



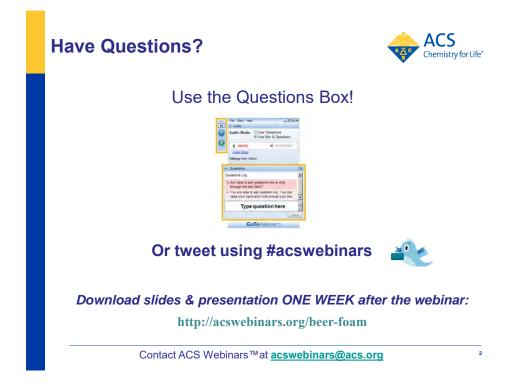
We will start momentarily at 2pm ET



Download slides & presentation ONE WEEK after the webinar:

http://acswebinars.org/beer-foam

Contact ACS Webinars™at <u>acswebinars@acs.org</u>





Upcoming ACS Webinars™ www.acswebinars.org





Thursday, February 21, 2013



Neil Senturia and Barbara Bry, CEO and COO of Blackbird Ventures



Thursday, March 28, 2013



Dr. Philip Jessop, Canada Research Chair, Queen's University and the Technical Director, GreenCentre Canada Dr. Joseph Fortunak, Professor, Howard University

Contact ACS Webinars™ at acswebinars@acs.org

4





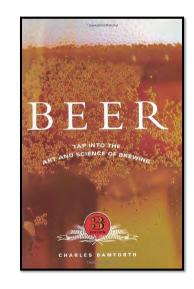
Q: "Hungry for a brain snack?"

A: ACS Webinets[™] on



"Feeling short on time? ACS Webinets[™] are 2 minute segments that bring you valuable snippets from some of our most popular full length ACS Webinars[™] "

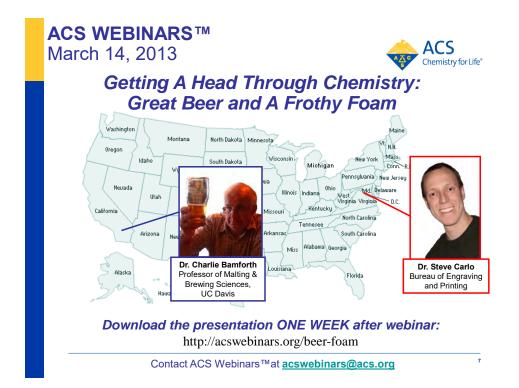
See all of our ACS Webinets[™] on YouTube at http://bit.ly/acswebinets

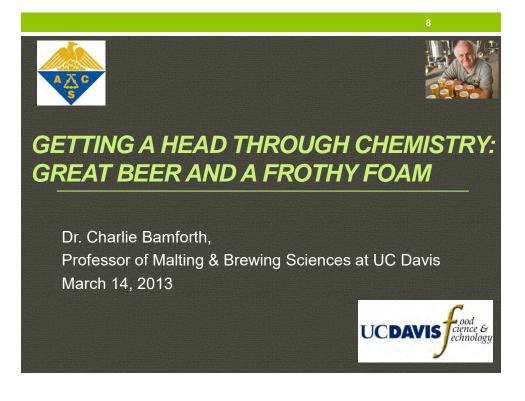




6

Stay tuned for a chance to win a book written by Dr. Charlie Bamforth!







"I maintain that widgets have done more for foam quality than all the eminent biochemists in the history of

this industry."



"Thank you for the copies of your book....on goalkeepers.... Were I unkind I might suggest that it is less (than) clear which publication (this or the papers on beer proteins) would be of greater value to someone wishing to establish a practical means of improving the quality of beer foam!"

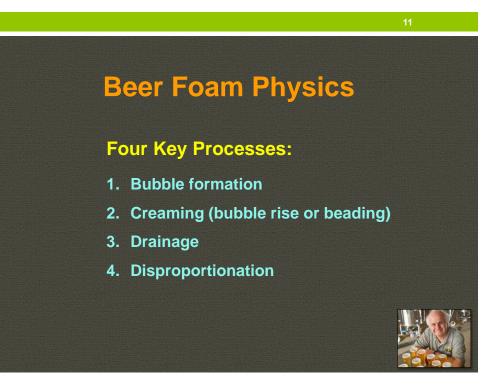
Foam:

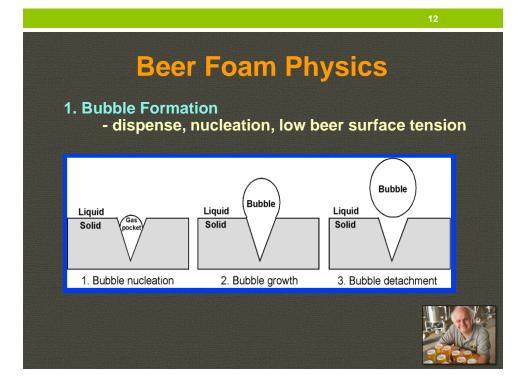
 Critical factor in consumer assessment and purchase decisions

Beer foam quality = combination of

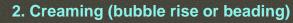
- Stability
- Lacing
- Whiteness
- Texture
- Robustness



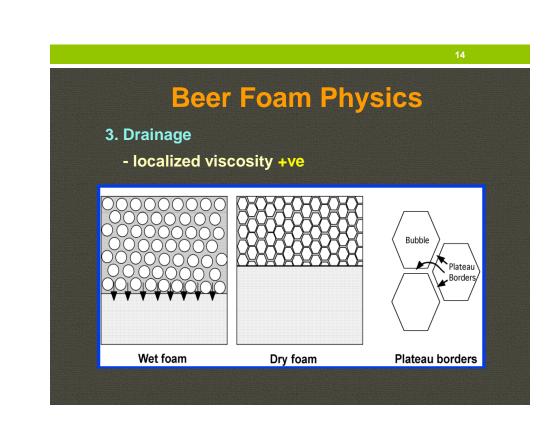


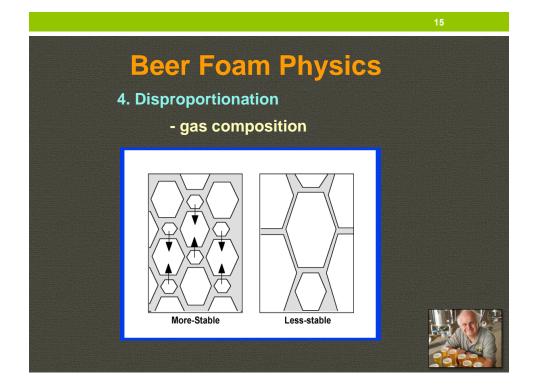


Beer Foam Physics



- nucleation activity
- surface tension
- beer density
- CO₂ content





	16
Beer Foam Physics	
4. Disproportionation (continued)	
$r_t^2 = r_o^2 - \frac{4RTDS \gamma}{P \theta} t$	
$\begin{array}{l} r_t \ \text{ is the bubble radius at time t} \\ r_o \ \text{is bubble radius at the start} \\ R \ \text{is the gas constant} \\ T \ \text{is absolute temperature} \\ D \ \text{is the gas diffusion coefficient} \\ S \ \text{is the solubility of the gas} \\ \gamma \ \text{is the surface tension} \\ P \ \text{is atmospheric pressure} \\ \theta \ \text{is the film thickness between bubbles} \end{array}$	

										tim	

Seconds	CO ₂ /5°C	CO ₂ /25ºC	N ₂ /5°C
10	0.49	0.49	0.5
20	0.48	0.48	0.5
30	0.47		0.5
60	0.44	0.44	0.5
180	0.32	0.3	0.5
240	0.23	0.19	0.5
300	0.03		0.49
600			0.49

Film thickness 100 μm



Which do you Prefer? Drinking beer from a glass Drinking beer from the bottle I only drink from a Beer Stein

Foam

A balance of chemical species that either promote or inhibit foam.

The main foam positive element is Polypeptide.

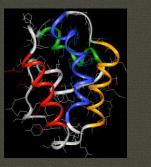


Which Polypeptides? Discrete polypeptide hypothesis Generalized amphipathic polypeptide hypothesis

Some Proposed Foaming Proteins

Lipid Transfer Protein (LTP1)

From barley Unchanged in malting and mashing Activated during boiling by denaturation (increased hydrophobicity?)

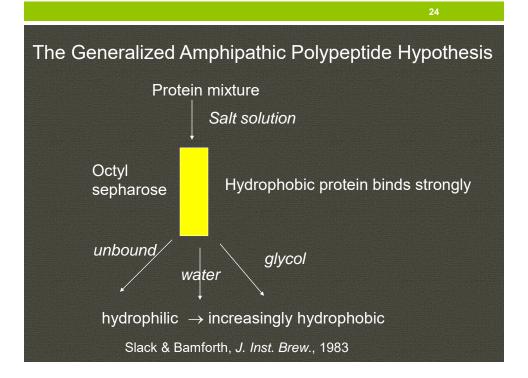


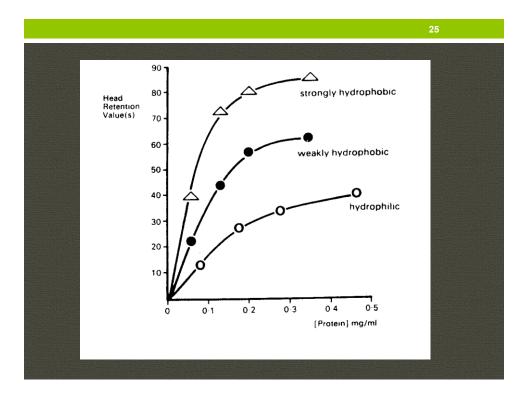
Protein Z (40kD protein)

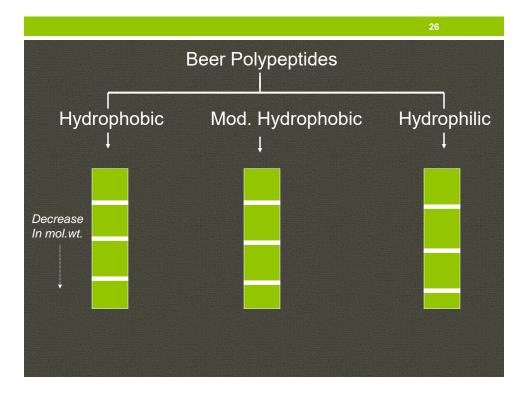
- serpin from barley
- attached to β-amylase

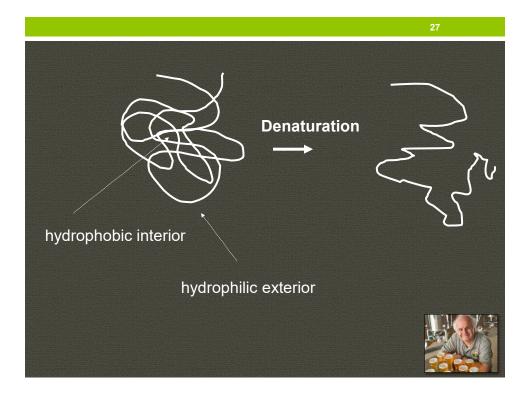
- some say its elimination or absence (e.g. by using Pirkka malt) has no effect on foam

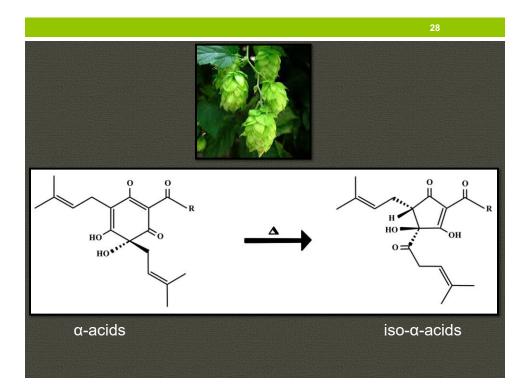
- others say that it correlates with foam stability better than LTP1

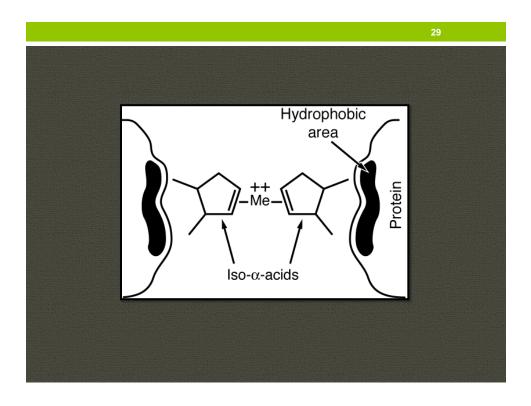


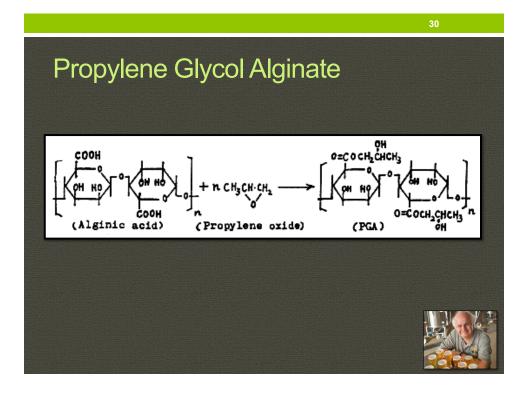


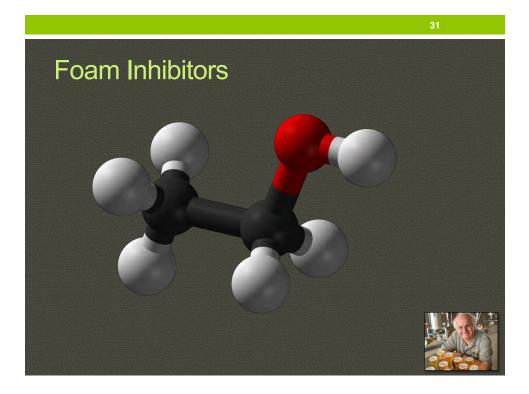














Do you think that foam clinging to the side of the glass is a good thing?

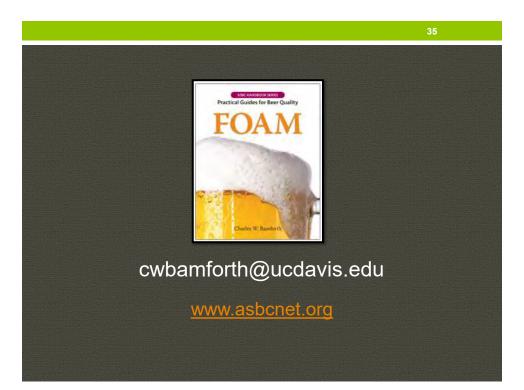
- Yes
- No
- If someone else is buying I couldn't care less

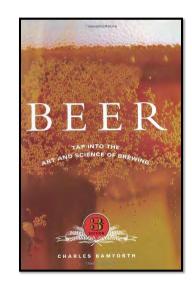
To Get Great Foam:

- Clean glass
- Nucleation sites
- Pour with vigor
- Be patient
- Sip from only one side of the glass
- Get rid of the mustache/lipstick/both



 The dispense is much more important than the beer itself, but the best foams will come from high malt beers (especially if some wheat is used) with high bitterness. Nitrogen will help, but will greatly lessen hop aroma.







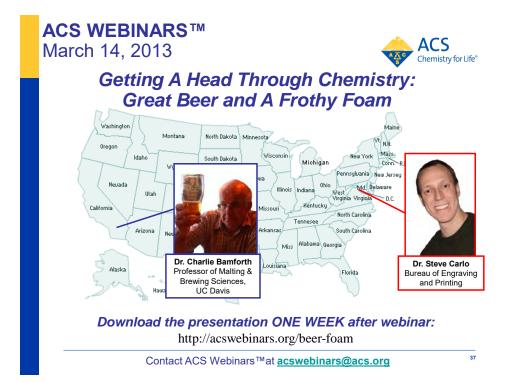
36

FOR A CHANCE TO WIN THE BOOK!

"In which city in the world would you expect to find the least amount of foam in their ales?"

Go to facebook.com/acswebinars or send us email acswebinars.org

18





Upcoming ACS Webinars™ www.acswebinars.org





Thursday, February 21, 2013

2013 Chemical Entrepreneurship Series Part 2 of a 9 part session

Neil Senturia and Barbara Bry, CEO and COO of Blackbird Ventures



Thursday, March 28, 2013

Using Water to Replace Organic Solvents: Switchable Water

Dr. Philip Jessop, Canada Research Chair, Queen's University and the Technical Director, GreenCentre Canada Dr. Joseph Fortunak, Professor, Howard University

Contact ACS Webinars™ at <u>acswebinars@acs.org</u>

Upcoming ACS Webinars™ www.acswebinars.org



40



"Everyone today must think like an entrepreneur whether it's in your own business, a large corporation or a nonprofit organization."

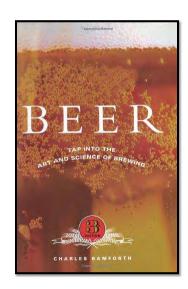
Continues Thursday, March 21, 2013 @ 2PM ET

Learning how to develop the next big start-up has never been so entertaining!

ACS members who attend 7 out of 9 sessions get a Certificate of Completion.

Tune in every third Thursday of the month @ 2PM ET

Contact ACS Webinars™ at <u>acswebinars@acs.org</u>





FOR A CHANCE TO WIN THE BOOK!

"In which city in the world would you expect to find the least amount of foam in their ales?"

Go to facebook.com/acswebinars or send us email acswebinars.org





41

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.