

## Objective:

- Create a recipe and brew the beer
- Survey beer preferences
- Develop a business plan
- Market the beer with a name and label



## Final Result:

- A recipe for a honey orange blonde ale was developed and called 'Bond on Blonde'
- Four different five gallon batches were brewed
- A cost analysis, Hysys schematic, and label were developed



## Survey Results

### Preference of Bitterness



- Slightly
- Fairly
- Moderately
- Very

### Interest in Sweet/Citrusy Ale



- Not at all
- A little bit
- Neutral
- Interested
- Very Interested

## IPRO321 Group Members:

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## Acknowledgment

We would like to thank our IPRO adviser Vijay Ramani for all of his knowledge and guidance.

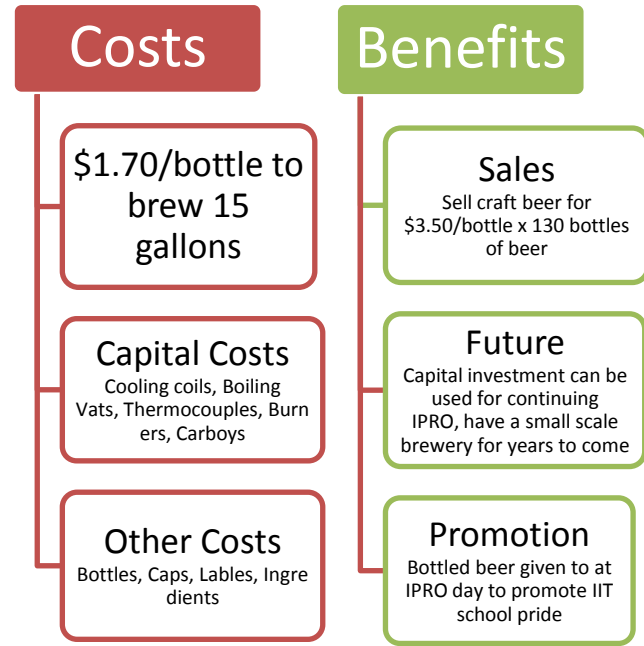
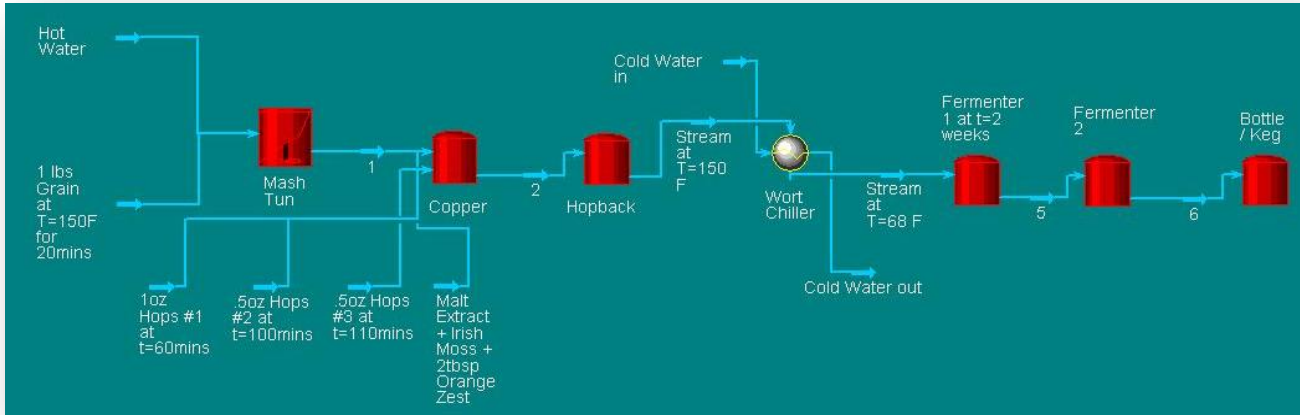
**IPRO** It takes a team!  
INTERPROFESSIONAL PROJECTS PROGRAM

I PRO321  
Funky Brewsters

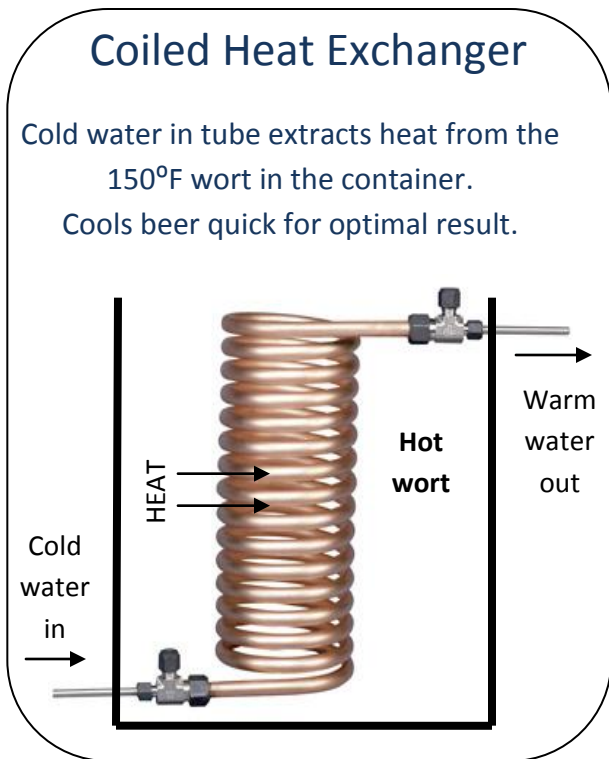
Engineering at its  
Tastiest



# Production Schematic

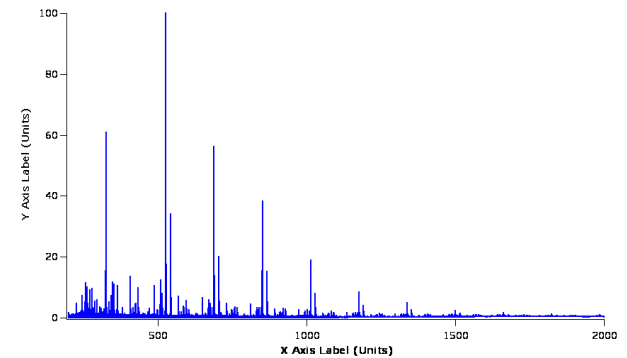


## Beer Specifications



<b>Batch 1</b>	<ul style="list-style-type: none"> <li>Original Gravity: 1.065</li> <li>Final Gravity: 1.014</li> <li>Alcohol per Volume: 6.68%</li> </ul>
<b>Batch 2</b>	<ul style="list-style-type: none"> <li>Original Gravity: 1.066</li> <li>Final Gravity: 1.010</li> <li>Alcohol per Volume: 7.37%</li> </ul>
<b>Batch 3</b>	<ul style="list-style-type: none"> <li>Original Gravity: 1.066</li> <li>Final Gravity: 1.014</li> <li>Alcohol per Volume: 6.82%</li> </ul>
<b>IPA</b>	<ul style="list-style-type: none"> <li>Original Gravity: 1.082</li> <li>Final Gravity: 1.018</li> <li>Alcohol per Volume: 8.36%</li> </ul>

## Sugar Profile Using Mass Spec



Beer was analyzed over course of fermentation. Sugar profile revealed the sugars that decreased and increased over the fermentation period. Dextrose was one of the main sugars used in fermentation by the yeast. The beer showed higher levels of potassium than other beers.