

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

Issue 27
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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>

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.



To read of students experiences go to <http://homebrewacademy.com/back-to-school-part-2> and <http://tendergreens.tumblr.com/post/42947456204/brewing-school>



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.

Just Beer & Conversation
 featuring
Dr. Charlie Bamforth
 Monday - February 25, 2013
 6:00pm - 8:00pm
 1730 Broadway
 Sacramento, CA 95818

Purchase Tickets at New Helvetia Brewing
 or online at www.enotria.com
 \$25 Advance | \$30 At Door
 Price Includes:
 Beer: up to six 16oz pours
 Conversation Dr. Bamforth, Brewmaster
 Brian Collins & Founder Luke Gull
 Culinary Small Plates: Gout Club

Dr. Charlie Bamforth, 27x three-time holder of the title
 Brewmaster, author and internationally recognized beer expert





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=3QFQVblxzSk>

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

http://www.youtube.com/watch?v=nrDP3c_5rPQ



<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

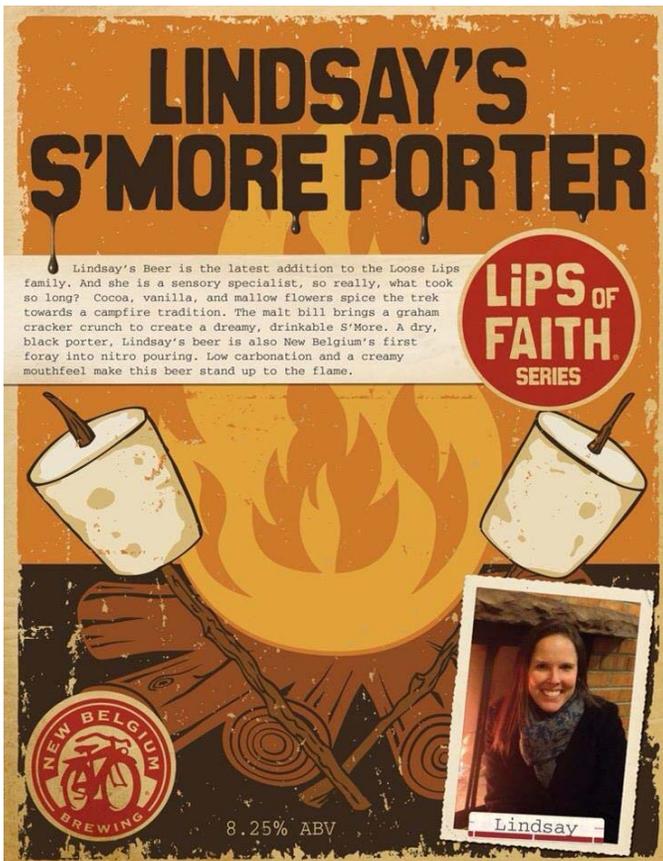
Our brewery is available for trial work. If you are interested in using the brewery for commercial studies, then please contact Charlie Bamforth for rates.

Former Student News

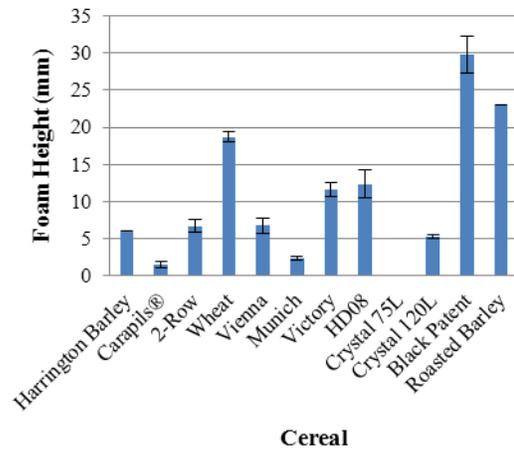


It was good to welcome back former student Steffen Muench, these days with Anheuser-Busch Inbev in Germany. He was accompanied by another former UC Davis graduate student, Natasha Stephens.

Meanwhile, Lindsay Guerdrum is going great guns at New Belgium as the poster shows:



Single-Cereal Mash Foam Stabilities



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
E-mail cwbamforth@ucdavis.edu
Telephone 530-752-9476

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.