

Flavor Report

OctoberFest, 2016

Flavor 7-pack members:

Apologies for the delay in serving up your OktoberFest flavor report. By way of compensation I trust that we can slake your thirst for news and engagement with the following...

News:

Fall-planting is just around the corner. Fresh for this year: a “romp of otters”! Meaning.. a raft of doubled haploids derived from crosses of Maris Otter with German winter malting 2-rows. Plus two doubled haploids derived from the cross of Maris Otter x Full Pint are in our Elite trial. Stay tuned for more on the “Oregon Otters” or “Maris Beavers”. *Name preferences?*

Nano-brew sensory will gear up for more rounds at Rahr with 100+ doubled haploids from the Oregon Promise population and World Core wild and crazy barleys grown at three locations.

Oregon Promise 2016 crop selections are in the analysis pipeline for possible variety release and pilot brewing/sensory evaluation.

Naked (and covered) Barley World malts are coming from the OSU malt house. The Buck naked barley malt has appeared in shortbreads, cookies, and pancakes. Buck naked Beer up next. On the more traditional (covered) front we have gratifying CoA's on our Explorer and Full Pint Malts (see attached).

Engagement:

Dustin is writing his thesis - fast and furious - and we would like to engage **YOU** in that process. Following in the Victorian tradition of serial publication, we will be sending you weekly fresh installments, as they relate to barley contributions to beer flavor. We would appreciate your critical reviews, additions of key citations, and more. If you make substantive additions, you will be a co-author. In any event you will be in the acknowledgements.

For starters, please find attached the DRAFT introduction to his flagship paper.

Cheers!!!

Pat and the Flavor Crew