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
9:45  Introductions and welcome
10:00  Diversity of spirits
11:00  Break
11:15  Making alcohol for distillation I
12:15  Lunch
13:15  Making alcohol for distillation II
14:15  Alcohol-water mixtures
15:45  Break
16:00  Botanical Spirits
17:00  Close
Day 2 - Finishing products
1000  Review of day 1
1015  Equipment layout
1145  Break
1200  Downstream modification
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
1530  Break
1545  Sensory session II: gin comparisons
1630  Roundtable discussion
1700  Close

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