

NSYCC hosts event at Harpoon Brewery

By Emily Lewis, NSYCC Social Chair



One of Harpoon's R&D experts, Jamie, explains the complexity and history of the brewing process to the YCC on Feb. 15th at the facility in Boston's Seaport district.

If Feb 14th is for lovers, then this year, Feb 15th was for beer lovers. Following Valentine's Day, the NSYCC hosted an evening of beer chemistry at the Harpoon Brewery in Boston. Free food was provided by NESACS, and Harpoon provided us with complimentary samples of beer for the evening. We had a great turnout of young chemists who were able to mingle over food and at the bar throughout the evening. As social chair, I had the unprecedented opportunity to meet a number of new students, as well as several young chemists working in industry in the Boston area. It was great to share a beer with these new faces and chat about life in the field.

Harpoon was also kind enough to give us an exclusive peek into the brewing facility, where we were quickly acquainted with the many intricacies in the chemistry of beer. As we entered into the brew house guided by our beer expert Jamie, he regaled us with the minutiae of the craft of fermentation. From the origin of brewing by prehistoric man to the specific water chemistry involved in creating the perfect beer, our raconteur's seeming endless knowledge of the fermentation process held us young chemists rapt for over an hour.

With ample opportunity to network, plenty of time to unwind, and myriad beers to taste, I'd say the event was a success. I think a few of us may have even been swayed towards a career in brewing, to whom Jamie recommended checking out the American Society of Brewing Chemists. Thank you to everyone who came out and made this a great night, and I hope to meet many more young chemists at our next event.