The taming of the brew
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AERONAUT Brewing Co.
AERONAUT LABS

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STATS:

- Founded in June, 2014
- Brewery, taproom and “Foods Hub”
- Brewed 2000 BBL in 2016 (62,000 gal.)
- 6 production employees
GOAL: Make exciting and innovative new beers
Craft brewing today
There are over 5000 breweries in the U.S.
How many beer styles are there?

Beer Style Guidelines

2015 BCJP guide lists 121 recognized styles

If 5000 breweries choose their styles exclusively from the 121 beers on this list, we end up with a very redundant beer market.
Redundancy in the marketplace

Whoa

**Search**

- IPA
- beer
- Exclude "retired" beers from results

**Found: 15156**
- Not logged-in. Results limited to first 25 (or less) results.

- 90 Minute IPA
  Dogfish Head Craft Brewery | Milton, Delaware
- Sculpin IPA
  Ballast Point Brewing Company | San Diego, California
- 60 Minute IPA
How do we innovate?
New branding
How do we innovate?

New ingredients
True innovation within the category
Focus on ingredients
Yeast as a flavor engine
Fermentation

SUGAR → FERMENTATION → ENERGY → ETHANOL

Yeast Cell

CO₂
Yeast metabolism

50-70% of beer flavors and aromas come from yeast.
Yeasts used in brewing today

“the thousands of industrial yeasts that are available today seem to stem from only a few ancestral strains”
Nature has untold troves of flavor-active molecules

At AERONAUT LABS, we cultivate wild microbes to find new beer flavors.
Wrangling wild yeast
PIPELINE SCHEME
From wild yeast to production

1. COLLECT WILD SPECIMENS
2. CHARACTERIZE PURE STRAINS
3. IDENTIFY BEST SPECIMENS
4. TEST BREWING, SELECTION
5. PILOT RECIPES
6. PRODUCTION YEAST
Step 1: Collection
Step 2: Characterization

“The Fermenator”
Step 2: Characterization
Metabolism and sensory
Step 2: Characterization
Flocculation, killing, etc.
Step 3: Identification
Step 4: Selection, prototyping and recipe design
Production
Future work

Breeding and selection to enhance desirable attributes
Questions?

Please use the microphone indicated so our recording includes audio of your question
For further information, please contact
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Or check out our blog at:

http://www.aeronautbrewing.com/blog/

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