

Suggested Seminar Topics by Educational Track

The HBC 2021 Seminar Selection Committee has prepared a list of suggested seminar topics for each educational track. These topics are not intended to be an exhaustive list, but rather a guide to potential speakers to some of the top priority areas of focus that the committee would like to see presented on at this year's event. Potential speakers are welcome to submit proposals beyond the scope of these suggestions but are encouraged to keep them in mind when planning their proposal content.

Beer Styles

The Beer Judge Certification Program recognizes over 130 distinct beer styles in its Beer Style Guidelines, along with countless others not in the guidelines. Each style has a unique history and characteristics, and is brewed using specific brewing processes and techniques. The seminars in this track will highlight individual beer styles and the techniques used to brew them.

Brewing Process

The Brewing Process track covers all of the processes included in crafting homebrew – from Brew in a Bag, decoction mashing, barrel aging, fermentation and filtration, to cellaring and packaging, and cleaning and sanitation. Attend these seminars to hear from experts on how to maximize quality and efficiency in your brewery from the smallest detail to a major expansion.

Community, Clubs & Competitions

Running a club or competitions is about more than just holding a meeting or setting a date. Things like finance, planning, logistics, human resources, training, and management are all just as important to keep your club or competition healthy. Stay on top of the latest trends and learn best practices for clubs and competitions.

Do-It-Yourself

So much of the spirit of homebrewing is doing things yourself. Are you building a tiered brewing system, a kegerator, a full basement bar, or a cool gadget to bring up your brewing efficiency? This track serves the DIY homebrewer looking to get into the nitty-gritty of their brewing gear and serving equipment.

Going Pro

Looking to take your homebrew professional? These presentations will focus on what it takes to go from brewing on your homebrew set up to successfully opening up a brewery.

Ingredients & Supplies

We all know the basic ingredients in brewing beer: barley, hops, water, yeast. While those are the building blocks of great beer, other ingredients such as spices, vegetables, adjuncts, and other additives continue to expand creative homebrewing. Attend these seminars to learn all things ingredients.

Beyond Beer (Alternative Fermentation)

Fermentation can go beyond just beer and plays an impactful role in a variety of foods and beverages outside of beer. These seminars will focus on any non-beer fermentation product including mead, cider, sake, perry, cheese, bread, kombucha, kimchi, etc.

Other/Misc.

Any seminar that does not fit into one of the other categories may be submitted here. This is an expansive category that may encompass a wide range of topics and discussions.

Recipe Formulation & Quality

Quality management for breweries is critical for continued success. The seminars in this track will give your brewery the tools to set up a quality lab, analyze and maintain quality in your beers, and implement best practices for getting your beer to consumers at its best.