

18-20°C

THE COLLEGE OF NATURAL AND HEALTH SCIENCES SEMINAR SERIES PRESENTS

SCIENCE NIGHT

NOVEMBER, 14, 2018 | 7-8 PM | STUDENT CENTER CINEMA

Don't Worry, Be Hoppy.

THE PROCESS OF MAKING
AND TASTING BEER

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Brewmasters all around the world have strived to create the most unique tasting beers and it seems to be more of an art than just a brewing process. Using eyesight to confirm the color, smell to confirm the aroma and taste to confirm the flavor. Join us to discuss the chemistry of beer, where you get to decide if humans or machines are better at creating the best tasting malt beverage.

AMY FURRENESS

Amy Furreness is an alumni of UW-Parkside. Amy has worked as a chemist at Abbott Labs and currently works for Shimadzu Scientific Instruments that is an instrumentation manufacturer involved in a variety of industries, including the Brewing Industry.

Be at Parkside.

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