

## Brew Line

### DURHAM COLLEGE RESEARCH PROJECT – WHITBY CAMPUS

#### MAIN CONTACT FOR INDUSTRY:

##### Chris Gillis

###### Manager

Applied Research Business Development  
Office of Research Services,  
Innovation and Entrepreneurship  
T: 905.721.3300 ext. 4162  
E: [chris.gillis@durhamcollege.ca](mailto:chris.gillis@durhamcollege.ca)

#### FUNDING:

The brew line and laboratory are the result of a \$150,000 Applied Research Tools and Instruments (ARTI) grant from the Natural Sciences and Engineering Research Council of Canada (NSERC), awarded to the college via NSERC's College and Community Innovation (CCI) program.

#### FOR MORE INFORMATION, CONTACT:

##### Debbie McKee Demczyk

###### Director

Office of Research Services,  
Innovation and Entrepreneurship  
T: 905.721.2000 ext. 3669  
E: [debbie.mckeedemczyk@durhamcollege.ca](mailto:debbie.mckeedemczyk@durhamcollege.ca)  
[www.durhamcollege.ca/research](http://www.durhamcollege.ca/research)

#### BACKGROUND:

Craft beer, a growing sector of the brewing industry, is often distinguished by breweries that push boundaries with innovative flavours and styles. There are over 50 small breweries already registered with the Ontario Craft Brewers Association and as they work to establish themselves, often with limited capital and equipment access, the demand for skilled technicians, industry-friendly brewing techniques and micro-analytical services has never been higher. To help these local craft breweries, a brew line with brew lab capabilities was installed at Durham College's (DC) Whitby campus in the fall of 2015. Consisting of a 50 litre micro-brewing pilot system, including instruments for liquid testing and analysis, the brew line and laboratory will provide a learning environment for students to develop the technical skills needed to work in the industry, while also enabling researchers to develop easy-to-use and cost-effective solutions for Ontario craft breweries on a project basis.

#### OUTCOME:

The new brew line allows students to develop their technical skills in a micro-brewing environment, learning everything from how to set-up and install the necessary brewing equipment, to maintenance and quality control. Students will benefit by working with local breweries as part of their education, which will prepare them to work in the field upon graduation. Faculty will have the opportunity to engage in applied research to help local craft brewers solve challenges unique to their industry, while growing their business.

