

What's not on the CoA spec

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BREWING SUMMIT 2022

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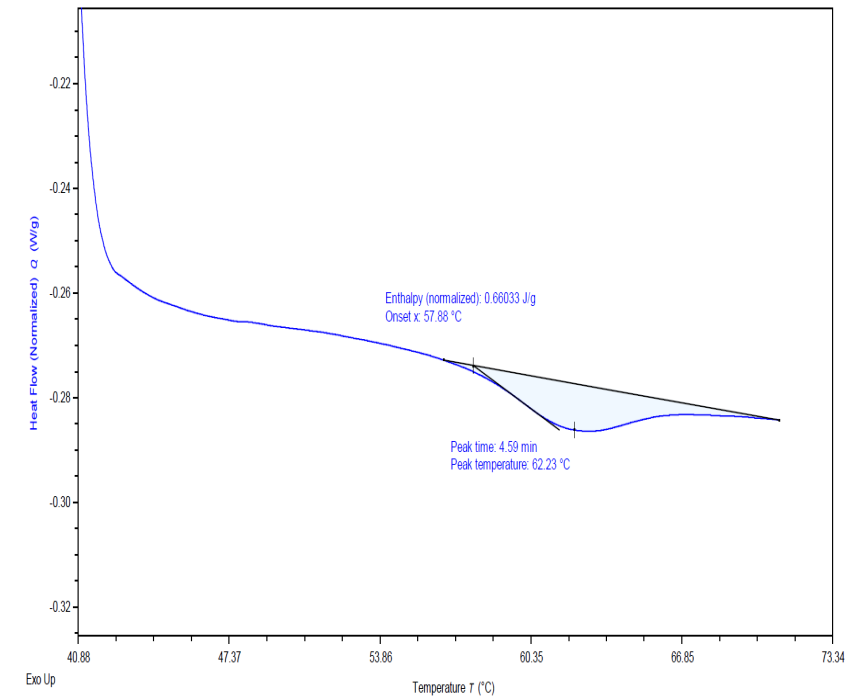


Other Traits

- Standard malt analysis +
- starch gelatinization properties
 - On set, peak and off-set
 - Peak and off-set temps (>150F (65C))
 - Efficient conversion of starch
 - Risk of hop creep
 - Reduce unwanted starch hazes

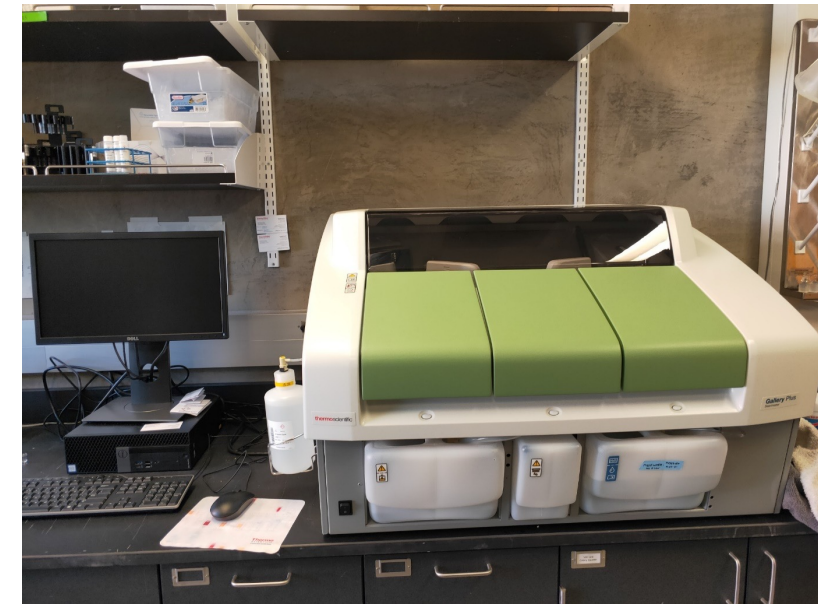


Malt(160)



Other Traits

- Standard malt analysis +
- Beta-glucanase
 - $[S] + [E] = [P]$
 - BG + BGase = shorter chain BG
 - Improved wort separation
 - Improved filtration
 - Reduced risk beta-glucan haze



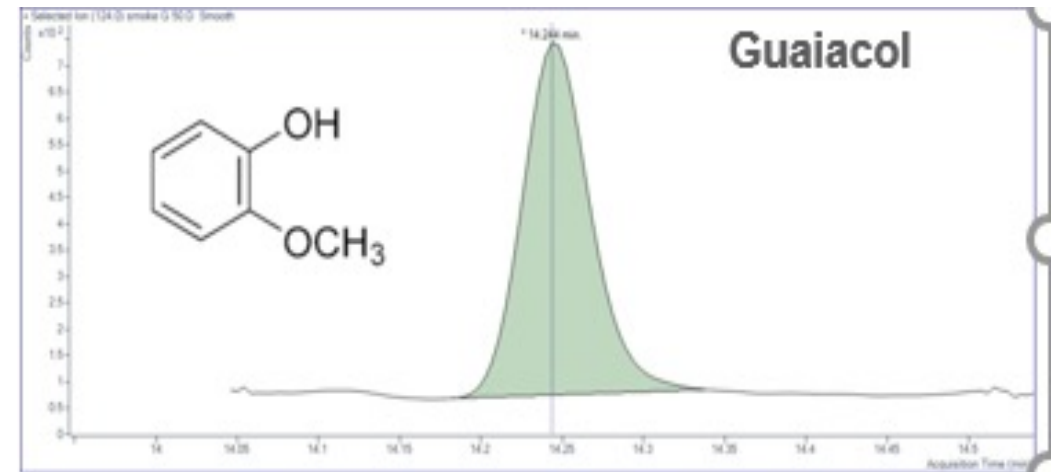
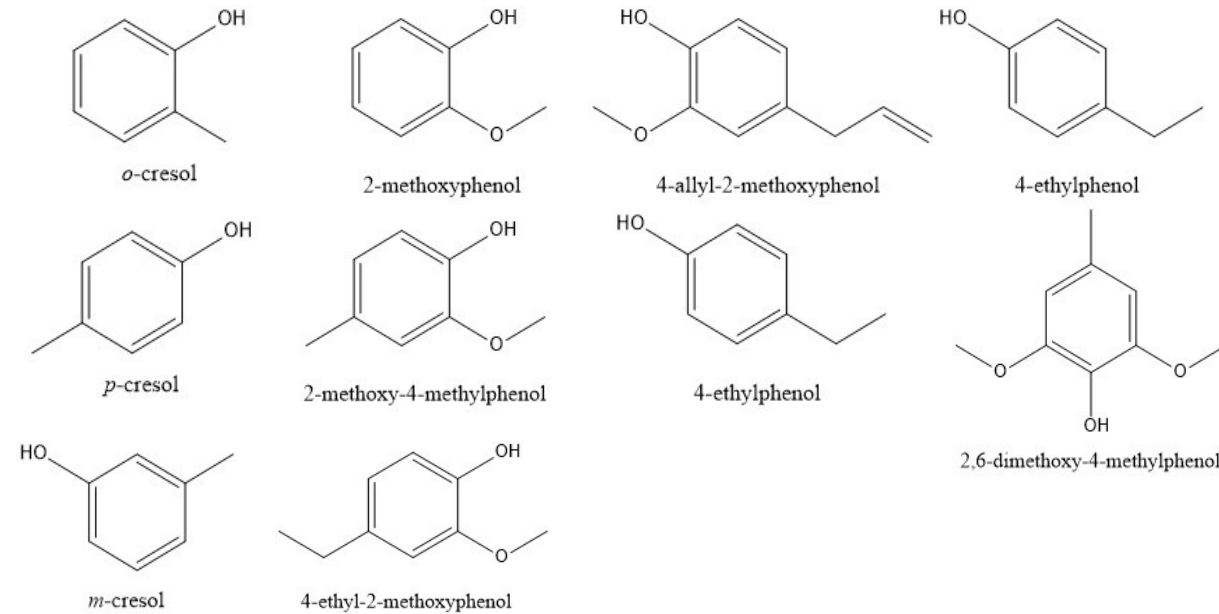
Other Traits

- Standard beer analysis +
- IBU
 - Precise calculation
 - More efficient use of hops



Other Traits

- Standard beer analysis +
- Smoke phenols
 - Smoke contaminated hops



Source: Joe Williams

At-line real-time beer analysis

- Portable Infrared analyzer
 - Gravity
 - ABV
 - IBU (in development)
 - Total Polyphenols (in development)
 - Fermentable & non fermentable sugars (in development)



23rd North American Barley Researchers workshop 43rd Barley Improvement Conference

23rd North American Barley Researchers Workshop and 43rd Barley Improvement Conference

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<https://brewing.ucdavis.edu/events/23rd-north-american-barley-researchers-workshop-and-43rd-barley-improvement-conference>

Thank you!



<https://cpe.ucdavis.edu/areas-study/brewing>

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