**March & April Flavor Report**

**Dustin Herb, Patrick Hayes, & the Barleyworld Crew**

*Hello flavor project members:*

*Lots of new and exciting stuff is happening this spring!*

1. *Winter and spring malt trials are look very good. Warm weather with intermittent showers have resulted in nice looking plots in Corvallis and Lebanon, OR!*
2. *The Mini-malter is up and running, and the first test batch (100 lbs of Violetta) was very promising! Scott and Dustin are continuing to tweak the malting parameters for accuracy and optimum efficiency. Second test batch to start later this week…*
3. *Malt analysis equipment has been shipped from Rahr Malting Co and is on its way to OSU! Stay tuned for more updates on the OSU malt quality lab.*
4. *Please see link to a nice article featuring the flavor project.*[*https://issuu.com/artisanspiritmag/docs/artisanspirit\_issue014\_web/75?e=7606545/34823921*](https://issuu.com/artisanspiritmag/docs/artisanspirit_issue014_web/75?e=7606545/34823921)
5. *We hope you can join us for Barley Day in Corvallis on Saturday, May 21!  
     
   We have an informative, fun-filled and tasty day planned (details below) but only 100 tickets that will go fast, so get your $35 early bird ticket fast at* [*www.barleyworld.com*](http://www.barleyworld.com)*. And please help spread the word to other barley enthusiasts.*

*We have confirmed Flavor 7-pack attendance from Veronica Vega (Deschutes Brewing) and Anders McCarthy (Sierra-Nevada Brewing) and tentative confirmation from Mike Guilford (Russian River Brewing). If interested in coming, please register before its too late!*

*If you would like to donate beer to the event, we will have an OLCC-permitted function!*

*Hope to see you there!*

*Lane (event organizer), Pat Hayes (OSU barley breeder), Laura Helgerson, Scott Fisk, Dustin Herb and all of #barleyworld*

