Nr Date	Time	Session	Speaker(s)	Title
30 June		. .		
1		Opening	Braun F	Noblesse oblige - hop growing in Spalt
2	09:20	Hop breeding	Nesvadba V	Breeding new drought-tolerant hop genotypes and their application in practice
3		Chair: Darby P.	Willaert L	Hop breeding in Belgium: development of regional hop varieties
4			Gresset S	Enabling genomic prediction for abiotic stress tolerance in hops
5			Pin P	Let's move into hop predictive breeding: new genomic pipeline to support the selection of hops
		Coffee break		
6	11:00	Genomics	Luskar L	Uncovering the genetic background of hop resistance to Verticillium wilt
7		Chair: Patzak J.	Hajdu K	Investigating the genetic architecture of Verticillium wilt resistance in UK hops
8			Wiseman M	Developing Powdery mildew resistance in hop through CRISPR-mediated mutagenesis of <i>MLO S</i> - genes
9		Phytopathology I	Lutz K	Status report on Verticillium research 2025
10			Radišek S	Development of new approaches using beneficial microorganisms to prevent Verticillium wilt in hops
		Lunch break		
11	14:00	Phytopathology II	Borland T	Mycotoxin production in Fusarium sambucinum, the primary causal agent of Fusarium canker in United States hop yards
		Hops and climate change	Cancela JJ	Use of reclaimed water for hop irrigation in Galicia and Castilla-León, Spain
12		Chair: Čerenak A	Imahori R	Enhanced stress tolerance in the hop varieties 'Saaz' and 'Hersbrucker Spät' by heat acclimation
13			Loussert P	Hop yields and alpha acids content modelling at global scale using machine learning algorithm
14			Stangret V	Hop'50: Designing resilient hop production systems in response to climate change
		Coffee break		
	16:00	Poster teaser presentations (3 minutes	each)	Sequence of presenters: Cancela, Patzak, Ježek, Ruggeri, Czubacka, Trojak-Goluch, Testa, Büttner,
		Chair: Weihrauch F.		Arnold, Riedl, Equiza, Luskar, Volk, Pauvert, Khlynovskiy
	17:00	Poster session with beers		
15 01 July	09:00	Hop viroids	Volk H	Evaluating CBCVd resistance in hop through artificial inoculation, grafting, and transcriptomics
16		Chair: Laupheimer S.	Krönauer Ch	Early detection of CBCVd infection in hops
17		Entomology	Rak-Cizej M	Biological control of the European corn borer, Ostrinia nubilalis, on hop
18			Weber C	Herbivore-induced resistance of hop plants against spider mites - state of play
19			Weihrauch F	Technical application of predatory mites in hops: Biological spider mite control ante portas !
		Bavarian breakfast: Wheat beer, Weißwu		
	11:30	Mid-congress tour to Spalt city and the	Hersbruck growing regi	on; evening barbecue in Hersbruck
20 03 Indu	00.00	Desidue menseement in home	Champel D	Development of a method for determining dista develo fallo and development (DCD) volume in base to support sick and development
20 02 July	09:00	Residue management in hops	Stampfl R Horová I	Development of a method for determining dislodgeable foliar residue (DFR) values in hops to support risk evaluation
21		Chair: Laugel-Niess B.		Natural Deep Eutectic Solvents as a greener alternative to traditional extraction methods for pesticide residues in hop products
22			Krofta K Laupheimer S	Fate of pesticide residues in conventionally and dry-hopped beers
23			Schüll F	Transfer of hop pesticide residues into beer during brewing process
	10:30	Coffee break		
25	11:00	Cultivation & management of hops	Lutz M	Model and demonstration project "Humus formation in hop cultivation"
26		Chair: Doleschel P.	Schlagenhaufer A	Nutrient uptake of current German hop varieties
27			Linseisen H	Optimizing spatially variable information acquisition for smart hop management
28			Kumhálová J	Detection and evaluation of water stress of Czech hop varieties using remote sensing
29		Marketing	Testa H	Marketing of hops for craft industry in Argentina
		Lunch break		
30	14:00	Indoor hop cultivation	Ruiz M	Metabolomic profiling of indoor hop during cone development
31		Hops, aroma & beer	Dubs S	Characterizing the influence of hop microbiota on volatile organic compound production in traditional and organic agricultural systems
32		Chair: Sugimura T.	Čerenak A	From field to glass: evaluating Slovenian hop varieties for sensory properties in different brewing styles
33			Forster A	The hop labyrinth: Finding a brewer's path through new varieties
		Coffee break		
	16:00	Spanish craft beer tasting: I-ReWater Beers	- hedonic taste	
		Chair: Loussert P. / Cancela J.J.		
	17:30	IHGC-STC administrative meeting		
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	20:00	Official congress dinner		