UCLouvain

lbras2302

2025

Chimie du houblon et technologies associées

5.00 credits	30.0 h + 30.0 h	Q1

Teacher(s)	Collin Sonia (coordinator) ;Willemart Guillaume (compensates Collin Sonia) ;
Language :	French
Place of the course	Louvain-la-Neuve
Learning outcomes	
Content	- Dimethylsulfide in brewery - Bitter compounds in hop - Flavours and precursors in hop - Malt and hop polyphenols - Nitrogen compounds through boiling and colloidal stability - Foam structure - Wort boiling technology - Dry-hopping techniques and bottle refermentation Practical laboratories : - Official methods for hop analysis - Official methods for beer analysis - Production of a beer in the microbrewery
Inline resources	Moodle
Bibliography	- Collin S. Traité de brasserie en 2 volumes, Dunod, 2022, ISBN : 978-2-10-083186-9 et 978-2-10-083189-0.
Faculty or entity in charge	AGRO

Programmes containing this learning unit (UE)

Program title	Acronym	Credits	Prerequisite	Learning outcomes
Advanced Master in Brewing Engineering	BRAS2MC	5		
Master [120] in Chemistry and Bioindustries	BIRC2M	5		