

THE MALT ACADEMY TRAINING CENTRE

AT THE CANADIAN MALTING BARLEY TECHNICAL CENTRE

CMBTC MALT ACADEMY PROGRAMS

The Malt Academy is a unique training institute located in Winnipeg, Canada that offers a variety of programming related to the malting barley and malt industries. The institute's flagship 1-week intensive course in malt processing offers students theoretical and practical, hands-on instruction using the CMBTC's state-of-the-art 75 kg pilot Malthouse and Joe White micro-malting unit. Through this program students gain the knowledge and skills required to produce high-quality barley malt as well as a thorough understanding of how finished malt attributes impact the brewing process and beer quality. The Academy also offers a 3-day program focused on the Canadian malting barley value chain including breeding and varietal development, production, handling, malt processing and brewing. There are also short courses available on brewing, beer styles and beer tasting.

Malt Academy instructors have significant practical malting and brewing experience, and small class sizes give students the opportunity to get hands-on, personalized training. The 1-week intensive program is targeted at people who want to learn the malting craft, brewers that wish to better understand the major raw material in beer (i.e. barley malt) or existing maltsters who wish to upgrade their skills. The 3-day program is targeted at people interested in an overall understanding of the Canadian malting barley value chain and high level knowledge of the malting and brewing processes. Each course is designed to provide the optimum learning experience. On site or remote courses can be developed, tailored and offered by the Malt Academy for interested companies, groups or individuals.

Please feel free to contact us directly with queries. For registration questions please contact **Rose Marie Bemrose** at **204 984 4399**. For program content or other questions please contact **Peter Watts** at **204 983 1981**.

PROGRAMS

- **1 Week Intensive Malting Instruction Course**
- **3 Day Malting Barley Value Chain Overview**
- **Tailored Programs**

CANADIAN MALTING BARLEY TECHNICAL CENTRE

The Canadian Malting Barley Technical Centre, established in 2000 has quickly become an essential tool to the Canadian malting barley value chain, providing technical support to all facets of the industry, from the producer to the brewer. The CMBTC is unique. No other supplier of malting barley worldwide has such a state-of-the-art dedicated malting and brewing pilot facility staffed with malting and brewing specialists. www.cmbtc.com

EVEN IF YOU CANNOT ATTEND A PROGRAM PLAN ON VISITING US!

Located in the Canadian Grain Commission Building at 303 Main Street in Winnipeg Manitoba Canada, the Malt Academy brewery is located on the 1st floor and the malthouse on the 13th floor. If you wish to visit please feel free to contact us at 204 984 4399 to meet the staff and have a tour through our facility.

PROGRAM SYNOPSIS

3 DAY MALTING BARLEY VALUE CHAIN OVERVIEW

MAIN OBJECTIVES

This course provides an overview of the Canadian malting barley value chain and offers participants theoretical and some hands-on practical knowledge of malting technology and processing, as well as an understanding of the influence and impact of malt quality on brewery performance

PEDAGOGIC MATERIAL

- Lectures
- Round-table exchanges and case studies
- Hands-on instruction in CMBTC state-of-the-art malt-house
- Lecture material presented in hard copy and on CD

PROGRAM

- World Barley Origins
- Barley Breeding
- Barley Selection
- Barley Analysis
- Handling and Storage of Malting Barley
- Malting Overview
- Malting Biochemistry
- Malt Analysis
- Brewing 101
- Matching Malt Specification to Brewing Performance
- Practical Problems
- Demonstration on Barley Selection, Barley Analysis, Micro-malting and Pilot Malting

1 WEEK INTENSIVE MALTING INSTRUCTION COURSE

MAIN OBJECTIVES

A hands-on course aimed to give participants theoretical and practical knowledge of malting technology, and to understand the source and manufacture of the primary raw material of beer, malt, and the factors that influence its quality and the impact on brewery performance

PEDAGOGIC MATERIAL

- Lectures
- Round-table exchanges and case studies
- Hands-on instruction in CMBTC state-of-the-art malt-house
- Lecture material presented in hard copy and on CD micro and pilot malting and brewing.

PROGRAM

- World Barley Origins
- Barley Morphology and Structure
- Barley Breeding
- Barley Selection
- Barley Analysis
- Handling and Storage on Malting Barley
- Malting Overview
- Malting Biochemistry
- The Detailed Process
 - Cleaning and Steeping
 - Germination
 - Kilning
- Malt Analysis
- Specialty Malt Production
- Brewing 101
- Matching Malt Specification to Brewing Performance
- Practical Problems
- Environmental Sustainability
- Hands-on Barley Selection, Barley Analysis
- Hands-on Micro-malting and Pilot Malting
- Hands-on malt analysis
- Visit to CMBTC Pilot Brewery



For more information
cmbtc.com

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