**2016 February Flavor Report**

**The OSU Barley Project Team**

**Valley Malt:** Dustin participated in the NYC brewers’ Choice during the NYC beer week. While there, he conversed with local craft maltsters and brewers and was invited to be on Beer Sessions hosted by Jimmy Carbone at the Heritage Radio Network. The episode can be found at <http://heritageradionetwork.org/podcast/from-grain-to-glass>.

Dustin continues the internship in craft malting by working with Andrea and Chris Stanley at Valley Malt in Hadley, MA. Additionally, he is conducting three malting and flavor research projects. These include: 1) comparing malt quality of stocking method to primary batch malting, 2) evaluating the effect of barley protein level on flavor, and 3) assessing the modification effect on flavor. These projects will be carried out over the next few months in collaboration with Aaron Macleod at the Hartwick College Center for Food and Beverage in Hartwick, NY and the OSU Malt Lab.

**Malt Lab:** The Mini-malter is home and ready to go! Scott has been performing test runs the past month to get the malter prepped for the upcoming season. The malt analysis equipment from Rahr Malting Co. is expected to arrive within the next month. Retrofitting lab space in preparation for its arrival has already begun.

**Barley Day:** Mark your calendars, Barley Day is set for Saturday, May 21st in Corvallis, OR! This will be the biggest one yet with the inauguration on the Mini-malter and malt analysis lab as well as other projects from Barleyworld!

**International Barley Genetics Symposium:** Flavor, food barley, and low temperature tolerance projects accepted for posters and presentations at the 2016 IBGS in St. Paul, MN in June!

**World Brewing Congress:** Flavor abstract submitted for the 2016 WBC in Denver, CO in August!

**Everyone is welcome at Barleyworld at any time!**