BELGIANS & BARLEYWINES

WEEKEND SCHEDULE

THURSDAY, JANUARY 10th —

Brewers' Reception =

NOTE: This is a private event for brewers and importers only please. Sponsored by: BSG Craft Brewing

Coppertop III

Falling Rock "Pop-up" CANtina —————

= 4:00pm —

Join us from 4:00pm - Midnight **Complimentary Tastings!**

River North Brewery

Boulevard Brewing Company

Nate Schweber, Acoustic Guitarist, 5-7pm & 9-11pm Live Music by:

Sponsored by: Craft Beer & Brewing Magazine

Located by the Hot Tubs - Level 3

Calibration Dinner ———

7:30pm —

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

— FRIDAY, JANUARY 11th —

Cicerone Certification Program Workshop

— 8:30am —

Neil Witte, Master Cicerone

Breckenridge Ballroom, Peak 17

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

Session I Judging

Sponsored by: Five Star Chemicals & Supply, Inc.

Breckenridge Ballroon, Peak 16

19th Anniversary Welcome Reception

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**

= 1:00pm ---

Session II Judging

Sponsored by: Five Star Chemicals & Supply, Inc.

Breckenridge Ballroom, Peak 16

— FRIDAY, JANUARY 11th —

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**

Nate Schweber, Acoustic Guitarist, 5-7pm & 9-11pm Live Music by:

Sponsored by: Craft Beer & Brewing Magazine

Located by the Hot Tubs - Level 3

Certified Cicerone Exam

1:30pm —

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

Small Plates & Craft Beer Pairing ———— 3:00pm

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

CraftBeer.com Beer + Food Experience \longrightarrow 6:00pm \longrightarrow

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

Breckenridge Ballroom, Peak 17

Traditional Brewmasters' Dinner — 7:30pm

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**

Quandary Grille | Breckenridge

Cigar Pairing Experience

10:00pm —

Paul Gatza, Brewers Association Director Clay Carlton, Palma Cigars

Coppertop Cafeteria