

# **Distillery Startup Workshop**

#### **Class Location**

Distillery Startup Workshop will be held on the Oregon State University campus in Wiegand (Wgnd) Hall, room number 238.

The best wat to get around campus is walking, biking, <u>public transit</u>, or driving to campus. Parking permits are required between 7:00 am and 5:00 pm, Monday – Friday, and on occasional weekend days, particularly during football season. Visit us online for more information about parking.

#### **Class Agenda**

#### Day 1 - Making new spirit

930	Introductions and welcome
1000	Diversity of spirits
1100	Coffee
1115	Making alcohol for distillation
1300	Lunch
1400	Alcohol-water mixtures
1530	Tea
1545	Botanical spirits
1645	Final thoughts
1700	Close

#### Day 2 - Finishing products

1000	Review of day 1
1015	Equipment and layout
1130	Coffee
1145	Downstream modification
1300	Lunch
1400	Proofing alcohol: TTB requirements
1500	Tea
	Lab session I: Proofing alcohol for gin
1515	production
1615	Botanicals selection for gin
1700	Close

### Day 3 - Final products

1000	Review of day 2
1015	Analysis and legal compliance

1130	Coffee
1115	Lab session II: gin production
1300	Lunch
1400	Lab session III: proofing gin
1445	Tea
1545	Sensory evaluation of gins
1645	Review of day
1700	Close

Day 4 - The spirits business				
1000	What we've covered so far			
1030	Product definitions			
1100	Coffee			
1115	Licensing and permits			
1230	Lunch			
1330	Business models for spirits			
1430	New product development			
1600	Round table: Q&A			
1700	Close			

## Contact

If you have any questions regarding the class or your time in Corvallis, please don't hesitate to contact OSU Professional and Continuing Education at 541-737-4197 or <a href="mailto:PACE@oregonstate.edu">PACE@oregonstate.edu</a>.