



**Oregon State University**  
Professional and  
Continuing Education

# 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.*