

## Cheers to molecular biology

## Season 2, Episode 4

## **Episode notes**

While the end product is quite different, brewing beer is not all that different than many other bioproduction processes used in the lab and industry. Both require skills, experience, and the right QC/QA methods to control and monitor the starting materials and the entire process, all the way to that bottle of suds you might be thirsty for.

Steve and Gabriel talk with Kelly Tretter, a microbiologist with more than 30 years of experience in the brewing industry, to discuss brewing at the molecular level. The passion of all three for beer is evident in the conversation, which spans from the basics of the brewing process all the way into the use of molecular methods (e.g., PCR, sequencing, HPLC, GC/MS, ICP, etc.) used to test and monitor starting materials and in-process samples.

You'll leave with an elevated appreciation of what brewers do, and you'll likely be ready for another pint too!

"... Molecular biology is unveiling intricate details about life through technological strides. The more we discover, the more we recognize the vastness of what we have yet to understand."

