

January 2018 Brewkettle

 **MBAA District St. Louis News** 



RSVP Reminder:

Meeting: January 18th, 2018

Location: Anheuser-Busch Biergarten-

Lager Room

Happy Hour: 5:00 pm

Meeting: 5:30 pm

1200 Lynch Street



Anheuser-Busch

Our January meeting will feature Travis Audet, Zone Technical Expert in Brewing for Anheuser-Busch. His presentation will discuss traditional and alternative fermentation techniques.

**Please RSVP for our Meeting
by Monday, January 15th, 2018 at 5:00pm**

[http://www.mbaastl.com/index.php/en/meetings-
events](http://www.mbaastl.com/index.php/en/meetings-events)



January Speaker – Travis Audet

Travis Audet has been brewing professionally since 1994 and is a proud member of Master Brewers Association. He has worked in brew pubs, craft breweries, brewing research and development, and regional breweries in both Canada and the United States. Currently, Travis is a Zone Technical Expert in Brewing for Anheuser-Busch InBev (ABI) based in St. Louis, MO.

In his current role, he serves breweries in the AB-I North American zone, assisting in Capex design and implementation and process optimization in all areas of brewing from raw materials to bright beer tanks. Travis has a degree in Natural Resources from the University of Maine and also has earned the Master Brewer Certification from the Institute of Brewing and Distilling. In service to MBAA, Travis has held multiple voluntary roles, including district officer positions, Membership Committee chair, Board of Governors representative and currently Education Committee chair.

His presentation is called “Traditional and Alternative Fermentation Techniques”. Fermenting beer goes back to 2,000 B.C. with tremendous growth in knowledge and understanding being accomplished in just the past century. With all the progress in fermentation it is easy to forget how we got to where we are today and why. In fact, there are many ways to approach beer fermentation and reasons why to choose each approach. This presentation will look at differing approaches to fermentation and what the drivers are for choosing each one. All examples are applicable to small or large breweries. We will also touch on more innovative approaches to fermentation and discuss how they can be applied to today’s brewing challenges.

November Speaker and Holiday Party

Our November event was held at Kirkwood Station Brewing Company. It featured a technical presentation by Stan Hieronymus who has been writing about beer for 25 years, including four books from Brewers Publications written specifically for brewers. "Brewing Local: American Grown Beer" is the latest. We would like to extend our thanks to Kirkwood Station for hosting and sponsoring the event, Stan for presenting and wrapping up the 2017 year.

Our Holiday party at Vin De Set in December was a success. About 100 people attended and were able to try multiple different beers from the many breweries who graciously donated their products.

The financial sponsors: Emerson, French Gerleman, Mead O'Brien, Inc., McEnery Automation, IFM Efector, STATCO - DSI process systems, DSI Process Systems, Anton Paar, Foxboro by Schneider Electric, GPS, Cargill, AB Biotek, GEA, Hopsteiner, Stone, Micro Matic, Bray, King Filtration Technologies, Inc., Midwest Valve and Controls, Inc., Promac Inc., Holtec Gas Systems, and Haskell.

Beer sponsors: AB Inbev, O'Fallon, Kirkwood Station Brewing Company, Urban Chestnut Brewing Company, Griesedieck Brothers Brewery, Schlafly, Kraftig, Excel, and Perennial Artisan Ales.

Membership

Please welcome our newest member(s):

Nick Vaughn – Martin City Brewing Company, Kansas City, MO

Scholarship

District St Louis Scholarship:

This scholarship can be awarded for further education in brewing, to include but not limited to college courses and certifications.

Email Nick Erickson (nerickson@meadobrien.com) to apply or get more information on scholarships.

Future Meetings & Upcoming Events

Signup for these events on our website: <http://www.mbaastl.com/index.php/meetings-events>

If you are interested in sponsoring a meeting please contact Bob Griesedieck (social@mbaastl.com).

You can also sponsor a meeting directly from the event registration site by clicking the "Meeting Sponsor" box under the Additional Options section.

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| January 18, 2018 | Anheuser-Busch |
| February 15, 2018 | O'Fallon Brewery |
| March 15, 2018 | UCBC - Grove |
| April 19, 2018 | 4 Hands Brewing Co. |

Local Events

If you have any local news or events you'd like to share, please contact Courtney Kaiser (Courtney.Kaiser@anheuser-busch.com).

- Cabin Fever – Schlafly Bottleworks – January 13
- Cask Fest – 2nd Shift Brewing – January 13
- Wolpertinger – UCBC Grove Brewery and Bierhall – January 21
- Burns Night – Schlafly Tap Room – January 25
- Winter Luau – Charleville Brewing Company & Tavern – January 27
- Frosty Brewfest and Spirits 2018 – Crown Valley Brewing and Distilling – January 27
- Science on Tap – St. Louis Science Center – February 10
- Centennial Beer Festival – Moulin Events - Feb 23-24

Local News

- Earthbound Beer introduces restaurant component, Mothership. They are trying to do pairings with beer that involve a smoker. Read more at <http://www.stltoday.com/>
- Alpha Brewing is closing downtown location and moving to Tower Grove South. Alpha's new taproom, restaurant, and beer garden will open Mid-February. Read more at <http://www.stltoday.com/>

Available Job Opportunities

MBAA District St. Louis wants to help its members. Please contact us at webmaster@mbaastl.com.