



Sensory Flavor Training: Identifying Draught Off Flavors

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Using Sensory Analysis

- Using sensory to troubleshoot
- Today:
 - Demystifying flavor perception
 - Exploration of specific off flavors

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Basic Tasting Physiology

- Flavor composite of the senses
- Tongue has more tastes than we knew
 - Sweet, Sour, Bitter, Salty, Umami
 - Fat
- Nose contributes 1000s of flavors
- Jellybean test



Basic Tasting Technique

- Swirl glass
- Sample aroma first
 - Distant Sniff
 - Short Sniff
 - Long Sniff
 - Covered Sniff



Basic Tasting Technique

- Taste
 - Take “a taste”
 - Make sure it travels
 - Swallow or spit
- Fully engage retronasal detection



Basic Tasting Physiology

- Flavor composite of the senses
- Mouthfeel
 - Body
 - Carbonation
 - ABV warmth
- Appearance
- Sound





Draught-Derived Faults

- Draught line infection
- Carbonation issues
- Metallic (exposed brass)

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Draught-Derived Faults

- **Draught line infection**
- Carbonation issues
- Metallic (exposed brass)

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Off-Flavor Training

- Control beer vs. spiked beers
 - Base beer selection
- Each spike focuses on one issue/flip
- Trying to achieve familiarization
 - Look for difference between control and sample
 - Identify your **personal perceptions** of spike

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Diacetyl Sources

Fermentation:

- Yeast produce during fermentation
- Reduced during maturation
- Improperly managed fermentation/maturation

Dirty Draught System:

- Beer spoilage bacteria (*Lactobacillus*,
Pediococcus)

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Diacetyl

Common Descriptors:

- Butter
- Butterscotch
- Movie-theater popcorn
- **NOT** caramel

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Lactic Sources

Primary:

- Formed by lactic acid bacteria such as *Lactobacillus* and *Pediococcus* species

Secondary:

- Brewer addition (acidulated malt or food grade lactic acid)

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Lactic

Common Descriptors:

- Sour milk
- Yogurt

Chemically:

- An organic acid

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Acetic Sources

- Fermentation of ethanol by *Acetobacter* species
- Requires oxygen—occurs when beer is exposed to air
- Especially prevalent in poorly maintained jockey boxes

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Acetic

Common Descriptors:

- Vinegar
- Solvent

Chemically:

- An organic acid

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Thanks for coming!

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