



Q&A Feminism & Beer Science

Craft beer, quality testing and being a woman in the beer world *By Tran Nguyen*

Beer scientist Dana Garves brewed her first batch of beer with her dad in their Seattle home's basement when she was 17. Garves says her mom was furious, but the memory has fueled her love for craft beer ever since.

Garves studied chemistry at the University of Oregon, where she put together a database of chemistry experiment resources for teachers from K-12 through grad school. She then took a job doing water quality testing at a local company in Eugene, but quickly found it unsatisfying.

Soon after, Garves found herself in the Ninkasi beer lab working as a beer technician, where in 2014 she

developed six vials of yeast to send to space to brew a beer called Ground Control.

At Ninkasi, where she developed a love for the craft beer community in Eugene, Garves also saw a fast-growing demand for quality control in commercial brewing.

She knew it was her chance to shake up the craft beer industry. By the end of 2014, Garves dropped her secure job at Ninkasi and started Oregon BrewLab out of her garage.

One of the few quality-testing facilities in the nation, Oregon BrewLab provides analysis on alcohol content, calories, IBU, color, pH, degree of fermentation, protein, carbs and total acidity for commercial breweries and homebrewers. The tests cost as little as \$20 each, and

Oregon BrewLab guarantees results within 48 hours.

Within three years, more than 170 clients across the United States, Canada and Puerto Rico have sought her services, Garves says.

"I wanted to do science for people who are curious, who are inquisitive, who have to know the answer — not just estimates," she says.

One of very few women in a male-dominated industry, Garves also uses her platform to speak out against sexism in the craft beer industry and to support other brewers and scientists.

"The one way women could fight this is to trust each other," she says. "If you own a sexist brewery, I don't want to work with you."



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