

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

Issue 24
April 2012

Where are they now? Part nine

This time, some happy couples...

Steffen Muench, a native German, came to UC Davis on the Frederick Flossfeder scholarship and In 2010 he graduated with a Bachelor's degree in Viticulture & Enology. Most importantly, during his two years in the US he discovered his real passion – brewing - and he interned at the AB-InBev brewery in Los Angeles whilst writing his thesis for his German engineering degree in collaboration with the Bamforth lab. After returning to Europe he started as a Global Management Trainee with AB-InBev and is now in his first position as a supervisor in the Beck's brewery in Bremen. In addition he is involved in the Western Europe Zythology team which aims to spread knowledge of beer. Natasha Stephens now lives in Munich and is working on her PhD at the Technical University of Munich in the field of Nutrition and Gastrointestinal Oncology. While at UC Davis she completed her Bachelor's degree in 2008 and Master's degree in 2011 in the Food Science and Technology department. She thoroughly enjoyed her first Oktoberfest!



Ben Johnson and Yenifer Yang met while undergrads studying Food Science & Technology at U.C. Davis. Ben began his studies at UCD as a mechanical engineer but

quickly tired of physics. He made the decision to change majors and it came down to beer or wine. The decision was easy after taking FST3, Introduction to Beer and Brewing, and VEN2, Introduction to Viticulture, in the same quarter. His love of beer turned into a Food Science degree (brewing option) and a job at Gordon Biersch Brewing Company in San Jose. Yenifer focused on business and in the winter of 2007 moved to her native Brazil to help run the family business, producing a dietary supplement and bee products.

After a couple years of long distance phone calls, Ben decided to pursue Yen and moved to Sao Paulo, Brazil. The couple worked and lived together and soon realized they wanted to tie the knot and get married. Ben desired a return to the beer industry and the two Aggies returned to California, where Ben resumed brewing at Gordon Biersch, and Yenifer opened a small business distributing the dietary supplement. Ben has since been promoted to a Senior Brewer position and is looking forward to working on new, limited release offerings.

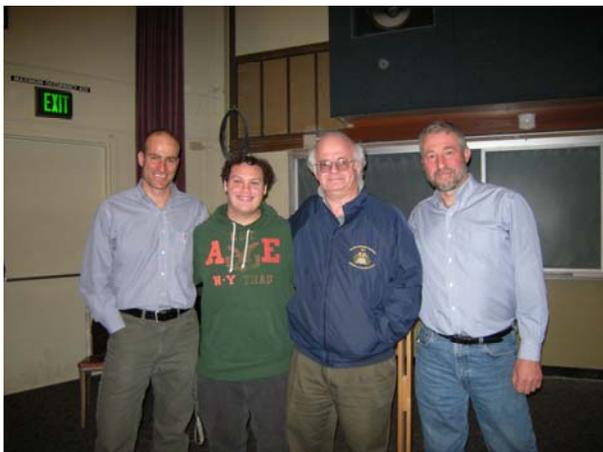


Oh...and go to

http://www.denverpost.com/food/ci_20209275/pucker-up-ac-goldens-sour-beers to read about somebody else we are very proud of, namely ex-MS student, Troy Casey.

FST 3 Voted Number One

Mentioning FST3: The students just voted it the top General Education class on the UC Davis campus – go to <http://www.theaggie.org/2012/02/16/best-general-education-course-2>. Of course, it helps no end to have great guest speakers. The class is taught three times per year and on each occasion Ken Grossman, Dan Gordon, Scott Ungermann and Jay Prahm generously give their time and wisdom. For each running of the class we also have other guests, one of which this time was J-E Paino, the genius behind resurrecting the Ruhstaller brand in Sacramento.



J-E Paino, student Joshua Herskovitz, Charlie Bamforth and Ken Grossman after Ken's lecture.

The meeting was held in the Crown complex, where Charlie (whose other life for 27 years has been as a writer on soccer) met up in the Casino for a beer with Alun Evans, the first teenager to be transferred for a six-figure sum when he went from Wolves to Liverpool in 1968.



Marvelous Melbourne

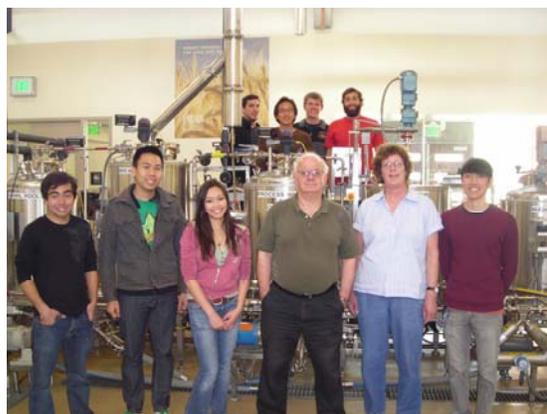
Charlie Bamforth attended the Institute of Brewing's always wonderful Asia-Pacific section convention, this time in Melbourne, Australia in March. He chaired a heated debate on the relative merits of traditional malt-based brewing with the recently re-invented notion of barley brewing.

Bamforth took the opportunity to meet with some good friends from the malting industry on the Joe White stand



Mont Stuart (MillerCoors), Miroslav Prazak and Bamforth.

The Team 2012



Back row (from left): Garrett Walsh, Justin Ang, Kirk Smith, Alex Combe

Front: Alike Bourgette, Joel Luo, Kimber Lew, Charlie Bamforth, Candy Wallin, Thi Nguyen

Others in the team not present for this shot are Brad Titus, Nicole Hooper and Virgil Xu:



Speak Portugese?



Grape versus Grain, now in Portugese, to follow on from the Italian edition. No word, yet, of an Gujarati version.

University Farm Circle

We are always delighted to receive visitors to the Robert Mondavi Institute. Recently, for example, we were thrilled to host a tour and beer tasting for folks from the University Farm Circle, who do great work providing scholarship funds to campus students (www.universityfarmcircle.org)



Above: Bamforth introducing the event (they warmed up a lot later!). Below, Charlie and Alex Combe with two of the happy ladies from the Farm Circle.



Recent Media Coverage

<http://www.festival.si.edu/2012/a-visit-to-the-university-of-california-at-davis-waste-not-want-not/>



“What’s that about?” (above, Bamforth and Firman alongside assistant coach Duane Kouba.) Below, with Jim Les, Aggies Basketball Head Coach.



Job Board

Do you have a job to post or want to post your interest in gaining a position? Then go to

<http://wineserver.ucdavis.edu/fstjobs/>

If you are a first time user you must create an account by hitting the "Additional information for Job Posters" and then in the first sentence hit: create a valid user account. Once you have read the policy and created your account you then can immediately log-in and start entering your position. Your position is usually displayed within the hour or sooner, but could take up 24 hours since each position request is reviewed for authenticity to ensure it is NOT posting or transmitting any unsolicited advertising, promotional materials, junk mail, "spam," chain letters, telephone calls or any other form of solicitation or any non-job related information such as opinions or notices.

Michael J Lewis Endowment

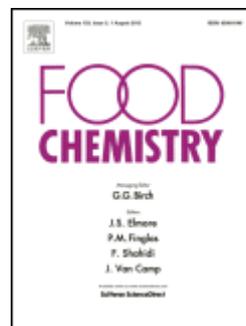
The fund is growing but your contribution would be most welcome. For questions about this endowment, contact Melissa Haworth [mdhaworth@ucdavis.edu; (530) 979-1440]. Or you can contact Charlie Bamforth (address below). All donations are tax deductible and may be eligible for a matching contribution from your employer.

Beer for celiacs

Recent work from our lab suggests that at least some beers made from traditional ingredients may actually be safe for at least some celiac sufferers to drink in moderation:

Hoops

Charlie Bamforth and son-in-law Arek Firman were invited to sit on the bench for the UC Davis Aggies basketball fixture with Cal Poly, San Luis Obispo. They were winning with a minute remaining, but....



Guerdrum, L.J. & Bamforth, C.W. (2011). Levels of gliadin in commercial beers. *Food Chemistry*, 129, 1783-1784

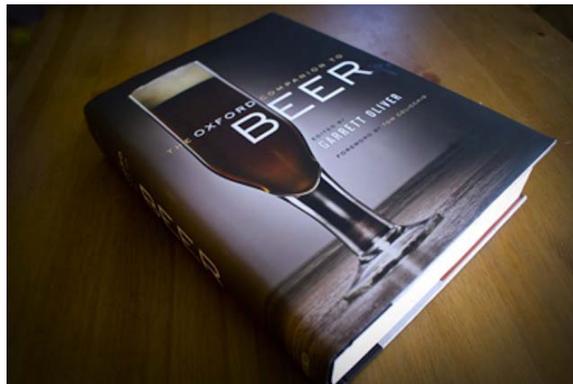


Guerdrum, L.J. & Bamforth, C.W. (2012). Prolamin levels through brewing and the impact of prolyl endopeptidase. *Journal of the American Society of Brewing Chemists*, 70, 35-38

https://interactive.asbcnet.org/source/Orders/index.cfm?section=unknown&task=3&CATEGORY=BCB&PRODUCT_TYPE=SALES&SKU=19002&DESCRIPTION=&FindSpec=&CFTOKEN=82091589&continue=1&SEARCH_TYPE=

Oxford Companion

Charlie Bamforth was delighted to be on the editorial team of this wonderful addition to the brewing literature, as well as penning several of the entries. The book is winner of the 2012 Gourmand Award for Best in the World in the Beer category



We would love to hear from you

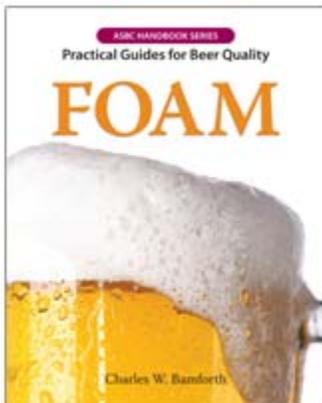
Please get in touch with suggestions, ideas and your own personal update that we could include in our Where Are They Now? Feature.

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Telephone 530-752-9476

Availability of brewery for trials

Our brewery is available for trial work. If you are interested in using the brewery for commercial studies, then please contact Charlie Bamforth for rates.

Foam



The first of a six book series of troubleshooting guides on beer quality – go to