



Technical Presentations

**MBAA-Rocky Mountain District Meeting
Saturday September 19, 2009, 9:00AM-11:30Noon**

At the

Kannah Creek Brewing Company

1960 North 12th Street, Grand Junction, Colorado 81501

Phone: (970) 263-0111; Fax: (970) 263-0112; www.kannahcreekbrewingco.com

Technical Program:

09:00 - 09:45 - Presentation #1 - Mr. Dan Burick

09:45 - 10:00 - Coffee Break

10:00 - 10:30 - Presentation #2 - Ms. Ali Hamm

10:30 - 10:45 - General Discussions - Open subjects

10:45 - 11:30 - Presentation #3 - Mr. Jim Jeffryes

12:00 - 13:00 - Presentation #4 - Mr. Davy Lindig

Presentation #1 (9:00-09:45) AM:

Author/Presenter:

**Mr. Dan Burick, Brewmaster
Utah Brewers Cooperative
1763 South 300 West, Salt Lake City, Utah 84115
Wk: (801) 466-8855, Fx: (801) 359-5426
E-mail: dan@wasatchbeers.com**

Title:

Brewing behind the Zion Curtain

Abstract

It's no secret that the predominate culture in the great State of Utah, those of The Church of Jesus Christ of Latter -Day Saints, do not look kindly at all that is alcohol. Therefore, why would anyone in his or her right mind try to eke out a living brewing beer in such a place? This presentation will give an overview of Utah's rich brewing history, the boom of brewpubs and the up to date skinny on packaging breweries in the land of Zion.

C.V. - Brief:

Dan started brewing for Salt Lake Brewing Company, Squatters Pub Brewery, in 1989. He attended the Siebel Institute of Technology, Brewing Technology course in 1990 and the Doemens International Brewing Academy, Bavarian Beer Technology class offered through Siebel in 1997. Salt Lake Brewing built a draft beer production facility in 1994, which was later merged with Wasatch Brewing Company in 2000 creating Utah Brewers Cooperative.

Dan is the Brewmaster for Utah Brewers Cooperative. His primary responsibilities are securing raw materials, optimizing brewing and maintenance functions, long term equipment planning and overseeing that quality assurance measures from the laboratory are dovetailed throughout the



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brewery. Dan holds a Bachelor of Science degree in Business Administration from University of Southern Colorado.

Coffee or Beer Break (09:45-10:00)

Presentation #2 (10:00AM - 10:10:30AM):

Author/Presenter:

Ali Hamm

Master's Candidate in Horticulture

Colorado State University

1173 Campus Delivery, Fort Collins, Colorado 80524

Phone: (970) 631-6959; E-mail: akhamm@gmail.com

Title:

Hops: A Viable New Crop for Colorado?

Abstract:

Recent hop shortages and market fluctuations are influencing farmers outside the Pacific Northwest to start growing hops. Colorado has joined this "green gold rush" with incredible farmer and brewery interest as well as media attention. Hops have never been grown commercially in Colorado since Prohibition, even though the state houses important wild populations used in breeding programs.

Since 2002, Colorado State University has been researching the viability of growing hops in Colorado, showing that the high and dry climate is suitable for growing hops organically. In 2008, several small farmers committed to establishing hop yards. To assess the market demand for this new crop, a survey was sent to Colorado craft breweries as part of Colorado State University graduate research. This first account shows that Colorado craft breweries have a clear demand for local hops. Such results are timely ammunition to fire up a new industry of hop growing in Colorado.

C.V. - Brief:

Ali has been studying hops since 2007 as part of a master's thesis in Horticulture from Colorado State University that is funded by New Belgium Brewing Company, Odell Brewing Company, and an ASBC Graduate Scholarship. Her research has been broadly focused on assessing the viability of growing hops organically in Colorado while helping encourage the industry both in the brewery and



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on the farm. She has managed two research plots comparing 20 hop varieties and their performance in Colorado.

Her final thesis is written on the demand for local hops as determined by a brewery survey. Her research has been featured in several media publications such as Modern Brewery Age and The Wall Street Journal, and has an article on growing hops featured in Brewer's Association Zymurgy magazine. She has also served as CSU's "brewmaster" for the undergraduate Brewing Science and Technology course and has been instrumental in establishing the new CSU "brewery". Ali has an undergraduate degree from University of California at Berkeley in Molecular and Cellular Biology where she focused on cancer research.

General Discussions - Open Topics (10:30 - approx. 10:45)
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Presentation #3 (Approx. 10:45AM - 11:30):

Author/Presenter:

**Jim Jeffryes, Owner/Head Brewer
Kannah Creek Brewing Co.**

1960 North 12th Street, Grand Junction, Colorado 81501

Ph: 970.263.0111; Fx: 970.263.0112

E-mail: jimj@kannahcreekbrewingco.com

Title:

Kannah Creek Brewing Co.

Abstract:

The Kannah Creek Brewing Co. was established in October 2005. The brewery features a seven BBL Mashtun and Kettle along with four seven BBL fermenters, one fifteen BBL fermenter, seven 8 BBL serving tanks and one 15BBL serving tank. The Brewery also uses a 40 cm plate and frame filter. The bar features eight beers on tap from a repertoire of English ale styles, American ale styles, a German Hefeweizen and seasonal German Lagers. Jim Jeffryes will give a brief overview of the brewery history and beer selection as well as conduct a tour of the facilities.

C.V. - Brief:

Jim started brewing professionally December of 1999 at CB and Potts Brewery in Englewood, Colorado. He apprenticed with Jeff Nickel at Potts after attending the American Brewers Guild Craft



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Brewers Training with Steve Parkes. After two stints working at Palisade Brewery Jim started the Kannah Creek Brewing Co. with partner Eric Ross. Four years later, the brewery has earned one Gold medal for its Standing Wave Pale Ale at the 2008 World Beer Cup, and one Bronze medal at the Great American Beer Festival in 2008 for the same beer.

Trip to Palisade 11:30 - Around 12:00 Noon - ~12:30????
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Presentation #4 (Approx. ~12:30 - ~13:30):

Author/Presenter:

**Davy Lindig, Head Distiller
Peach Street Distillers**

144 South Kluge Ave., Building #2, Palisade, Colorado 81526

Ph: 970.464.1128; E-mail: davy@peachstreetdistillers.com

Title:

Peach Street Distillers

Abstract:

The Peach Street Distillers was inaugurated August of 2004 and was actually Colorado's first distillery that distilled, bottled, and sold their spirits in Colorado (Stranahan's Whiskey Distillery was operational but still not selling). It features a 400l copper still handcrafted by Christian Carl in Germany specifically for Peach Street. The distillery opened in Palisade because of the synergistic opportunities available through working with local wineries and farmers. Peach Street produces various award-winning eau-de-vies, vodka, gin and Colorado's first and only bourbon and puts an emphasis on the use of local ingredients. Davy will give a brief presentation on the history of the distillery, followed by a tour and tastings, and will answer any questions that anyone might have.

C.V. - Brief:

Davy entered the life of fermentation in '92 when he came across a group of homebrewers setting up a 1.5 bbl system in an art gallery basement in Homer, AK. In '95 he moved to the interior of AK where it became a necessity to make your own and his brewing system grew. He then migrated to Santa Fe, NM where he studied the culinary arts and expanded his brewing system and knowledge even more, and eventually found himself brewing for the Durango Brewing Co. in Durango, CO.



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After 4 years at Durango, Davy moved to Grand Junction where he brewed at the Fruita Brewing Company until Peach Street was ready to start operations. His life up to this point was strictly beer. His own homebrew system has grown over the years to include a 1.5 bbl brew system and walk-in cooler in his garage. As with many brewers, distilling put a new exciting twist on his brewing interest. He has been Peach Street's Head Distiller since the inception nearly 5 years ago.

Trip to Grand Junction and park around 13:30 - ??? - BBQ, Horseshoe Competition, etc.
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