

Beer Abby's
"I've Always Wanted to Know"...

Moderated by: Christina Schoenberger





I am from an extremely small brewery and have always wondered, what would be the best way to squeeze more performance out of an undersized propagation system, and how can I obtain cell counts above 150 million cells/mL. Could I have reached my ceiling?

#### **Undersized in New Jersey**



Please help, I am completely bewildered. I noticed when I dry hop my beer with (5 g whole hops/L) the resulting turbidity is 25 EBC, but if I use 2 g pellets/L the resulting beer is significantly more turbid (40 EBC). Why is my beer more turbid when I dry hop with pellets compared to whole cones?

#### Dazed in Haze in Columbus, OH



My dreams have come true. I am now able to determine TPOs of packages coming off my canning line. I am so EXCITED to have this data, but I have often wondered what range is considered to be acceptable?

Anne Oxic, Cedar, CA



I just tried the most delicious IPA at the meeting, and it reminded me that traditionally after forcing, I have found the concentration of diacetyl in my brews is about 80 ppb. Is this range normal, and in your view what is the normal range for diacetyl after forcing?

A Butter Lover in Atlanta, GA



Why is the EBC VDK Method 60 minutes at 60 degrees and ASBC is 45 minutes at 60 degrees?

#### **Heated in Houston, Texas**



Is it possible to determine the amount of carbon dioxide that can be recovered from a particular fermentation vessel, and how do I make this determination?

Carbonated in Denver, CO



I have often wondered what a lager beer would taste like if you would leave out the boiling and go from mashing off right into fermentation. Is boiling even necessary?



How many commercial yeast strains are available world-wide?



In your opinion, what is the most efficient and elegant method of dry hopping, and what is the major advantage to this method?



How could "climate-neutral" beer production look like?



I am a small craft brewer located in Phoenix, Arizona and my beer has been increasingly oxidized. I have a strong suspicion this might be occurring on the "hot side". Do you have any suggestion on minimizing "hot side" oxidation?



What are the optimal conditions for hops storage, and do the optimum conditions vary between pellets and whole cones?



What are the most important chemical markers for determining the product shelf-life of beer?



What are the key chemical changes that occur once a beer is packaged in terms of flavor, and what actions can I take to limit flavor degradation.



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Do you have any suggestions on how to establish a decent sensory program when I only have three employees total?



Sour and hop forward beers are the current rage. What do you believe is the next hot topic?



Do I look at flavor defects now, since many of these compounds are now quite acceptable in many beer styles?



I am a moderate sized brewer in Nebraska and have recently added a variety of new ingredients, such as the local beetle, post-boil. Is there a potential micro concern?



With the change in acceptable flavors, how does one define a "defect"?



Is there something like a stable haze in beer and what would be the composition and the particle size distribution of this haze?



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Is there a potential for the replacement of Hops with another raw ingredient, such as Marijuana?



How likely is it that eventually the methods between EBC and ASBC will be aligned and consolidated?



Can we really develop a method for the analysis of flavor stability?