

In view of the health context linked to the spread of the coronavirus, the methods of organisation and evaluation of the learning units could be adapted in different situations; these possible new methods have been - or will be - communicated by the teachers to the students.

5 credits

30.0 h + 30.0 h

Q1

Teacher(s)	Collin Sonia ;
Language :	French
Place of the course	Louvain-la-Neuve
Aims	<i>The contribution of this Teaching Unit to the development and command of the skills and learning outcomes of the programme(s) can be accessed at the end of this sheet, in the section entitled "Programmes/courses offering this Teaching Unit".</i>
Content	<ul style="list-style-type: none"> - Dimethylsulfide in brewery - Bitter compounds in hop - Flavours and precursors in hop - Malt and hop polyphenols - Nitrogen compounds through boiling and colloidal stability - Foam structure - Wort boiling technology - Dry-hopping techniques and bottle refermentation <p><u>Practical laboratories:</u></p> <ul style="list-style-type: none"> - Official methods for hop analysis - Official methods for beer analysis - Production of a beer in the microbrewery
Inline resources	Moodle
Faculty or entity in charge	AGRO

Programmes containing this learning unit (UE)				
Program title	Acronym	Credits	Prerequisite	Aims
Master [120] in Chemistry and Bioindustries	BIRC2M	5		
Master [120] in Agricultural Bioengineering	BIRA2M	5		
Advanced Master in Brewing Engineering	BRAS2MC	5		