IPRO 321: Introduction to Zymurgy
Instructor: Dr. Vijay K. Ramani

Funky Brewsters: Engineering at its tastiest

Introduction
IPRO 321 consisted of students dedicated towards learning the art of Zymurgy (beer brewing).

Objective
- Obtain knowledge about beer brewing process.
- Select a specific type of beer to brew.
- Perform economic/regulatory analysis on the cost of brewing beer.
- Market the product to IIT staff and students.

Survey Results: Citrusy beer
- Not at all
- A little bit
- Neutral
- Interested
- Very Interested

Water
Bitter Hops
Aroma hops
Malt extract + Irish moss

Brew Kettle
Wort chiller
Wort
Wort chiller
Water out
Fermentation

Batch 1
- Original Gravity: 1.065
- Final Gravity: 1.014
- Alcohol/Volume: 6.68%

Batch 2
- Original Gravity: 1.066
- Final Gravity: 1.010
- Alcohol/Volume: 7.37%

Batch 3
- Original Gravity: 1.082
- Final Gravity: 1.018
- Alcohol/Volume: 8.36%

IPA

Product Development

Acknowledgment:
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IPRO 321 Group Members: Joshua James (Team leader), Hazel Michael, India Lucas, Richard Byrne, Moshe Calm, Heonki Cho, Joe Farkas, Ryan Heneghan, Samantha Hoskinson, Robert Jackson, Peter Johnson, Goldey Khanna, Daniel Kim, Emily Kunkel, Logan Manlove, Tom Mathews, Liam O'Rourke, Kunle Popoola, Nicole Regile, Kevin Richardson II, Mallory Rollins, Carl Schleich, Nick Shattuck, Say Yeong Siah, and Ton Trieu.