



Yeast and Fermentation Fundamentals for the Craft Distiller  
A One-Day Workshop

October 1-2, 2010

**Friday, October 1st**

4:00 - 6:00pm	Registration
6:30 - 9:30pm	Opening Reception

**Saturday, October 2nd**

8:00 - 9:00am	Registration
9:00 - 9:15am	Welcome <i>Dr. Christopher White, White Labs Inc.</i>

9:15 - 10:00am	Overview of Distilling Basics <i>Yuseff Cherney, Ballast Point Brewery &amp; Spirits</i>
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10:00 - 10:45am	Introduction to Yeast and Fermentation Process <i>Dr. Christopher White, White Labs Inc.</i> <i>Neva Parker, White Labs Inc.</i>
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10:45 - 11:00am	Break
11:00 - 11:45am	Yeast Management: Nutrition, Handling, and Inoculation Rates <i>Dr. Christopher White, White Labs Inc.</i>

11:45 - 12:30pm	Fermentation Considerations Using Various Sugar Sources <i>Clayton Cone, Lallemand Inc.</i>
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12:30 - 2:00pm	Workshop Luncheon & Keynote Address <i>Yuseff Cherney, Ballast Point Brewery &amp; Spirits</i>
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2:00 - 2:45pm	Yeast Strain Selection <i>TBA</i>
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2:45 - 3:30pm	Enzymes in Distilling <i>Neva Parker, White Labs Inc.</i>
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3:30 - 3:45pm	Break
3:45 - 4:30pm	Bacterial Control <i>Neva Parker, White Labs Inc.</i>

4:30 - 5:15pm	Volatiles Analysis and Product Quality (Sample Tasting) <i>Kara Taylor, White Labs Inc.</i>
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5:15 - 5:30pm

Closing Remarks

*Dr. Christopher White, White Labs Inc.*