

Flavor Project Report; November of 2016

Nano-brew flavor update:

Dustin's thesis research provides evidence that that barley genotypes can have significant effects on beer flavor and that these differences have a genetic basis. They also confirm that growing environment and degree of modification can have significant effects on beer flavor. In order to give Dustin plenty of time to fully tell the flavor story, and submit for publication, the thesis defense is postponed until February, 2017. As soon as a date is set, we'll let you know so that you can attend – or at least tune in online.

From nano-brew to pilot-brew:

Having established that nano-brew sensory confirms barley genotype contributions to beer flavor the next step is to determine if these flavor differences are also significant at larger scales. To that end, Veronica Vega confirms Deschutes' commitment to using their new research brewery to make beers from Oregon Promise selections. Two selections are under consideration – one of the agronomic selections and one of the random selections. The plan will be to brew beers from each of the Oregon Promise selections, as well as from Full Pint and to compare these to the same beer made with Copeland. There will be two replicates of each beer. The brewing will take place once the Deschutes Research Brewery is up and running – we are planning on early summer, 2017. The six beers will undergo sensory assessment at Deschutes and at as many of your breweries as possible. Veronica is organizing the sensory protocol, so please share your ideas, experiences, and needs with her and the rest of the Flavor 7 Pack.

Research malts for research brews:

The Barley World Malt House is up and running under the skilled direction of Scott Fisk. Certificates of Analysis of our malts are posted at <http://barleyworld.org/malt-house>. Our CoA's are provided by Aaron MacLeod (Hartwick College). Aaron just spent a week with us consulting on our malting and malt analysis programs. Now that we are getting things dialed in, we are planning on malting 100 + lbs. each of the Oregon Promise selections and controls for the Deschutes research brews. If you are interested in test brews with any of our malts (currently we have Full Pint, Explorer, and Buck (naked)) please let us know ASAP. Otherwise, the residual malt will go on sale at Corvallis Brewing Supply – all proceeds to research.

Research barley for research malts:

We were lucky to have a two-day window of opportunity to plant experiments at Corvallis. That's about three weeks later than usual – thanks to the effects of over 10 inches of rain in the month of October. Included in that planting are potentially flavorful barleys, including the “Romp of Otters” – doubled haploids derived from the cross of Maris Otter x Violetta and an Ackermann selection. Seed is ready for the Herb Farm (Lebanon, Oregon) fall planting. That leaves our mid-winter planting for stripe rust resistance testing and seed increase of special genetic stocks, and our spring plantings at the Herb Farm and the Klann Farm (Madras, Oregon).

Wishing you all a wonderful Thanksgiving and segue into the Holidays.