GRAIN & MALT

Grain is the bedrock of community. Since 2012, this unique event has brought together some of the most passionate and influential industry professionals across the entire grain & malt value chain. All connected by a common thread: Grain & Malt!

MONDAY MARCH 2, 2020
University of the Sciences, Philadelphia
McNeil Science and Technology Center
AGENDA

8:00 AM – 8:45 AM  Registration. Coffee and local breakfast.

8:45 AM – 9:00 AM  Welcome!
   Matt Farber, PhD., Assistant Professor, University of the Sciences
   Mark Brault, Owner/Maltster, Deer Creek Malthouse

9:00 AM – 9:45AM  Keynote Address
   ‘From Jailhouse to Gristmill’
   Amber Lambke, President, Maine Grains Inc.

9:45 AM – 10:30 AM  ‘What Farmers Want You to Know’
   Alyssa Collins, PhD., Associate Professor, Penn State University
   Kristy Borrelli, PhD., Extension Educator Agronomy, Penn State University
   Adriana Murillo-Williams, PhD., Extension Educator, Penn State University

10:30 AM – 10:45 AM  Coffee Break

10:45 AM – 11:30 AM  ‘Malting Pennsylvania Grains for Flavor & Function’
   Aaron MacLeod, Director of the Center for Craft Food and Beverages, Hartwick College

11:30 AM – 12:15 PM  ‘The History of Grains, from Wild Crop Relatives to Elite Modern Varieties’
   John Urbanchuk, Assistant Professor of Agribusiness & Department Chair, Delaware Valley University
   Sarah Dohle, PhD., Assistant Professor of Plant Science, Delaware Valley University

12:15 PM – 1:45PM  Local Lunch!
   Lunch-and-Learn
   ‘Organic Certification and Grains: Navigating the Certification Process’
   Justine Cook, Certification Specialist, Pennsylvania Certified Organic
   ‘Pennsylvania Certified Organic’Cold Extraction and Reduced Alcohol Beer’
   Alex Hrebin, Student, Brewing Science Certificate Program, USciences
   ‘The Tabletop Stone Mill: Heritage Tool for the Grain Revolution’
   Paul LeBeau, Wolfgang Mock GmbH and Galen Saturley, Breadtopia, Inc.
Lunch-and-Learn Cont.
‘Converting Grain Using Koji’
   Nick Sadowski, Philadelphia Distilling
‘Name the Grain’
   Meredith Rebar Williams, Home Brewed Events

1:45 PM – 2:30 PM
‘Sprouted Grain: How to Bake Bread Without Flour’
   Douglas Michael, Owner & Baker, Columbia County Bread & Granola

2:30 PM – 3:15 PM
‘Beer is Natural!’
   Adam Bartles, VP of Operations, Two Robbers Hard Seltzer

3:15 PM – 3:30 PM   Coffee Break

3:30 PM – 4:15 PM
‘Improving the Local Value Chain’
   Sarah Rocker, PhD., Research Associate, Northeast Regional Center for Rural Development
   Maria L Graziani, Sr. Extension Educator, Penn State University

4:30pm – 5:30pm   Happy Hour! Sip, snack & socialize with symposium attendees.

Participants:
   Bonn Place Brewing
   Deer Creek Malthouse
   Jerome’s Breads & Baked Goods
   New Liberty Distillery
   USciences Brewing Sciences
   Waffles for Tourette
   and more!

WIFI   User Name: events
      Password: devil$
Amber Lambke  
*Founder and CEO, Maine Grains, Inc*

Maine Grains, Inc. is carried by specialty food stores and used by bakeries, breweries and chefs throughout the Northeast. Amber is also the founding director of the non-profit Maine Grain Alliance whose flagship event, the Kneading Conference, now draws hundreds of attendees from around the world each year and has spawned countless similar conferences. A driving force behind Maine’s sustainable foods movement, Amber has worked with local business leaders and community members to successfully bring the cultivation and processing of grains back to the northeast. Her efforts have generated a broader understanding and appreciation of the flavor, nutrition, economic and environmental value of freshly milled, organic grains.

Adam Bartles  
*VP of Operations, Two Robbers Hard Seltzer*

Professionally brewing since 2003, Adam starting at Appalachian Brewing Co in Harrisburg, PA. After attending the Siebel institute in Chicago, he apprenticed at a small, family owned brewery in Bavaria. Starting in 2007, Adam worked at Victory Brewing Co, beginning on the packaging line and eventually becoming Director of Operations. Since 2016 he has been working with Zx Ventures, an ABI company as a Global Operations Manager for International Craft breweries. Recently, Adam started a new position as VP of operations at Two Robbers Hard Seltzer company in Philadelphia.

Kristy Borrelli, PhD.  
*Extension Educator & Northeast SARE Pennsylvania State Coordinator, Penn State University*

Kristy is the Northeast SARE Pennsylvania State Coordinator leading a professional development project focused on alternative crop marketing and production, with one focus on craft beverages. Additionally she is an Extension Educator with the Penn State Agronomy Team with a background in soil science, crop production, and natural resource conservation.
Alyssa Collins, PhD.
Director of the Southeast Agricultural Research & Extension Center, Associate Professor of Plant Pathology & Environmental Microbiology, Penn State University

Dr. Collins has conducted malting barley variety and management trials for a decade and sits on the steering committee of the US Wheat & Barley Scab Initiative as a representative for barley interests. She regularly works with farmers and advisors to improve crop management and quality.

Sarah Dohle, PhD.
Assistant Professor of Crop Science at Delaware Valley University

Sarah is Assistant Professor of Crop Science at Delaware Valley University (DVU). She has worked as a visiting researcher at the International Maize and Wheat Improvement Center (CIMMYT) in Mexico, studying high vitamin A corn, and at the International Center for Tropical Agriculture (CIAT) in Colombia, studying dry bean diversity. Sarah currently works with DVU students and community members in the Participatory Plant Breeding Program to develop regionally adapted unique varieties of produce, starting with the next hottest pepper, beans, squash and tomatoes.

Maria L. Graziani
Sr. Extension Educator, Agricultural Business, Entrepreneurship and Economic Development, Penn State University

Through the art of agricultural business management and value-chain development, Maria is a part of a Penn State Extension team that ensures agriculture in Pennsylvania is a thriving business that supports farming families, communities and commerce. Her engagement in agricultural economic research and entrepreneurship program development, is creating systems where farmer’s have the pulse on growing industries, new technologies and opportunities that allow the free-flowing of healthy, fresh food to residents all over the state.

Aaron MacLeod
Director of the Center for Craft Food and Beverage, Hartwick College

The Hartwick Center provides quality testing for beer and brewing raw materials including barley, hops, and malt. Aaron was previously a chemist in the Canadian Grain Commission’s Grain Research Laboratory where he provided quality assurance for malting barley grown in western Canada and conducted research on factors affecting malting barley quality and quality measurement methods. Aaron is also a member of the Technical Committee of the American Society of Brewing Chemists and presents frequently on topics related to malting and brewing science and quality testing methods.
Douglas Michael
Owner & Baker, Columbia County Bread & Granola

Douglas Michael is a self-taught baker who founded Columbia County Bread & Granola in 2011. Based in rural PA, his bakery business has grown steadily from a push cart with a few dozen sprouted grain loaves sold to neighbors, into a thriving business shipping sprouted grain breads, pita, crackers and granola to customers in all fifty states, Canada and Abu Dhabi. Prior to running a bakery, Michael worked as a freelance cartoonist.

Adriana Murillo-Williams, PhD.
Extension Educator, Field and Forage Crops, Agronomy, Penn State University

Dr. Murillo-Williams works directly with producers of malting barley, and other grains in central PA. She has expertise in pathology, including mycotoxin testing and mitigation. She coordinates a project with the objective of developing educational materials on malting barley quality standards.

Sarah Rocker, PhD.
Research Associate, Northeast Regional Center for Rural Development, Penn State University

Sarah’s recently completed dissertation examined roles and impacts of food value chain coordination as a regional entrepreneurial development strategy in the U.S. Sarah also consults on topics including social networking, market channels for producers and processors, consumer preferences, food access, and regional value chain development. Sarah is former producer, restaurateur, and homesteader. Currently she tends a large diversified garden of vegetables, flowers, culinary and medicinal herbs. This season she is trying her hand at a few small grains!

John Urbanchuk
Assistant Professor of Agribusiness & Department Chair, Delaware Valley University

John is Assistant Professor and Chair of Agribusiness at Delaware Valley University. As an agricultural economist John has extensive experienced in the development of value added production including providing grain and non-grain feedstocks for the biofuels and distilling industries.
THOUGHTS FROM THE FOUNDERS

For several years now, Pennsylvania has boasted some of the highest sales and production statistics among all craft breweries. In 2018 there were 354 licensed breweries (ranked 6th) that produced approximately 3.7M barrels of beer (ranked 1st) and created an estimated 6.3B in economic impact (ranked 2nd). That's an estimated 130,000 US Tons of malt and well over 50,000 acres of barley. By the most conservative estimates, this equates to hundreds of millions of dollars in agricultural products purchased for beer production. When you consider wheat, rye, and other small grains used for food and spirit production, these numbers are even more significant.

How much of this economic value is being created (and paid to) local agricultural producers and processors? And what is the environmental impact of purchasing these ingredients from commodity suppliers outside of the Commonwealth? The answers may surprise you... In 2018, it is estimated that less than 1% of the grain and malt consumed by brewers, distillers, and food artisans was purchased from Pennsylvania farmers and maltsters. Furthermore, the grain and malt that was purchased traveled more than 1,000 miles on average before fulfilling its destiny in finished goods (beer, spirits, bread, etc.).

The opportunity to keep this value in the local economy is staggering: New jobs, new businesses, agricultural land preserved, and farms saved. Those hundreds of millions of dollars paid for commodity ingredients stay in the Commonwealth. And what about the fuel miles associated with importing commodity grain/malt to the Commonwealth? Every US Ton purchased from outside the region costs our environment 0.1618 metric Tons of CO2. That's >20,000 mT CO2/yr potential savings in greenhouse gas emissions from grain/malt transportation alone. By comparison, this is more total emissions than some small countries produce annually and would require >8,000 acres of new Pennsylvania forest to sequester and remain carbon neutral.

As new fathers thinking harder about future generations and the health of our planet, we can do better. We must do better.

-Mark & Matt
Special THANK YOU to the 2020 organizing committee members: Lisa ONeill, Sarah Rocker, Matt Farber, Christina Dowd, Aaron Selya, Tim Caron, Katherine Rapin, Mark Brault, Michele D Albert, Juliana Pash, Marisa Egan, Trevor Sareyka, Brooke Brault, Jason Cercone, Sam Kincaid, Kristy Borrelli, Erin Wallace