

# Chemical Engineering Seminars – HT 2011

## **Special Seminar**

*Week 1, Tuesday January 18<sup>th</sup> 2011, 4:00PM-5:00PM*

*Lecture Room 3, Thom Building, Engineering Science*

*Beer tasting Reception immediately after the seminar in the Holder Common Room, Holder Building, Engineering Science*

## **The Secret Life of Brewer's Yeast: the Interface of Biochemistry, Fermentation Engineering, and Pub**

Jaime Jurado

Director of Brewing Operations, The Gambrinus Company Breweries, USA,  
Senior Member - AIChE, Past President, Master Brewers Association of the Americas. & Old Boy, Magdalen College

### ***Abstract***

Much of the world's social history has been framed around that famous, ancient convivial 'beverage of moderation': beer. To explore the relationship between beer quality and fermentation, we use underpinning biochemistry and fundamentals from fermentation engineering to make our beers consistently and to obtain flavours which the Master Brewer desires. After an overview of the biochemistry of yeast fermentation, and sharing of direct implications of fermentation engineering, several examples of commonly identified beer flavours and their modification are discussed.

### ***Biography***

Jaime Jurado has worked as a Master Brewer and Chemical Engineer in the brewing industry for over 25 years, including 14 years as Director of Brewing Operations for The Gambrinus Company. He served as Chair of the Editorial Board of the MBAA Technical Quarterly for four years, and was president of the MBAA (Master Brewers' Association of the Americas). Besides the MBAA, Jurado is a member of the Institute of Brewing & Distilling, the AIChE, and ACS, where he has served as a Program Chair. He's a former member of Magdalen MCR and claims his postgrad study was croquet on the quad.