



The Role of Chemistry in the Development of Regional Styles of Beer and Ale

Dr Mark Thomson
Ferris State University

March 5, 2008 7:30 PM
Central Waters BrewPub and West 14th Restaurant
108 West 9th Street
Marshfield, Wisconsin 54449



Have you ever wondered about how beer is made and the role that chemistry or microbiology plays in the process? We will briefly discuss the basic process of beer fermentation from a small-scale perspective. From malting the barley and mashing the malt, through fermentation and conditioning, to packaging the finished product, particular attention will be paid to the role of chemistry in the development of regional beer styles and traditions. Connections will be made between steps in the process and results in the final product including color, bitterness, aroma, body, and taste. Many of these connections will illustrate the subtle, but important role that small chemical details can play.

*** About the Speaker ***

Mark Thomson is currently an instructor of chemistry in the Department of Physical Science at Ferris State University in Big Rapids, Michigan, where he teaches courses in general chemistry. He received his B.S. degree (1987) from the University of Utah in chemistry and his Ph.D. degree (1995) from Colorado State University in inorganic chemistry. He has been a homebrewer of ales, meads, and wines for 10 years, winning several ribbons at local and regional competitions. For the past 5 years he has also served as a Certified Beer Judge through the Beer Judge Certification Program (BJCP). His current research interests include improving chemistry education, especially at the introductory college level through the incorporation of interdisciplinary perspectives and technology-based resources. His current recreational research interests include small-scale fermentation, especially as it relates to indigenous and native South and Central American fermented beverages such as Chicha (Peru) and Mavi (Puerto Rico).

Central Waters BrewPub and West 14th Restaurant

Gathering 5:30 pm Dinner served 6:30 Business Meeting and Presentation: 7:30

All meeting functions will take place in the same room - a room set up with as many as 10 different beers on tap for nominal cost. Dinner choices will be as follows:

Herb Roasted Chicken Peach Bourbon BBQ Ribs Walleye with Cranberry Kirsch Butter

All entries include baby red potatoes or mixed vegetable blend, salad, rolls and choice coffee, tea, milk or soft drink for a total cost of \$22.15 (tax and tip included). Since only one bill will be presented to CWS-ACS, please arrange to pay by cash or check. Checks should be written to the "Central Waters BrewPub" for \$22.15.

Reservations are necessary. Please call Cristina of the UW-SP Chemistry Department at **346-2888** or email caltobel@uwsp.edu before 4:00 pm Tuesday, 4 March 2008.