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
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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
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.