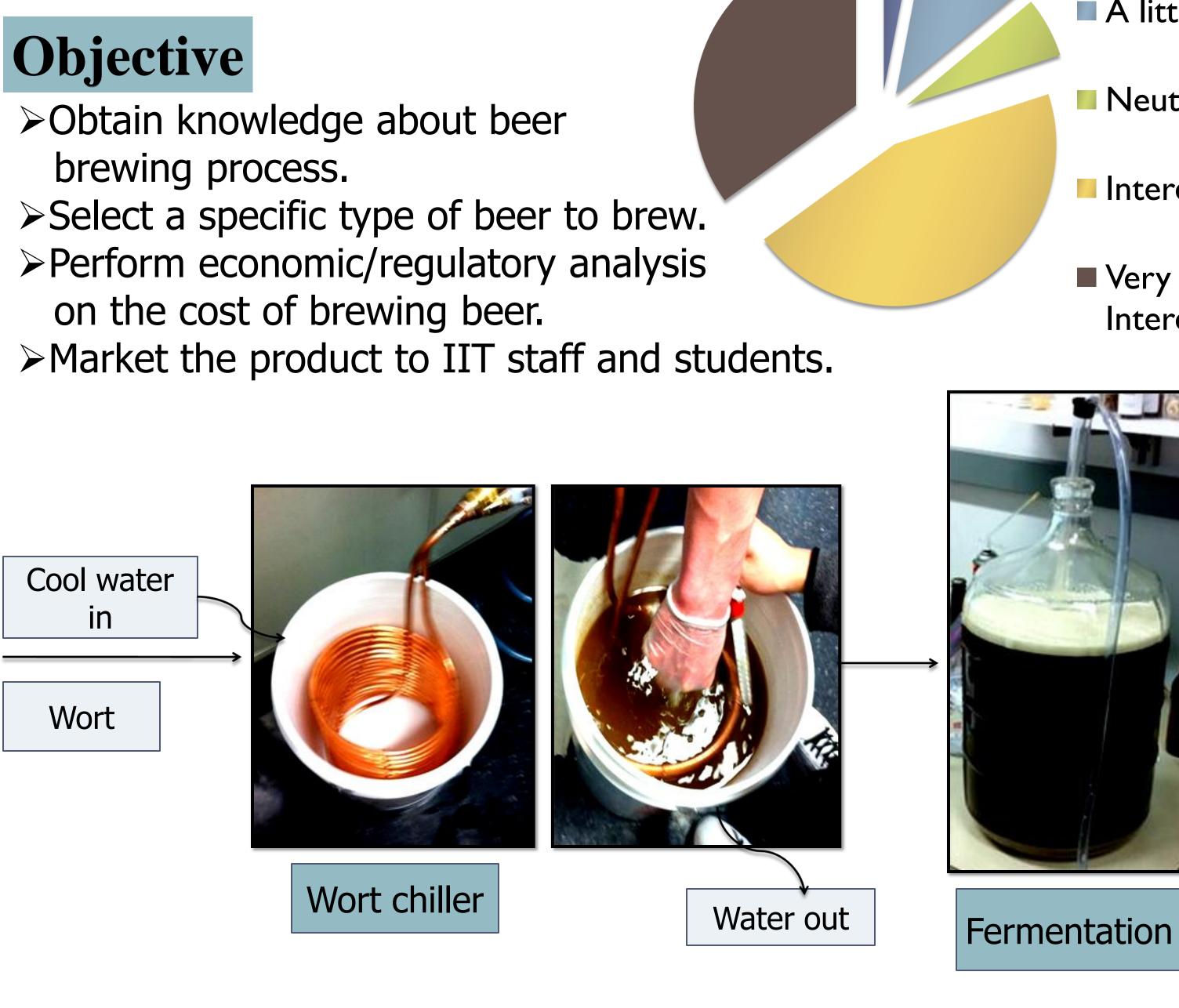


IPRO 321: Introduction to Zymurgy Instructor: Dr. Vijay K. Ramani

Funky Brewsters: Engineering at its tastiest

Introduction

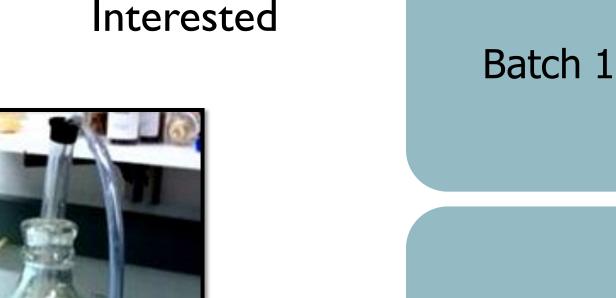
IPRO 321 consisted of students dedicated towards learning the art of Zymurgy (beer brewing).



Product Development



■ Very



• Original Gravity: 1.066 Batch 2 • Final Gravity: 1.010

Brew Kettle

Alcohol/Volume: 7.37%

• Original Gravity: 1.065

Alcohol/Volume: 6.68%

• Final Gravity: 1.014

Malt extract

+ Irish

moss

Bitter Hops

Aroma

Hops

Batch 3

• Original Gravity: 1.066 • Final Gravity: 1.014

Alcohol/Volume: 6.82%

IPA

• Original Gravity: 1.082

• Final Gravity: 1.018

Alcohol/Volume: 8.36%



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

IPRO 321Group 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 Reigle, Kevin Richardson II, Mallory Rollins, Carl Schleich, Nick Shattuck, Say Yeong Siah, and Ton Trieu.





Product cost/Bottle = \$1.72

