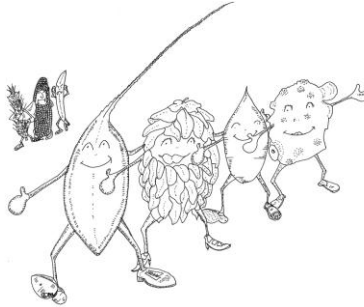


Barley Matters...
.....In Beer Flavor (?)
First edition - 2015



Barley, hops, water and yeast – wheat corn and rice on the sidelines

The Barley 6-pack project – progress report: The slide show that will be presented at the 2015 Barley Improvement Conference will be available for download – once it is done! Waiting on the beer sensory results from Sierra Nevada and New Glarus (see next).

Beer sensory panels are tuning up at Sierra Nevada and New Glarus to taste the Copeland, Full Pint, and Klages beers. Made from Herb Farm estate-grown barley and CMBTC-made malt.

Taste the New Glarus and Sierra Nevada beers at the Barley Improvement Conference, 2015. At 5:30. Best beer in San Diego!

OSU Malt Lab fundraising on track with \$32,000 grant from the Brewer’s Association.

Income

Brewer’s Association	\$ 32,000
OSU: Food Science and Technology	\$ 30,000
OSU: College of Agriculture	\$ 15,000
OSU: Crop and Soil Science	\$ 10,000
Carl Casale:	\$ 25,000
Bob Grover:	\$ 5,000
Total pledged	\$117,000
<i>To be raised:</i>	\$ 53,000

Firestone-Walker may be the first 6-pack member to take the malt lab donation plunge and to commit to four years of funding for the barley flavor project. **Thanks to Summit and New Glarus** for pledges of continued annual support for the barley flavor project a year-at-a time. **Bells, Russian River, and Sierra Nevada** – we’d appreciate hearing from you. **All 6-pack members:** Your continued support for the barley flavor project is much appreciated, and we realize that funding the lab and long-term commitments just may not be in the cards for this year.

