

Aggie Brew

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New Brewery

The deposit has been paid on the new 1.5 barrel Pilot Brewery. The Pub Brewing Company made an outstanding biD for the project and we are delighted to be working with them. The brewery is to be located in a custom built room in the main processing area of Cruess Hall. As many of you know, this area is in serious need of refurbishment. We are pursuing a strategy that initially involves the construction of the brewery and the dairy/cheese-making facility. Architects were appointed and they have made their report. We fear that the estimate is somewhat higher than anticipated originally, at least in part because of newly discovered safety concerns about the roof and the need to install new washroom facilities. There is no turning back, though, if we are to maintain our status as one of the top ten Food Science & Technology departments in the United States, in particular through retaining accreditation of our courses by the Institute of Food Technologists.

The brewery will be an indispensable aid for the teaching and research effort at UCD. It will also be available for special projects for the industry: **do get in touch with Charlie Bamforth if you would like to hear more about this – or become actively involved in the project. \$\$\$ and ancillary equipment gratefully received!**

I am delighted to acknowledge the splendid generosity of Gusmer & Co, who have donated a mill for the brewery. Sincere thanks, too, to Aber Instruments, who have given a Laboratory Yeast Analyzer. We are also indebted to Aaron A Hofmann, MD for his tremendous donation of equipment and

to
as
John Novak (NANCO) who facilitated the realization of this
a substantial financial asset for the project.

The continued enthusiastic input of Gary Eckman and Rick Swantz is priceless.

Where we have been....



People and Projects

Caroline Cagniere from France joins the team during the summer for several weeks, working alongside Candy Wallin, Sarah Bushnell, Greg Kapp, Dave Lynch, Bob Ward, Makoto Kanauchi and Jean-Pierre Biawa.

Additionally, John Smythe is joining us for three months to gain some more experience in brewing research. John has already pursued a very successful short project on color.

Class of 2000

The 102A lecture class in the Winter Quarter went really well. 35 students were enrolled (compared with 16 last year). Within the class were two site visits, to Anheuser-Busch at Fairfield and to Sierra Nevada at Chico. Thanks once again to our very good friends at both locations.

The 102B lab class has just completed, with 14 students. They enjoyed themselves – and worked well.

I am delighted that several of our students are moving into the industry. Jason McKibben is off to Anheuser-Busch at Fairfield, where Greg Kapp and Jim Mellem are getting valuable part-time experience in the brewery and lab respectively. Peter Wiens has been recruited to Anheuser-Busch's pilot brewery in St Louis, whilst Justin Dersch goes to Fort Collins on an internship. Brett Adams will be spending the summer with Rubicon. Scott Vacarro and Carl Propp are to gain some summer experience in England, with Adnams and Shepherd Neame respectively. And, of course, we are delighted to have had the Rich Ellis, the brewer from the Sudwerk facility in Sacramento, in the class.

Recent Publications

Since the last newsletter the following papers and articles have been produced and will appear shortly. They are:

- Bamforth, C.W. (2000) Beer Quality: Oxidation, *Brewers Guardian* 129 (4), 31-34
- Bamforth, C. (2000) Do you want good beer? Then get good malt. *Brewing & Distilling International*, 31 (3), 12 - 15
- Bamforth, C.W. (2000) Brewing and brewing research: past,

present and future. Journal of the Science of Food and Agriculture, in press
Bamforth, CW (2000) A brief history of beer. Proceedings of the 26th Convention of the Institute of Brewing, Asia-Pacific Section, Singapore, in press
Bamforth, C.W. (2000) Brewing: an ancient yet modern biotechnology. Chemical Educator, 5, 102-112
Bamforth, C. (2000) Be Assured: Quality Costs, Brewing & Distilling International, in press
Bamforth, C. (2000) Beer Quality Series: Color, Brewers Guardian, In press

More are in the pipeline: watch this space!

Web Page

Have you called into the Web page yet? 2206 people have, at the last count! It's at
<http://www-foodsci.ucdavis.edu/bamforth/index.html>

Contributions

I am extremely indebted to Anheuser-Busch, Sierra Nevada, Coors, Kirin, Asahi, South African Brewers, John I Haas and Botanicals International for gifts of financial support to the program.

We were also delighted to receive a mass of laboratory equipment from Minnesota Corn Processors

CAN YOU HELP? Do you want to be associated with the furtherance of our exciting mission? No check too small! No (relevant) gift "in kind" rejected!

Spreading The Word

Since the last newsletter, I have been out and about to the following places, spreading the gospel about brewing, including the Davis program

- Master Brewers Association of the Americas, Northern California chapter
- Davis Sunrise Rotary Club
- Chemical Senses Day
- Institute of Brewing, Singapore
- Confrerie de la Chaine des Rotisseurs
- Brewers & Vintners Meeting, Shell Beach
- Craft Brewers meeting, Milwaukee
- American Chemical Society, North Kentucky

We also took three poster presentations to Shell Beach

In February, I also took part in a phone-in program on beer on KBPS Radio, San Diego. And the cameras from Channel 3 were here to film the lab class in June.

As part of responsible outreach, I also spoke about brewing to three classes at Davis High School in April.

It's a small world

UC Davis was one of the participants in a multi-venue Videoconference link up in January. The Cambridge Prize

lecture was one of three presentations beamed to our campus, as well as Edinburgh, London (England), Burton-on-Trent, Johannesburg, Melbourne and London (Ontario). We were delighted that representatives from Anheuser-Busch, Sierra Nevada, Anchor Steam and Sudwerk could join us in Davis.

University Extension

I am proud to be one of Michael Lewis' colleagues assisting him with his outstanding short courses run under the auspices of University Extension. For those folks not enrolled as full-time students at UCD, there really is no better way to study brewing than by joining one of these courses.

For more information about these classes go to
<http://www.brewingatdavis.com/>

Editorial

I am honored to have taken over as Editor-in-Chief of the American Society of Brewing Chemists.

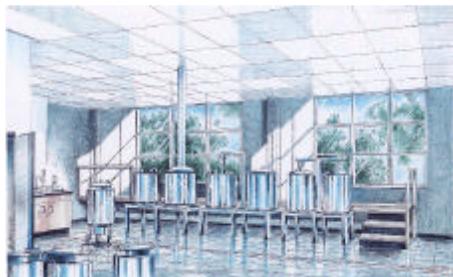
The vision

This is what the pilot brewery looked like at its grand opening in 1959



They may have looked impressed then, but we're less so now.

Where we want to be....



CAN YOU HELP?

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