

Presented By



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Malt Workshop and Field Day

WHAT: Join experts and colleagues for an afternoon at the farm as we explore MALT, and its influences and potential in craft beer. Our guest speaker, Aaron MacLeod, is a North American expert on malt analysis and has worked for more than a decade in the malting industry including in the malt quality lab for the Canadian Grain Commission and positions in the American Society for Brewing Chemists (ASBC). Workshops include presentations, discussion, and demonstrations designed for participants with all levels of familiarity with Malt. The day will wrap up with a tour of the Eastern Spring Barley Nursery, a collaborative effort to identify malting barley varieties for this region, and an After Party at Black Bear Microbrew in Orono—featuring a beer with a 100% Maine grain bill!

WHO: Brewers, Growers, and Anyone with a professional interest in malt!

WHEN: July 7, 2016

TIME: 1 PM – 4 PM Followed at **4:30 PM** by an after-party happy hour at Black Bear Microbrew with Maine-sourced beer.

WHERE: University of Maine Rogers Farm, 914 Bennoch Road, Old Town

COST: This is a FREE event. [RSVP here.](#)

MORE INFO: Contact Joel Alex at Blue Ox Malthouse, 207 649 0018 or joel@blueoxmalthouse.com

Key Note Speaker:

Aaron MacLeod has been involved with malting and brewing quality testing and research for over 10 years and is currently the Director of the Center for Craft Food and Beverage at Hartwick College. From 2005 to 2015 Aaron was a chemist in the Canadian Grain Commission's Grain Research Laboratory where he was responsible for providing quality assurance for malting barley grown in western Canada and conducted research on factors affecting malting barley quality and quality measurement methods. Aaron has also holds positions in a number of professional organizations in the U.S. and Canada including the American Society of Brewing Chemists (ASBC), and the Prairie Recommending Committee for Oat and Barley (PRCOB). He has published numerous articles in peer-reviewed journals, and presented at both domestic and international scientific meetings and conferences on topics related to malting and brewing science and quality testing methods. Aaron earned his B.Sc degree in chemistry from the University of Western Ontario in 2004.

Presenters:

Jackie Billings, Executive Director of the North American Craft Malting Guild

Joel Alex, Blue Ox Malthouse

Tom Molloy and Ellen Mallory, University of Maine Cooperative Extension

Directions: The UMaine Rogers Farm is located on Rt. 16, 1.5 miles north of Stillwater, ME. Take exit 193 off I-95 and head east toward Old Town on Stillwater Ave. At the third set of lights, turn left onto Bennoch Rd. (Rt. 16). The Rogers Farm is 1.5 miles north on Bennoch Rd.

WORKSHOP SCHEDULE

12:30-1:00 PM Arrival

1:00-1:10 PM Welcome & Introductions

1:10-2:15 PM KEYNOTE: Malt for the Craft Brewer

w/ Aaron MacLeod. This session will incorporate presentation, method demonstrations, hands-on malt samples, and discussion:

Topics /Questions Addressed: What is the malting process and current methods? What malt specs are most important to pay attention to? How are these specs related to each other and beer quality? What methods are used to get them? What are "acceptable" values? What happens when specs fall out of range?

2:30 -3:00 PM Malt "in the Field": the Barley and Other Grains that make Malt

w/ Aaron MacLeod and Blue Ox Malthouse. Presentation and hands-on barley samples.

Topics/Questions Addressed: Not all grain is created equal. What are the unique requirements needed for malting grains? How do they compare to other grain markets? What do maltsters need from growers to produce good quality malt (infrastructure, management, etc)?

3:00 -3:30 PM What and Why of Craft Malt

w/ Jackie Billings Executive Director of the North American Craft Maltsters Guild: Presentation and facilitated discussion with speakers and participants.

Topics/Questions Addressed: What is happening nationally and internationally around craft, local malts? What opportunities are there for craft malt to support and push craft beer? What is the i value of using craft malt?

3:30 -4:00 PM Varieties Matter!

w/ Tom Molloy and Ellen Mallory, University of Maine Cooperative Extension, and Aaron MacLeod: Tours of the Eastern Spring Barley Nursery.

Topics/Questions Addressed: Why does grain variety matter for the brewer? Why does grain variety matter to the farmer? What opportunities exist around grain varieties for craft beer? What work is the University of Maine and Craft Malting Guild doing around varieties in the Northeast?

4:00 PM Wrap up at the Farm & Thank Yous!

4:30 PM – 5:30 PM AFTER PARTY HAPPY HOUR @ Black Bear Microbrew!

Join participants for a beer, conversation, and music at Black Bear Microbrew in Orono (just down the road from the Rogers Farm). They have brewed a special Rogers Farmhouse Saison using all Maine grown and malted grain!