


Due to the COVID-19 crisis, the information below is subject to change, in particular that concerning the teaching mode (presential, distance or in a comodal or hybrid format).

5 credits	30.0 h + 30.0 h	Q1
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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
Advanced Master in Brewing Engineering	BRAS2MC	5		
Master [120] in Chemistry and Bioindustries	BIRC2M	5		