



**Northwest Agriculture Business Center  
Presents: The Artisan Distilling Workshop™  
Monday & Tuesday, September 27 - 28, 2010**

a cooperation of

The Departments of Chemical Engineering & Materials Science, and Forestry  
of **Michigan State University (MSU)**, East Lansing, MI, and  
**CARL GmbH** (Germany), **B&D Technologies** (PA), & **Michigan Brewing Co.** (MI)

*Intellectual Property Disclaimer:*

*MSU and CARL GmbH kindly ask the attendees not to distribute documentation of or record (whether by still camera, video or voice recorder) the lecture materials and equipment presented at the Artisan Distilling Workshop™.*

**DAY 1**

**Monday – September 27, 2010**

9:00 – 9:15 am	Morning refreshments – coffee/tea & pastries
9:15 – 9:30 am	Introduction (Jake Fowler - NABC, Nicolas Haase, Prof. Kris Berglund, Alexander Plank)
9:30 – 10:45 am	Distillation Technology -- Alexander Plank Basics of Distillation & Distillery Systems Applications - distillery designs – what's behind the traditions & concepts
11:00 – noon	Basics of Artisan Distilling -- fermentation principles - distillation and rectification principles (Prof. Kris Berglund)
Noon – 12:45 pm	Box Lunches provided by NABC
12:45 – 2:30 pm	Basics of Artisan Distilling (continued) - flavor chemistry & analysis - barrel aging (Prof. Kris Berglund)
2:45 – 5:00 pm	Distillation Technology -- Alexander Plank (continued) Basics of Distillation & Distillery Systems Applications - distillery technology applications for apple and wine brandies, eau-de-vie, grappa, whiskey, rum, vodka...

**Schedule (continued)  
Artisan Distilling Workshop**



**DAY 2**

**Tuesday – September 28, 2010 at Sodo Spirits, Seattle, WA**

9:00 – 9:15 am Morning refreshments – coffee/tea & pastries

*Note: the class may be divided into smaller groups for the distilling demonstrations*

9:15 – 10:30 am Demonstrations of primary batch distillation including:  
- 'stripping' runs to produce low wines  
- sensory single-pass & finishing distillations evaluation of head, heart and tail cuts, Q&A

10:30 am -- noon Additional technical presentation and discussions  
Alexander Plank, Prof. Kris Berglund, & Nicolas Haase  
- further "in depth" discussions  
- different still designs – concepts & traditions  
- capacity considerations and calculations  
- start-up considerations

Break for lunch  
Noon - 12:45 pm Box Lunches provided by NABC & tastings of distilled samples

12:45 – 3:00 pm Demonstrations of fine / finishing distillation:  
Alexander Plank – recipes for high proof distillation  
- fine distillation of low wines from stripping run  
- activated carbon treatment of distillate and filtration  
  
Accompanied by explanations of the ongoing processes and sensory evaluations

3:00 – 5:00 pm Additional technical presentation and discussions  
Slide presentation and explanation of various types of distillery installations.  
  
Alexander Plank, Prof. Kris Berglund, & Nicolas Haase  
(continued from morning session)

Approx. 5:00 pm Technical Workshop will come to a close  
- Workshop evaluations

**Group and individual question and answer opportunities will be accommodated throughout the two-day Workshop.**