



BEER WORTH FINDING
**VERMONT BREWERS
ASSOCIATION**

Technical and Education Committee Meeting

Wednesday, August 8, 2018

2:30-4pm

VBA Office

Attendees: Amy Cronin (VBA), Avery Schwenk, Brandon Mayes, Dan Ukolowicz, Robert Kuntz, Scott Shirley

- Survey responses from the last the last two technical and education sessions were sent out (Sept. '17 and April '18). Topics that really interested people were:
 - Sensory
 - Barrel aging
 - Wild fermentation
 - Free barrel aging course
- Our event is scheduled for Friday, September 28th 12:00pm - 5:00pm. The location at Burton fell through because they had flooding in their flagship store. The store needs to move to the showroom space in the meantime and therefore we need to find a new space. Amy is exploring other options in Burlington
- The goal of this meeting is to talk about topics and potential speakers
 - Dry hopping information/discussion
 - More not better with dry hopping
 - Issues with BU measurement
 - Flavor impact of hop whirlpool vs dry hopping
 - Dosing rates that matter
 - Barrel ageing
 - Avery will talk with Chris to see if they could be involved. Dan asked if that feels like giving away your information/special techniques? Avery said that's why he wants to speak with Chris
 - Could cover sanitation. This wasn't covered by River Drive.
 - Microbes
 - Barrel ageing off flavors would be a great thing to work into sensory
 - Bring in samples of barrel aged beers – Magic Hat might be able to help with this
 - Talk with brewers who may be interested
 - Let's keep it to the basics behind the processes so it's information for those that want to try it out
 - Who else could be on this panel besides Chris?
 - Brian from 4 Quarters – Amy will check in with him
 - Could also ask Todd at Foam or Bill Mayer from House of Fermentology – Amy will check in with them

- Let's think outside of VT for people to ask. We have the benefit of being in New England and MA is only 3 hours way, ME is 4
 - Springdale is the sister brewery of Jack's Abby and they are barrel ageing
 - Nightshift – they were just at the festival
 - Allagash, also just at the festival
 - Amy will contact these brewers. If we need to, we can get contact information from other guilds that we are connected to
- The last two quality control/quality assurance sessions were really well received
 - Canning
 - Good presentation
 - Seam reader
- Do we want to do another session on canning? Bob Whitledge from Ball was interested in our spring session. He could talk about
 - Measurements behind seams
 - Mechanical/materials engineering
 - Talk about their business
 - Bob sets up seamers and can explain why these 7 numbers are the most important numbers in canning – he can show images of seams.
 - If you don't have a DO meter what things to look for – tricks of the trade best practices for DO when you don't have a meter. We could have Ball for 30 minutes, DO 30 Minutes. 10 minutes of what you are looking for when you use a DO meter. Pros and Cons of the various technology for detecting DO.
 - Brandon and maybe Robert to help here?
- Steve Parkes has arranged for talk on brewery expansion/building/planning, but we don't have any more information than that right now. Amy will follow-up with Steve when he is back from vacation to find out more. Maybe there is a way to work in Efficiency Vermont with this talk?
- Should we have a back-up topic if one of these doesn't work?
 - Alternative to the Barrel Aging
 - Hemp/Cannabis
 - Alcoholic Seltzers? Let's stick with beer.
 - Hop substitutes such as Gruit
 - What about TTB requirements
 - Forms
 - Ingredient exemption list

Draft Agenda:

1. Barrel Ageing
2. Canning
3. Brewery expansion building and planning
4. TTB Requirements
5. Sensory – with some barrel aging off flavors

Back-up topics?

6. CBD – Hemp – what does the state of VT say about this?
7. Hop substitute
8. What are the TTD requirements for recipes and labeling.
 - a. Magic Hat has someone from corporate – Ian, Exemption List for ingredients?
 - b. Could we bring in outside council on this?

Action Items:

- Amy to confirm a new location
- Avery will talk with Chris to see if they could be involved in the barrel ageing talk
- Amy to check in with the following brewers on participating in a barrel ageing panel:
 - Brian from 4 Quarters
 - Todd at Foam
 - Bill Mayer from House of Fermentology
 - Springdale
 - Nightshift
 - Allagash
- Robert to do an email intro for Amy with Bob Whitledge from Ball
- Amy to check in with Steve on the brewery expansion talk as well as sensory

Next meeting is Wednesday, August 29 at 2:30pm