

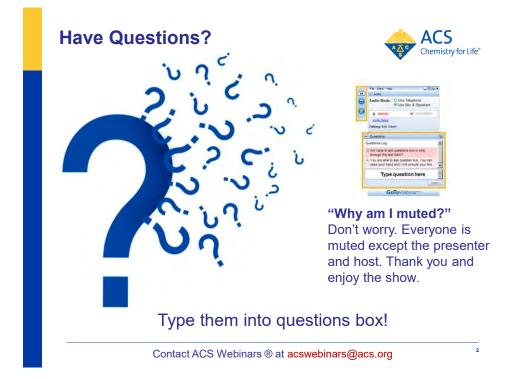


We will start momentarily at 2pm ET



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

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Did you miss the first round of Liquid Chemistry?











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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"

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



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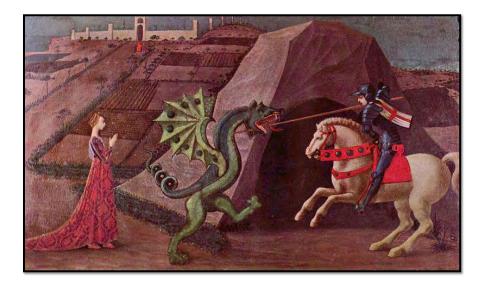
Color Chemistry: Red and White Beer for St. George's Day

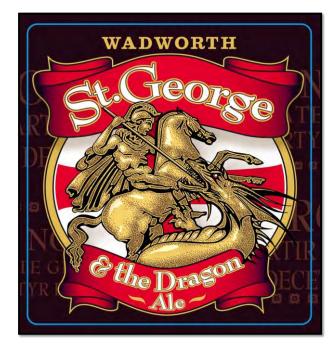
Charlie Bamforth





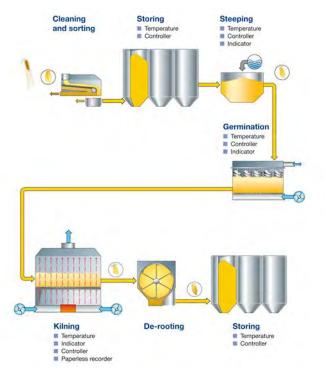
Liquid Chemistry...Round Two



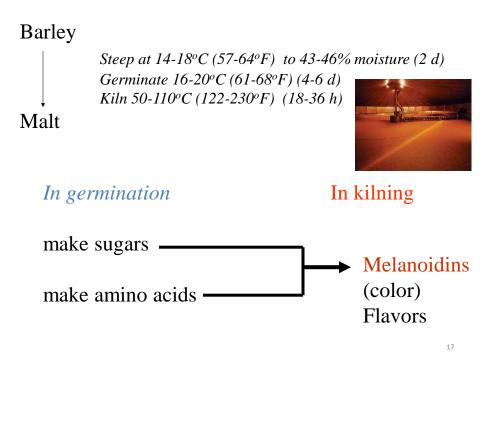


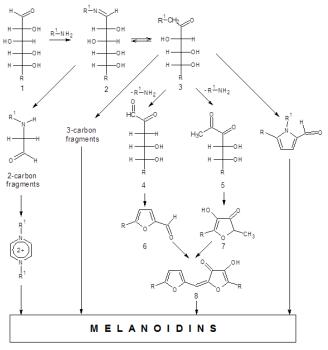
4/17/2014





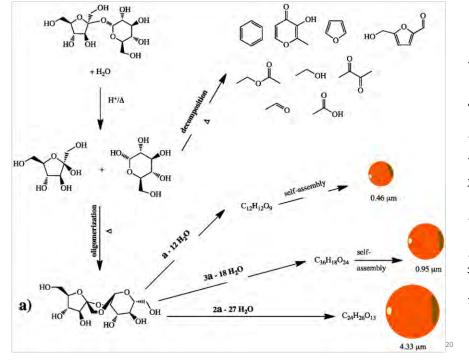
10 http://www.jumo.ca/en_CA/industry/food/applications/malthouse/malting-process.html



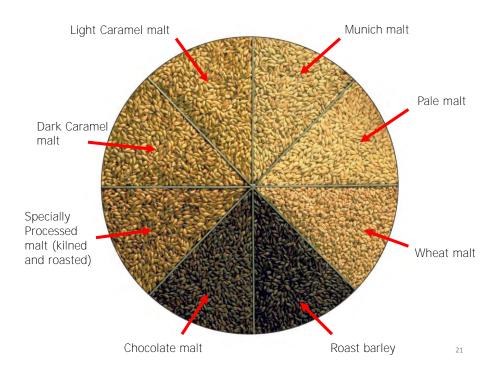


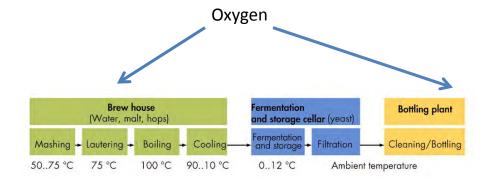




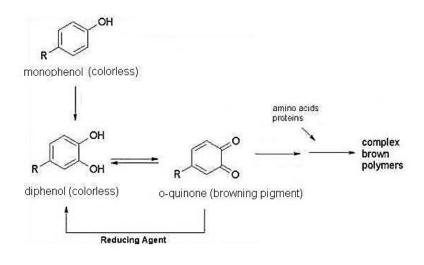


http://sciencegeist.net/the-chemistry-of-caramel





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?"

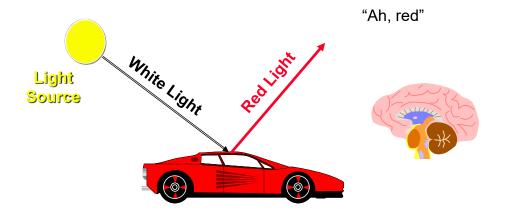
- Dunkel
- Schwarzbier
- Rauchbier
- Helles
- Dubbelbock

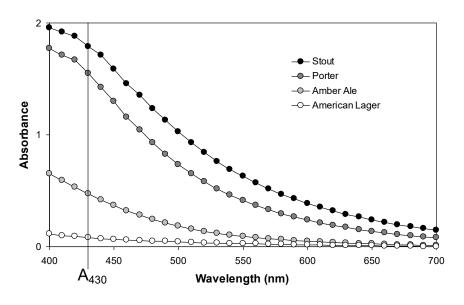


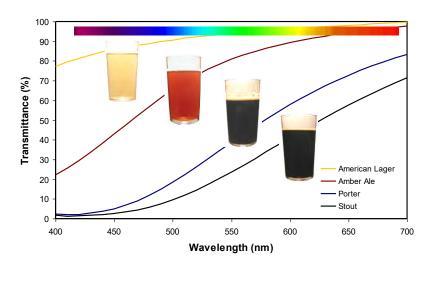
Answer



White Light LIGHT SOURCE White Spectrum PRISM







Transmittance spectra for beer

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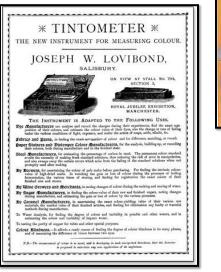
ASBC color measurement standard

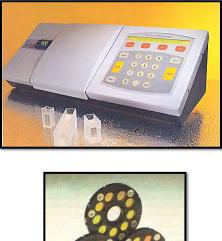
- Measure absorbance at 430nm in a ½ inch cell
- $A_{430} \times 10 = ASBC \text{ Color (SRM} \text{Std. Ref. Method)}$ - $A_{430} \times 12.7 = ASBC \text{ Color (in 10 mm cuvette)}$
 - SRM correlates with °L (Lovibond)
 - − SRM = $^{\circ}L$ = ASBC color ≠ EBC color
 - EBC Color = $A_{430} \times 25$

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

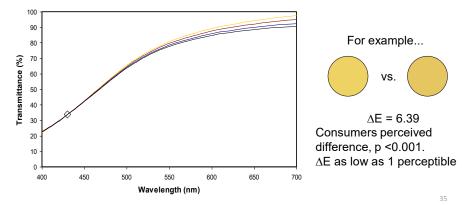
| Beer | Color (ASBC) | Color (Lovibond) | Color (ASBC) after dilution* |
|----------------|--------------|------------------|---------------------------------|
| US lager | 4.0 | 4.2 | 3.6 |
| European lager | 8.2 | 8.4 | 3.5 |
| Ale | 24.6 | 24.2 | 3.6 |
| Stout | 86.4 | 115 | 3.5 |

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

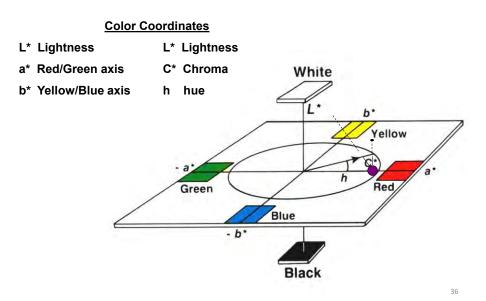
| Comparison | Correct Same or Different | Difference B - A |
|---------------------------|------------------------------|---------------------|
| U.S. lager vs. Euro lager | 0/31 | p > 0.999 |
| Stout vs. Ale | 29/31 | p < 0.001 |
| U.S. lager vs. Ale | 29/31 | p < 0.001 |
| Stout vs. Stout | 29/31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

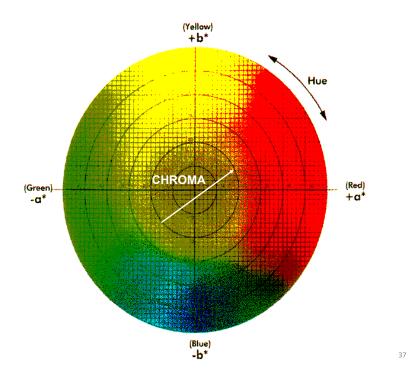
ASBC color measurement issues

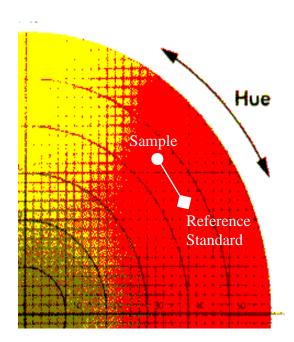
- · Works for lightly colored (yellow) beers
- Doesn't work as well for highly colored beers
 - Identical SRM values can appear different to the human eye

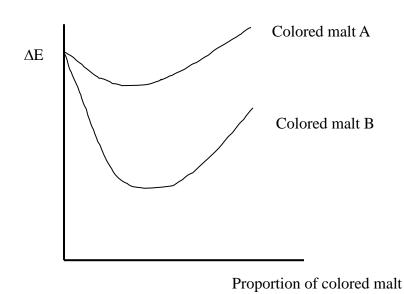


Tristimulus color – L^{*}, a^{*}, b^{*}









Audience Trivia Question

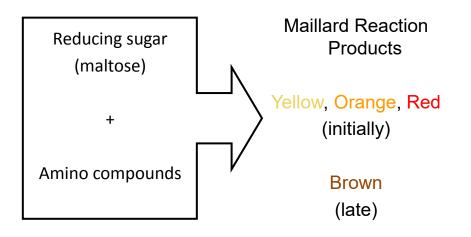
Which of these translates to "light" in the sense of color, not calories?

- Pilsner
- Bock
- Weisse
- Helles
- Gose





Maillard Reaction Products



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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

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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





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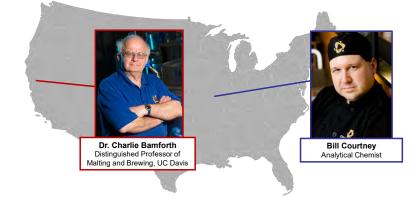
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