

# EuroBrew #2

## EuroBrew for the first time at HHBT

Successful participants receive their EuroPass Mobility at HHBT.

This year's **Haus- und Hobby Brau Tage** (Homebrewer's annual brewing event) took place in Herrieden from Oct. 7<sup>th</sup> to Oct. 9<sup>th</sup> 2016.

It was organized by the German Homebrewer's Association VHD e.V. ([www.hausgebraut.de](http://www.hausgebraut.de)).

Since July this year VHD e.V. has been managing the EU funded Erasmus+ project YEAST ([www.yeast-project.eu](http://www.yeast-project.eu)). YEAST allows its participants to gain work experience abroad. Last year the EuroBrew event took place at Andras Gänstaller's brewery. At that time Staatliche Berufsschule Main-Spessart was in charge of the project and it was planned to take place again at Andreas' brewery.

Now, that VHD e.V. is responsible for the EU project it has been a logical step to organize the award during an event of the German Homebrewer's Association.

Most participants came to Herrieden to exchange their experiences and to receive their EuroPass Mobility.



Welcome to HHBT  
Photo: Maulachbräu



Participant Tobias  
Martin receives his  
EuroPass Mobility from  
Robert Pawelczak

There were enough topics to choose from. BrewDog, the Brewery in Scotland which makes the Punk IPA the day, provided some delightful insights. Apprentices also had the opportunity to go to Sweden for two weeks to work with Närke Kulturbryggeri or Nynäshamn's Angbryggeri.

Young skilled workers, who had just finished their apprenticeship, had the opportunity to go abroad for two months to experience brewing beyond the restriction of the purity law.

Even instructors or teachers could serve an internship in the hosting breweries for just one week.



YEAST participants  
photo: Maulachbräu

Some of the participants had been worried about leaving their hometown to go abroad, because they had to face new situations. They returned not only much more satisfied about managing the risk, but they were also happy about meeting new people and experiencing different working conditions. So it was not only an enhancement of brewing knowledge but also a useful improvement of their social skills. Many of them are still, even after a long period of time, in contact with colleagues of their hosting breweries.

Some of the participants have already applied for their next internship. Some would like to see a different host country others prefer to return to their „old“ brewery - this time not as an apprentice but as a skilled worker.



*Tobias Gewalt, Jonathan Berger and Lukas Schwarz*

During the event in Herrieden you could see former Yeast participants brewing a Weizenbock on Saturday. Tobias Gewalt, Jonathan Berger as well as Lukas Schwarz joined the project to work in Sweden for two weeks. Jonathan gave support to Närke Kulturbryggeri; Lukas and Tobias to Nynäshamn's Angbryggeri.

Their Weizenbock will be bottled as EuroBrew #2.

A special highlight was the attendance of Mr Joe Vettese from Edinburgh. He is member in Scottish Craft Brewers. This association was founded in 1997 and is now the new partner for our participants in Scotland.

Mr Vettese was not only enthusiastic about the event itself, he also appreciated the careful and accurate organisation.

(Unfortunately, he could not express his delight quite as openly as he would have liked, he suffered from a sore tooth following root canal treatment back home in Scotland. As Scotland, is still a member of the UK, and therefore the EU, the treatment of the dentist was no big deal: He would be required to send the bill to the German health insurance and they can claim the money from the National Health Insurance in UK. How will this look after BREXIT?)



*Joe Vettese and Lukas Schwarz*

Joe Vettese was not only a guest at HHBT. He is the first participant of the group "Incoming Staff". This is a new element in the project. Participants of our partners receive some funds to come to Germany for a week to teach us "something about beer". Mr Vettese is a student at Heriot Watt University studying Brewing and Distilling and he is a specialist in water chemistry. So, one of his topics was water treatment.



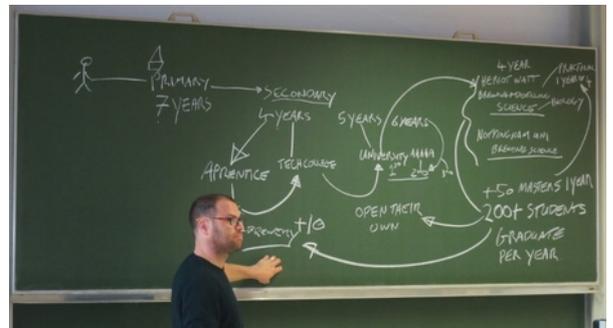
*Water chemistry in the brewery and it looks like periodic table of the elements*

He didn't only share his knowledge during his stay with interested people at HHBT, but he spent some time on Franconian country roads, perhaps inspired by old songs like Take Me Home Country Roads or On The Road Again:

From Herrieden he travelled to Oberelsbach in the Rhön. Here, at Pax Bräu he met brew master Andreas Seufert and his team. After they learnt about water chemistry, they had intensive discussions about analysis and preparation of water for a perfect brew. Sure, same as it ever was, brewing beyond the limits of the purity law was THE topic.

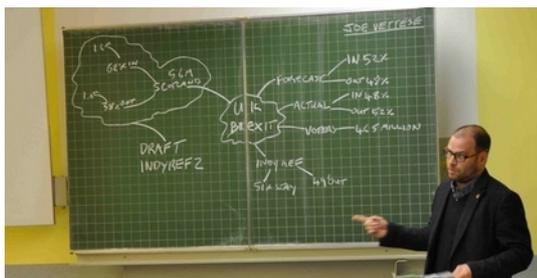
From Oberelsbach to Karlstadt. Here at Staatliche Berufsschule Main-Spessart Joe Vettese didn't only teach brewers and maltsters.

Young people who serve an apprenticeship to become a car mechanic had the chance to ask questions; for example about the way to become a car mechanic in the UK especially in Scotland. What are the differences and what do both systems have in common? Mr Vettese explained in detail.



The dual system in Scotland vs Germany

In between another visit to the dentist. Despite “losing time”: Even in the evening Mr Vettese was continuing teaching.



Interesting lesson about BREXIT  
Photo: Staatliche Berufsschule Main-Spessart

At Berufsschule+ he found engaged and interested students, who were not only keen on getting information about the school system and professional training in Scotland. The upcoming Brexit was an important topic. Joe Vettese replied to all questions in detail and presented impressively many statistics about voting behaviour and the differences between voting patterns in England and Scotland.

On Friday afternoon, he could enjoy exploring the Franconian landscape (and country roads again); a bit more relaxed this time and almost without tooth pain. Being a student of Brewing and Distilling we thought it might be a good idea to see a typical Franconian village which offers some interesting peculiarities for him.

1. Edinburgh's finest Italian Restaurant Wine Bar is called DIVINO.  
The DIVINO Nordheim Thüngersheim eG has got the same name.  
Here you can appreciate fine Franconian wine.

**Sure, he was tasting Federweißer and Zwiebelplotz.**



Joe Vettese at Divino  
In the back you can see a photo of Christina Schneider: Fränkische Weinkönigin (wine queen) and Deutsche Weinprinzessin (wine princess)

2. Brewing and Distilling:  
mbt - Micro Brewing Technology - is located in Nordheim  
and in the village much fruit is refined to Schnaps.

We would like to thank the managing directors of mbt Markus Kunz and Steffen Ruhmann, for taking the time for informative and expert talks.



*Interesting tour of the company*

When Joe Vettese left Nordheim - “a bit later” as planned - he had experienced the following:

a visit with wine tasting at DIVINO  
a tour of the company at mbt and vineyard estate Schneider (yes, the one of the queen/princess)

but also in depth talks and discussions with

the mayor of Nordheim  
the father of the wine queen/princess  
and a wine grower, who produces organic wine for already decades.

We hope our first “Incoming Staff” had a pleasant stay, despite the tooth problems.



*Farewell in the brew house*

Project co ordinator Matthias Dietz said good bye to Joe Vettese. We were very happy to have him with us and look forward to meeting him soon in Edinburgh at SCB.

In the brew house of Staatliche Berufsschule Main-Spessart Joe Vettese received – as you would expect, following tradition - a bottle of Hopfenfluch brewed by Wernecker Bierbrauerei.

Text and photos without reference: Matthias Dietz