Septemberfest 2015 Flavor Report

Dustin Herb, Patrick Hayes, and the Barleyworld Crew

OSU Barleyworld gets the stoplight – The Growler article:

No longer a drop in the ocean, but rather a splash in the kiddy pool… is barley the new face of Oregon beer? The Oregon Beer Growler showcases the OSU barley project and the growth in Oregon barley production. Follow the link below for the full article:

<http://www.oregonbeergrowler.com/uploads/9/9/2/0/9920294/obg_september_2015-webcx-1.pdf>

.PDF attached in addition to flavor report.

Oregon Promise Update:

Oregon Promise agronomic and random selections sample grown in Corvallis (Oregon State University), Lebanon (Herb Farm), and Madras (Klann Farm/Mecca Grade Malting), Oregon were shipped to Rahr Malting Co. in mid-august for pilot malting and nano-brewing. Currently, both Corvallis and Lebanon samples have been malted and are going through malt analysis. Madras samples will be malted started this week (September 7th). Once all samples from all locations have been malted and analyzed, they will be nano-brewed using a Rahr standardized method. The samples will be brewed to a malt forward lager style then evaluated for flavor via sensory assessment and gas chromatography/mass spectrometry.

Rahr Malting Internship Update:

So far, I have been able to observe and participate in pilot malting of samples that come in from the barley elevators and follow those samples along with malthouse samples through the malt analysis process. Then select samples from the malthouse are brewed each week and tasted by the house operators.

Then I have been given a very thorough tour of the facility including the barley elevators, all five malthouses, and malt elevator where I learned the day-to-day operation of malting. Upcoming in the internship I will be participating in a malting short course at NDSU in October, a GC/MS short course in Michigan, spend a week at Summit Brewing Co., and visit the Rahr North Dakota and Canadian Barley elevator and malting facility.

Thank you for supporting the flavor project and giving me this opportunity. If I am in your area over the next year I would be happy to meet and discuss the flavor project!

Cheers!