



**From Questions
to Collaboration:**

***Practical Brewing
Knowledge with
MBAA***

Mission:

We are a community of experts dedicated to sharing technical information and educating our members to continuously improve the products and processes of the brewing industry.

Vision:

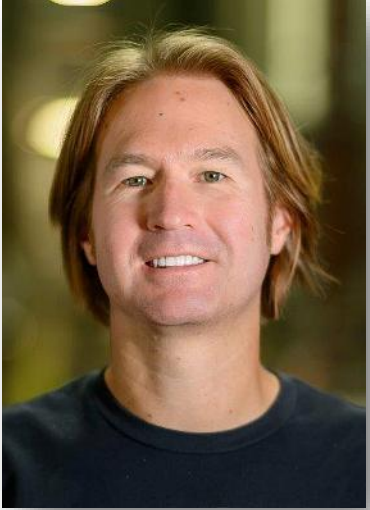
Every person in the brewing industry has the scientific, technical, and operational knowledge required to produce and share the highest quality beverages.

Core Values:

- **INCLUSIVE COMMUNITY:** We unite diverse backgrounds and perspectives, fostering a welcoming environment for all.
- **SHARING KNOWLEDGE:** We promote collaboration and continuous learning to empower innovation and excellence.
- **DIVERSITY OF THOUGHT AND EXPERTISE:** We value unique contributions, enhancing creativity, and problem-solving within our industry.
- **VOLUNTEERISM:** We commit to strengthening our community through active engagement and support.
- **PASSION FOR EXCELLENCE:** We strive for the highest professional standards, driving quality, and improvement in all that we do.



2025-2026 Executive Committee



President
Brian Faivre



1st Vice President
Steve Bradt



2nd Vice President
Katrina Bruner



Immediate Past President
Molly Browning



Treasurer
Ben Bailey



JOIN TODAY



With diverse roles across breweries, suppliers, laboratories, and academia, each member shares a common commitment to quality, continuous improvement, and the exchange of technical knowledge.

These colleagues invite you to join them as a member of the Master Brewers Association of the Americas and be part of a community built on collaboration, education, and brewing excellence.

UNITED WE BREW™



ENTER TO WIN A FREE 2026 MEMBERSHIP

Drop your business card or submission card in the bowl by the bar to win a complimentary 2026 Professional Membership.

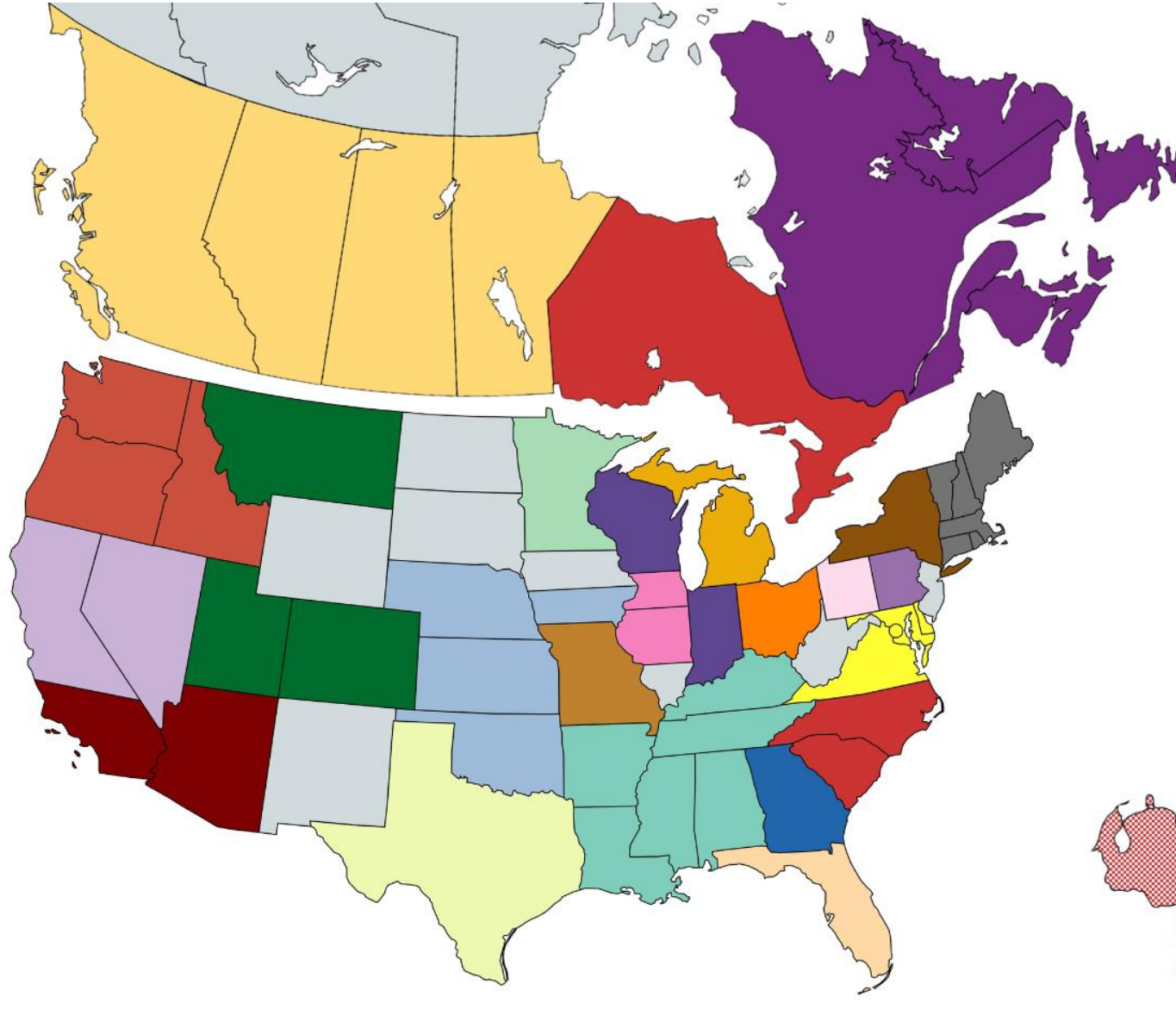
You MUST be a new member and you MUST be present to win.

Drawing at the end of the session.

UNITED WE BREW™

Find a District in Your Area!

- District Carolinas
- District Minneapolis / St. Paul
- District Texas
- District Milwaukee
- District Michigan
- District Southern California
- District Rocky Mountain
- District Northern California
- District Northwest
- District St. Louis
- District Great Plains
- District Georgia
- District Southeast
- District Mid-South
- District Northern Illinois
- District Midwest
- District Mid-Atlantic
- District New England
- District New York & District Western New York
- District Pittsburgh
- District Philadelphia
- District Venezuela
- District Ontario
- District Eastern Canada
- District Western Canada



MBAA Calendar of Events



2026 MASTER BREWERS CONFERENCE

OCTOBER 22-24, 2026 • VIRGINIA BEACH, VA



*Modern Brewing,
Timeless
Fundamentals*

Join the Brewing Community at the 2026 MBAA Conference!

Why Attend?

- Cutting-Edge Technical Education
- Network with Industry Leaders
- Discover the New Technologies
- Collaborative Experiences
- Meet with Suppliers and Vendors
- Advance your Professional Career

Learn more &
register:



Call for Abstracts:

Have an idea or research to share? Submit your abstract and help shape the 2026 technical program.

MBAA Courses

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 Information



Brewing and Malting Science Course conducted by John Mallett happening Fall of 2026

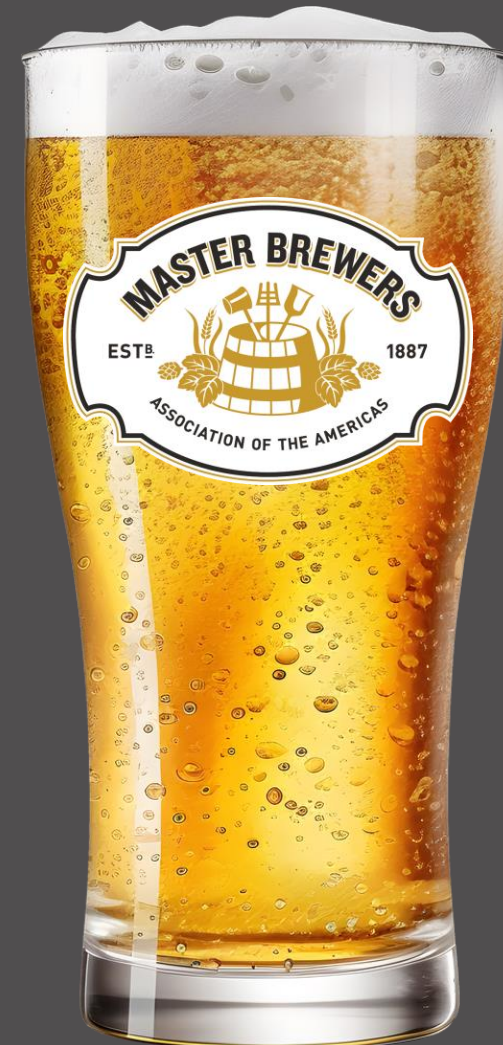


Technical Quarterly

Technical Quarterly (TQ) is a leading online journal that features both peer-reviewed and non-reviewed papers covering the technical aspects of:

- Brewing ingredients
- The brewing process
- Brewing byproducts
- Environmental considerations in breweries
- Beer packaging
- Beer flavor and physical stability

Have a topic or article,
please be sure to submit
it online and MBAA will
communicate next steps.



TQ Highlights

- **Serial Repitching Method for New England IPAs with Midfermentation Dry Hopping**
 - MBAA TQ vol. 58, no. 2, 2021, pp. 100-105
- **An Investigation of Enzymes and Microbes in Hop Creep**
 - MBAA TQ vol. 62, 2025, pp. 6-10
 - Volume 62, Issue 1 (2025)
- **Malting Barley Challenges and Collaborative Technical Solutions**
 - MBAA TQ vol. 61, no. 4, 2024, pp. 88-92



Master Brewers PODCAST

Each week, thousands of brewers download The Master Brewers Podcast to hear interviews with the industry's best & brightest in brewing science, technology, and operations.

If you make beer for a living, this show is for you.



Elevate Your Craft. Deepen Your Expertise. Stay Ahead of the Pour.

The MBAA Bookstore is your go-to resource for trusted, technical, and practical brewing knowledge—curated by industry experts for professionals at every level.

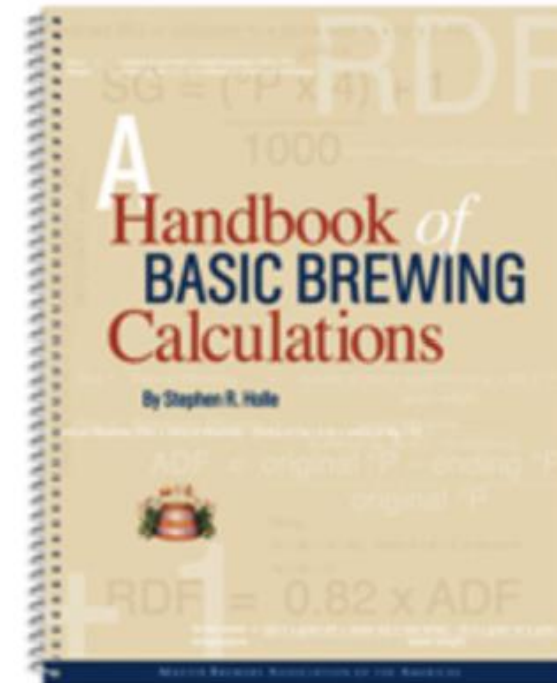
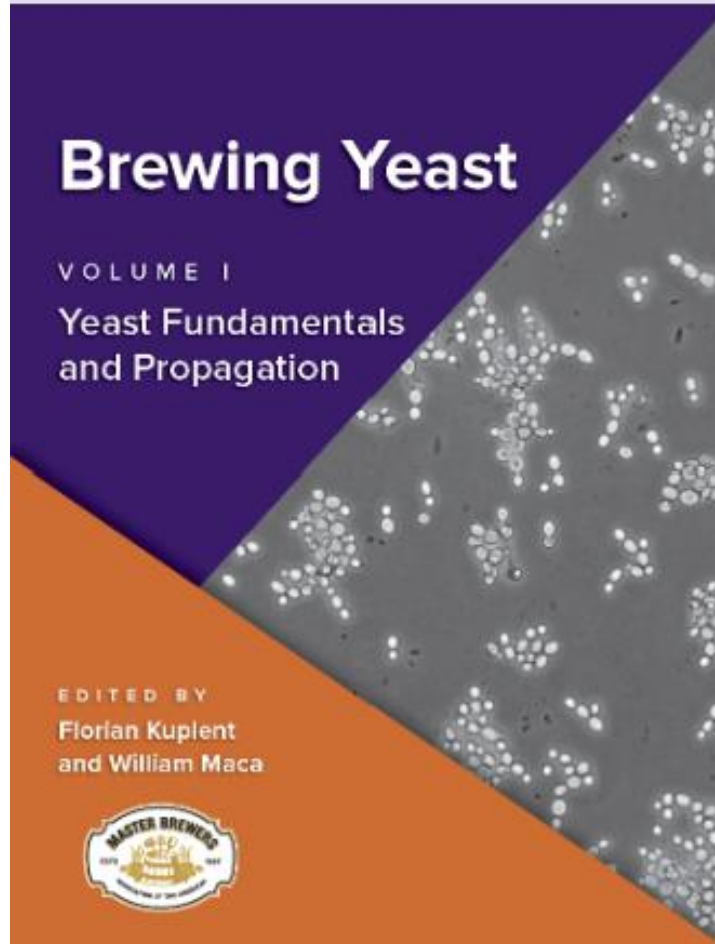
What You'll Find:

- Technical brewing manuals & industry guides
- Science-driven resources on ingredients & processes
- Best practices for quality, safety & efficiency
- Professional development & continuing education materials

Visit the MBAA Bookstore and invest in knowledge that drives results.



Example of Bookstore Titles





MBAA District Philly Collab Beer!

Toast
to
Philly



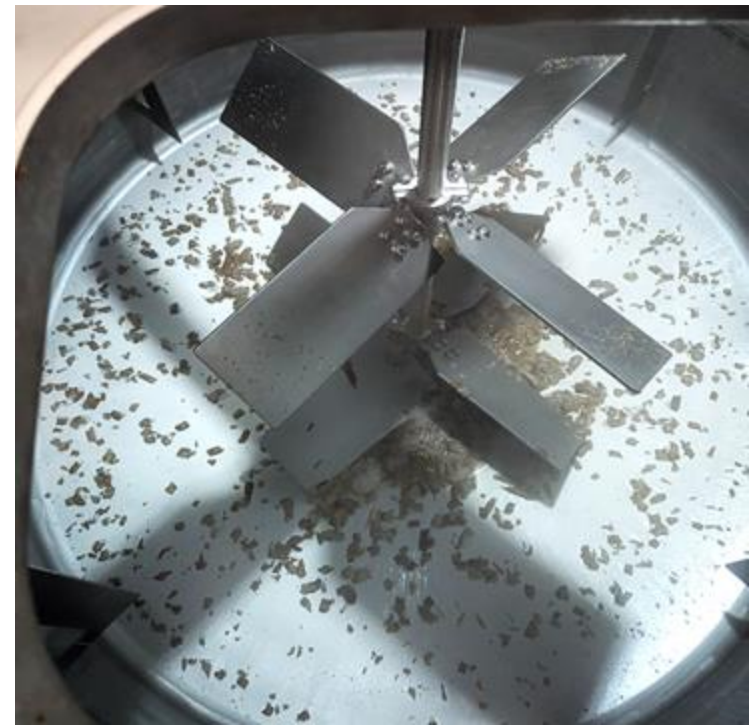


LISCIO'S
ITALIAN BAKERY & DELI

novonesis

Malteurop®

Groupe VIVESCIA



Rowan
University

LALLEMAND

THE
COUNTRY MALT
ESTD. GROUP 1995

SINCE 1870
CRISP
— THE —
FINEST MALT

broken
goblet
brewing

TROEGS
INDEPENDENT
BREWING

LUCKY
CAT
BEER
CO

YERGEY BREWING
NANO-BREWERY

ESTD
Cape
May
BREWING
CO
2011

JAKL
BEER WORKS
MIDDLETOWN, DE

MASTERS BREWERS
GROOVE
ESTD 1857
BREWING
ASSOCIATION OF THE

WISSAHICKON
BREWING CO

ZerOday
Brewing Co.

the hidden brewery

MBAA CBC Ask the Brewmasters Live!



**Moderated by:
Dr. Harmonie Bettenhausen**

MBAA TQ Editor-in-Chief

**University of Kentucky,
James B. Beam Institute for
Kentucky Spirits**



ASK THE BREWMASTERS PANELISTS



**Dr. Laura Burns,
Omega Yeast**



**Dr. Glen Fox,
UC Davis**



**Ben Bailey,
Troegs Brewing**



**Jason Perkins,
Allagash Brewing**

PROMPT QUESTIONS

- How will/are extreme environments impacting grain production, malting quality?
- Change is the constant, but not all change sticks. What type of trends are you seeing? What do you think is here for the long term?
- General Trending Topics:
 - New categories - NA beer, beyond beer
 - Efficiencies - Enzymes, process engineering
 - Moderation - drinking trends, back to classics (low abv lagers)
 - Flavor exploration - hop extracts, engineered yeast



QUESTIONS FROM THE AUDIENCE





UNITED WE BREW™