**January**

**Flavor Report**

**Rahr Malting:** Dustin continues to mine the copious amounts of sensory data from the Oregon Promise nano-brews tasted at Rahr in December. Preliminary results indicate significant differences for various flavors including malt, toffee, floral, and fruity. Flavor differences were detected between environments, suggesting potential *terroir* effect. GC-MS analysis is ongoing, however data suggest similar results as sensory. Please see Dustin’s FBWW presentation posted on Barleyworld for more information.

**ValleyMalt:** Dustin has continued on with his internship and moved to Hadley, MA to work with Andrea and Christian Stanley at ValleyMalt, a small craft malthouse supplying local breweries and sourcing regionally produced barley. Dustin will be gaining experience in malthouse operations, and the ins-and-outs of running a small craft malthouse. In addition, he will be working with Andrea and Christian on select projects such as stocking malts comparisons, friability/modification flavors, and protein level flavor. During his internship Dustin will learn malt quality analysis from Aaron Macleod at Hartwick College. Stay tuned for more…

**FBWW:** Dustin Presented on the past, present, and future of the OSU barley flavor project at the Farmer Brewer Winter Workshop in Hartwick, NY. View his full presentation at Barleyworld.org.

News: Keep calendars clear for Barley Days at the end of May, 2016.

 2016 International Barley Genetics Symposium in Minneapolis, MN June 26th.

***Everyone is welcome to visit the OSU Barley Project anytime!***

***Cheers!***