

# **EUROPEAN BREWERY CONVENTION**

**PROCEEDINGS OF THE 21st CONGRESS**

**MADRID 1987**

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## List of congresses

The European Brewery Convention aims at co-ordinating the scientific work carried out in different countries in the technical fields of Brewing and Malting. One of the means by which it seeks to attain this object is the organising of international congresses once in every two years, with the particular aim of providing the opportunity to exchange views on definite subjects.

Congresses held up to date are:

- 1st, Scheveningen (The Netherlands), 1947
- 2nd, Lucerne (Switzerland), 1949
- 3rd, Brighton (Great Britain), 1951
- 4th, Nice (France), 1953
- 5th, Baden-Baden (Germany), 1955
- 6th, Copenhagen (Denmark), 1957
- 7th, Rome (Italy), 1959
- 8th, Vienna (Austria), 1961
- 9th, Brussels (Belgium), 1963
- 10th, Stockholm (Sweden), 1965
- 11th, Madrid (Spain), 1967
- 12th, Interlaken (Switzerland), 1969
- 13th, Estoril (Portugal), 1971
- 14th, Salzburg (Austria), 1973
- 15th, Nice (France), 1975
- 16th, Amsterdam (The Netherlands), 1977
- 17th, Berlin (West) (Germany), 1979
- 18th, Copenhagen (Denmark), 1981
- 19th, London (Great Britain), 1983
- 20th, Helsinki (Finland), 1985
- 21st, Madrid (Spain), 1987

The Proceedings of the 2nd Congress up to the 15th inclusive have been published by Elsevier Scientific Publishing Company, Amsterdam, The Netherlands.

The Proceedings of the 16th and 17th Congress have been published by the European Brewery Convention and printed by DSW, Dordrecht, The Netherlands.

The Proceedings of the 18th up to the 21st Congress inclusive have been published by IRL Press Limited (Information Retrieval), Oxford, Great Britain.

Reports of the Chairmen of Committees and Groups of the European Brewery Convention are included in the Proceedings of the Congresses.

## European Brewery Convention

List of member organisations

Liste des associations membres

Liste der Mitgliedsorganisationen

| Country<br>Pays<br>Land | Member Organisation<br>Association Membre<br>Mitgliedsorganisation                                                                         | Council Members<br>Membres du Conseil<br>Ratsmitglieder |
|-------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------|
| A                       | Versuchsstation für das<br>Gärungsgewerbe in Wien<br>Michaelerstrasse 25<br>A-1182 Wien                                                    | G. Harmer<br>V. Schreiber                               |
| B                       | Centre Technique et Scientifique<br>de la Brasserie, de la Malterie<br>et des Industries Connexes "CBM"<br>Louwijnstraat 18<br>B-1700 Asse | A. Devreux<br>D. Eyben                                  |
| CH                      | Schweizerischer Bierbrauerverein<br>Postfach<br>Bahnhofplatz 9<br>CH-8023 Zürich                                                           | A.P. Füglistaller<br>M. Hürlimann                       |
| D                       | Deutscher Brauer-Bund e.V.<br>Annabergerstrasse 28<br>Postfach 200 452 + 200 453<br>D-5300 Bonn 2                                          | A. Drüppel<br>L. Narziss                                |
| DK                      | Bryggeriforeningene<br>Frederiksberggade 11<br>DK-1459 Copenhagen K                                                                        | E. Bjerl Nielsen<br>H.J. Veistrup                       |
| E                       | Asociación Nacional de Fabricantes<br>de Cerveza (ANFACE)<br>Fernández de la Hoz, 7<br>E-28010 Madrid                                      | A. de Comenge Jr.<br>J. Conde                           |
| F                       | Union Générale de la Brasserie<br>Française (UGBF)<br>25 Boulevard Malesherbes<br>F-75008 Paris                                            | M.R.A. Debus<br>P. de Vogel                             |
| GB/IRL                  | The Institute of Brewing<br>33, Clarges Street<br>London W1Y 8EE                                                                           | P.A. Martin<br>R.W. Ricketts                            |