Zymurgy: The Art and Science of Brewing Beer
Dr. Tracy Hamilton, Professor of Chemistry, University of Alabama-Birmingham

The presentation will start with a brief history of brewing, followed by how to brew beer step by step, with pictures. The chemical processes at each step are discussed for the chemists in the audience, making connections to various undergraduate topics such as kinetics, organic chemistry and biochemistry. The talk will be topped off by a list of important flavor compounds (both desirable and undesirable) in beer. The mixture of humor and practical knowledge makes this talk suitable for a general audience. The topic of beer is very popular, and venues where good beer is served enhances attendance significantly.

Speaker Biography
Tracy P. Hamilton obtained a Ph.D. (advisor: Peter Pulay) from the University of Arkansas in 1987, and did four years of postdoctoral research (advisor: Fritz Schaefer) at the University of Georgia. Dr. Hamilton has been a professor at the University of Alabama at Birmingham since 1991. In graduate school, he had to make a difficult choice between theoretical and experimental chemistry, and chose theoretical. As a result, the urge to synthesize irresistibly manifested itself in 1996, when he started brewing beer at home.

Brewmasters (http://hbd.org/bbm), a group dedicated to the appreciation of different beer styles and how to brew them. He is also a certified beer judge in the Beer Judge Certification Program.

Schedule:
6 – 7 p.m. – Pizza dinner, tours
7 – 8 p.m. – Presentation by Tracy Hamilton
8 – 9 p.m. – Networking, tours


Cost:
$10 for dinner ($5 for students)
$20 Dinner + tour ($15 for students)
Tour includes a flight of beers (four small glasses of different beer types)

Location: Bent Brewstillery, 1744 Terrace Drive, Roseville, MN 55113

RSVP on the MN ACS website: http://www.mnacs.org/2015schedule/5may2015.html