



EDITORIAL

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Reflections

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Headlines

This issue of *Reflections* celebrates the contribution to the *Journal of the Institute of Brewing* of Professor Emeritus Graham Stewart who died in May aged 84. His academic and applied studies on brewing yeast and fermentation at Labatt's in Canada (1969-1994) and at International Centre for Brewing and Distilling (ICBD) Heriot-Watt University in Scotland (1994-2007) resulted in significant insights and associated process developments with innumerable publications in journals, industry magazines together with books both - in his own right - and as co-editor. Between 1973 and 2013, he published 49 papers in the *Journal of the Institute of Brewing* and, in appreciation, his 'top 10' papers by citation are listed here. It is particularly fitting that two of the four papers in this issue of the JIB are from the ICBD.

Graham Stewart - 'seduced by yeast'

Sadly, in a break from the usual format, *Reflections* celebrates the contribution to the *Journal of the Institute of Brewing* of one man, Professor Emeritus Graham Stewart who passed away in May. He was a giant in the industry, with a long term impact on brewing research. As a 'people person', he was keen to develop and support the careers of colleagues and students, forming long lasting friendships. Famously, he had no trouble 'projecting' and rarely used a microphone when presenting his work in large lecture halls around the globe!

Between 1973 and 2013, Graham published 49 papers in the *Journal*. As a small tribute, his 'top 10' publications by citation are listed here. Pleasingly, the list two of his most frequent collaborators Dr Inge Russell at Labatt and Dr James Bryce at Heriot-Watt with respectively 12 and 10 publications. His excellent and insightful biographical review, fittingly titled 'Seduced by Yeast', is recommending reading (*Journal of the American Society of Brewing Chemists* 2015, 73:1-21).

Labatt Brewing Company (1969-1994)

Graham moved from academic roles in the UK (Cardiff, Bath and Portsmouth), to the Labatt Brewing Company in Ontario, Canada as research microbiologist (1969), research manager (1973) and

technical director (1986). During this time, he contributed 21 research publications to JIB on yeast and fermentation research including flocculation, cryopreservation, nutrient uptake and the early days of genetic manipulation. As is the way, things change and turbulent times at Labatt led to Graham moving from Canada to Heriot-Watt University in Scotland.

Heriot-Watt University (1994-2007)

The role of Professor of Brewing and Distilling at the ICBD in Edinburgh was wide ranging with diverse responsibilities. However, research continued at pace with colleagues and PhD students. The focus on high gravity fermentation continued with 28 publications in JIB on the impact on beer quality (proteinases and foam stability, ester formation, uptake of amino acids) and yeast stress (morphology, centrifugation, flow cytometry). During this time, Graham was President of the (C)IBD in 1999/2000.

Cardiff (2008-2026)

On retirement from 'the Watt', Graham and his wife Olga returned home to Cardiff. His work ethic remained undimmed, with consultancy, conferences and publications. He was awarded the Horace Brown Medal by the (C)IBD in 2009 (<https://onlinelibrary.wiley.com/doi/epdf/10.1002/j.2050-0416.2009.tb00340.x>) and published a big book (*Brewing and Distilling Yeasts*) in 2017. Co-editing continued with new editions of the *Handbook of Brewing* (2018) and *Whisky and Other Spirits: Technology, Production and Marketing* (2021). Recently, he contributed a chapter to the second edition of *Brewing Microbiology* (2025).

Sadly, Graham passed away on the 1st May 2026.

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