

Flavor Report

January 2017

We're looking forward to an exciting 2017 – thanks for making flavor research happen. Here are some of the key things the Flavor Project will be embarking on in 2017.

Beer and beer sensory

- Pilot brews of Oregon Promise selections with Deschutes and sensory with Flavor Project supporters
- Nano brews with Rahr of a larger sample of Oregon Promise (higher resolution mapping of flavor genes) and discovery of new flavors in exotic (e.g. wild and crazy) barleys from around the world.

Experiments

- Romp of Otters: Winter 2-rows with Maris Otter parentage
- OreProm across America: Selected Oregon Promise lines in yield trials near you
- Bed of Violets: Winter and facultative 2-rows with Violetta parentage
- Bevy of Naked's: Naked winter and facultative malts and nano-brews (think 88%+ malt extract and no hull astringency)

Papers

- Dustin Paper I: There is flavor
- Dustin Paper II: Effects of modification on flavor
- Dustin Paper III: Metabolic compounds and flavor

Putting it all together, financially

- A detailed prospectus is coming in the mail
- For now, if you haven't already done so, renew your pledge of support for 2017
- Encourage your fellow-members to carry on in 2017
- Invite new members to join
- Thank the Brewers Association for their support

**Looking forward to seeing you at the Barley Improvement Conference
(or at some point/pub/venue sooner than later)**