WEEKEND SCHEDULE WEEKEND SCHEDULE

THURSDAY, JANUARY 10th

Brewers' Reception **NULL:** This is a private event for brewers and importers only please. Sponsored by: BSG Craft Brewing Coppertop III 4:00pm — Falling Rock "Pop Up" CANtina Join us from 4:00pm - Midnight Complimentary Tastings: River North Brewery **Boulevard Brewing Company** Live Music by: Nate Schweber, Acoustic Guitarist, 5:00-7:00pm & 9:00-11:00pm Sponsored by: Craft Beer & Brewing Magazine Located by the Hot Tubs - Level 3

7:30pm — Calibration Dinner

Adam Avery, Founder/Brewmaster, Avery Brewing Company Bryan Selders, Brewing Ambassador, Dogfish Head Craft Brewery Executive Chef Phil Dilks & Culinary Team, Beaver Run Resort

Master of Ceremonies: Jamie Bogner, Co-Founder/Editorial Director, Craft Beer & Brewing Magazine

Imperial Ballroom

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8:30am — Cicerone Certification Program Workshop

Neil Witte, Master Cicerone

Breckenridge Ballroom, Peak 17

9:30am — Belgians, Barleywines and Strong Ales Homebrew Competition Session I Judging

Sponsored by: Five Star Chemicals & Supply, Inc.

19th Anniversary Welcome Reception

Breckenridge Ballroon, Peak 16

Noon —

Loveland Aleworks • Odd 13 Brewing Company Two Roads Brewing Company • Three Taverns Craft Brewery Sponsored by: Yakima Chief Hops

Imperial Ballroom

Belgians, Barleywines and Strong Ales Homebrew Competition

Session II Judging

Sponsored by: Five Star Chemicals & Supply, Inc. Breckenridge Ballroom, Peak 16

1:00pm = Falling Rock "Pop Up" CANtina

Join us from 1:00pm - Midnight

Complimentary Tastings: Outer Range Brewing Company Sierra Nevada Brewing Company Fremont Brewing Company New Image Brewing Company

Live Music by: Nate Schweber, Acoustic Guitarist, 5:00-7:00pm & 9:00-11:00pm Sponsored by: Craft Beer & Brewing Magazine

Located by the Hot Tubs - Level 3

1:30pm — Certified Cicerone Exam

NOTE: This is a Level 2 Exam to become a Certified Cicerone. Pre-registration with the Cicerone Team is required prior to the exam.

Neil Witte, Master Cicerone Summit Gallery, Peak 10

3:00pm — Small Plates & Craft Beer Pairing

Travis Hixon, Brewmaster, Blackberry Farm Brewery Josh Grenz, Founder & Co-Owner, Verboten Brewing Company Executive Chef Korey Sims, Aurum Breckenridge

Master of Ceremonies: John Holl, Senior Editor, Craft Beer & Brewing Magazine Aurum | Breckenridge

6:00pm — CraftBeer.com Beer + Food Experience

Julia Herz, Brewers Association Craft Beer Program Director Executive Chef Adam Dulye, Brewers Association/CraftBeer.com

Sponsored by: CraftBeer.com Breckenridge Ballroom, Peak 17

1:30pm — Traditional Brewmasters' Dinner

Dave Thibodeau, Founder, Ska Brewing Company Lasse Ericsson, Founder, Nynäshamns Ångbryggeri Corporate Chef Dan Hoyle, Quandary Grille

Executive Chef Adam Dulye, Brewers Association/CraftBeer.com Master of Ceremonies: Julia Herz, Craft Beer Program Director, Brewers Association

10:00pm — Cigar Pairing Experience

Paul Gatza, Brewers Association Director Clay Carlton, Palma Cigars

Quandary Grille | Breckenridge

Coppertop Cafeteria

SATURDAY, JANUARY 12th

Brewers Registration 9:00am - 1:00pm

Breckenridge Ballroom Foyer

Experimental Brewing Seminar "High Gravity and High Elevation:

The Impacts of Water Chemistry on Aroma, Flavor, Texture and Style" Moderator: Will Cayler, Sierra Nevada Brewing Company Panelists: Nile Zacherle, Mad Fritz Brewing Company Chad Yakobson, Crooked Stave Artisan Beer Project

Nick Ison, Sierra Nevada Brewing Company, Chico, CA Matt Ruzich, Sierra Nevada Brewing Company, Mills River, NC Imperial Ballroom

9:30am — The Yoga of Brewing

Kim Fuller, Co-Founder, In Your Element Yoga Bobby L'Heureux, Yoga Instructor Bonfire Brewing Company, Amanda Jessen, Co-Owner

Colorado Ballroom Foyer

Featured Brewmasters' Seminar "Glucoamylase: From Brute to Brut" Steve Breezley, Ska Brewing Company

Summit Gallery, Peaks 9 & 10

Technical Track Seminar "Yeast Health and Viability in High Gravity and Sour Beers"

John Giarratano, Inland Island Yeast Company Jon Cross, Call to Arms Brewing Company Dan Strevey, Avery Brewing Company Jordan Fey, Crooked Stave Artisan Beer Project

Imperial Ballroom

Sensory Workshop "Foraging for Beer"

Moderator: John Holl, Craft Beer & Brewing Magazine Panelists: Augie Carton, Carton Brewing Company Ross Koenigs, New Belgium Brewing Company Nile Zacherle, Mad Fritz Brewing Company Dan Rabin, Author/Homebrewer

Base 9 Bar

11:30am — Random Track Seminar "Sensory Exploration: Sometimes You Just Want a Beer"

Dr. Nicole Garneau, Dr. Nicole Garneau, LLC

Summit Gallery, Peaks 11-12

Featured Brewmasters' Seminar "Extreme... ly Simple Beers"

Lasse Ericsson, Nynäshamns Ångbryggeri Andrew Colley, Nynäshamns Ångbryggeri

Summit Gallery, Peaks 9 & 10

Technical Track Seminar "The Multiple Personalities of Brett"

Presenter: Jensen Cummings, Brewed Food | Denver Panelists: Andy Parker, Avery Brewing Company Jeff Albarella, Jessup Farm Barrel House

Jeffrey Airman, Paradox Beer Company

Kyle Carbaugh, Wiley Roots Brewing Company Imperial Ballroom

Sensory Workshop Seminar "DIY Beer Pairing Dinners"

Justin Wright, Certified Cicerone, Menu Consultant Chef Justin Kruger, Educator

→ Base 9 Bar

12:45pm Random Track Seminar

"Ancient Nordic Beer Styles" Josh Cody, The Colorado Farm Brewery Aaron Stueck, BJ's Brewhouse Panelists: Jan Chodkowski, Our Mutual Friend Brewing Company

John Bricker, Three Barrel Brewing Company

Matthias Hüfner, Guest Speaker

Summit Gallery, Peaks 11- 12

2:30pm — Commercial Tasting VIP, Media and Volunteer Early Entrance: 2:00pm

Colorado Ballroom - and - Breckenridge Ballroom

Belgians, Barleywines and Strong Ales Homebrew Competition

Awards Presentation

Stage - Level 3

Colorado Ballroom Foyer

Falling Rock "Pop Up" CANtina

Join us from 6:30pm - Midnight

Live Music by: Nate Schweber, Acoustic Guitarist, 6:30-8:00pm & 9:00-11:30pm Sponsored by: Craft Beer & Brewing Magazine

Located by the Hot Tubs - Level 3



