

Speaker Biographies and Presentation Abstracts at MBAA District Texas meeting

Gil Sanchez is Director of Research & Development at Sierra Nevada Brewing Co. In that capacity, he manages their new 10-bbl pilot brewery and research lab and oversees R&D efforts in applied process and product improvement and development. Gil received his B.S. degree in chemical engineering at the Massachusetts Institute of Technology and his M.S. degree in chemical engineering at the University of California at Berkeley. Gil started his brewing career at Miller Brewing Company in 1982 in the Brewing Research & Quality Assurance Division, while advancing to senior research engineer. During his 20 years at Miller, Gil has undertaken various project management and technical support responsibilities in a broad range of process and product development and improvement projects in brewing. He also developed and coauthored the patent for Sharp's nonalcoholic beverage and authored the chapter on water for *The Practical Brewer*. He is a member of MBAA, ASBC and AIChE. He has authored several papers for the Master Brewers Association of the Americas and served as national governor for District Milwaukee and co-chair for the 2003 MBAA Convention. He served on the MBAA Technical Committee and is currently President of the MBAA.

Pilot Brewing Research and Development at Sierra Nevada

Abstract: What is R&D at Sierra Nevada, and how does the pilot brewery fit in? A smaller scale pilot brew house provides a number of benefits that would not otherwise be available from the larger scale commercial brewery. This presentation will take you on a virtual tour of the R&D facilities and will delve into some of the brews and development work conducted at the pilot brewery and R&D lab.

Candy Wallin has been with UC Davis for over 10 years. She currently is the chief pilot brewer and also manages Charlie Bamforth's brewing laboratories. Upon moving to Davis, she ran the laboratory at Sudwerk Privatbrauerei Hubsch for a couple of years while simultaneously helping with the brewing programs offered by University Extension. Prior to moving to Davis in 1997, she worked at the Miller Brewing Company in Milwaukee for 17+ years.

A brewery on a University Campus - is that for real?!

Abstract: That is the response from many excited students when they learn that UC Davis has a very new brewery, one which replaces a predecessor installed in 1958. They soon realize that the 1.5 barrel system on campus is a superlative scaled-down version of what they will encounter in commercial brewing operations. The brewery is used as a state-of-the-art tool for teaching students but also serves within the other two functions of a land grant university, namely as research apparatus and in helping the outreach mission. The brewery is not only used in the training of campus students but also those within the Extension classes.

Phil Phillips serves as Manager, Research and Development Cargill Malt-Spiritwood, ND, where he has been for 5 years. He is responsible for Spiritwood Pilot Plant Malting and Brewing Operations to provide proofs for customer solutions. 17 years brewing experience including 5 years of pilot brewing work: Plant Manager: Pyramid Breweries-Seattle, WA; Asst. Master Brewer: Rainier Brewery-Seattle, WA.; Brewing Supervisor: Stroh Brewery-Allentown, PA; Head Brewer/Brewmaster: Hart Brewing Inc.-Kalama WA. Additional background: Roberto-Venn School of Luthiery; US Naval Nuclear Power-U.S. Navy, Honorable Discharge.

The Role of the pilot facilities for Cargill Malt

Abstract: Cargill Malt has pilot facilities located in Herent, Belgium and Spiritwood, ND. The primary purpose of these facilities is to provide proof data for customer solutions proposals. The following presentation will describe the basic capabilities of these facilities, and the role of the pilot facilities in Cargill Malt's strategy to be the premier partner of choice to the brewing industry.

DINNER SPEAKER:

Steve Livens, B.Sc., BRi Head of Microbiology

Stephen holds an honours degree in Microbiology. And has had extensive experience working as a microbiologist, firstly within nutritional toxicology and cancer research and then within the brewing industry.

He joined BRi for the second time in 2002 from Young and Co's Brewery where he spent four years as part of the brewing team and developing their microbiology laboratory. At BRi Stephen is responsible for the microbiology team within the Technical Services department. He provides consultancy to members and non-members, providing support services such as brewery audits and analysis of samples. As part of this support he is also responsible for training in all matters of brewery hygiene and microbiology. Courses include 'An Introduction to Microbiology' and 'Yeast Management and Brewery Hygiene'.

Stephen's role as a senior scientist within BRi means that he is also responsible for management of member and non-member projects, especially within the area of dispense hygiene which is an area of increasing importance to the brewing industry and for which he has developed a dedicated testing facility allowing the comparative evaluation of novel and existing dispense materials.