



## 报告题目:

Investigating terroir based influences on malt quality  
&  
How to write English paper?

报告人: Evan Evans 博士 塔斯马尼亚大学名誉教授  
单位: 澳大利亚塔斯马尼亚大学/ The Tassie Beer  
时间: 2024年1月18日 下午15:00-16:00  
地点: 生科楼E2004



## Evan Evans 博士 简介

Evan Evans graduated with a B. Agr. Sc. (Hons) in 1986, followed by a Ph.D. in 1990, both at the University of Melbourne. Evan worked at Purdue University on soybean lipoxygenase and genetics 1990-1992. In 1992, he joined the University of Adelaide where he developed his interest in malting barley and brewing. Between 2002 and 2013 he relocated to the University of Tasmania working towards improving malt quality to improve beer quality and the efficiency of the brewing process. Since 2012 Dr Evans has been working as a malting and brewing research consultant as The Tassie Beer Dr. Dr Evans served on the IBD Awards Committee for nearly 20 years and has authored more than 50 peer reviewed papers on brewing and malt quality issues. In 2005, Dr Evans was made a Fellow of the Institute of Brewing and Distilling. Overall Dr Evans' approach to malting and brewing research is very much grass to glass.

## 代表性成果:

- 1 Evans, David Evan, et al. "Profiling malt enzymes related to impact on malt fermentability, lautering and beer filtration performance of 94 commercially produced malt batches." Journal of the American Society of Brewing Chemists 80.4 (2022): 413-426.
- 2 Stewart, Susan, et al. "The Influence of Malt Variety and Origin on Wort Flavor." Journal of the american Society of Brewing chemists 81.2 (2023): 282-298.
- 3 Rood, Laura, et al. "Control of microbes on barley grains using peroxyacetic acid and electrolysed water as antimicrobial agents." Food microbiology 76 (2018): 103-109.

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