



# MASTER BREWERS Communicator

UNITED WE BREW™

## April 2, 2026 - In This Email....

<a href="#">COURSES NEWS:</a> NEW COURSE OPEN - Brewery Maintenance Systems - Starts May 21st	<a href="#">CONFERENCE NEWS:</a> Abstract / Presentation submissions deadline extended to MAY 1
<a href="#">BEST DISTRICT PRESENTATION SEARCH:</a> District Presentation Nominations Due May 1	<a href="#">MEMBERS SHARE THEIR SAFETY STORIES:</a> Lessons learned from our peers on brewery safety
<a href="#">LISTEN TO:</a> Latest Master Brewers Podcast Episodes	<a href="#">DISTRICT NEWS:</a> 3 new district presentations from District Mid-Atlantic and upcoming events
<a href="#">MBAA AT CBC:</a> Ask the Brewmasters live on April 20 & discount for Pink Boots' preconference event	<a href="#">EXPAND YOUR KNOWLEDGE:</a> Call for Technical Quarterly Articles

## Latest 'Ask the Brewmaster' Posts

JOIN THE DISCUSSION

- [Kegging With Gas Blend](#)
- [Density Meter Options](#)
- [To Pickle or to Pickle Not](#)

## COURSE & SCHOLARSHIP NEWS

### MBAA BREWERY MAINTENANCE SYSTEMS COURSE

Virtual Course: May 21st - July 16th (Thurs, 12 - 3PM CST)  
In-Person in Bloomington, MN: July 26th - 30th

Expand your foundational knowledge in maintenance and engineering technology. This hybrid course helps you establish protocols for system troubleshooting and equipment maintenance.

Enroll in MBAA  
Maintenance Systems  
Course

### REGISTRATION OPEN - MBAA MAINTENANCE SYSTEMS COURSE

Virtual Course: May 21st - July  
16th (Thursdays at 12 - 3PM CST)

In-Person in Bloomington, MN:  
July 26th - 30th

**6 Weeks of Online Learning**  
(Starts April 27)  
**1 Week In-Person in Madison, WI**  
(June 8-12)

**Topics Covered:**



Packaging Science =  
Better Beer Quality



Lower DO, Longer Shelf  
Life



Boosting Packaging  
Efficiency



Real Brewery Challenges,  
Real Solutions

# MASTER BREWERS PACKAGING COURSE

Madison



## COURSE REMINDER:

There are limited spots available for **Packaging Course**. Online classes begin April 27th.

**Enroll Today in  
MBAA Courses**

## SCHOLARSHIPS

Looking to level up your brewing career without emptying your bank account?

[Apply for Scholarships](#)

### Deadlines & Dollars:

- **Master Brewers Scholarship** | Full Tuition (\$4,000+ Value)  
May 1 Deadline: Brewery Maintenance Systems Course  
Aug 1 Deadline: Brewing & Malting Science Course
- **Walt Powell Scholarship** | Full Ride + \$1,000 Travel  
Aug 1 Deadline: Brewing & Malting Science Course
- **NABA Scholarship** | \$1,500 Award  
Aug 1 Deadline: Brewing & Malting Science Course

## UPCOMING WEBINARS



April 29, 2026 at 5:00 PM ET

### MBAA Town Hall

President, Brian Faivre, will host quarterly Town Hall sessions in 2026. This is your direct line to the MBAA leadership, giving every member the opportunity to ask questions, share ideas, and help shape the direction of our association.

[REGISTER NOW](#)

[REGISTER TODAY](#)

April 15 at 5 PM ET

### MBAA District Officers Happy Hour

A casual gathering of all district officers to come together and discuss triumphs, challenges, and opportunities affecting their districts. *United We Brew!*

# The best district presentation search is back for its second year.

The high-quality content presented at the district level provides an opportunity to present at this year's Master Brewers Conference and be given a complimentary registration to join us in Virginia Beach. We were stoked at the quality of Sam Thompson's talk - **Sustainable Stabilization** - at Brewing Summit and looking forward to what we see this year.

**WHO:** Any district officer or technical committee chair may submit a nomination. The nominated presenter must be a current district member. Please limit nominations to ≤2 per district.

**WHAT:** Any district level presentation from the past 18 months.

**HOW:** Please email nominations to [Campbell@pfriembeer.com](mailto:Campbell@pfriembeer.com) by **May 1, 2026** and please include the following:

- Name and contact information of nominee.
- Date of presentation.
- Link to presentation slides or attached file.
- A short justification of the nomination. Why was this presentation so good!?

*Please feel free to reach out with any questions. We are fortunate to have such robust district activity and look forward to bringing some of that energy to the national stage.*

## CALL FOR TECHNICAL QUARTERLY SUBMISSIONS

The MBAA Technical Quarterly is soliciting submissions for upcoming special issues focused on emerging and high-impact areas in brewing science and production.

[SUBMIT AN ARTICLE](#)

### Artificial Intelligence in Brewing and Distilling

We are seeking manuscripts exploring the application of AI, machine learning, and data-driven approaches in malting and brewing (production) systems.

Relevant topics include:

- Process optimization and control
- Predictive modeling of fermentation, flavor, or yield
- Quality monitoring and anomaly detection
- Sensor integration and real-time data analysis

### Emerging Authors in Brewing Science

This issue is dedicated to graduate students, postdoctoral researchers, and early-career professionals.

We are particularly interested in work that:

- Bridges academic research and production relevance
- Demonstrates strong experimental design and clear technical contribution

Both applied case studies and methodological work are welcome.

- May represent thesis or early-career research translated for an industry audience

Submissions from first-time authors are strongly encouraged.

## MBAA AT THE CRAFT BREWERS CONFERENCE

April 20, 2026: 2:00 - 4:00 PM

### From Questions to Collaboration: Practical Brewing Knowledge with MBAA

Are you attending the Craft Brewers Conference in Philly this spring?.....Brewers, bring your toughest questions to the people who have seen it all. Join the Master Brewers Association of the Americas for our sponsored session, **From Questions to Collaboration: Practical Brewing Knowledge with MBAA on Monday, April 20, from 2 to 4 PM in Room 202-AB. Experience Ask the Brewmasters Live**, where industry experts tackle real brewing challenges in person. Connect with fellow brewers, taste a special District Philadelphia collaboration beer, and you might even win a free MBAA membership. Don't miss it—learn, connect, and brew better with MBAA. 🍻

#### Meet the Speakers

Harmonie Bettenhausen (moderator) | Laura Burns | Ben Bailey | Glen Fox | Jason Perkins

Are You joining us at CBC? Let us Know!

### Discount for MBAA Members to Attend the "A New Pour" the day before CBC!

Use the code [MBAAANP](#) for \$10 off your ticket to the Pink Boots Society's Craft Beverage Showcase on Sunday, April 19, from 3 to 7 PM. [More Info HERE](#)

## PODCASTS



### The Master Brewers Podcast

Each week, Master Brewers interviews the brewing industry's leaders and experts. Listen on the job or on the go!

#### Most Recent Episodes:

- Flashback Ep 232: [074 \(US Vista\)](#)
- Ep 356: [Carlsberg's New Barleys](#)
- Flashback Ep 230: [Under Pressure](#)
- Ep 354: [Hop Selection](#)

Browse More & Subscribe

Maestros Cerveceros, ¡Contenido cervecero en tu idioma!

Escucha entrevistas a expertos en ingredientes, procesos, productos e investigación. Maestros Cerveceros profundiza en los aspectos científicos y técnicos de la elaboración de cerveza para fomentar la educación en nuestra industria. ¡No te lo pierdas!

Escucha los nuevos episodios:

- [Atinando al sabor en las cervezas lupuladas](#)
- [Cold IPA](#)



**One time, I was at our pub and co-worker I was with said their beer tasted funny.**

As we always do, I asked if I could try their beer. I gave it a quick sniff and noticed that it smelled off. I took a quick sip and noticed the beer was completely flat and tasted like there was caustic in it. I told my co-worker to immediately stop drinking the beer and had our bar staff stop serving it. Upon investigating this the pH was confirmed high. It is super important to make sure that your staff knows the aroma and how to identify if there is caustic in the beer. If we had a bit more training on this and a process to check when a new keg gets tap we may have avoided serving this keg. Even having something like a box of pH strips would have been helpful in this situation.

~ Anonymous

**Compressed Gas and Gas Cylinder Safety.**

Everyone uses compressed gases (CO2, Oxygen, Nitrogen, etc.) in their breweries and they can be deadly if mis-managed. As a retired gas supplier, I taught a safety course to my customers and was amazed at how much gas and cylinder safety knowledge was missing. As time progresses, there are more people in the industry that need to know how to manage these products safely.

~ Bob Bernier

## SHARE YOUR SAFETY STORY

Help the brewing community grow stronger and more aware. Whether it's a close call, a lesson learned, or a tip you wish you knew sooner—your experience can make a difference.



What's one safety tip, habit, or experience you'd share to help others stay safe?



## New District Meeting Presentations

The following presentations have been recently uploaded to the District Presentations Archives by Brian Jackson from the District Mid-Atlantic Fall Meeting:

- [District Mid-Atlantic Fall Meeting](#): The Inspiring History & Legacies of American Lager Beer
  - Session 1: The Beer of Myths and Legacies Denied
  - Session 2: The Beer of War and Global Famine Relief
  - Session 3: The Beer Born in Germany
- [District Mid-Atlantic Fall Meeting](#) Video Recording of Sessions

## Upcoming District Events

District Saint Louis Spring Meeting	District New York Spring Technical	MBAA District Officers Happy Hour	MBAA Town Hall
Apr 9	Apr 10	Apr 15	Apr 29
District Rocky Mnt Spring Meeting	District Pittsburgh Social Hour	District Northwest Spring Meeting	District Saint Louis May Shop Talk
May 4	May 7	May 15	May 21

## 2026 Master Brewers Conference - ABSTRACTS DEADLINE EXTENDED UNTIL MAY 1

[REGISTER HERE](#)[BOOK YOUR ROOM](#)[SUBMIT YOUR ABSTRACT](#)[EXHIBIT / SPONSOR](#)

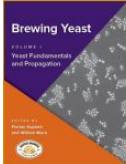
Modern Brewing, Timeless Fundamentals  
Submit Your Abstract Today!



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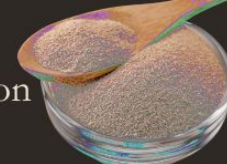
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Edited by Florian Kuplent & William Maca



NEXT COMMUNICATOR DEADLINE: April 20, 2026

SUBMIT NEWS



**UNITED WE BREW™**

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