



Fit for the future?

Masterclass LOCAL in Sweden

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The first IBD Masterclass LOCAL was held 17-18th of October 2019 hosted by the Spirit of Hven distillery in Sweden. The location for the event was the picturesque island of Ven, located in the Öresund Strait between Sweden and Denmark.

The event was organised by Jamie Robertson, an IBD member who is currently working at Brygghuset Finn in Landskrona, Sweden as Brewer and Laboratory Manager. Jamie is Scottish and graduated from Heriot-Watt University in 2018 with an MSc in Engineering and an MSc in Brewing and Distilling.

He felt that it was time to bring the



Jamie Robertson welcomes the attendees to the first Masterclass LOCAL

IBD to Scandinavia and contacted the team at the IBD International Section – an initiative which brought the first-ever IBD event to Scandinavia – making a positive impact locally and opening the door for future Masterclass LOCAL events across the region and beyond.

The island of Ven has an area of just three square miles with a population of 400 people and when the Spirit of Hven distillery was founded there in 2008 it became the third pot-still distillery in

Sweden – and the smallest pot-still distillery in the world.

For many distilleries, it can take less than 24 hours to produce vodka and gin. For the Spirit of Hven, it can take up to two years. Both its Organic Vodka and Gin spend six and twenty four months in oak casks before being redistilled and bottled. Other spirits produced include an Organic Oak Matured Aqua Vitae and an Organic Summer Schnapps.



Henric Molin presents his distillery, producing a highly innovative range of spirits

Local and international speakers

The topic of the Masterclass, Innovation and Sustainability, paired perfectly with the host venue which specialises in innovative still design, recipe creation and laboratory analysis. The presenters included local and international speakers from industry and academia, each giving their own insights into the future of the industry.

The international Keynote was delivered by **Professor Graeme Walker** from the University of Abertay, Scotland. He spoke about “Novel Starch Adjuncts for Sustainable Brewing and Distilling”. He introduced his work to use the starch from faba beans (*Vicia faba*, commonly known in the culinary sense as the broad bean) as an environmentally sustainable raw material for the brewing industry.



“WE BRING TRUSTED KNOWLEDGE TO YOU, WHEREVER YOU ARE!”

The entire nitrogen fertiliser requirement of the faba bean can be provided by the natural process of biological nitrogen fixation. Faba bean is, therefore, distinguished from species such as spring barley, which require large amounts of synthetic nitrogen fertiliser.

Consumer analysis of beer produced with faba bean as an adjunct (30% (w/w) dehulled bean (kernel) flour as an adjunct to malted barley) compared with barley malt beers

found no statistically significant difference in the taste score of the bean kernel flour adjunct beer when compared with conventional beer (blind acceptance test with inferred preference).

In the second acceptance test, the knowledge that the beer was produced using beans did not affect the overall consumer impression of the beer, regardless of how this information was presented. These results suggest that the use of faba beans in brewing does not impact negatively on the taste or acceptability of the resultant beer.



State-of-the-art laboratory facilities at the Spirit of Hven distillery

THE IBD MASTERCLASS LOCAL

Trusted knowledge for brewers and distillers – wherever you are!

After establishing the IBD Masterclass Europe as an annual event for all European IBD members, we have now launched the format of the IBD Masterclass LOCAL. The idea is that the IBD delivers trusted knowledge to you, wherever you are in Europe!



The IBD Masterclass LOCAL events bring together brewers, distillers and maltsters from a more local geographical area for a day of seminars and technical visit around a hot topic of current interest to the industry.

The objective is to support our members in updating their technical knowledge continuously by learning from colleagues and international experts close to where they live and without taking out too much time out of their busy working weeks.

Typically, a Masterclass LOCAL event consists of four to six presentations and a technical visit allowing people to travel to and from the event on the same day. However, the format is flexible and can be adapted to local requirements. Most speakers at the Masterclass LOCAL are from brewers, distillers, maltsters and industry suppliers from the area, but each Masterclass LOCAL event also includes one presentation from an international speaker to bring an outside perspective and fresh impulses to the discussions.

Harnessing the power of the IBD community

The IBD Masterclass LOCAL events can be organised by any IBD member who would like to get involved and make a difference. The IBD International Section team then works hand-in-hand with the local organising IBD member to put the event together including venue selection, speaker recruitment etc.

The Masterclass LOCAL uses the existing IBD infrastructure for online registration and payment, social media and print communication supported by the IBD HQ team. Besides the practical support throughout the organisation of the event, the IBD also funds the attendance of one invited international speaker at the Masterclass LOCAL, while other overheads are typically covered by ticket sales and event sponsorship from suppliers.

Call to action: Would you like to grow your professional network? Would you like to bring trusted knowledge to brewers and distillers in your locality and organise a Masterclass LOCAL anywhere in Europe (but outside of the UK)? Then get in touch with Michaela Appelbee-Miedl (michaela.miedl@hotmail.co.uk) for more information.

Innovative approaches to raw material management in distilling were the subject of Spirit of Hven Distillery owner **Henric Molin's** presentation. **Darin Wahl** from Lund University, Sweden (Centre for Sustainability Studies) showcased some of the work that he and the Sustainable Beer Lab team have been carrying out with local breweries. **Anders Kissmeyer** (Kissmeyer Brewing, Denmark) continued on the theme of sustainability, giving practical examples and guidelines of how to implement these sustainability concepts. **Edward Liepe** from Saturnus Distillery, Malmö, Sweden presented on the diverse history of the company and how it maintains its standards through a rigorous quality control scheme.

The first Masterclass LOCAL event was rounded off by a tour of the distillery and extensive tastings led by the host, Henric, which was both amusing and fascinating.

We would like to thank our hosts at the Spirit of Hven distillery as well as the event sponsors Anton Paar and Viking Malt. Thank you! – without you the IBD Masterclass LOCAL would not have been possible.

