



Cornell University
New York State
Agricultural Experiment Station

You are cordially invited to attend the

**Distilling Workshop at Catskill Distilling Co., Bethel, NY
Fall Session – October 11 & 12, 2013**

a cooperation of:

Cornell University
Department of Food Science and Technology
New York State Agricultural Experiment Station, Geneva

and

CARL GmbH
Eislingen, Germany

SPEAKERS:

Alexander Plank, Nicolas Haase, Chris Gerling, Dr. Klaus Haggmann, Monte Sachs & tba

Location: **Catskill Distilling Company**
2034 NY Route 17B, Bethel NY 12720

COURSE AGENDA

DAY 1 - Friday, October 11, 2013

starting at 9:30 am at Catskill Distilling Company, Tasting Room & Distillery Facility (ample parking on site)

- | | |
|-------------------|--|
| am 9:15 -- 9:30 | Check-in & morning refreshments at Catskill Distilling Company |
| am 9:30 -- 9:45 | Introduction
Chris Gerling, Nicolas Haase, Alexander Plank |
| am 9:45 -- 11:15 | Practical Basics of Distillery Systems Applications I – by Alexander Plank <ul style="list-style-type: none">• distillery design evolution – what's behind the traditions & concepts• distillery technology applications for
apple and wine brandies, eau-de-vie, grappa, whiskey, rum, vodka... |
| am 11:15 -- 11:30 | Break |
| am 11:30 -- 12:30 | Mashing & Fermentation – by Chris Gerling, Cornell University
the primary, critical process in a distillery <ul style="list-style-type: none">• applications of raw materials, enzymes, yeasts & process control |
| pm 12:30 -- 1:20n | Lunch break – provided at Catskill Distilling Company |



Distilling Workshop at Catskill Distilling Company, Bethel, NY

COURSE AGENDA DAY 1 (continued)

- am 1:20 -- 1:50 **Batch Distilling Demonstration I** – by Nicolas Haase
explanations of process parameters to produce quality spirits while demonstrating
- ‘stripping’ run of fermented fruit or wine to produce ‘low wines’ for re-distillation
- pm 1:50 -- 2:50 **Practical Basics of Distillery Systems Applications II** – by Alexander Plank
- modern distillery technology applications for fruit (eau-de-vie) and wine brandies, grappa, whiskey, rum, vodka...
- pm 2:50 -- 3:00 Break
- am 3:00 -- 4:15 **Fundamentals of Distillation I** – by Dr. Klaus Haggmann and tba
- fermentation, congeners & flavor chemistry
theoretical distillation concepts
- pm 4:15 -- 5:15 **Batch Distilling Demonstration II** – by Nicolas Haase
explanations of process control to produce quality spirits while demonstrating
- finishing distillation run of stripping distillation’s ‘low wines’
 - sensory evaluation of head, heart and tail cuts, question and answer opportunities
- pm 5:15 -- 6:00 Break / Social
- pm 6:00 -- 8:30 **Dinner & Tasting at the Dancing Cat Saloon, Bethel, NY**
(attendees are welcome to bring products for sampling!)

DAY 1 of workshop comes to a close



DAY 2 - Saturday, October 12, 2013 – Workshop resumes at:

Catskill Distilling Company, Bethel, NY -- Tasting Room & Distillery Facility

- am 9:15 -- 9:30 Morning refreshments – provided at Catskill Distilling Company
- am 9:30 -- 11:15 **Fundamentals of Distillation II** – Dr. Klaus Haggmann and tba
- fermentation, congeners & flavor chemistry
 - theoretical distillation concepts
- am 11:15 -- 11:30 Break
- am 11:30 -- 1:00 **Practical Basics of Distillery Systems Applications III** – by Alexander Plank
- continuous distillation technology & applications
 - capacity considerations and calculations
- pm 1:00 -- 1:45 Lunch break – provided at Catskill Distilling Company
- pm 1:45 -- 2:45 **Demonstration of High Rectification Distilling on an Artisan Vodka Distillery:**
- high-proof distillation-rectification
 - activated carbon treatment of distillate
 - finishing topics
- accompanied by explanations of the ongoing processes and sensory evaluations
- pm 2:45 -- 3:00 Break
- pm 3:00 -- 3:45 **Properties of Barrel Aging** – by Monte Sachs
- overview and evaluation of current barrel aging strategies at Catskill Distilling Co.
- pm 3:45 -- 4:30 **Distillery Systems Presentation** – by Alexander Plank & Nicolas Haase
- presentation of installation examples for various spirits production possibilities
 - artisan distillery start-up consideration
 - question and answer period

Group and individual question and answer opportunities will also be accommodated at throughout the Workshop.

At approx. around 4:30 pm the Distilling Workshop will come to a close.