



Department of Food Science and Technology
University of California, Davis



AGGIE BREW

The Newsletter of the campus brewing program at UC Davis

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From the Brewer

A number of people have been very generous to us recently and have kept me busy installing all the wonderful new toys with more on the way.

One area in which our program suffered was an absence of temperature-controlled fermentations on a smaller scale. We had six 1.5-bbl conical fermenters but this wasn't enough to support the brewing courses. With the generous financial support of Carlos Alvarez (Gambrinus) we were able to purchase 16 custom-built ½-bbl glycol jacketed fermenters.

Delivery day - always exciting! At least we didn't have to stand up a taller tank.



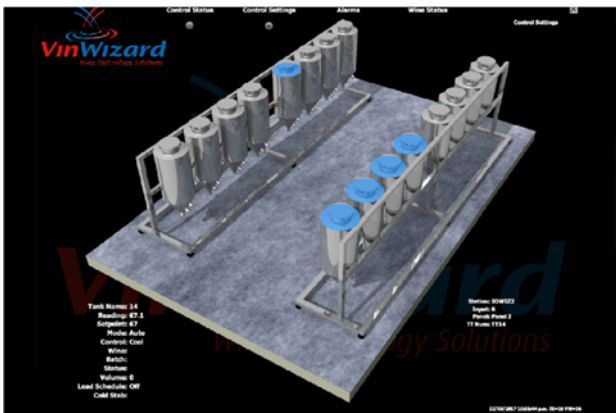
First skid inside – starting to get a feel for the overall size. Each skid is 14 feet long.



Unwrapped – blank slate!



We originally planned on just simple “on-off” temperature controllers for simplicity and cost reasons but then Wine Technology Marlborough stepped in and contributed their fantastic Vinwizard system (<http://www.vinwizard.us>) to the project. The system allows the students and the brewers to monitor AND control the temperatures from anywhere there is an Internet connection.



The desktop app has a nice interactive 3d model of the tanks. You can hover over a tank and get additional details or change set points. You can also click on an individual tank for more details.



The detail view allows you access to charts and more advanced temperature control. And here is what the whole set up looks like:



This project would not have been possible without the help of a whole host of people including Nick Gislason (Screaming Eagle) who worked with JVNW on the tank and skid design, JVNW and

their outstanding craftsmanship, and Bob Richards and the Vinwizard team for their feature-rich control system.

There were also a number of people who helped install everything including students, notably Laura Metrulas, Isabella Perez, Jesse Cohen, Nate Maddox and Obin Sturm. One person who made sure I didn't give up, had the right "attitude", and was instrumental to getting the skids online was Brennan Flemming. Brennan took time from setting up Dunloe Brewing (<http://www.dunloebrewing.com>) to come work long hours to get these done.

While this was the first project funded by the generous donation of Mr. Alvarez, it's far from being the last. We have also taken delivery of some Franke Beverage Sanke kegs and a Premier Stainless 2-station keg washer, with much more on the way. I will keep you posted in the newsletter.

Joe Williams

[Availability of brewery for trials](#)

Our brewery is available for trial work. We are delighted that it is already being used to a significant extent. If you are interested in using the brewery for commercial studies, then please contact Charlie Bamforth for rates (cwbamforth@ucdavis.edu).

[Iron Brew](#)



In issue 41 we covered the Iron Brew competition and the winners. They chose to change the name of