

## Invited Symposium Speakers, “The Chemistry of Brewing”

**Tobin L. Eppard**, MillerCoors Corporate Brewing

Toby has been tenured at Coors Brewing Company since 1986 where he started in the Quality Control - Microbiology Department. He has worked in many technical disciplines in the areas of Quality, Production Management, Research Pilot Brewing, Brewing Technology Training, Manager of Research and Development (and product development) and within MolsonCoors in the disciplines of Product Development and Innovation. Toby has earned undergraduate degrees in Microbiology and Chemistry and also has earned graduate degrees in Operations Management and Marketing, and has completed the Master Brewer’s program at the University of California at Davis. Toby is actively involved with the Institute of Brewing and Distilling as a member of the Board of Examiners and is co-examiner for Paper II for the Diploma in Brewing Examination, and holds the title of IBD Master Brewer. Toby is actively involved in the local Rocky Mountain region of brewers as a member of the Master Brewer’s Association of the Americas. Most recently he is assigned to the MillerCoors Corporate Brewing team as a Senior Staff Brewer, supporting the technical scientific and operational needs of the MillerCoors brewery operations plants in the Americas. Toby’s talk will focus on the development of beer flavour during the fermentation process.



**Robert Christiansen**, Avery Brewing Company

Rob is the Quality Assurance Manager at Avery Brewing Company in Boulder, Colorado. He has had this position since 2010. He started at Avery in 2006 where he has done every job at the brewery. These include brewing, filtering, centrifuge operation and packaging. He earned a B.S. in Molecular Biology from the University of Wyoming and that is what led him to taking on Avery's lab and quality program. Rob is active in the brewing community as a member of the Master Brewer's Association of America and the American Society of Brewing Chemists. He loves beer and his job. Rob will discuss the chemical make-up of hops and how they are used to a brewer’s advantage in the brewing process.



**Dana Sedin**, New Belgium Brewing Company

Dana is the Manager of the Analytical and Sensory Laboratories at New Belgium Brewing Company. He began his career in the brewing industry at Coors Brewing Company where he held both scientific and manager positions for 10 years. He is an active member of the American Society of Brewing Chemists, and from 2008-2012 held the Technical Committee Chair Position on the American Society of Brewing Chemists Board of Directors. Dana has a B.S. in chemistry from California State University, Sacramento and a Ph.D. in Analytical Chemistry from the University of Colorado, Boulder. In 2011, Dana completed his Post Graduate Certificate in Brewing from the University of Nottingham. Outside of work, Dana's time is spent with his wife, Sarah, and daughter, Elena. Dana’s talk will focus on the potential chemical changes



that occur once beer has been packaged and will discuss the analytical techniques used to measure these changes as well as those used to predict flavor stability.

**Troy Casey**, AC Golden Brewing Company

Troy Casey graduated from the University of Colorado at Colorado Springs with a BA in Chemistry in 2006. While attending UCCS, he worked for Bristol Brewing company and Coors Brewing Company. He worked for Anheuser-Busch while attending the University of California at Davis, where he graduated with a MSc in food science in 2008. He is currently a brewer for AC Golden Brewing Company, a division of MillerCoors in Golden, CO. Troy's talk will delve into how art and science intermingle throughout the brewing process.



**Jordan Via**, Breckenridge Distillery

Jordan Via earned his B.A. in Chemistry from New Mexico State University before continuing his education at U.C. Davis in Viticulture and Enology. He worked for many wineries in the North Coast AVA's of California before pursuing a career in distilled spirits production. Jordan currently leads the production team at Breckenridge Distillery in Breckenridge, Colorado. Jordan will discuss the finer points of brewing for whiskey production, particularly the management of fermentation congener profiles.

