



MASTERCLASS LOCAL

“A CELEBRATION OF THE ACHIEVEMENTS OF  
BREWING AND DISTILLING IN SCANDINAVIA”.

SPIRIT OF HVEN DISTILLERY, 20-21<sup>ST</sup>JUNE 2022

The IBD Masterclass LOCAL celebrates brings together the brewers and distillers in Scandinavia to learn, share, network, inspire and be inspired by the cutting-edge innovation, technology and science -  
**MADE IN SCANDINAVIA.**

# SAVE THE DATE

[www.ibd-hven.eventbrite.com](http://www.ibd-hven.eventbrite.com)



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**INVITATION TO THE  
IBD MASTERCLASS LOCAL**

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# PROGRAM

## 20<sup>TH</sup> JUNE 2022 (MONDAY):

- 12.00-13.30** Lunch and registration
- 13.30-14.15 Welcome & Intro to the IBD
- 14.15-15.00 **Henric Molin** (Owner, Spirit of Hven Distillery, Sweden): “Innovative Distilling”
- 15.00-15.30** Coffee Break
- 15.30-16.15 **Jan Paul** (Head Brewmaster, Svaneke Bryghus, Bornholm, Denmark): “Sustainable brewing at Svaneke- a Case study”
- 16.30-18.30 Distillery Tour & Whisky tasting
- 19.30** Dinner

## 21<sup>ST</sup> JUNE 2022 (TUESDAY):

- 9.00-9.45 **Tobias Emil Jensen** (Founder, EtOH, Copenhagen, Denmark): "This is not whisky, this is the future of spirits"
- 9.45-10.30 **John Cardelli** (Technical Support Manager, Brew Tek Nordic, Gothenburg, Sweden): “Practical aspects of cider production”
- 10.30-11.00** Coffee break
- 11.00-11.45 **Fredric Ek** (Co-Founder, Brekeriet, Landskrona, Sweden): “Innovation in Fermentation”
- 11.45-12.30 **Sara Sundqvist** (Secretary General, SPAA, Sweden): “SPAA, Swedish Producers of Alcohol. An organization for brewers, winemakers and distillers. What do we do, and how do we do it?”
- 12.30-13.00 **Round Table Discussion and Q&A** (facilitated by Henric Molin)
- 13.00** Lunch and close of Event

INSTITUTE OF  
BREWING &  
DISTILLING



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**SPEAKER PROFILES**

SPRIT OF  
**HVEN**  
BACKAFALLSBYN



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## **HENRIC MOLIN**

*(FOUNDER SPIRIT OF HVEN DISTILLERY, SWEDEN)*  
**"INNOVATIVE DISTILLING"**

"Henric Molin a chemist by education and flavourist by heart. Often described as a "perfectionist geek", in a good way of course. This is of course also his biggest strength, always obsessed with getting the exact wanted results, best raw materials – picked by himself if possible, best yields and casks that have been made of wood grown in the right places down to the coordinates.

Henric was born into the hospitality industry the first pioneering work was done within the wine segment late 80's. In 1998 Henric and his wife Anja founded Backafallsbyn on the island of Hven located in the strait of Oresund between Denmark and Sweden. That eventually gave birth to Spirit of Hven a company that not only distills its own organic products but also holds its own laboratory.

In the laboratory Henric does not just improve his own products he also consults the spirits industry globally, creates recipes for others and has dedicated the last 20 years to the science of creating scent and taste components for foodstuffs and foremost beverages.

Main work area the last 10 years have focused on creation, production and valuation of spirits. This incorporates developing new recipes and concepts that align trends with viable USP's and feasible production models. Among the clients are found some of the highest valued and appraised brands in the world."



**HENRIC MOLIN**



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**JAN PAUL**

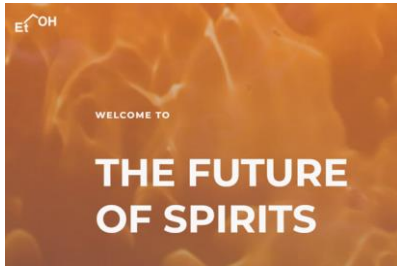
## JAN PAUL

*(HEAD BREWMASTER SVANEKE BRYGHUS,  
BORNHOLM, DENMARK)*

### **"SUSTAINABLE BREWING AT SVANEKE – A CASE STUDY"**

- Brewing Engineer/Weihenstephan
- Since 2005 Brewmaster at Svaneke Bryghus, Denmark
- Since 2006 Lecturer at the Scandinavian School of Brewing/University of Copenhagen
- 20016-2017 Adjunct Faculty at Sterling College, USA
- Lecturing and consultancy in Iceland, Norway, Indonesia, Moldova, Georgia and Armenia
- Talks, tastings and collabs all over Europe

Known for its beautiful landscapes, sunny weather and local delicacies and food producers, the small, rocky island of Bornholm is also the home of one of Denmark's first microbreweries. Founded by a local beer enthusiast in 2000, Svaneke brewery and restaurant has developed into a successful local enterprise. But the original respect for and connection to the craft are still intact. "At large breweries, you often have many miles between management and production; at Svaneke, it is 12.3 metres," says CEO Daniel Barslund. In the experienced hands of brew master Jan Paul, Svaneke Bryghus produces around two million litres of beer a year, including a number of non-alcoholic brews and organic beers.



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**TOBIAS EMIL JENSEN**  
(FOUNDER ETOH, COPENHAGEN, DENMARK)  
"THIS IS NOT WHISKY, THIS IS THE FUTURE OF SPIRITS"



After finding success as the co-founder and master brewer of TO ØL, Tobias has since moved into the world of aged spirits – bringing with him his innovative methods and ability to create interesting flavour experiences. Tobias is a food scientist engineer specialised in brewing science and technology. He started EtOH Spirits in 2018, as he was looking to bring innovation to an industry steeped in tradition.

Curious about exploring flavour through technology, Tobias started a collaboration with the University of Copenhagen. To research how ultrasound, heat, and oxygen could be used to accelerate the aging process of spirits. Studying the properties of wood and the effects of these techniques he found it was possible to age a spirit in just days, while still bringing out the same complexity and nuance of a decade-old aged spirit.

Based on his research, he built a reactor along with his dad, a retired engineer, able to age the spirits using high-frequency ultrasound, heat, and oxygen in its process. With the reactor, we at EtOH Spirits can focus our creativity on exploring and experimenting with different ingredients, wood and spirits.

Now the process of making delicious spirits from scratch takes less than a month, something that would otherwise take years to develop.

EtOH has the freedom to produce innovative and unique spirits with flavours never before experienced, integrated and extracted with passion and care.

**This, we believe, is the future of spirits.**

# BREKERIET BEER AB



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## FREDRIK EK

(CO-FOUNDER BREKERIET, LANDSKRONA, SWEDEN)

“Innovation in Fermentation”



FREDRIK EK



THE THREE BROTHERS EK

Fredrik is one of three Ek brothers raised in Landskrona, who together founded, own and operate the Swedish craft brewery Brekeriet. Fredrik will tell the story about how they developed Brekeriet to become one of the most well renowned mixed fermentation craft breweries in the world.”

With different backgrounds in business and food engineering we decided to team up and start a beer import firm in the spring of 2010.

Our future goal was set from the start – to start a brewery of our own, and the dream came true in 2012 when our first batch was brewed in Djurslöv, a village outside of Malmö. In 2015 we needed to expand the brewery and later on the same year we brewed our first 2000L batch with a brand new brewing equipment in our current facilities in Landskrona.

Our niche is, as one of few breweries in Scandinavia, to ferment our beers with nothing but wild yeast and bacteria. To further enhance the taste experience, we also secondary ferment many of our beers with berries, fruit or whatever we find interesting to try.

In the spring of 2020 we also started to produce kimchi under the brand Brekeriet Flora. Since Kimchi is fermented with lactic acid bacteria it follows the same path as all Brekeriet products – with the microorganisms in focus.

We also distill our wild fermented beers under the brand Brekeriet Distillery. The “wild” flavors shines through in the spirits, giving it an extra dimension. The innovation and playfulness plays a huge roll even here, where only the sky is the limit.

**Skål!**





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**JOHN CARDELLI**

## **JOHN CARDELLI**

*(TECHNICAL MANAGER, BREW TEC NORDIC, SWEDEN)*

**"Practical aspects of cider production"**

"XXX"



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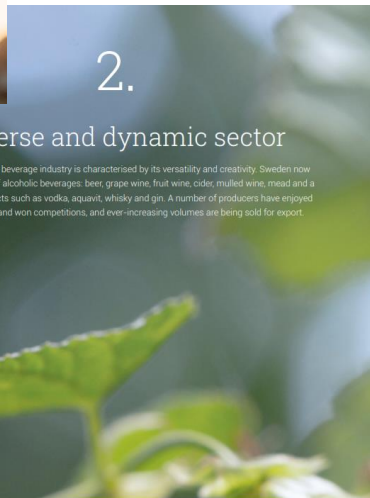
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1.

### The Swedish alcoholic beverage sensation

The production of alcoholic beverages is one of the fastest growing segments of the Swedish food industry. The number of producers has increased rapidly over the past decade. Despite the COVID-19 pandemic, the number of producers continued to grow in 2020.



2.

### A diverse and dynamic sector

Sweden's new alcoholic beverage industry is characterised by its versatility and creativity. Sweden now produces a wide range of alcoholic beverages: beer, grape wine, fruit wine, cider, mulled wine, mead and a variety of distilled products such as vodka, aquavit, whisky and gin. A number of producers have enjoyed international success and won competitions, and ever-increasing volumes are being sold for export.

**SARA SUNDQVIST**  
*(SECRETARY GENERAL, SPAA, SWEDEN)*  
“SPAA, Swedish Producers of Alcohol. An organization for brewers, winemakers and distillers. What do we do, and how do we do it?”

“XXX



3.

### The alcoholic beverage industry's views on its present and future

The COVID-19 pandemic has created major challenges for Swedish alcoholic beverage producers. However, belief in the future is strong, with improved profitability, more employees and increased investment predicted in the years ahead.



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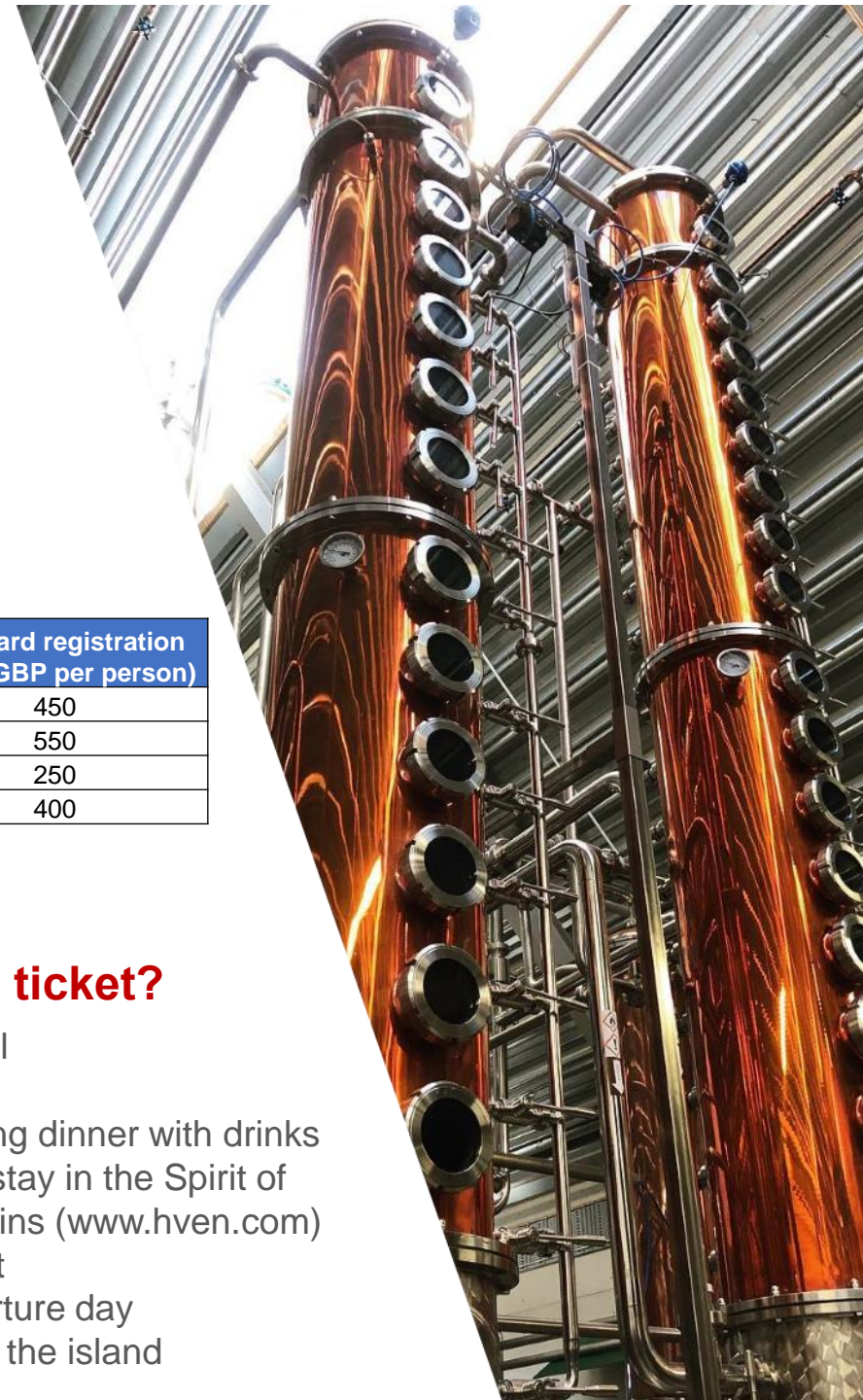
## TICKET PRICES

TICKET CATEGORIES	ELIGIBILITY CRITERIA	Early Bird Price (GBP per person)	Standard registration price (GBP per person)
IBD member	IBD membership	350	450
IBD non-member	none	450	550
Student tickets	Full time student	150	250
Spouse Ticket*	Partner of attendee	300	400

\*Spouse ticket does not include technical seminar

### What is included in your IBD Masterclass ticket?

- IBD Technical Seminar with 6 Speakers
- Technical Distillery tour
- Expert 6-spirit tasting led by the owner and head distiller
- Networking with colleagues
- Lunch on arrival
- Coffee break
- 2-course evening dinner with drinks
- One overnight stay in the Spirit of Hven Hotel cabins ([www.hven.com](http://www.hven.com))
- Buffet breakfast
- Lunch on departure day
- Bus transfer on the island





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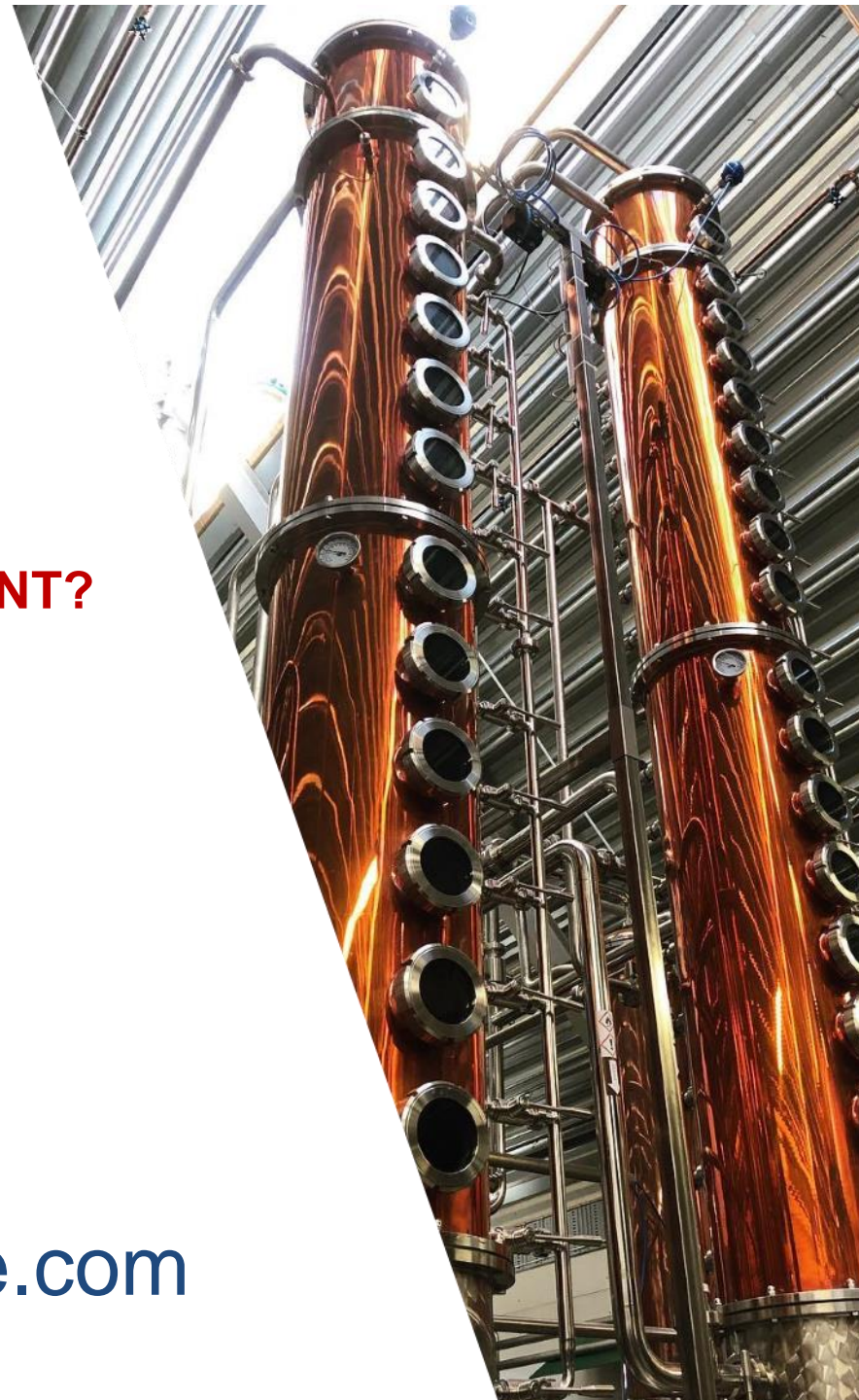
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## HOW DO I REGISTER FOR THE EVENT?

- Book your ticket on the link below
- Event is limited to 50 attendees
- Take advantage of the **EARLY-BIRD RATE** valid for registrations completed until 1<sup>st</sup> May 2022
- **REGISTRATIONS CLOSE 3<sup>RD</sup> JUNE 2022**
- If you require any further information relating to the event please contact the event organiser Jamie Robertson ([jamie-robertson100@hotmail.co.uk](mailto:jamie-robertson100@hotmail.co.uk)).

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### HOW DO I GET TO THE EVENT?

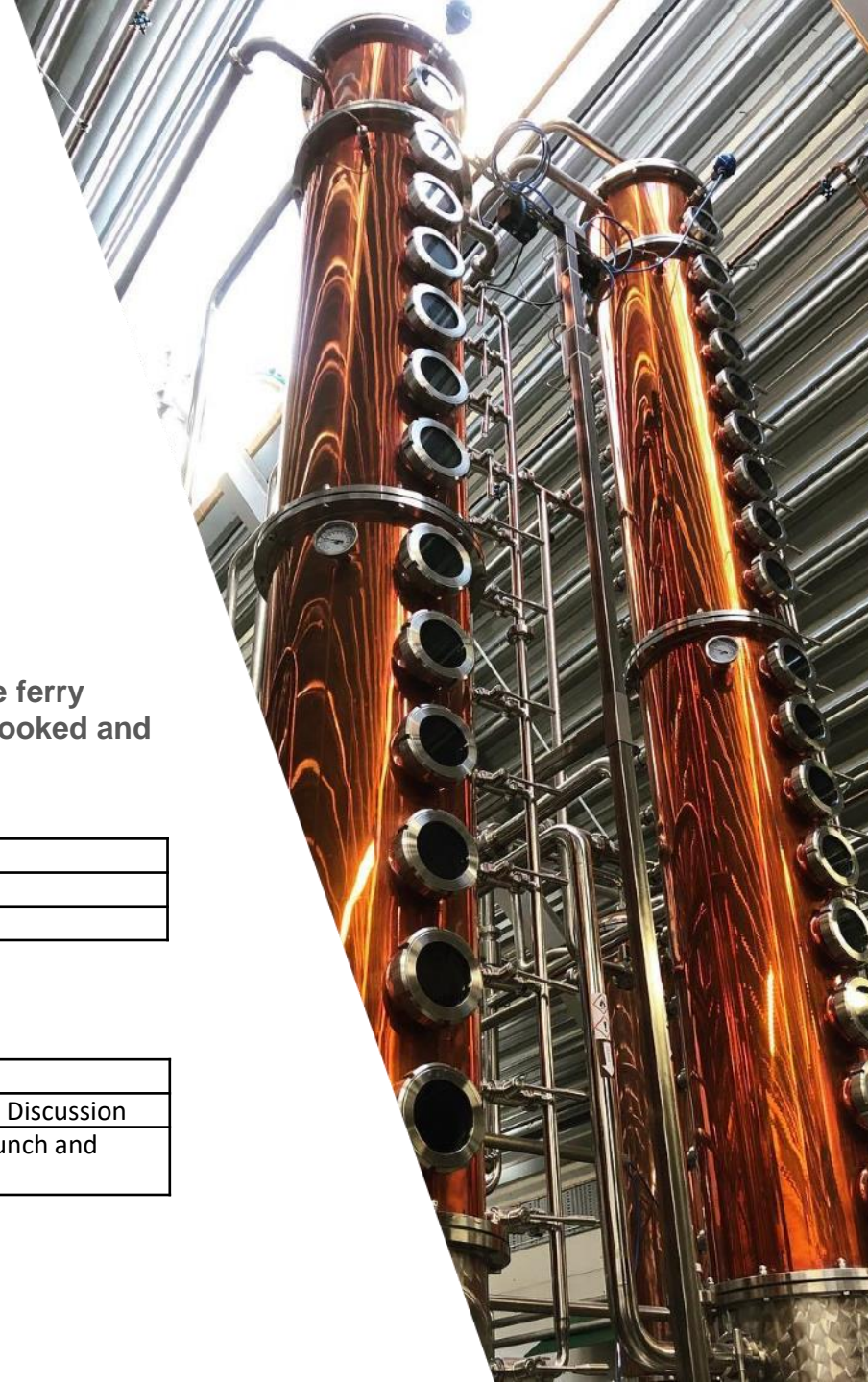
Take the ferry to the Island of Hven from Landskrona in Sweden. **The ferry transport is not included in the event ticket price and must be booked and paid by the attendees.** Some examples of suitable ferry times:

Boat Leaving Landskrona	Boat Arriving Ven	Notes
10:00	10:30	Includes lunch
11:30	12:00	Skips Lunch

Upon arrival you will be transferred by bus to the seminar venue.

Boat Leaving Ven*	Boat Arriving Landskrona	Notes
12:40	13:10	Skips Lunch and Discussion
15:00	15:30	Includes Final Lunch and Discussion

\*Bus leaves the venue 30 minutes prior to the boat departure.





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## THE SPIRIT OF HVEN DISTILLERY

BACKAFALLSBY, ISLAND OF HVEN, SWEDEN.

[www.hven.com](http://www.hven.com)

On the island of Hven located in the strait of Öresund between Denmark and Sweden lies Spirit of Hven – a distillery as well as a four-star Conference and Hotel resort with Restaurant and Pub. Spirit of Hven is situated on an island rich in agricultural heritage.

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# ABOUT **SPRIT OF HVEN** DISTILLERY

- The Spirit of Hven distillery was founded in 2008, becoming the third pot-still distillery in Sweden and the smallest pot-still distillery in the world.
- Situated in the Öresund Strait between Denmark and Sweden, the island of Ven or 'Hven' (also known as the 'green island'), has an area of 3 square miles and a population of 400 people.
- For many distilleries, it can take less than 24 hours to produce vodka and gin. For the Spirit of Hven, it can take up to 2 years. Both their Organic Vodka and Gin spend 6 and 24 months in oak casks before being redistilled and bottled.
- Other spirits produced include an Organic Oak Matured Aqua Vitae and an Organic Summer Schnapps.





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## What is the IBD MASTERCLASS LOCAL?

The **IBD MASTERCLASS LOCAL** is a technical seminar that brings together the knowledge and creativity of thought-leaders and practitioners in brewing and distilling to share knowledge, learn, get inspired, exchange ideas and forge lasting relationships.

The objective is to support our members in updating their technical knowledge continuously by learning from colleagues and international experts **CLOSE TO WHERE THEY LIVE** and without taking out too much time out of their busy working weeks.

The **MASTERCLASS LOCAL** is brought to you by the IBD, the leading global provider of trusted technical knowledge to the brewing and distilling industries.







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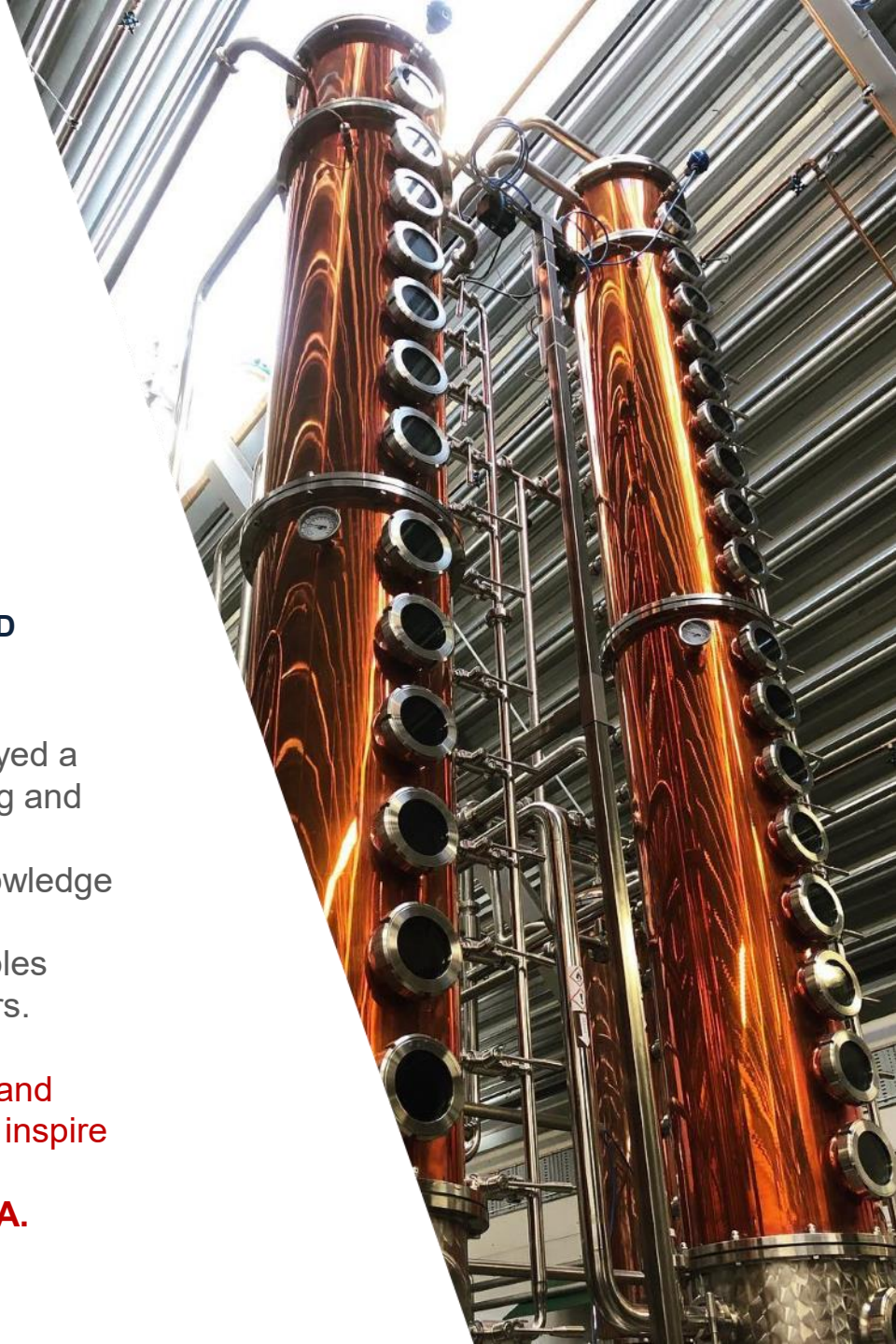
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# JOIN US

TO LEARN ABOUT CURRENT INNOVATION, SCIENCE AND TECHNOLOGY ‘MADE IN SCANDINAVIA’

- Strong personal networks and collaborations played a pivotal role in the history of Scandinavian brewing and distilling.
- These links facilitated the flow of technology, knowledge and innovation. Those who could harness new technologies saw their businesses boom. Examples include JC Jacobsen at Carlsberg amongst others.
- **The IBD Masterclass LOCAL celebrates this connectedness and brings together the brewers and distillers in Scandinavia to learn, share, network, inspire and be inspired by the cutting-edge innovation, technology and science **MADE IN SCANDINAVIA.****





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# HOT TOPICS

## AT THE MASTERCLASS LOCAL

- **New Technologies:** How do brewers, distillers and maltsters use new technologies? The digital toolbox, Internet of Things, Artificial intelligence, Robotics, Crop Science, Biotechnology?
- **Innovation:** Be inspired by the innovative power of Scandinavian brewers and distillers! Get first-hand insights into how successful innovation is done.
- **Sustainability:** Making a positive impact on the world we live in including Environment, Communities and People. Learn how Scandinavian brewers use technology and fresh ideas to become a sustainable business.





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**SPONSORSHIP OPPORTUNITIES**



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# SPONSORSHIP PACKAGES

**The Masterclass LOCAL provides a rich opportunity to network and develop your business.**

- Intimate venue allowing multiple touchpoints with attendees
- Your table top exhibition located in the seminar room or coffee area

Please contact Stephen Wilkinson ([Stephen.Wilkinson@chello.at](mailto:Stephen.Wilkinson@chello.at)) or Jamie Robertson ([jamie-robertson100@hotmail.co.uk](mailto:jamie-robertson100@hotmail.co.uk)) if you are interested to become a Sponsor for the IBD Masterclass LOCAL.





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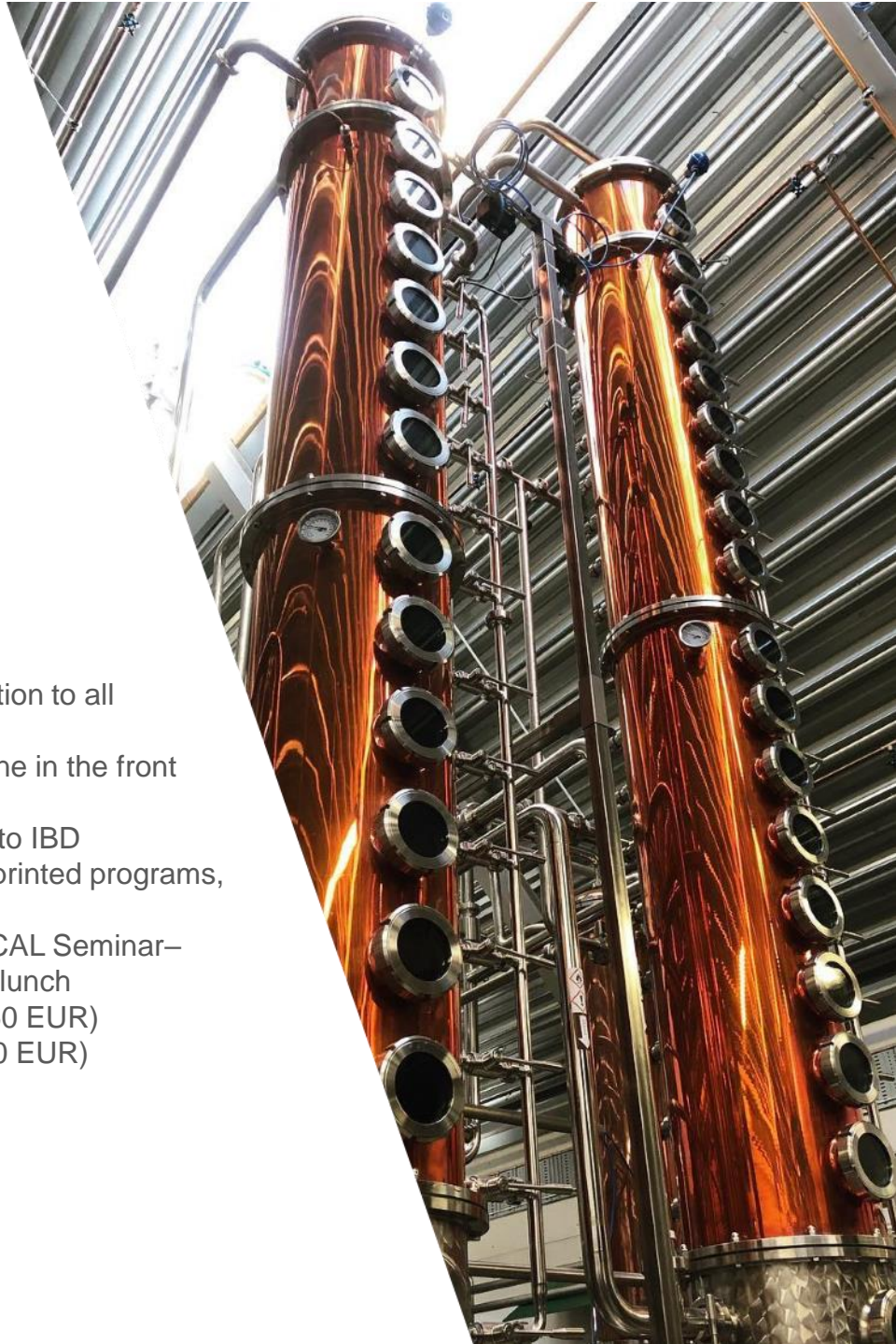
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### Included in the Sponsorship Package:

1. Mention of sponsor and thanks in the opening presentation to all attendees.
2. Up to 4 Roll-Ups of the Sponsor in the seminar room, one in the front next to the speakers, next to the IBD roll-ups
3. Sponsor Logo on all printed and digital material related to IBD Masterclass, island of Hven– Online registration page, printed programs, social media posts, BDI magazine...
4. Table top exhibition in the Foyer of the Masterclass LOCAL Seminar– interaction with the attendees during coffee breaks and lunch
5. 1 ticket for the IBD Masterclass LOCAL event (Value 550 EUR)
6. IBD membership for one person for one year (Value 150 EUR)

**PRICE: 3,000 EUR**





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**HOPE TO SEE YOU THERE!**

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