Practical Brewing Class

Four times a year we run a sell-out one week practical brewing Extension class, based in the August A Busch III Brewing and Food Science Laboratory. The students divide their time between the classroom, the brewery and the lab, gaining a foundation in the science and technology of brewing beer. The photos show students in action, including in the very important closing day sensory portion of the class.


The next class is a sell-out already, but details of 2 later classes in the year are at [http://extension.ucdavis.edu/unit/brewing/course/listing/?unit=BR&prgList=BRS&coursearea=Brewing+Short+Courses](http://extension.ucdavis.edu/unit/brewing/course/listing/?unit=BR&prgList=BRS&coursearea=Brewing+Short+Courses)

Brew with Bamforth

Another example of how the Anheuser Busch Inbev brewery is being used is an annual “Brew With Bamforth” fund-raiser for all the graduate students (not only brewing students!) in the Food Science program. Raffle tickets are sold widely and the winner gets to bring a group of family and friends to spend a day brewing here, alongside Charlie Bamforth and the ever willing Candy Wallin. This year the lucky winner was Russ Johnson from the Bay Area, whose daughter Rebecca is a grad student working on tomatoes.
Sacramento Beer week

Charlie Bamforth had four speaking engagements during Sacramento Beer Week in February/March, including a gig at the New Helvetia Brewing Company and two beer dinners, one at Mulvaney’s and the other at Enotria.
This last photo shows celebrated chef Pajo Bruich patiently waiting for Charlie to say his piece so that he can introduce his fabulous food!

**Recent Media Coverage**

http://skepticallyspeaking.ca/episodes/200-the-science-of-beer

The University of California President’s Office commissioned a video to promote the whole of the UC system and the brewing program was chosen as part of this showcase activity:

http://www.youtube.com/watch?v=3OFOVblxZSk

The film crew felt they had so much footage that they chose to release a second video:

http://www.thebeergeek.com/CharlieBamforth.mp3

**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.

**Interns**

It’s around this time each year that we start scouting around for internship openings for our students, both Masters and undergraduates. If you feel you might have an opening, please drop a line to Charlie at cwbamforth@ucdavis.edu.

**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.

**Former Student News**

It was good to welcome back former student Steffen Muench, these days with Anheuser-Busch Inbev in Germany. He was accompanied by another former UC Davis graduate student, Natasha Stephens.
Meanwhile, Lindsay Guerdrum is going great guns at New Belgium as the poster shows:

![Lindsay's S'More Porter](image)

**FST 3 still number one**

The students at UC Davis once again voted FST3 Introduction to Brewing and Beer the number one general education class on campus.

http://www.theaggie.org/category/features/best-of-davis-2012-features/

Thanks, Nick Bokulich, for stepping in on this for one of the three quarters while Charlie Bamforth was on sabbatical.

**Recent Research**

Alex Combe’s thesis work on how certain specialty malts actually damage foam despite the received wisdom that they are all helpful to head is “in press” with the *Journal of the Science of Food and Agriculture* in the paper Combe, A.L., Ang, J.K. and Bamforth, C.W. (2013) Positive and negative impacts of specialty malts on beer foam: A comparison of various cereal products for their foaming properties.

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**Single-Cereal Mash Foam Stabilities**

<table>
<thead>
<tr>
<th>Cereal</th>
<th>Foam Height (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harrington Barley</td>
<td><img src="chart" alt="Graph" /></td>
</tr>
<tr>
<td>Carpathian 2 Row</td>
<td><img src="chart" alt="Graph" /></td>
</tr>
<tr>
<td>Wheat</td>
<td><img src="chart" alt="Graph" /></td>
</tr>
<tr>
<td>Munich</td>
<td><img src="chart" alt="Graph" /></td>
</tr>
<tr>
<td>Victory</td>
<td><img src="chart" alt="Graph" /></td>
</tr>
<tr>
<td>6800 330L</td>
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</tr>
<tr>
<td>Crystal 13L</td>
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</tr>
<tr>
<td>Black Patent</td>
<td><img src="chart" alt="Graph" /></td>
</tr>
<tr>
<td>Rye</td>
<td><img src="chart" alt="Graph" /></td>
</tr>
</tbody>
</table>

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**Thank you**

The list of companies, both brewers and suppliers, who make generous donations to support our activities is growing. You know who you are – and we are tremendously grateful to you for your belief in what we are trying to do for beer and brewing.

If you aren’t already a supporter, I would love to hear from you – cwbamforth@ucdavis.edu – and I can explain the benefits.

**Facebook**

Please stay in touch through our Facebook page, UC Davis Brewing

**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.

Charlie Bamforth
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Telephone 530-752-9476