How does the yeast and the barley genotype affect the outcomes of beer brewing?

- Sugars and proteins released from Barley seeds during the malting process form the food source for the yeast-based fermentation into alcohol
- The genotype of the yeast as well as that of the barley can greatly affect the outcome of this brewing process
- Unique flavours from the yeast can produce beers of rare and exceptional quality
- Barley breeders are aware of the need to produce varieties that give rise to good beer

In this project, in association with Department of Agriculture scientists and CRS, you will investigate the role of the yeast and barley genotype in:

1. Fermentation of barley malt
2. The production of flavours and ethanol levels
3. Their combined affect on beer quality and stability

Techniques you will learn:
- Microbiology, malting, fermentation biology, protein analysis

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