

AICHE General Body Meeting #3

Wednesday, November 9, 2016 9:00 PM, McLean 004

- Class Representatives
 - New members:
 - 2017 Jane Cruz
 - 2018 Jovi Manzari
 - 2019 Nicole Sarrantonio
 - 2020 Kristy Chan
 - Elect in March
- Mole-a-Ween Review
 - Went well
 - But couldn't make caramel
 - Should've had a thermometer
 - Step our game up for next semester
- Societe di Chimie
 - Sign ups for this month due by Friday
 - Email aiche@stevens.edu
 - Thurs, Nov 17
 - Topic: Economic Energy and Chemical Industry Trends
- North NJ Section
 - Stevens, NJIT dinner
 - Technical presentation of some aspect of the industry
 - Food
 - Facebook page
 - Build connections
- YPC
 - Professionals under 35 that graduated from college in the area
 - Stevens alumni on the board
 - Next step after undergraduate to stay involved in AIChE
 - Professional networking
 - Happy hour each month
- Rowan Professor Review
 - Master and PhD programs
 - PhD program just started in Jan 2015
 - Newer buildings coming to campus Jan 2017
 - Possible research topic: making renewable plastics out of vanillin
 - Professor Stanz research
- Kristen Romanawski Seminar
 - Works at Anheuser-Busch
 - Professor Besser reached out to us to tell us to ask her to speak to AIChE
 - Alumni
 - December 1st 9PM E222

- Learn how to survive ChemE life & how she became successful
- How the real world is for a chemE
- Spring 2017
 - AIChE Regional Conference
 - Late March/Early April @ Rowan
 - Budget for about 20 people
 - ChemE car will be competing
 - See how other schools function as AIChE chapter
 - North NJ Section Dinner
 - Mid February
 - Held at Stevens
 - Great networking opportunity
 - Possibly Bissinger
 - Talk to professors
 - Awards
 - Riverhorse Brewery Tour
 - Next semester
 - More events with ACS
 - Liquid nitrogen ice cream
 - Community event to show younger students what chemE is
- Luke Malvey: Home Brewing Beer
 - Experimenting, learning from failure
 - Need:
 - Brew kettle
 - Fermenting bucket
 - Bottles, bottle capper
 - Homebrewer kit
 - About \$240
 - Around \$50 for a 5 gallon batch
 - Malts
 - Wheat, rye, oats, millet, rice, corn, barley
 - Various temperatures
 - caramelization - Maillard reaction
 - Extract sugar into water to fuel yeast
 - Lovibond - scale to measure roast of malt
 - Process
 - Dissolve sugars from malts into water
 - Add hops for bitterness, flavor, aroma
 - Boiling time → how bitter beer is
 - Fermentation
 - Different yeasts produce different byproducts → different flavors
 - Around 70 degrees F
 - Bottling after 2-3 weeks

- Just add sugar
- Carbonates naturally
- Pour so that last ¼" of liquid stays in bottle (live yeast)
- Ask Luke any questions if you are interested!

Minutes taken by Noelle Cafone 11/9/16 9:30 PM