



Program & Registration



Joint Technical Meeting
MBAA-Rocky Mountain District and ASBC Wild West Chapter
Tuesday, November 11, 2014, 5:30PM-9:00PM
Comrade Brewing Company, 7667 E Iliff Avenue Unit F, Denver, CO 80231
Ph: 817.300.6975; www.comradebrewing.com

Registration deadline: Thursday, November 6, 2014

Register on: www.rockymountainmbaa.com

Fee structure	Member	Non-member
<i>Due to room limitations the registration is first come first served</i> <i>Limited to max. 160 and will close Thursday November 6.</i> <i>Late or at the door registrations <u>not</u> accepted</i>	\$15	\$30

Plenty of free parking in front and on the side of Comrade Brewing Co.

Program

- 5:30 - 6:30 Registration, brewery tour and Social
6:30 - 6:45 Business Meeting
6:45 - 7:30 Dinner
7:30 - 8:30 Technical Presentation:
 1. *A Brief History of Comrade Brewing Company and
 The Shift Towards the Brewery Tasting Room*
 By David Lin, Chairman and Founder
 Comrade Brewing Company
 2. *Applications of NMR Metabolomics to Brewing*
 By Katy Benson, Brewery Management
 Development Trainee at Miller Coors
8:30 - 9:00 Closing social

Brewers, Please bring "samples" of your favorites to share at the meeting!

Please note at this meeting there is limited free amount of beer available from the Comrade brewery, since they just started, so bring extra beer!!



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Author/Presenter:

**David Lin, Chairman and Founder
Comrade Brewing Company, 7667 E. Iliff Avenue Unit F, Denver, CO 80231
Ph: 817.300.6975; E-mail: dlin1@ymail.com; www.comradebrewing.com**

Title:

A Brief History of Comrade Brewing Company and The Shift Towards the Brewery Tasting Room

Abstract:

The brewery tasting room is becoming more popular around the country, however the operation of food-less tasting rooms are highly dependent upon local legislation. Laws are changing to accommodate the sales of pints directly to the consumer as well as changing the very nature of the brewery business itself.

A quick look at anatomy of our tasting room, challenges we faced and how getting beer from the source should be different than your draft accounts.

C.V. - Brief:

David Lin is the founder of Comrade Brewing in Denver, CO, which opened in late April 2014 and winning a silver medal at the 2014 Great American Beer Festival.

David has been working in the brewing industry since 2005 in stints with Hub City Brewing Company in Lubbock Texas, Grand Teton Brewing Co. and Dry Dock Brewing in Aurora Colorado. Outside of brewing, he was in the managed services sector specializing in corporate dining for the largest contact food service company in the world. David holds a BS in Restaurant, Hotel and Institutional Management from Texas Tech University, an MBA from the University of Maryland and has been a member of the MBAA since 2010.



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Author/Presenter:

Katy Benson, Brewery Management Development Trainee at MillerCoors
MillerCoors, BC 510, Golden, CO 80401
720.530-9565; Katy.Benson@millercoors.com, www.millercoors.com

Title:

Applications of NMR Metabolomics to Brewing

Abstract:

Metabolomics is a burgeoning field of research that utilizes either Nuclear Magnetic Resonance (NMR) or Mass Spectrometry (MS) to detect and quantify all small-molecule metabolites in a given sample. This has been widely applied to human sample monitoring, as well as other foods and beverages, and has recently been focused on understanding beer and its raw ingredients.

Recent work done at UC Davis has applied NMR metabolomics to hops, beer, and time points along the brewing process. Through coupling NMR with a metabolite database, this research has been able to detect and quantify many metabolites along the process. Through this quantification and various statistical techniques, changes in overall metabolic profile as well as in individual small molecules can be monitored from raw materials to final beer.

This presentation will discuss various findings from this research, including metabolic profiles of hops and beer, a novel compound donated to beer by hops, as well as changes in small molecule profiles throughout the brewing process.

C.V. - Brief:

Katy Benson is a recent graduate of UC Davis, where she studied under Dr. Charlie Bamforth to receive a M.S. in Food Science, completing her research in Hop and Beer Metabolomics. She has also received the Diploma in Brewing from the IBD. Previously she received both a B.S. and a B.A. from Colorado State University in Biochemistry and Spanish respectively. Currently she is part of the Brewery Management Development Training program at MillerCoors in Golden, CO.