

A BIG thanks to all of our speakers and our committee members!

Canning Part 1: The Importance of Seams

Robert Whitley, Ball Corporation, Customer Assistance Representative

Robert has been working for the Ball Corporation for eight years, starting as a maintenance mechanic at the can plant in Walkill, N.Y. For the last five years he has been working in the capacity of a Customer Assistance Representative for the Northeast Ball can users from Newfoundland to Alaska, traveling to soda and beer canning plants to check they are staying in the desired specs Ball sets. Bob assists in identifying any issues with can seal failures and trains people how to make the desired adjustments to correct problems. Bob loves his work and spend a lot of his free time talking with people about the benefits of cans. He meets with a wide variety of manufacturers from mainstream soda and beer companies along with many micro and craft brewers. The art of canning is the most environmentally responsible way to get your products to market because it is one of the most highly recyclable materials used.

Part 2: Quality Control Considerations for Craft Beer Can Lines

Brandon Mayes, Director of Quality Assurance for Long Trail Brewing Company and Otter Creek Brewing Company

Brandon received a B.S. degree in Biological Sciences from York College of Pennsylvania in 1994. After spending 12 years as a fisheries biologist and aquatic ecologist, he began working for Long Trail Brewing Company in Bridgewater Corners, Vermont in November of 2006 as the Assistant Quality Assurance Manager. Brandon's deep passion for brewing science has allowed him to grow within the company and stepped into the role of Quality Assurance Manager in 2013 and on to Director of Quality for both Long Trail and Otter Creek in 2017. In this role, he oversees microbiology, chemistry, sensory, and food safety programs. He also is responsible for maintaining compliance and quality for water and wastewater at each facility.

Brewery Master Planning; The Importance of Strategizing Growth and Packaging Line Planning – Planning the Project and Strategizing the Execution

Joseph Trombley, Barry Wehmiller Design Group., Sr. Facilities Planner & Project Manager MBAA District New England Officer ~ Technical Director

Joseph Trombley has been working for Barry Wehmiller Design Group as a senior facilities planner and project manager for over 10 years. He has a bachelor's degree in architectural design, a master's degree in operations and project management, and an M.B.A. He spent the first part of his career in the field executing construction projects across multiple disciplines and now works with multiple industries providing strategic

solutions and project guidance. His diverse background provides him with a broad understanding of the principles of facility design and operations. By leveraging experience with site, logistics, production, packaging, supply chain, building structure, and utilities, he is able to analyze the total operational objectives for any project. Throughout his career, he has focused his efforts on the brewing industry, learning from more than 100 brewing operations nationwide. By blending his knowledge across multiple industries and applying his experience with business modeling, production strategies, and growth modeling, he has developed a proven and thorough approach to facilities and project master planning.

TTB Formulation Submission Process, Ingredient Exemption List, Hemp Products and Craft Beer

Robert Kuntz, Magic Hat Brewing Company, Brewery Manager

Robert moved to Vermont from Colorado 17 months ago. He studied malting and brewing while earning a Master's in Food Science from the University of California, Davis, and quickly put it to use working nearly ten years at Coors Brewery in Golden, CO in the malting and brewing operations. For two and a half years after that, he helped build, start-up, and manage Sleeping Giant Brewing Company in Denver, CO. It was the first contract brewery in the western US dedicated to making craft beer, where he worked with over 20 companies and produced 70+ beers. Robert is passionate about all things beer, and works closely with the Magic Hat brewers on surprising their fans while taking the quality to the next level.

Barrel Aging Basic Panel Discussion

Christophe Gagné, Hermit Thrush Brewery, President and Brewmaster

Chris has been brewing for about 10 years, and has studied native wild yeasts for 8 of those years in five different locations/microclimates. At Hermit Thrush Brewery, he continues to experiment with yeast, bacteria, and oak-held fermentations to create balanced and complex sour beers.

Brian Eckert, Four Quarters Brewing, Owner and Brewmaster

Christopher Rockwood, Magic Hat Brewing Company, Brewmaster

Sensory Training

Steve Parkes, American Brewers Guild and Drop-In Brewing

He splits his time between being the owner and lead instructor at the American Brewers Guild Brewing School and the Head Brewer's job at Drop In Brewing in Middlebury, Vermont. He graduated from Heriot-Watt University, with a degree in

Brewing Science in 1982 and has spent the last 35 years working in small and medium sized breweries on both sides of the Atlantic. He has built breweries from scratch using both used and new equipment, and has years of experience in practical problem solving. He has been a regular speaker at the annual Craft Brewers Conference, is a veteran GABF and World Beer Cup judge, held office at the regional level with MBAA, and at a national level with the BA board of advisors. He co-wrote the chapter on brewhouse operations for the recently published MBAA Practical handbook for the Specialty Brewer and several entries in the Oxford Companion to Beer