

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

Issue 37
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YSS



Hurry, hurry if you want to attend this exciting meeting. It is a must for the eager young folk who want to get ahead in brewing and distilling and for older folk who want to hear about exciting new research and perhaps screen for recruits. Hurry to

<http://youngscientistssymposium.org/>

to see the program and register. The deadline is March 11.

Summer Abroad

Hurry, too, if you want to register for the Brewing class that Charlie Bamforth is teaching as part of UC Davis Summer Abroad throughout July in Nottingham UK.

UCDAVIS
STUDY ABROAD

Please spread the word: the class is open to bone fide students from across the US. Go to

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

The Session

Always enjoyable!



<http://livestream.com/thebrewingnetwork/events/4694719>

Radio Brews News

Ditto!



<http://www.brewsnews.com.au/2016/01/radio-brews-news-episode-74-charlie-bamforth-and-nigel-metz/>

In fact maybe see you in Sydney?

<http://www.brewsnews.com.au/2016/02/have-a-beer-with-professor-charlie-bamforth/>

[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 (cwbamforth@ucdavis.edu).

[The Food Science Brewing Club](#)

The Food Science Brewing Club (or FSBC) was founded in 2012 by devoted Food Science Brewing students who sought to bring together, and build community amongst, the Food Science brewing students, and create a medium for education and networking with academia and industry.

The FSBC has worked to achieve this goal by hosting weekly educational beer tastings in an effort to share their passion for brewing science and beer with other members of the UCD community (food science and non-food science folks alike!) The FSBC also actively engages with industry members as much as possible to learn about the history of craft beer and to stay up to date on what's happening in the ever-growing (ever-changing) beer industry.

Over the past year, the FSBC has ventured out on a multitude of “beer-adventures”. In the fall quarter, FSBC alumnus Phil Emerson, of Almanac Brewing Co., joined the club to discuss his role as head-brewer and his barrel-blending expertise with FSBC members. In the winter quarter, the FSBC made their way to the historic Anchor Brewing Company in San Francisco to learn more about Anchor’s rich heritage and contribution to the American craft beer movement. FSBC member, Miles Laird, shared his expertise as a cheesemonger to host a delicious beer and cheese pairing. In addition to tastings and outings, the club hosts quarterly fundraisers in partnership with the local craft brewers at Sudwerk Brewery of Davis. If you would like more information then please contact the club President Abby Kanyer at ajkanyer@ucdavis.edu



[Shucks](#)



A30 bbl fermenter at New Republic Brewing Company in College Station, Texas. Each employee at the time was asked to name a tank in the brewery. Thanks, then, Logan Respass.

Beer and health

Check out the new folder that will contain regular updates on this essential topic:

<http://faculty.bftv.ucdavis.edu/fst/Bamforth/beerhealth.html>

Charlie does talk to Chemical Engineers!

...such as to the meeting of the local branch of the American Institute of Chemical Engineers. This one was at EJ Phair in Pittsburg CA



It was good to meet up there with their brewmaster and a former student of ours, Kyle Manigold.



Three Charlies

Glad to have helped raise funds for the students of UC Davis Medical School at their AOAle event. It was good to share beer with one of the campus brewing class, Charles Brisco (who works at the Med Center) and his father, Charles senior.



Presidential matters

Thoroughly enjoyed the Midland Section dinner at the Edgbaston Cricket Ground, especially getting to gether with my chums David Quain and Chris Boulton (below). As David observed, if we had been the other way around it would have been a case of BBQ.



<http://beersmith.com/blog/2016/03/01/boiling-home-brewed-beer-with-dr-charlie-bamforth-beersmith-podcast-121/>

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.

Hot off the press



A venture into an “-omics”! Take a look at

Ann R. Spevacek, Katy H. Benson, Charles W. Bamforth and Carolyn M. Slupsky (2016).

Beer metabolomics: molecular details of the brewing process and the differential effects of late and dry hopping on yeast purine metabolism.

J Inst Brew (2016), vol 122, pages 21–28

Thank you

...to the various companies that support us in so many ways. If you aren't already a supporter, we would love to hear from you – cwbamforth@ucdavis.edu – and Charlie can explain the benefits.

We would love to hear from you

cwbamforth@ucdavis.edu; 530-752-9476

It was pretty snug up on the top table I can tell you. Left to right: Douglas Murray, David Pierpoint, Charlie Bamforth, Flo Vialan, Jeff Probyn. Flo was an accomplished rugby player, Jeff played lots of times for the England international side. I played hooker for Up Holland Grammar School (Second XV). What a line up!



BeerSmith



It is always a pleasure to chat with Brad. We had to postpone this one on two occasions – and you can still hear the wheezy throat!