WBC 2012 Call for Papers

Submission Instructions

July 28 – August 1, 2012 • Oregon Convention Center, Portland, Oregon

Abstract submissions accepted December 1, 2011 – January 31, 2012 (11:59 p.m. U.S. CST)

A. Submission

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B. Author Information

- First name
- Middle initial
- Last name/surname
- Country
- Telephone (include country code)
- E-mail address
- Affiliation (company/institution, city, state or province, country)
- One author must be designated as the presenter
- One author must be designated as the corresponding author
- Indicate if the author is a student.

C. Preferred Presentation Type*

- Oral—Oral presentations are allotted 25 minutes (20 minutes for presentation + 5 minutes for discussion). All slides must be in PowerPoint. There is no limit on the number of oral presentations that may be submitted.
- Poster—Poster presenters are required to be present at their poster during specific time frames throughout the meeting (to be announced). There is no limit on the number of poster presentations that may be submitted.
- Either Oral or Poster.

*Specifying a preference between oral and poster presentation type does not guarantee placement in that area.

D. Presentation Title

- The title is limited to 25 words, including punctuation .
- Capitalize only the first letter of the first word and any proper nouns.
- Registered names and trademarks are not permitted in titles.

E. Abstract Text

- The abstract text is limited to 475 words, including punctuation.
- The abstract must be in one paragraph.
- Use a common font such as Times, Times New Roman, Helvetica, or Courier that includes all normal upper- and lowercase alphanumerics and common punctuation available on your keyboard.

F. Biography of the Presenter

- The biography is limited to 225 words, including punctuation.

Samples

Title

Control of hydrogen sulfide in beer with a copper electrolysis system.

Abstract

Variation in analytical measures of wort and beer is an accepted fact of life in data collection. This study attempts to clarify and quantify the sources of such variation by using a nested, hierarchically designed experimental series to estimate components of variance. Four barley varieties, two two-rowed and two six-rowed, were employed to ensure generality. Growing location (location); malting process (malting); brewing process (brewing); and laboratory analysis (analysis) were used as candidate variance component factors. Malting was carried out in a one-ton research pilot malting plant with subsequent brews prepared and fermented in a ten-barrel research pilot brewery. Over thirty cold settled wort (CSW) and thirty beer variables were analyzed in duplicate. Analysis of variance of the data, corrected for the fixed effects of varietal differences, showed that the brewing process itself was a significant contributor to overall observed analyte variation in all instances for both CSW and beer. Location, however, contributed significantly to the variability for certain inorganic components in CSW (Zn; Si; Mn; PO_4; and K), for carbohydrate-related traits (maltotriose; dextrins; and fructose), and for both *S*-methyl methionine (SMM) and dimethyl sulfide (DMS). Malting, on the other hand, significantly contributed to the variation seen in the free amino nitrogen (FAN); beta-glucan; wort color, K, rapid RDF and Balling value of CSW. The location contribution to beer analyte variability is significant for beta-glucan; sulfur dioxide (SO_2); and acetic, valeric, and caproic acids. The significance of the malting contribution to beer analyte variation carries through from CSW observations in that FAN and beta-glucan are again seen to be affected. DMS and malic acid variation, however, are also seen to have a significant malting component. The determination of those components of variance that have a significant effect on important beer analytes allows the design of theoretical blending schemes that can minimize variability. For example, if it is seen that malting has a significant effect on an important analyte, better control can be achieved by post-blending after malting rather than pre-blending if, indeed, such a choice can be made.

Biography

Nona Mundy received a B.S. in chemistry from Southern Illinois University in Carbondale, Illinois. She began employment with Anheuser-Busch in July 1967 as a chemist in the analytical laboratory of the Technical Center. Since February 1994, she has functioned as manager, program administration, for Brewing Technical Services reporting to Anthony J. Cutaia. She has served the ASBC on the local level as secretary through past president (1986–1990). Besides serving on technical subcommittees, she served as newsletter editor, program committee chairman, president-elect, president, and past president of ASBC.

Conditions of Acceptance of Presentations: Titles may be submitted only by one of the authors and only if one of the authors definitely will present the paper. Titles and abstracts must not be submitted if the work, in part or as a whole, has been published previously or presented elsewhere. The one exception applies to papers that are identified as reviews.

Questions?

If you have any questions after referring to this information, please contact Susan Casey at scasey@scisoc.org