

SCIENCE SEMINAR

FRIDAY, APRIL 17
KNOTT HALL B01
3PM

THE SCIENCE (AND ART) OF BREWING BEER

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HISTORICAL EVIDENCE SUGGESTS THAT CIVILIZATIONS HAVE BEEN MAKING BEER FOR THOUSANDS OF YEARS. IT'S LIKELY THAT THE FIRST BEER (I.E., ALCOHOLIC BEVERAGE FROM GRAIN) WAS MADE BY ACCIDENT. FOR EXAMPLE, ONE THEORY IS THAT A CONTAINER OF BARLEY MAY HAVE BEEN ACCIDENTALLY LEFT OUT IN THE RAIN BY A SUMERIAN FARMER. WITH THE HELP OF SOME WILD YEAST THAT FOUND ITS WAY INTO THE CONTAINER, THE BARLEY EVENTUALLY FERMENTED INTO A SWEET TASTING BEVERAGE THAT EXHIBITED CERTAIN "MEDICINAL" EFFECTS.

BEER MAKING HAS COME A LONG WAY SINCE THOSE EARLY DAYS. FROM A PROCESS THAT BEGAN WITH A LARGE ELEMENT OF LUCK, OUR UNDERSTANDING OF BEER MAKING AND OUR ABILITY TO MAKE QUALITY BEERS HAS GROWN OVER THE YEARS AS THE SCIENCE OF BREWING HAS BECOME BETTER UNDERSTOOD. IT'S NOW POSSIBLE TO BREW EXCELLENT BEERS AT HOME AND AN INCREASING NUMBER OF PEOPLE ARE GETTING INTO HOME BREWING.

THE FUNDAMENTALS OF BEER MAKING AND THE INGREDIENTS USED ARE ESSENTIALLY THE SAME WHETHER THE BEER IS BEING BREWED ON A COMMERCIAL- OR A HOME BREWING-SCALE. THE PRESENTATION WILL DISCUSS THE INGREDIENTS FOR MAKING BEER, THE BREWING PROCESS, THE DIFFERENT STYLES OF BEER AND HOW THEY'RE MADE, AND SOME OF THE FINER POINTS OF TASTING BEER AND PAIRING BEER AND FOOD.