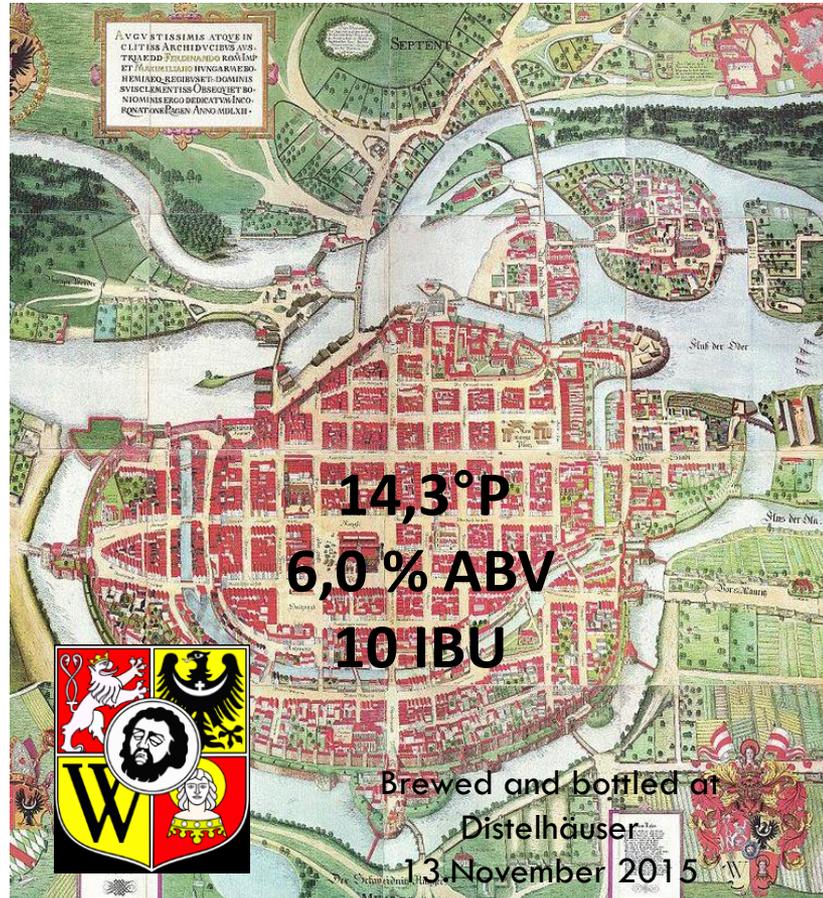


## The case for Schöps originally being brewed with a mixed fermentation

Über die Mikrobiologie der Kretschmer-Biere ist aus heutiger Sicht zunächst an das Hausbrauen zu erinnern, das der Familienmutter in unmittelbarer Verbindung mit dem Brotbacken oblag. Die Anstellkultur für das Backen und Brauen war eine Mischkultur von Hefezellen und edlen thermophilen Milchsäurebakterien, die zur Hausflora der hölzernen Geräte gehörten. Ebenso wie beim Sauerteig kam es neben der alkoholischen zur milchsäuren Gärung. Die Milchsäure hatte eine große Bedeutung für die Förderung der enzymatischen Stoffumwandlungen, die Widerstandskraft von Würze und Bier gegenüber verderbenden Mikroben, den erfrischenden Trunk sowie in Verbindung mit Malz- und Hopfeneinflüssen für den Geschmack und das Aroma des Bieres. Aus erfolgreichem Hausbrauen hat sich dann die gewerbliche Bierherstellung im Kretscham entwickelt, der auch über das Mittelalter

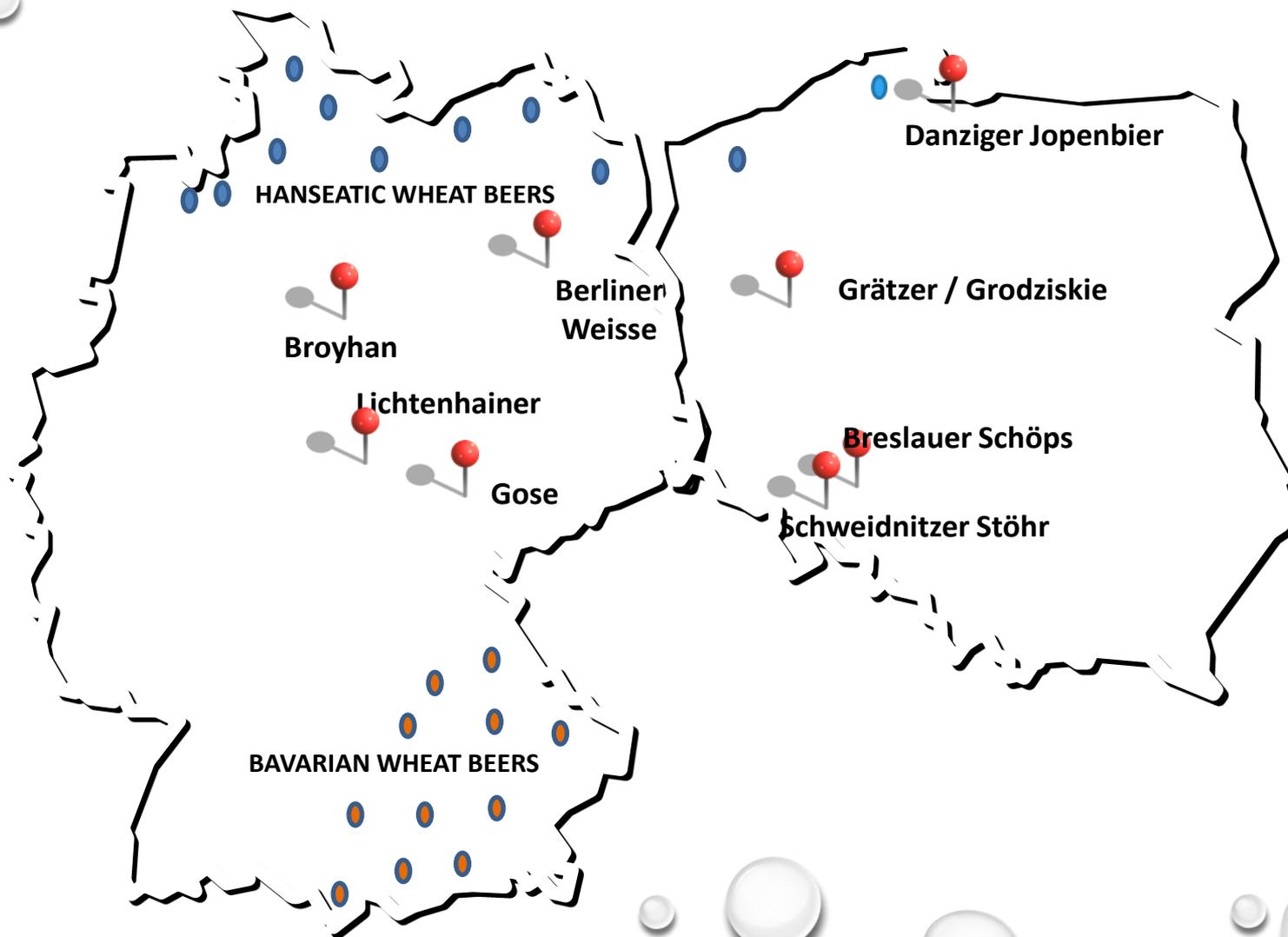
To mimic the effect of a mixed fermentation, we decided to add “Sauergut” (lactic wort) into the kettle (4 litres @ pH 2.8)

# Browar Stu Mostów



Second “schöps” brewed 28 July at Browar Stu Mostów  
To be served at launch at EBC Symposium

# Some extinct and extant wheat-beer styles of Germany and Poland



# The Schöps Project as part of the EBC Symposium and EBC Brewing Science Group meetings

- A positive story of beer, getting a local brewery involved as part of an international team
- Researching the schöps means looking at the history not only of the style, but also the geographical background
- A grist recipe is only of limited use: The question of the yeast type and / or concurrent bacterial fermentation needs to be addressed.
- Records need to be interpreted in terms of historical facts not today's consumer preferences.
- It's history, not someone else's story
- **Benefits:**
  - Local press, interviews, TV, international brewing press
  - Renewed pride in the brewing history of Silesia
  - Bridging the gap between craft brewers and established brewers in a still conservative European beer market



Browary  
Polskie



Schöps Launch  
20 September 2016  
Browar Stu Mostów

## EBC SYMPOSIUM 2016

Modern brewhouse technologies and wort production

Register now



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