

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

Issue 29
March 2014

Summer Abroad



I am teaching FST3, Introduction to Beer and Brewing, the most popular General Education class on the Davis campus, in Nottingham, England in July. If you know of undergraduates who would like a Summer Abroad Experience, then send them to

http://studyabroad.ucdavis.edu/programs/summerabroad/uk_brewing_instructor.html

Student Club

The Food Science Brewing Club (FSBC) is a student-run organization that aims to promote education and respect for beer and brewing. The club was founded in 2012 by a group of Food Science graduate students and now comprises a healthy mixture of graduate and undergraduate students. Members come from many departments including Food Science, Viticulture and Enology, Chemistry and various Engineering disciplines. The principle events are weekly beer tastings.

These have presentation components that allow one of the members, or occasionally a

representative of a local brewery, to educate the attendees about a subject of their choice.



Most recently the tastings have focused on basic ingredients and the science underpinning their flavor and aesthetic contributions. The club also offers quarterly home brew days in which a member will host anyone interested and take them through their system. Recently one of these days spotlighted the differences between extract and all grain brewing and the changes in process and raw ingredients that can impact the characteristics of the final beer.

The club is also excited to take part in UC Davis Picnic Day celebration with a raw ingredients table for visitors as well as a parade float in collaboration with Viticulture and Enology on a theme of Grape vs. Grain.



Contact: Katy Benson (kbenson@ucdavis.edu)

Taste Awards



We were thrilled to strike gold at the Taste Awards in Hollywood.

http://dateline.ucdavis.edu/dl_detail.lasso?id=14701

<http://kdvs.org/prof-bamforth-wins-documentary-award/>



The film also earned Bronze at the Telly Awards.

<http://www.tellyawards.com>



And the sister movie “Beer: A Beautiful, Artistic Symphony” is an Official Selection at the Food Film Festival in Charleston, SC.

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

<http://thefoodfilmfestival.com>

Availability of brewery for trials

Our brewery is available for trial work. We are delighted that it is already being used to a significant extent. If you are interested in using the brewery for commercial studies, then please contact Charlie Bamforth for rates.

Recent Media Coverage



<http://www.insidescience.org/content/science-inside-beer/1514>





<https://archive.org/download/Insight-131219/Insight-131219c.mp3>



<http://thebrewingnetwork.com/shows/1061>

Podcast



<http://beersmith.com/blog/2014/01/31/flavor-stability-in-beer-with-dr-charlie-bamforth-beersmith-podcast-74/>

Michael J Lewis Endowment

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.

Off The Press

Check out this paper:

Kanauchi, M., Simon, K.J. and Bamforth, C.W. (2014) Ascorbic acid oxidase in barley and malt and its possible role during mashing. *J Am Soc Brew Chem*, 72, 30-35.



We have found an enzyme not previously reported in malt. It is astonishingly heat-stable and it uses ascorbic acid (Vitamin C) to remove oxygen. If you think brewhouse oxidation is to be avoided.....



Also check out Featured Articles at

<http://www.ibdlearningzone.org.uk/>

Some recent gigs

Beer dinners at



Monticello in Davis.

Mulvaney's Building and Loan in Sacramento (with Terence Sullivan of Sierra Nevada) as part of Sacramento Beer Week.



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, we 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

Twitter



<https://twitter.com/CharlesBamforth>

Only two tweets so far! Open to suggestions!

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 periodic *Where Are They Now* feature.

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Hook and Ladder in Sacramento, also as part of Sacramento Beer Week, in conjunction with Sudwerk.

