



2017 Technical Committee Update

By Mark Eurich, New Belgium Brewing Co.

Starting off our 83rd year, I wanted to share with members a portion of the activities that the Technical Committee will be focusing on for 2017.

The members of the Technical Committee are:

Lindsay Barr, New Belgium Brewing Co. — Sensory Science
Scott Brendecke, Ball Corporation — Package Methods
Bob Foster, MillerCoors — Senior Advisor
Rebecca Jennings, Rahr Malting Co. — Malt Methods and *MOA* Publications
Eric Jorgenson, Highland Brewing Co. — Craft Brew
Karl Lakenburgs, AB InBev, — Beer and Analytical Methods
Aaron MacLeod, Hartwick College — Malt and Statistical Methods
Caroline Pachello, MillerCoors — Microbiology Methods
Joe Palausky, Boulevard Brewing Co. — Innovative Methods
Aaron Porter, Sierra Nevada Brewing Co. — Beer and Analytical Methods
Nils Rettberg, VLB- Berlin, — Advanced Analytical Methods
Eric Welten, Heineken — EBC Representative

Please reach out to me at neurich@newbelgium.com if you have questions, comments, ideas, or input for the Technical Committee.

Scott Brendecke will be leading the package methods updates adding new information in kegging. A subcommittee is also focused on a future package methods webinar.

Joe Palausky is the current innovative methods chair and is looking for new methods or ideas that members see as beneficial to the industry. If you have an idea on a method, new instrument, or even a method that could be updated, please send it my way.

Lindsay Barr has strong momentum with the Sensory Subcommittee including updating the Sensory-4 method as well as collaboration on new methods. In 2016 methods for both malt and hops were added.

Eric Jorgenson leads the Craft Brew Subcommittee. This subcommittee has been working on collaborative short educational videos that were co-created with the Brewers Association, as well as updating the Grow-Your-Own-Lab guide.

Aaron Porter is chairing the update to Beer-25, Diacetyl, to bring up to date with instrumentation and beer styles. If you use this method and would like more information on how you and your lab can participate on the collaboration please send me an email with your contact information.

Nils Rettberg along with Joe and Aaron are evaluating methodology for the evaluation of hop aroma compounds using gas chromatography with mass spectrometer detection (GCMSD) (this is a joint effort with the European Brewing Convention Analysis Committee). Nils will also be reviewing possible methods for other compound analyses by GCMSD.

Rebecca Jennings is guiding Bobby Monsour from Rahr Malting on an international method to determine lipoxygenase in malted barley.

Caroline Pachello will be evaluating several microbiological methods in 2017, including a new media. This work will be in collaboration with the Brewers Convention of Japan.

Bob Foster, our senior advisor and hops expert, welcomes any questions regarding hops, flavor stability, or general technical issues your lab or brewery may be addressing.

One other exciting long-term project, which we titled *MOA 2.0*, just launched late in 2016. This new entity in the Technical Committee is headed by Liz Nagel from Ballast Point Brewing and Daniel Sharpe from Ninkasi Brewing Company. The intent is to deliver to members progressive updates to existing methods. Look for something in early April.

We meet monthly via conference calls to discuss each area and will be meeting live this March for an all-day meeting. We welcome any ideas or feedback.