

Sensory Evaluation and Off Flavors

KLOB – Chris Elston

August 19th, 2013

Why?

- Recognize flavors, textures and aromas, know how they're formed and what steps in the brewing process can/need to be altered
- Educate others to promote good beer
- Recognize your strengths and weaknesses, both tasting and brewing

Flavor Wheel

- Original developed by Dr. Morten Meilgaard to complement the "The Meilgaard System" in 1979
- Very technical and includes complex compounds by name (ex. 2-Phenylethanol)
- Alternative version developed by Mark Dredge for the book *Craft Beer World* targeted at consumers

How?

- Save beers with distinct positive and off-flavors
- Familiarize yourself with varied ingredients (single malt/hop beers, compare yeasts)
- Improve vocabulary
- Palate cleansing, fatigue
- Drink similar and differing beers as a group
- BJCP program
- Flavor Profile Method
 - Character notes or attributes
 - Intensities of the attributes
 - Order of the appearance of the attributes
 - Aftertaste
 - Amplitude (overall impression of the blend)
- Siebel or Aroxa training/flavor kits

References

<http://www.pencilandspoon.com/2013/01/a-new-beer-flavour-wheel.html>

<http://morebeer.com/brewingtechniques/library/backissues/issue5.6/bickham.html>

<http://www.homebrewersassociation.org/attachments/presentations/pdf/2013/1715-05%20Stepping%20Up%20Your%20Game%20How%20to%20be%20a%20Better%20Taster%20-%20Kara%20Taylor.pdf>

<http://bxbeerdepot.blogspot.com/2012/06/whats-wrong-with-my-beer.html>

<http://bxbeerdepot.blogspot.com/2012/09/whats-wrong-with-my-beer-part-2.html>

<http://www.howtobrew.com/section4/chapter21-2.html>

http://www.sensorysociety.org/ssp/wiki/Flavor_Profile/