

# Vienna

Agenda • April 7 - 11, 2025 • Vienna Marriott Hotel



## Ethanol Technology Institute Staff

### **Graeme Walker, Ph.D, DSc**

Scientific Director  
gwalker@lallemand.com

### **Julie St-Laurent**

Event Manager  
jstlaurent@lallemand.com

### **Melody Gunter**

Registration Coordinator  
mgunter@lallemand.com

## Tourist Information:

[wien.info](http://wien.info)

## Hotel Information

### **Vienna Marriott Hotel**

Parkring 12a  
1010 Vienna, Austria

### **Making Reservations Online**

*Reservations can be made using the booking link:*

[Book your group rate for Vienna Alcohol School](#)

### **To Reserve By Phone**

+43 (0) 1 515 1853

The on-site Reservation Office is open Monday to Friday 8:00 – 18:00 CET, then you will be directed to the International Reservation office. You must mention "THE ALCOHOL SCHOOL" to receive the group rate. ☒



# Monday

April 7, 2025

## Combined Session - Festal Ballroom C + D Theme: Global Industry Review

7:00 am - 8:30 am

### Registration

8:30 am - 8:45 am

### Welcome

Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

8:45 am - 9:00 am

### Introduction to Programme

Graeme Walker, Ethanol Technology Institute (Scotland)

9:00 am - 10:00 am

### Global & European Fuel Alcohol

Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA) and Rob Vierhout, Alcogroup (Belgium)

10:00 am - 10:30 am

### Coffee Break

10:30 am - 11:15 am

### Global Beverage Alcohol Industry

Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

11:15 am - 11:30 am

### Stretch/ Comfort Break

11:30 am - 12:15 pm

### Maximizing Profitability of Process Optimization

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

12:15 pm - 1:00 pm

### Enzymes as Processing Aids for Alcohol Production

Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)

1:00 pm - 2:00 pm

Lunch/Session change

Parking Restaurant

## Fuel Alcohol Session - Festal Ballroom C + D Theme: Feedstocks and Processing

2:00 pm - 2:40 pm

### Feedstocks

Dale Monceaux, AdvanceBio LLC (USA)

2:40 pm - 3:20 pm

### Mash Optimization

Caleb Ogden, Lallemand Biofuels & Distilled Spirits (USA)

3:20 pm - 3:50 pm

### Coffee Break

3:50 pm - 4:30 pm

### Process Simulation Modeling for Plant and Product Optimization

Dale Monceaux, AdvanceBio LLC (USA)

## Beverage Alcohol Session - Festal Ballroom B Theme: Raw Materials and Processing

### Raw Materials for Beverage Alcohol Production

Douglas Murray, Consultant (Scotland)

### Mash Optimization

Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)

### Coffee Break

### Case Study on Conversion to a Sustainable Distillery

Kirsty Black, Arbikie Distillery (Scotland)

Free Evening

# Tuesday

April 8, 2025

## Lallemand Yeast Plant

Lallemand GmbH, Ottakringer Strasse 89,  
Fesstgasse Entrance,  
via Ottakringer Brewery porter  
1160 Wien, Austria  
Phone: +43 (0) 1 49100

## Ottakringer Brewery

Ottakringer Brauerei GmbH  
Ottakringer Platz 1,  
1160 Vienna, Austria  
Phone: +43 (0) 1 49100

### Combined Session - Fesstaal Ballroom C + D Theme: Feedstocks and Fermentation

8:30 am - 9:10 am

#### Economics of Sugar Feedstocks

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

9:10 am - 9:50 am

#### Yeast - The Key to Successful Alcohol Production

Graeme Walker, Ethanol Technology Institute (Scotland)

9:50 am - 10:20 am

#### Coffee Break

10:20 am - 11:00 am

#### Strategies to Address Contamination & Control in Distilleries

Rachel Murdy, Lallemand Biofuels & Distilled Spirits (Canada)

11:00 am - 12:20 pm

#### Maximizing Economics through Nutrition / Fermentation Management

Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Estonia)

12:20 pm - 1:30 pm

Lunch

Parking Restaurant

### Combined Session - Lallemand Yeast Plant & Ottakringer Brewery Theme: Yeast Plant and Brewery Visit

1:30 pm - 5:00 pm

#### Brewery Tour/Lallemand Yeast Plant Presentation / Yeast Production

5:00 pm - 6:00 pm

#### Beer Tasting

6:00 pm - 9:45 pm

#### Networking Dinner

Including return to Vienna Marriott

Ottakringer Brewery

## About the Lallemand GmbH Vienna Yeast Plant

Lallemand was founded in Montréal at the end of the 19th century by a young immigrant from the Alsace region of France, Fred "Lallemand". The Chagnon family acquired the business in 1952, set it on a path of expansion and remain the current owner. In 1998 Lallemand established a joint venture with the Austrian yeast producer Harmer Hefe with its plant in Ottakring (a district of Vienna), whereby Lallemand enlarged its baker's yeast activities toward the Western European markets. The plant on Ottakringer Street is now primarily dedicated to pharmaceutical and beer yeast and produces a range of specialty active dry yeasts for the beverage alcohol and baking industries.

## About Ottakringer Brewery

Founded in 1837, the brewery remained a family-run company through many owners and in 1938 was renamed the "Ottakringer Brewery, Spirits and Compressed Yeast Factory Corporation, Vienna". As of 1962, Engelbert Wenckheim and his investment partners emphasized and strengthened the character of the private family brewery. In 2014 they opened Brauwerk, Vienna's new creative craft brewery, located on the premises of the Ottakringer Brewery and in 2016, Ottakringer was voted the best brewery in Europe. In 2017, Ottakringer Brewery celebrated 180 years, and by 2018, with many more awards, the entire brewery was awarded the brewery of the year at the Austrian Beer Challenge. Today, the 180 employees are proud to be part of one of the last large, independent breweries in Austria. Starting with the purest spring water from the in-house well, the brewmaster adds the finest hops and barley malt to successfully produce a wide variety of beers. Most recently, this friendly, modern, cosmopolitan brewery has transformed into one of the top event locations in Vienna.

# Wednesday

April 9, 2025

## AGRANA Plant

AGRANA STÄRKE GmbH, Industriegelände  
Pischelsdorf, 3435 Pischelsdorf, Austria  
Phone: +43 (0)2277 90303

### Combined Session - Festaal Ballroom C + D Theme: Yeast and Fermentation

8:30 am - 9:20 am

#### Next-Gen Yeast: Strain Development Approaches for Tomorrow's Innovations

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

9:20 am - 10:00 am

#### Economics of Yeast Handling

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

10:00 am - 10:20 am

#### Coffee Break

10:20 am - 11:00 am

#### Fermentation Management, Control & Troubleshooting

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

11:00 am - 11:30 pm

#### Microbial Possibilities for Flavor Diversity: A Practical Sensory Session

Struan Reid and Elena Fossati, Lallemand Biofuels & Distilled Spirits (Scotland & Canada)

11:30 pm - 12:15 pm

#### New Yeast in Action: Practical Examples

Struan Reid, Lallemand Biofuels & Distilled Spirits (Scotland)

12:15 pm - 1:00 pm

Lunch

Parking Restaurant

### Combined Session - AGRANA Plant Theme: AGRANA Plant Visit

2:00 pm - 6:30 pm

#### AGRANA Plant Tour

Including return to Vienna Marriott

Free Evening

## About AGRANA

Founded in 1988, AGRANA is an international company based in Austria. The bio-refinery commissioned in 2006 in Pischelsdorf is AGRANA's most recent production site. An upstream wheat starch processing plant was added to the site in 2013. A second wheat starch plant is about to be finished.

Top-quality foodstuffs and animal feeds, as well as products for technical industrial sectors, are produced at this bio-refinery, with almost zero waste. The Pischelsdorf facility annually processes more than 120,000 tonnes of wheat starch, 24,000 tonnes of wheat protein, 250,000 m<sup>3</sup> of bioethanol, 80,000 tonnes of liquefied biogenic CO<sub>2</sub>, 190,000 tonnes of the protein-rich animal feed ActiProt® and 50,000 tonnes of bran. The close integration of the wheat starch plant and the existing bioethanol factory enable the cereals processed to be utilized particularly efficiently.

# Thursday

April 10, 2025

## Combined Session - Festaal Ballroom C + D Theme: Distillation

8:30 am - 9:20 am

### Distillation - Theory

Phil Madson, MADSON GLOBAL LLC (USA)

9:20 am - 10:10 am

### Distillation - Practice

Phil Madson, MADSON GLOBAL LLC (USA)

10:10 am - 10:40 am

### Coffee Break

10:40 am - 11:30 am

### Troubleshooting Distillations

Kiara Premilall, Alco NCP Durban (South Africa)

11:30 am - 12:20 pm

### Electrification of Thermal Process

Markus Lehr, VOGELBUSCH Biocommodities GmBH (Austria)

12:20 pm - 1:30 pm

Lunch/Session change

Parking Restaurant

## Fuel Alcohol Session - Festaal Ballroom C + D Theme: Fuel Alcohol Technologies

1:30 pm - 2:20 pm

### Opportunities in Co-products

Dale Monceaux, AdvanceBio LLC (USA)

2:20 pm - 3:10 pm

### Decarbonization of Alcohol Production

Claudia Bulgheroni, Meo Carbon Solutions (Italy)

3:10 pm - 3:40 pm

### Coffee Break

3:40 pm - 4:30 pm

### Key Analytical Methods for Fuel Alcohol Production

Caleb Ogden, Lallemand Biofuels & Distilled Spirits (USA)

## Beverage Alcohol Session - Festaal Ballroom B Theme: Beverage Alcohol Technologies

### Beverage Alcohol Distillation

Douglas Murray, Consultant (Scotland)

### Beverage Column Distillation

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

### Coffee Break

### Analytical Methods for Distilled Spirits

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

5:00 pm - 6:45 pm

Walking Tour of Vienna

7:00 pm - 10:30 pm

Signature Spirits Experience

Palais Coburg

# Friday

April 11, 2025

## Fuel Alcohol Session - Festaal Ballroom C + D Theme: Bioethanol Developments (including 2G)

## Beverage Alcohol Session - Festaal Ballroom B Theme: Distilled Beverage Developments

8:30 am - 9:20 am

### Overview of Cellulosic Ethanol Production

Raquel Rodriguez, Lallemand Biofuels & Distilled Spirits (USA)

### Case Study on Flavor Innovation

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

9:20 am - 10:10 am

### Gen 1.5 Options for Bioethanol Production Plants

Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

### Global Whiskies: Strategies for Success

Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)

10:10 am - 10:40 am

Coffee Break/Session Change

Coffee Break/Session Change

## Combined Session - Festaal Ballroom C + D

10:40 am - 11:20 am

### Sustainable Alcohol Production

Michael Cody, Lallemand Biofuels & Distilled Spirits (USA)

11:20 am - 12:00 pm

### Strategies for Success

Angus Ballard, Lallemand Inc. (USA)

12:00 pm - 1:00 pm

Course Wrap-up and Certificate Presentation

