

Origins of Beer Flavor and Styles

Sept 16 – Sept 17

Welcome!

We are pleased to welcome you to an offering of the Origins of Beer Flavor & Styles Course. This is held as part of Oregon State University's Professional & Continuing Education department in conjunction with the Department of Food Science & Technology's world famous brewing science program. We intend to provide you with an experiential course involving two days of intensive sensory skill development.

In preparation for your arrival in Corvallis, we have prepared a schedule of events as well as logistical information regarding points of interest, parking and directions. An overview of the course flow is also provided on the next page. Please see the link to the Corvallis Visitors guide [here](#). Lunch will be provided as part of the class in order for us to stay on schedule.

Course Details

Address of the Food Science and Technology Building (Wiegand Hall):

Wiegand Hall, OSU
3051 SW Campus Way
Corvallis, OR 97331

Day 1:

- *Saturday, September 16, 2017 at 8:00 AM – 2:00 PM*
 - Location – Wiegand Hall – [see map](#)
 - Following class, join us for Corvallis' [Septembeerfest](#) – admission is included in course fees

Day 2:

- *Sunday, September 17, 2017 at 8:00 AM – 2:00 PM*
 - Location – Wiegand Hall

Parking:

- Free parking is available at Wiegand Hall or across Campus Way on weekends

Course Description Our Origins of Beer Flavors and Styles

workshop is an experiential sensory course that will guide you through the brewing process from raw materials to finished beer. Through hands-on instruction you will learn how to deconstruct beer flavor and aroma. You will also learn how, where and why beer defects occur. Attendees of this course will evaluate aroma and flavor standards that are used to describe beer or beer ingredients. Over this two-day course, attendees will evaluate over 50 beer samples and get exposure to over 30 beer styles.

This course is essential to anyone designing beers or working in the beer industry who need a strong foundation in the origins of beer flavor. It was specifically crafted for Cicerone training, beer enthusiasts, avid home brewers, BJCP preparation, people in the beer distribution trades, and workers/servers in brew pubs.

Course Schedule

Date	Time	Content	
16-Sep	8:00 AM	Introduction & Welcome	
	8:30 AM	Basic Tastes	
	8:40 AM	Brewing Process	
	10:00 AM	Break	
	10:15 AM	Strong Beers	
	10:35 AM	Contributions of Water to Flavor - English Ales	
	11:20 AM	Barley & Beer Flavor - Malt Forward Lagers	
	12:05 PM	Break For Lunch	
	1:00 PM	Kilning, Specialty Malts - Malt Forward American Ales	
	2:00 PM	End of Day 1	
	17-Sep	8:00 AM	Review Day 1
		8:15 AM	Hops & Beer Flavor - American Pale and India Pale Ale
		10:15 AM	Break
10:30 AM		Pale Ale History	
11:00 AM		Yeast/Micro Dervied Flavors - Sour Beers	
11:45 AM		Wheat Beers	
12:00 PM		Break For Lunch	
12:45 PM		Defects in Beer	
1:30 PM		Lager Beers	
2:00 PM		End of Day 2	