


5.00 credits

30.0 h + 30.0 h

Q1

Teacher(s)	Collin Sonia ;
Language :	French
Place of the course	Louvain-la-Neuve
Learning outcomes	
Content	<ul style="list-style-type: none"> <li>- Dimethylsulfide in brewery</li> <li>- Bitter compounds in hop</li> <li>- Flavours and precursors in hop</li> <li>- Malt and hop polyphenols</li> <li>- Nitrogen compounds through boiling and colloidal stability</li> <li>- Foam structure</li> <li>- Wort boiling technology</li> <li>- Dry-hopping techniques and bottle refermentation</li> </ul> <p><u>Practical laboratories:</u></p> <ul style="list-style-type: none"> <li>- Official methods for hop analysis</li> <li>- Official methods for beer analysis</li> <li>- Production of a beer in the microbrewery</li> </ul>
Inline resources	Moodle
Bibliography	- Collin S. Traité de brasserie en 2 volumes, Dunod, 2022, ISBN : 978-2-10-083186-9 et 978-2-10-083189-0.
Faculty or entity in charge	AGRO

<b>Programmes containing this learning unit (UE)</b>				
Program title	Acronym	Credits	Prerequisite	Learning outcomes
Advanced Master in Brewing Engineering	BRAS2MC	5		
Master [120] in Chemistry and Bioindustries	BIRC2M	5		