



Oregon State University
Professional and
Continuing Education

Distillery Startup Hybrid Workshop

Online – July 6, 7 and 8

Onsite in Corvallis, OR (Oregon State Campus) – October 6 and 7

Instructor name: Paul Hughes

Instructor email: paul.hughes@oregonstate.edu

Instructor bio: After gaining his PhD in chemistry from the University of London, Paul moved into the brewing research sector in 1990. After spells as an industry-sponsored research scientist and then principal scientist with Heineken International, Paul moved to Heriot-Watt University in 2005 as Professor of Brewing and Distilling and director of the International Centre for Brewing and Distilling. Paul moved to Oregon in 2015 to establish a dedicated distilled spirits program. Paul holds an MBA with a specialism in innovation and he teaches, trains and consults internationally. He has co-authored two text-books (one on beer, one on whisky), four patents and more than 60 peer-reviewed and conference papers.

Course Description

The production of distilled spirits is a diverse, mature industry, and it is currently changing quickly as new distilleries and the craft movement reshape the market. Our Distillery Startup Workshop gives you the knowledge and skills needed to enter this market and launch your own unique distillery. Oregon State University's Food Science and Technology department is world renowned for their work in beer, cider, wine and spirits. With our Distillery Startup Workshop, you will train with the same industry-leading experts working in other areas at the university.

Online Lectures

The course lectures will be delivered via Canvas, with most sessions held synchronously using Zoom with breaks provided throughout the day.

Day 1 - Making new spirit

- 945 Introductions and welcome
- 1000 Diversity of spirits
- 1100 Break
- 1115 Making alcohol for distillation I
- 1215 Lunch
- 1315 Making alcohol for distillation II
- 1415 Alcohol-water mixtures
- 1545 Break
- 1515 Botanical Spirits

1700 Close

Day 2 - Finishing products

1000 Review of day 1

1015 Equipment layout

1115 Break

1130 Downstream modification I

1300 Lunch

1400 Downstream modification II

1500 Break

1515 Product quality and stability

1600 Proofing

1700 Close

Day 3 – Aspects of Distillery Management

1000 Review of day 2

1015 Analysis and distillery management

1115 Break

1115 Flavor and flavor assessment

1230 Lunch

1330 Definitions, licensing and permits

1430 Break

1515 Business models for spirits

1645 Review of day/Q&A

1700 Close

Onsite Labs

Course labs will be held in Wiegand (WGND) Hall room 238 on the Oregon State University campus. *Note: due to ongoing management of Covid-19, space in this class is limited to allow for proper social distancing. In the event of a resurgence in our area, State guidelines may require remote delivery or cancellation.*

Day 1 – Preparing Spirit

945 Introductions and welcome

1000 Brief review of spirits production

1100 Break

1115 Laboratory session I: proofing

1215 Lunch

1330 Laboratory session II: distilling neutral

1530 Break

1545 Sensory session I: commercial products

1700 Close

Day 2 – Gin Production

1000 Review of Day 1

1015 Laboratory session III: botanical selection
1115 Break
1130 Laboratory session IV: gin distillation
1315 Lunch
1430 Laboratory session V: gin proofing
1515 Break
1530 Sensory session II: gin comparisons
1630 Roundtable discussion
1700 Close

This syllabus is subject to change prior to the course start date.