

BEER 101

- HISTORY OF BEER
- VOCABULARY OF BEER
- STATISTICS OF BEER
- CHEMISTRY OF BEER
 - INGREDIENTS
 - BREWING PROCESS
 - GENERAL BEER CLASSIFICATIONS





THE HISTORY OF BEER

- Primitive Man
- Mesopotamians
- local grains
- Romans & Gauls cerevesia
- *Ceres* Roman goddess of agriculture
- Spanish cervesa

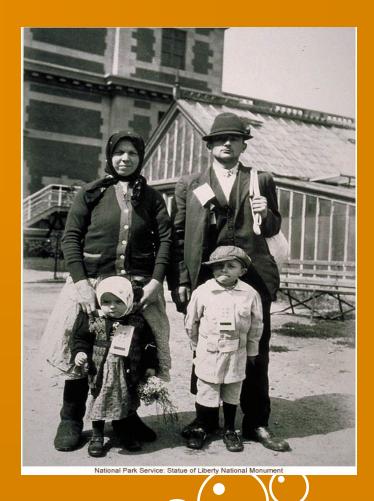






THE HISTORY OF BEER

- European Immigrants
- America
- Prohibition
- National Breweries
- Microbreweries



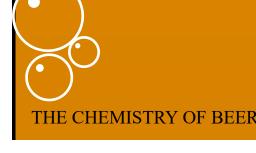




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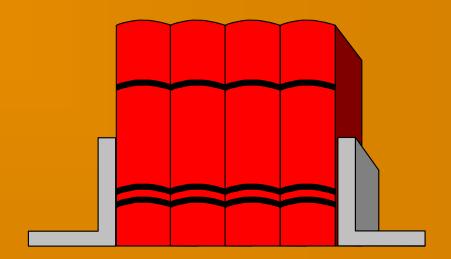






THE VOCABULARY OF BEER

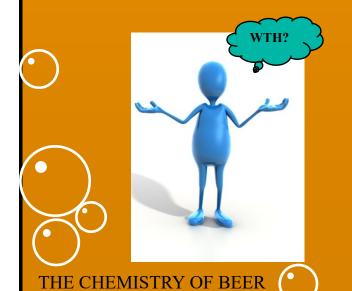
- Alewife
- Blackjack
- Bridal
- Loggerheads
- P's and Q's
- Porterhouse Steak
- Skull
- Wassail







Let's look at some overall beer statistics:











U.S.BEER STATISTICS (2015)

• Market share for top 5 brewers and importers has changed significantly 2009-2015:

(•	

	Brewer/Importer	2009 Share	2015 Share
	Anheuser-Busch InBev	48.9%	43.5%
	Miller Coors, LLC	29.5%	25.1%
	Constellation/Crown	5.1%	7.4%
	Heineken USA	4.0%	3.9%
	Pabst Brewing	2.7%	2.5%
	All Others	9.8%	17.5%
J			
HE	MISTRY OF BEER		



Top sellers in U.S. in 2011. (Where does your favorite fit in?....)



Beer Name		Dollar Sale Per Year (in Billions)
CEUR	Bud Light	\$5.327
Budweiser	Budweiser	\$2.072
Coors Light	Coors Light	\$1.946
(IIIte)	Miller Lite	\$1.672
Natural	Natural Light	\$1.089
Corona.	Corona Extra	\$0.964
BUSCEL	Busch Light	\$0.735
BUSCH	Busch	\$0.684
Heineken	Heineken	\$0.577





U.S. BEER STATISTICS (2015)

- 206.7 million barrels sold (this is equivalent to more than 2.8 billion cases)
- 85% of all beer domestically produced, 14% imported from over 100 countries around the world
- U.S. per capita consumption was 27.8 gallons of beer and cider per person
- U.S. beer industry sells more than \$100 billion in beer and malt-based beverages to U.S. consumers each year

Source: U.S. Alcohol and Tobacco Tax and Trade Bureau (TTB), and U.S. Commerce Department





What is your favorite "beer holiday"?....

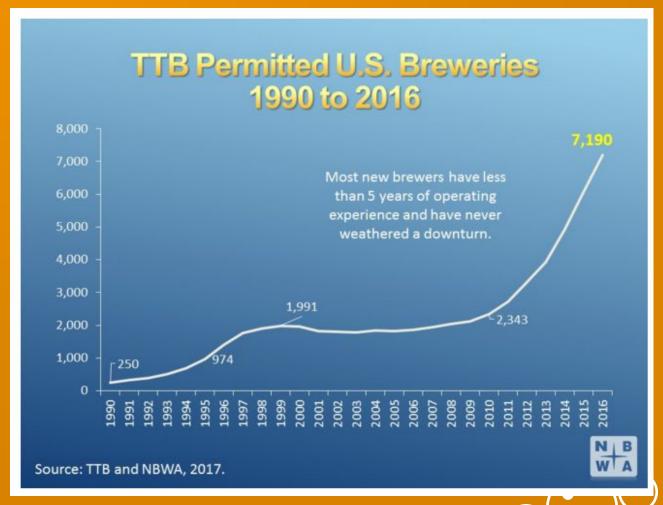


HIGHEST BEER CONSUMPTION DAYS Events Number of Crates Sold (in Millions) 63.5 July 4th 61.0 **Memorial Day** 60.2 **Labor Day** 57.7 Father's Day 54.0 Cinco De Mayo 52.8 Thanksgiving Christmas 52.8 50.9 Halloween 50.7 Easter Super Bowl





CHANGING LANDSCAPE IN U.S.







CHANGING LANDSCAPE IN U.S.

TTB Permitted Brewery Count 7,180 as of 12/31/2016

State	Count	State	Count	State	Count
Alabama	37	Kentucky	60	North Dakota	15
Alaska	36	Louisiana	34	Ohio	236
Arizona	110	Maine	102	Oklahoma	26
Arkansas	34	Maryland	88	Oregon	304
California	927	Massachusetts	146	Pennsylvania	333
Colorado	386	Michigan	379	Rhode Island	17
Connecticut	76	Minnesota	165	South Carolina	59
Delaware	25	Mississippi	14	South Dakota	21
DC	13	Missouri	116	Tennessee	101
Florida	264	Montana	79	Texas	266
Georgia	69	Nebraska	47	Utah	34
Hawaii	23	Nevada	44	Vermont	73
Idaho	67	New Hampshire	73	Virginia	209
Illinois	244	New Jersey	96	Washington	424
Indiana	163	New Mexico	86	West Virginia	24
lowa	94	New York	394	Wisconsin	217
Kansas	47	North Carolina	260	Wyoming	33

Source: NBWA and TTB, 2017.





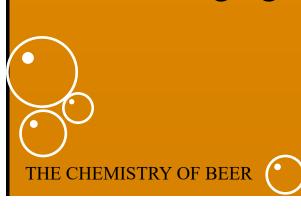


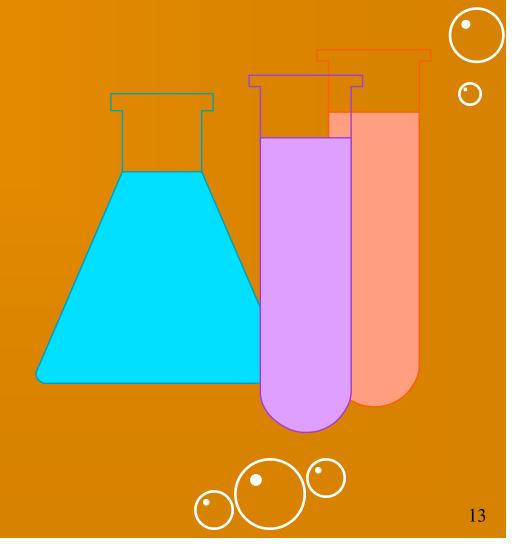




CHEMISTRY OF BEER

- Ingredients
- Malting
- Brewing
- Fermentation
- Aging
- Packaging







INGREDIENTS

- WATER
- BARLEY
 - malting
 - roasting
 - blending
- YEAST
- HOPS
 - bitterness/flavors









YEAST

- MEMBER OF THE FUNGUS FAMILY
- CAUSES FERMENTATION
 - conversion of sugar (maltose) to alcohol
 - produces equal amounts of Ethanol and CO₂
- 2 CATEGORIES OF YEAST
 - ALE yeast (saccharomyces cerevisiae)
 - top fermenting, works best in 60°F 70°F range
 - LAGER yeast (saccharomyces uvarum)
 - bottom fermenting, ferments beer in cooler temperatures



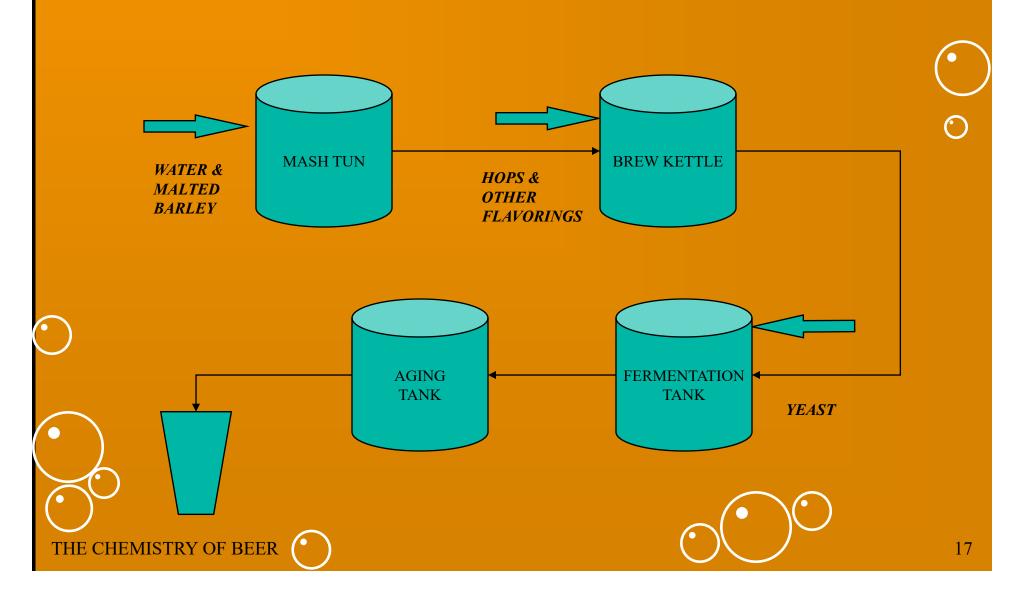
BREWING PROCESS

- MALTING
 - water to malt ratio > alcohol content
- GRINDING
- WORT
- BREWING
 - hops are added
- FERMENTATION
- PACKAGING





BREWING BLOCK DIAGRAM





BEER CLASSIFICATION

- ALES
- akin to Red wines
- darker
- complex flavors
- top fermenting
- warmer temps

- LAGERS
- akin to White wines
- lighter color
- lighter body
- bottom fermenting
- colder temps







ALES

- WHEATS (Hefeweizen, Weizenbock)
- STOUTS (sweet, oatmeal, dry)
- PORTERS
- PALE, BROWN, RED ALES
- INDIA PALE ALE
- CREAM, SCOTCH, GERMAN
- BITTER, BARLEYWINE







WHEAT BEER

- Weizenbier (wheat beer) or Weissbier (white beer)
- 50% malted wheat
- Hefeweizen (yeast wheat)
- Kristallklar (crystal clear)
- Weizenbock (wheat bock)
- Berliner Weisse





LAGERS

- PILSNERS
- OCTOBERFEST
- BOCK BEERS
- RAUCHBIER
- MALT LIQUORS
- STEAM BEER (hybrid lager)





LAGERS

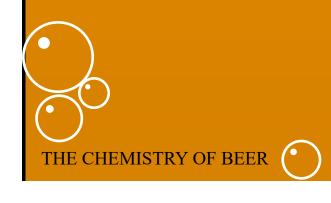
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MISCELLANEOUS

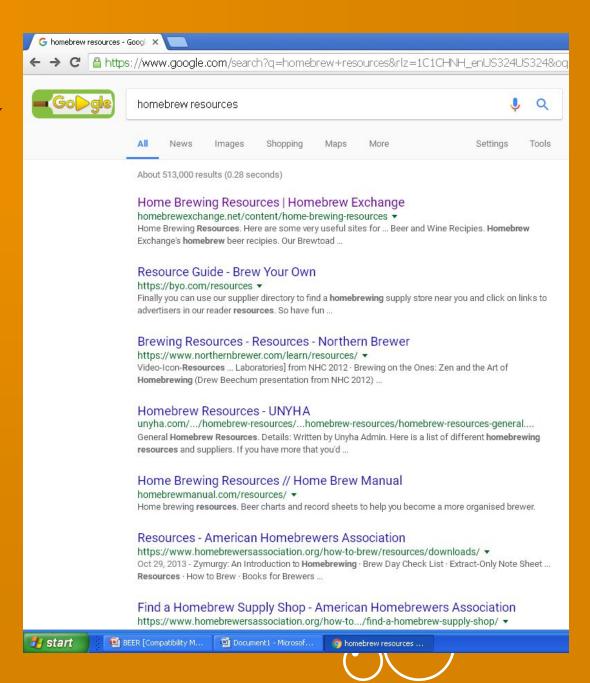
- BACARDI BEER HATUEY
- CIDERS
- MALT LIQUORS







HOMEBREW RESOURCES

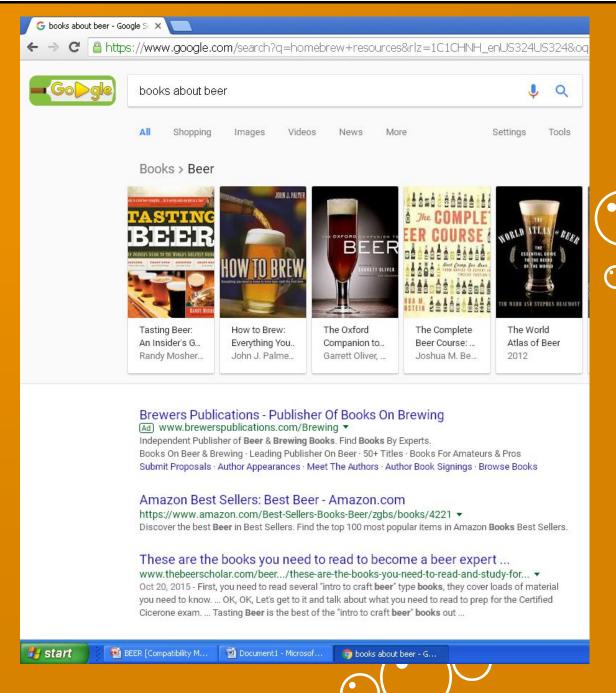








BOOKS ABOUT BEER

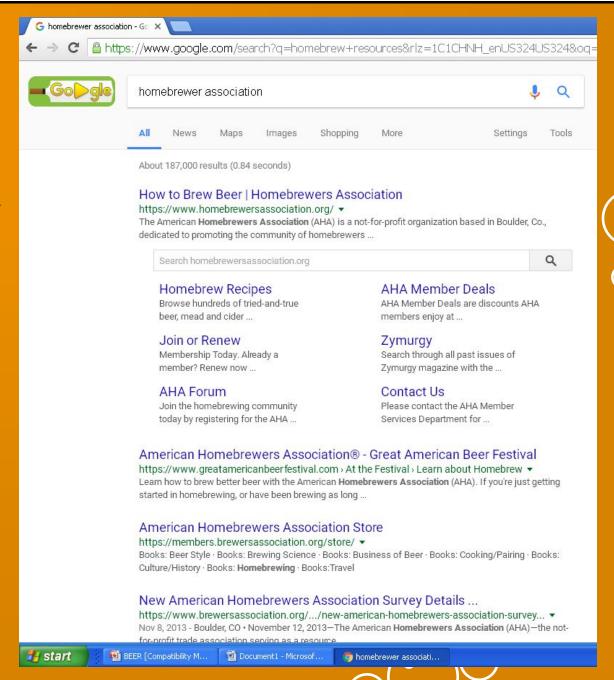








HOMEBREWER ASSOCIATIONS









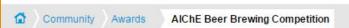


AICHE BEER BREWING COMPETITION

AICHE ANNUAL MEETING: MINNEAPOLIS, MN



THE CHEMISTRY OF BEER



AIChE Beer Brewing Competition



With the support of the AIChE Foundation, AIChE and the Young Professionals Committee, come showcase your chemical engineering skills by participating in the first AIChE Beer Brewing Competition (ABBC). ABBC will allow AIChE Local Sections to create teams of two to five professional members, over the age of 21, to brew their own beer in a particular style category (undergraduate students not eligible to participate). Professional beer tasting judges will then score beers according to a standard beer tasting rubric. Teams will also strut their chemical engineering muscles through a poster competition describing their processes and creative design that has gone into their brew. The prizes are big, the processes are batch, and the competition is exciting.

The first competition will be held on October 29, 2017 at the 2017 AIChE Annual Meeting with a sign up deadline of July 28, 2017.





AICHE COMPETITION

OVERVIEW:

- Local sections create teams of 2-5 members, 21 years old and older (undergraduates ineligible)
- Professional beer tasting judges will score entries
 - Beer Judge Certification Program (BJCP) certified and competition procedures followed
- Beer styles to be brewed will be announced
- Poster competition describing the process is part of the competition





AIChE COMPETITION

- **Tasting:** 80% of overall score Gold / Silver / Bronze awards will be given
- **Poster:** 20% of overall score Gold / Silver / Bronze awards will be given
- **Grand Prize:** Best cumulative score of tasting & poster competitions winners receive:
 - Winner's plaque
 - Competition beer cups
 - Complimentary 1-year AIChE membership
 - Featured in AIChE webinar





AIChE COMPETITION

• Poster Competition must at least include the following:



- -Beer recipe
- Mass balances
- -% ABV calculations
- Process used to brew







AIChE COMPETITION

- Important Dates:
 - July 28, 2017 deadline to register to compete
 - August 7, 2017 (week of) Style (or styles) of beer announced by email
 - October 27, 2017 all beers shipped to competition venue (address TBD)
 - October 29, 2017 Competition Day!





