

CREATIVE LOAFING

SEE & DO: Sip on science

Orpheus Brewery breaks down the process behind their signature sour beer

ESSENCE BIJAN — MARCH 21, 2017



LEARNING IS FUN: Orpheus Brewery will teach the science of sour beer. | COURTESY ATLANTA SCIENCE FESTIVAL

Tomorrow evening, Orpheus Brewery invites Atlanta to sip on science as they break down the process behind their signature sour beer for casual consumers.

The evening is part of the annual Atlanta Science Festival, founded by Emory University, the Georgia Institute of Technology, and the Metro Atlanta Chamber. Patrons will learn all about the science behind a satisfying cold glass of beer from

special guests like John Isenhour, Ph.D. The professional brewmaster specializes in four styles of beer and has a doctorate in beer culture, which apparently must be earned from a university and not during a raucous game of beer pong.

Isenhour will share his hard-won knowledge with Orpheus customers while they taste the magic of microbiology. Producers use bacteria, manipulating them with different temperatures, hops, sugars and other ingredients, to create an endless combination of flavors. Orpheus experiments with strains like lactobacillus, which makes lactic acid, a significant microbiological component in their sour beers. Guests can sample the science as part of their admission and go home with the unofficial title of “Beer Scientist Extraordinaire.”

\$20. 6-8 p.m. Wed., March 22. Orpheus Brewery, 1440 Dutch Valley Place N.E. 770-322-4992. www.atlantasciencefestival.org.

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