**Flavor Report**

**OctoberFest, 2017**

**The JASBC papers:** Cause for celebration! Final layout versions attached for your collection. The papers will be open access at the JASBC website: expected to go online in the next couple of weeks. We’ll let you know when that happens. When the papers go online, there will be simultaneous press releases from Oregon State University and the Sainsbury Laboratory. Zymurgy is doing a popular press version. So, all in all, the good word will get out.

**Confirmation of flavor:** Veronica Vega (Deschutes) is preparing for the pilot brewing of three Oregon Promise selections: 120058, 120285, and 120341. All Lebanon, Oregon 2017 vintage. (95%+ plump and 9.9 – 11.4% protein). The control will be Great Western low protein Copeland, 2017 harvest. Veronica’s been in touch with you regarding the protocol and sensory assessments of those. Now that our fall planting is completed, Scott Fisk is gearing up the BarleyWorld mini-malter to produce the malts for Veronica to brew with.

**Finer structure mapping of flavor genes** in the larger sample of the Oregon Promise population will soon be underway based on Rahr data: Pattie Aaron advises the nano-brewing protocol is nearly dialed in.

**Flavor Fields Forever** agronomic and grain data coming in. Once the subset of environments meeting grain plumpness and protein specs is identified, we’ll proceed with a full spectrum analysis from DNA to sensory – with as many intermediate steps as we can get by involving collaborators expert in gene expression and metabolomics. Lebanon (Oregon) 2017 crop samples are in the micro-malting and malt analysis queue at Hartwick by way of baseline.

The **CLP malt system at OSU is** cooling its heels while we wait for final electrical upgrades. We anticipate firing it up any day….

**Welcome to a newest member (and dimension) of The Flavor Pack**: Matt Hoffman and Westland Distilling. Cheers, Salud, Slainte!