

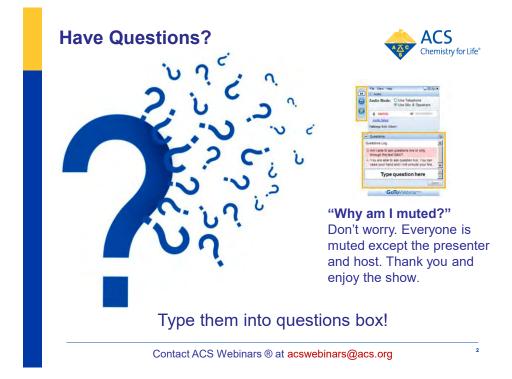


We will start momentarily at 2pm ET



Slides available now! Recordings will be available to ACS members after two weeks http://acswebinars.org/red-white-beer

Contact ACS Webinars ® at acswebinars@acs.org







Have you discovered the missing element?



www.join.acs.org

Find the many benefits of ACS membership!

How has ACS Webinars[®] benefited you?



"Showing new ways to approach chemistry topics in my blogs and other writings. I am a food scientist who sometimes needs to get the point across without being technical and losing the audience."
Fan of the Week Alice Chapman

Co-Owner Douglas Chapman & Associates Inc.

Bougias onapman a Associates me.

Be a featured fan on an upcoming webinar! Write to us @ acswebinars@acs.org



Did you miss the first round of Liquid Chemistry?











Beginning in 2014 all recordings of ACS Webinars will be available to current ACS members two weeks after the Live broadcast date.

Live weekly ACS Webinars will continue to be available to the general public.

<section-header><section-header><image><image><image><image>

Upcoming ACS Webinars[®] www.acs.org/acswebinars





Thursday, April 24, 2014

Drug Discovery Series: Session 3 "Key Concepts in Identifying Drug Leads"

Dr. Tudor Oprea, UNM School of Medicine Dr. Chris Lipinski, Melior Discovery

Thursday, May 1, 2014 "Cannabis Chemistry 101"

Christopher Hudalla, Ph.D., ProVerde Laboratories

Contact ACS Webinars ® at acswebinars@acs.org





Color Chemistry: Red and White Beer for St. George's Day



Slides available now! Recordings will be available to ACS members after two weeks http://acswebinars.org/red-white-beer

Contact ACS Webinars ® at acswebinars@acs.org





11

Color Chemistry: Red and White Beer for St. George's Day

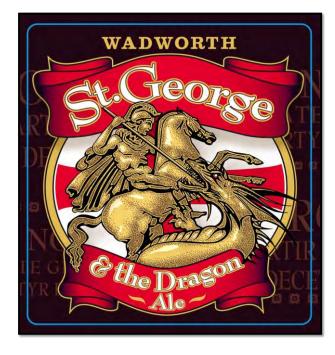
Charlie Bamforth





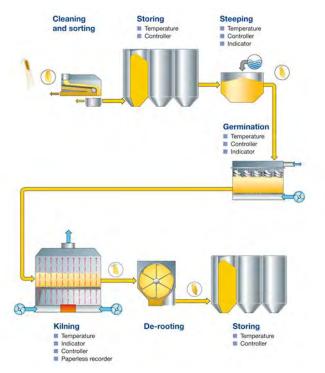
Liquid Chemistry...Round Two



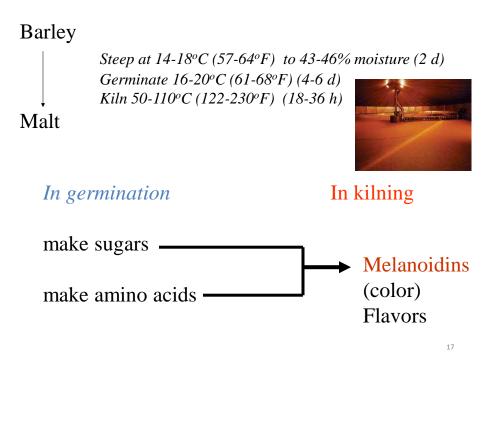


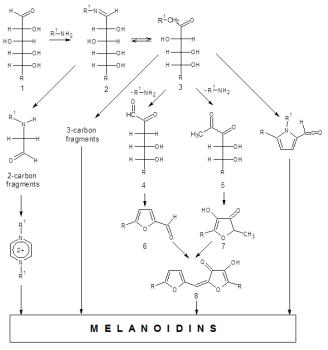
4/17/2014





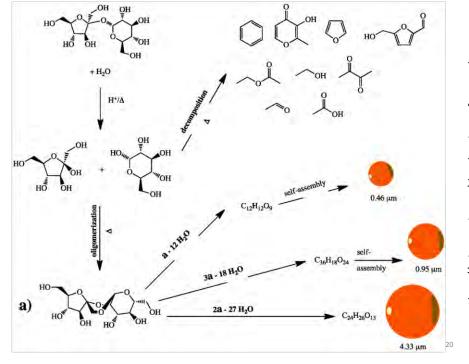
10 http://www.jumo.ca/en_CA/industry/food/applications/malthouse/malting-process.html



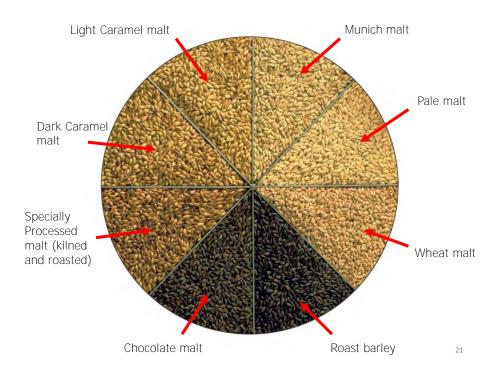


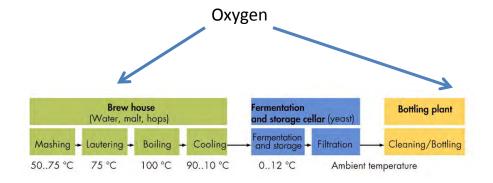




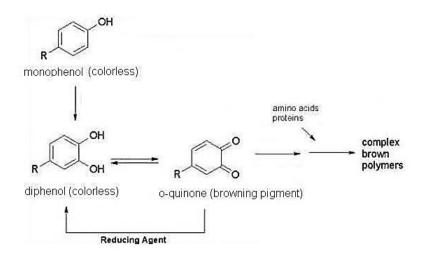


http://sciencegeist.net/the-chemistry-of-caramel





http://www.bine.info/en/publications/publikation/mit-solarer-waerme-bier-brauen/hofmuehl-brauerei-in-eichstaett 22



Audience Trivia Question

"Which of these is a Black Lager?"

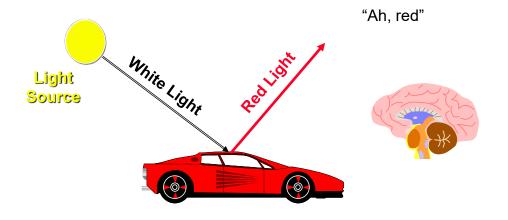
- Dunkel
- Schwarzbier
- Rauchbier
- Helles
- Dubbelbock

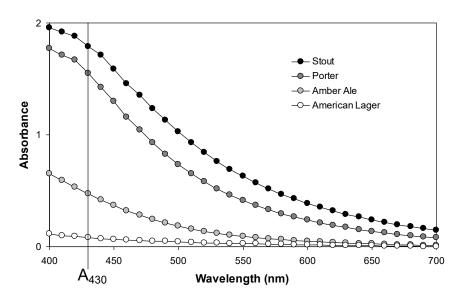


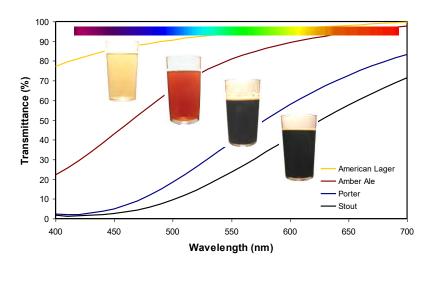
Answer



White Light LIGHT SOURCE White Spectrum PRISM







Transmittance spectra for beer

29

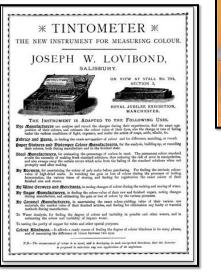
ASBC color measurement standard

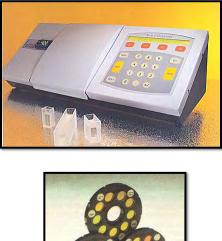
- Measure absorbance at 430nm in a ½ inch cell
- $A_{430} \times 10 = ASBC \text{ Color (SRM} \text{Std. Ref. Method)}$ - $A_{430} \times 12.7 = ASBC \text{ Color (in 10 mm cuvette)}$
 - SRM correlates with °L (Lovibond)
 - − SRM = $^{\circ}L$ = ASBC color ≠ EBC color
 - EBC Color = $A_{430} \times 25$

Merican Society of Brewing Chemists



European Brewery Convention





Color based on Standard Reference Method (SRM)

SRM/Lovibond	Example	Beer color	EBC
2	Pale lager		4
3	German Pilsener		6
4	Pilsner Urquell		8
6			12
8	Weissbier		16
10	Bass pale ale		20
13			26
17	Dark lager		33
20			39
24			47
29	Porter		57
35	Stout		69
40			79
70	Imperial stout		138

http://www.brewerschoice.net.au/html/articles.html

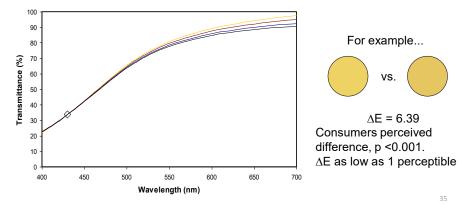
Beer	Color (ASBC)	Color (Lovibond)	Color (ASBC) after dilution*
US lager	4.0	4.2	3.6
European lager	8.2	8.4	3.5
Ale	24.6	24.2	3.6
Stout	86.4	115	3.5

Blending beers to same ASBC color were identified as different in nearly all cases

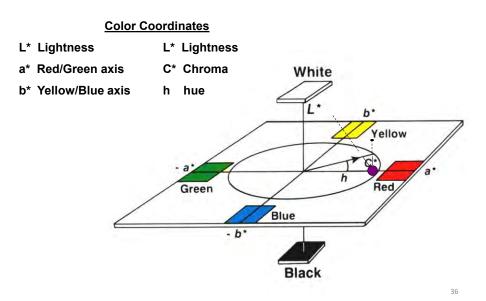
Comparison	Correct Same or Different	Difference B - A
U.S. lager vs. Euro lager	0/31	p > 0.999
Stout vs. Ale	29/31	p < 0.001
U.S. lager vs. Ale	29/31	p < 0.001
Stout vs. Stout	29/31	p < 0.001
Euro lager vs. Ale	24/31	p < 0.001
Stout vs. Euro lager	31/31	p < 0.001
U.S. lager vs. U.S. lager	30/31	p < 0.001
U.S. lager vs. Stout	30/31	p < 0.001
Ale vs. Ale	26/31	p < 0.001
Euro lager vs. Euro lager	27/31	p < 0.001

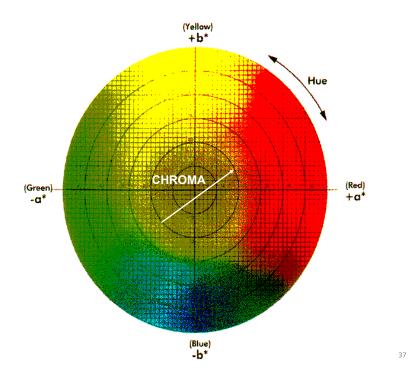
ASBC color measurement issues

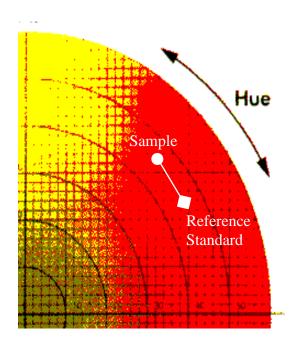
- · Works for lightly colored (yellow) beers
- Doesn't work as well for highly colored beers
 - Identical SRM values can appear different to the human eye

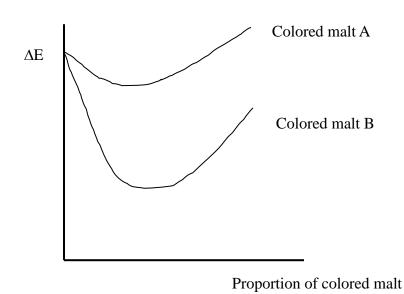


Tristimulus color – L^{*}, a^{*}, b^{*}









Audience Trivia Question

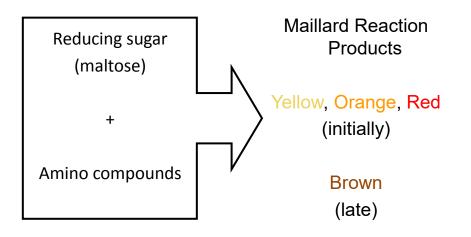
Which of these translates to "light" in the sense of color, not calories?

- Pilsner
- Bock
- Weisse
- Helles
- Gose





Maillard Reaction Products



42

Caramelization

- Thermal degradation of sugars
 Leads to amber and red colors
- Stewing green malt at warm temperatures promotes enzymatic hydrolysis
 - near complete liquefaction of endosperm
- Heat develops unique color and flavor

Caramel malt types – color and flavor

Malt type	Color (SRM)	Beer type	Flavor
Munich malt	20	Amber beer	Intensely malty
Cara Pils	2	Lagers	Sweet, Biscuit
Crystal malt	40 – 120	Ales & Lagers	Toffee, Burnt

- Green malt is stewed at warm temperatures
 Promotes enzymatic hydrolysis of starch
- Kilned traditionally to produce Munich malt
- · Kilned in drum roaster to produce Crystal malt
- Colors are deep amber and can be reddish

Roasted malt types – color and flavor

Malt type	Color (SRM)	Beer type	Flavor
Chocolate malt	350	Porters & Stouts	Coffee
Black malt	500	Porters & Stouts	Neutral
Black Barley	500	Porters & Stouts	Bitter, burnt

- Dried malt that is drum roasted
- Carbonization dominates
- Colors are dark **brown** to **black**

How can color of beer be tweaked?

- Caramel
 - Class III caramel
- Roasted malt extracts
 - High MW color without flavor
 - Low MW flavor without color

White beer

47











cwbamforth@ucdavis.edu

Come and do a one week class with me: Introduction to Practical Brewing



Look for it at UC Davis Extension! http://www.extension.ucdavis.edu





Color Chemistry: Red and White Beer for St. George's Day



Slides available now! Recordings will be available to ACS members after two weeks http://acswebinars.org/red-white-beer

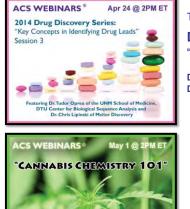
Contact ACS Webinars ® at acswebinars@acs.org

Upcoming ACS Webinars[®] www.acs.org/acswebinars



51

52



Thursday, April 24, 2014

Drug Discovery Series: Session 3 "Key Concepts in Identifying Drug Leads"

Dr. Tudor Oprea, UNM School of Medicine Dr. Chris Lipinski, Melior Discovery

Thursday, May 1, 2014 "Cannabis Chemistry 101"

Christopher Hudalla, Ph.D., ProVerde Laboratories

Contact ACS Webinars ® at acswebinars@acs.org





Color Chemistry: Red and White Beer for St. George's Day



Slides available now! Recordings will be available to ACS members after two weeks http://acswebinars.org/red-white-beer

Contact ACS Webinars® at acswebinars@acs.org

How has ACS Webinars[®] benefited you?



53

"Showing **new ways to approach chemistry** topics in my blogs and other writings. I am a food scientist who sometimes needs to get the point across **without being technical** and losing the audience."



Be a featured fan on an upcoming webinar! Write to us @ acswebinars@acs.org







Have you discovered the missing element?



www.join.acs.org

Find the many benefits of ACS membership!





ACS Webinars[®] does not endorse any products or services. The views expressed in this presentation are those of the presenter and do not necessarily reflect the views or policies of the American Chemical Society.



Contact ACS Webinars ® at acswebinars@acs.org

Upcoming ACS Webinars®

www.acs.org/acswebinars



57

58





Thursday, April 24, 2014

Drug Discovery Series: Session 3 "Key Concepts in Identifying Drug Leads"

Dr. Tudor Oprea, UNM School of Medicine Dr. Chris Lipinski, Melior Discovery

Thursday, May 1, 2014 "Cannabis Chemistry 101"

Christopher Hudalla, Ph.D., ProVerde Laboratories

Contact ACS Webinars ® at acswebinars@acs.org