Distilling Startup Workshop

Summer 2019: September 14 - 18 in Corvallis, OR (Oregon State Campus)

Instructor name: Paul Hughes
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Instructor bio: After gaining his PhD in chemistry from the University of London, Paul moved into the brewing research sector in 1990. After spells as an industry-sponsored research scientist and then principal scientist with Heineken International, Paul moved to Heriot-Watt University in 2005 as Professor of Brewing and Distilling and director of the International Centre for Brewing and Distilling. Paul moved to Oregon in 2015 to establish a dedicated distilled spirits program. Paul holds an MBA with a specialism in innovation and he teaches, trains and consults internationally. He has co-authored two text-books (one on beer, one on whisky), four patents and more than 60 peer-reviewed and conference papers.

Course Description
The production of distilled spirits is a diverse, mature industry, and it is currently changing quickly as new distilleries and the craft movement reshape the market. Our Distillery Startup Workshop gives you the knowledge and skills needed to enter this market and launch your own unique distillery. Oregon State University's Food Science and Technology department is world renowned for their work in beer, cider, wine and spirits. With our Distillery Startup Workshop, you will train with the same industry-leading experts working in other areas at the university.

Class Location
Distillery Startup Workshop will be held in Wiegand (WGND) Hall room 238 on the Oregon State University campus.

The best way to get around campus is walking, biking, public transit, or driving to campus. Parking permits are required between 7:00 am and 5:00 pm, Monday – Friday, and on occasional weekend days, particularly during football season. Visit us online for more information about parking.
Class Agenda

Day 1 - Making new spirit
9:30   Introductions and welcome
10:00  Diversity of spirits
11:00  Coffee
11:15  Making alcohol for distillation
13:00  Lunch
14:00  Alcohol-water mixtures
15:30  Tea
15:45  Botanical spirits
16:45  Final thoughts
17:00  Close

Day 2 - Finishing products
10:00  Review of day 1
10:15  Equipment and layout
11:30  Coffee
11:45  Downstream modification
13:00  Lunch
14:00  Analysis and legal compliance
15:00  Introduction to STILLab
15:30  Coffee
15:45  Proofing - TTB videos
16:15  Botanical maceration and gin tasting
17:00  Close

Day 3 - Making final products
10:00  Review of day 2
10:15  Revision of proofing
10:30  Hands-on: Proofing spirits
13:00  Lunch
14:00  Hands-on: Design and distil a gin
16:45  Review of day
17:00  Close

Day 4 - Evaluating final products
10:00  Review of day 3
10:15  Hands-on: Proofing gin
11:30  Coffee
11:45  Introduction to sensory evaluation
13:00  Lunch
14:00  Commercial gin taste evaluation
15:15  Tea
15:30  Tasting own gins
16:30  Review of day
17:00  Close

Day 5 - The spirits business
10:00  What we've covered so far
10:30  Product definitions
11:00  Coffee
11:15  Licensing and permits
12:30  Lunch
13:30  Business models for spirits
14:30  New product development
16:00  Round table: Q&A
17:00  Close

This syllabus is subject to change prior to the course start date.