



Oregon State University
Professional and
Continuing Education

Distillery Startup Hybrid Workshop

Online, 4 days | *see course website for current dates*

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
- 1600 Botanical Spirits
- 1700 Close

Day 2 - Finishing products

- 1000 Review of day 1
- 1015 Equipment layout
- 1145 Break
- 1200 Downstreat modfification
- 1300 Lunch
- 1400 Analysis and distillery management
- 1500 Break
- 1515 Flavors and flavor assessment
- 1600 Definitions, licensing and permits
- 1700 Close

Online Labs

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

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.