

**TASTING TERROIR: AROMA AND FLAVOR
SENSORY ANALYSIS OF MALTED BARLEY FOR
CRAFT BREWING AND DISTILLING**

Laura Lewis and Evan Craine

AAG Annual Meeting

April 5, 2019

Washington, D.C.



Samples

CDC-Copeland = 162

117.17 = 328

120.14 = 680

120.17 = 951





951

11 COMPLETED TASTINGS

ADD TASTERS

VISUAL

AROMAS

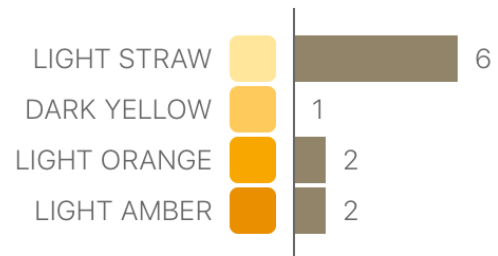
TASTES

MOUTHFEEL

OVERALL

- COLOR LIGHT STRAW
- PARTICULATE SIZE NONE
- HAZE CLEAR

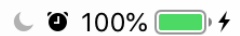
COLOR



951: 120.17



09:41



Finalize

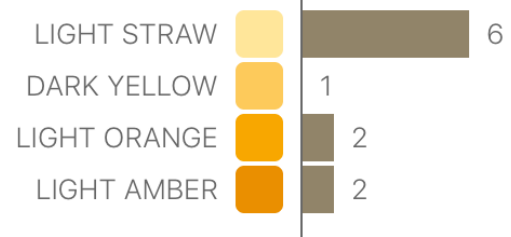


HAZE

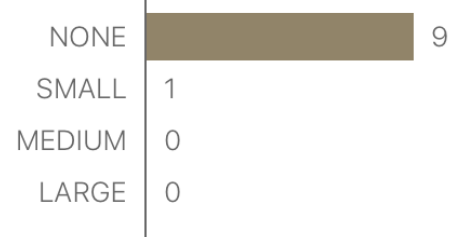
CLEAR

951: 120.17

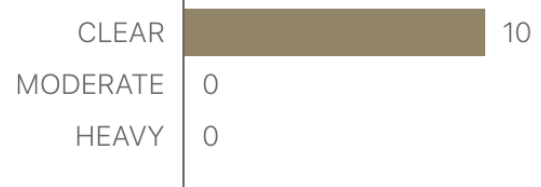
COLOR



PARTICULATE SIZE



HAZE





951

11 COMPLETED TASTINGS

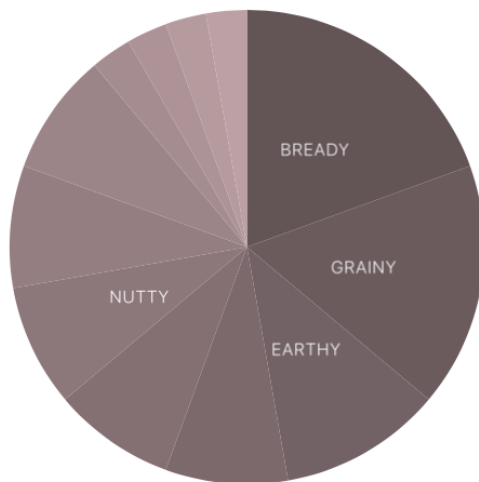
ADD TASTERS

VISUAL

AROMAS

TASTES

MOUTHFEEL



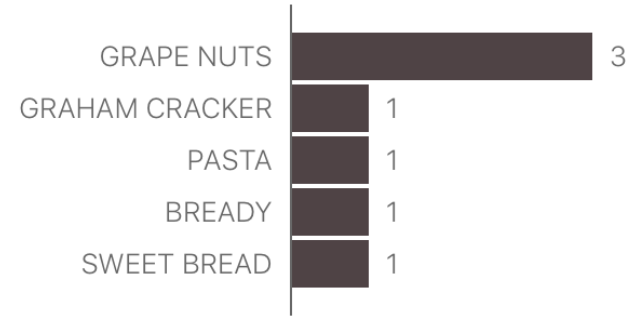
BREADY



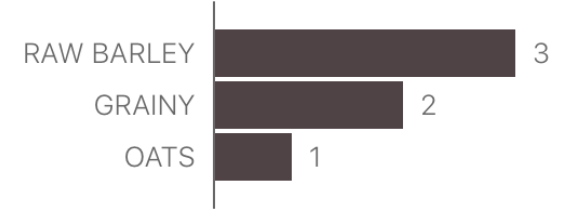
951: 120.17

951: 120.17

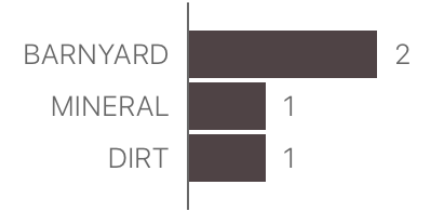
BREADY



GRAINY



EARTHY



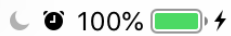
FLORAL



GRASSY



09:41



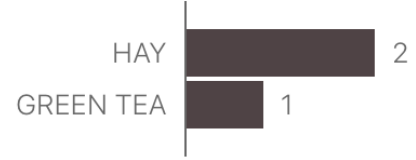
Finalize

951: 120.17

FLORAL



GRASSY



NUTTY



SWEET AROMATIC



VEGETAL



951: 120.17

VEGETAL



DAIRY



FRUITY



ROTTEN



SPICY





VISUAL

AROMAS

TASTES

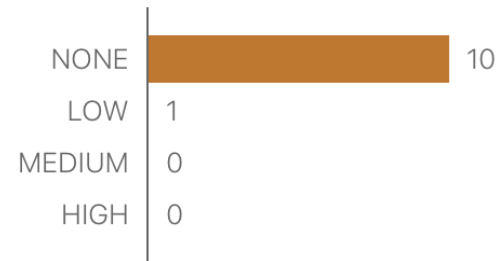
MOUTHFEEL

95 I: 120.17

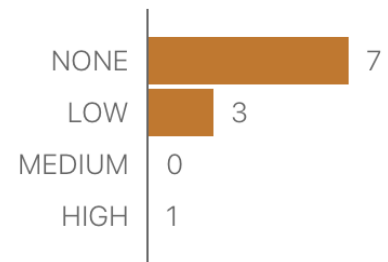
OVERALL

- SOUR NONE
- BITTER NONE
- SWEET MEDIUM

SOUR



BITTER



951

11 COMPLETED TASTINGS

ADD TASTERS

VISUAL AROMAS TASTES MOUTHFEEL

OVERALL

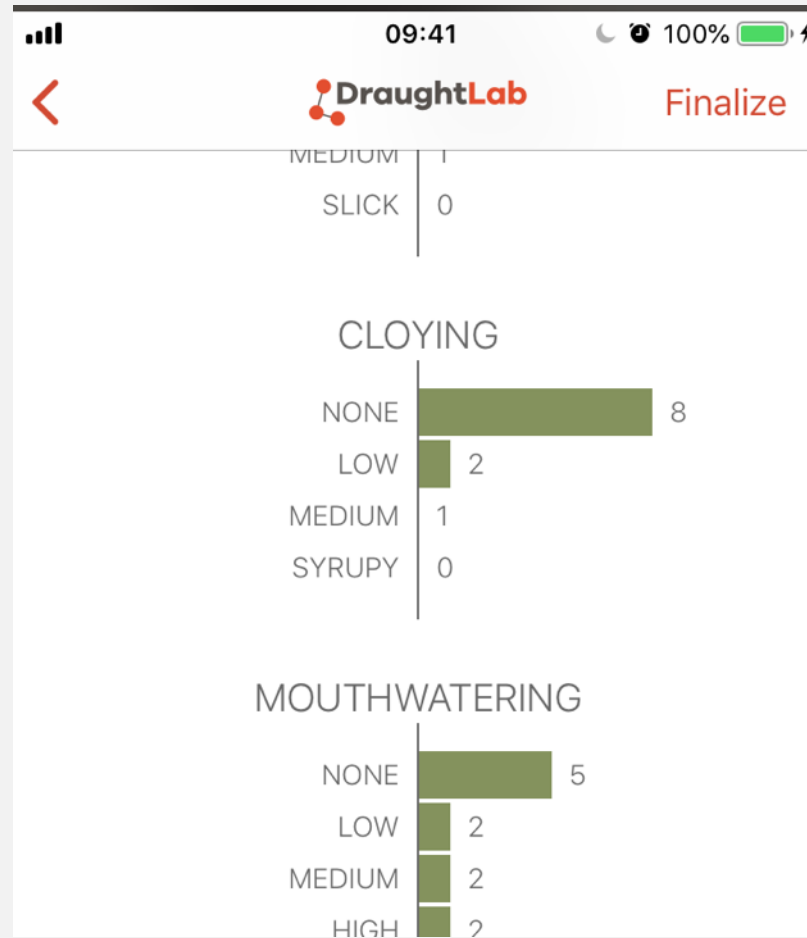
● COATING	LOW
● CLOYING	NONE
● MOUTHWATERING	NONE
● BODY	THIN
● ASTRINGENCY	NONE

COATING



951: 120.17

951: 120.17

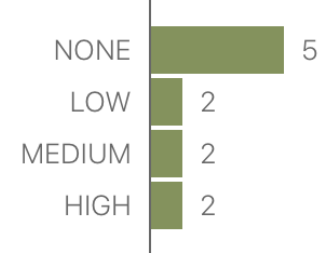


MEDIUM

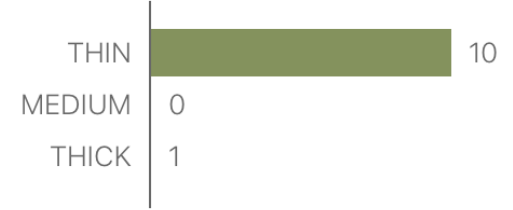
SYRUPY

0

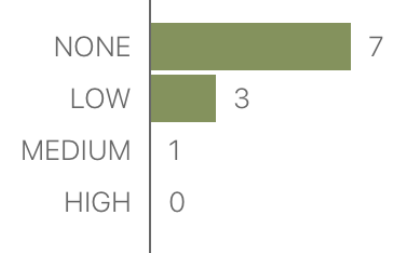
MOUThWATERING



BODY



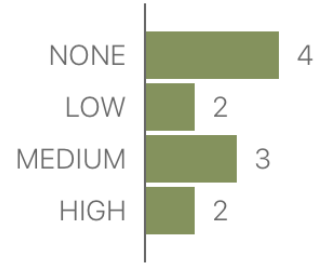
ASTRINGENCY



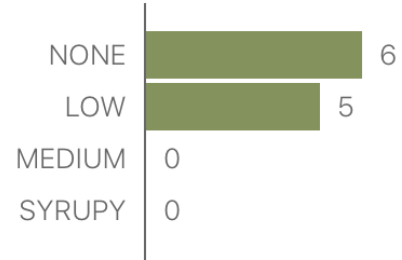
951: 120.17

951: 120.17

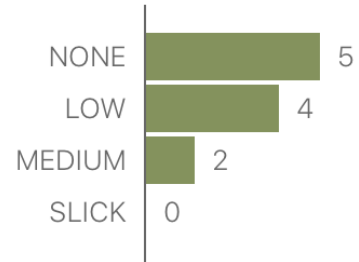
MOUTHWATERING



CLOYING



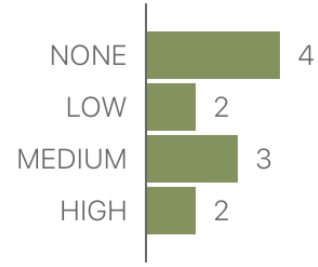
COATING



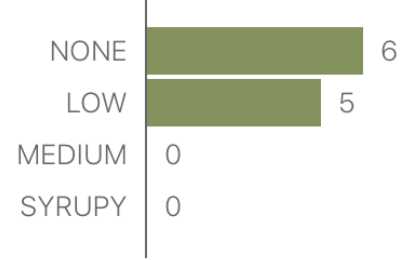


951: 120.17

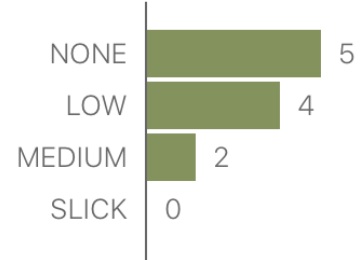
MOUTHWATERING



CLOYING



COATING





680

11 COMPLETED TASTINGS

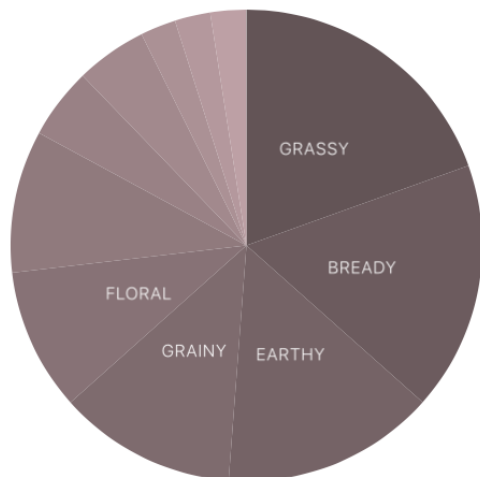
ADD TASTERS

VISUAL

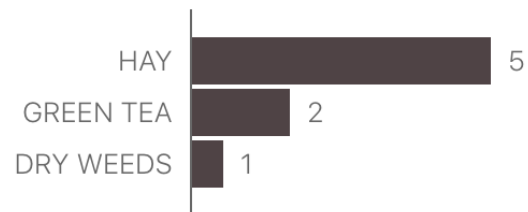
AROMAS

TASTES

MOUTHFEEL



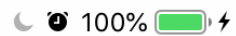
GRASSY



680: 120.14

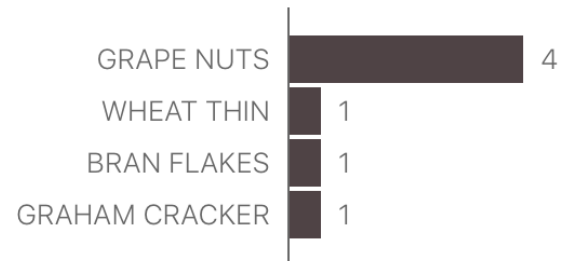


09:41

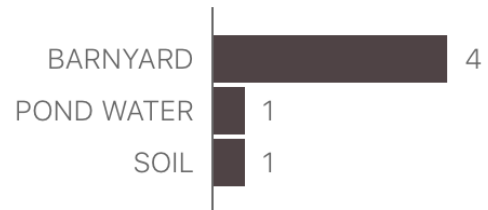


Finalize

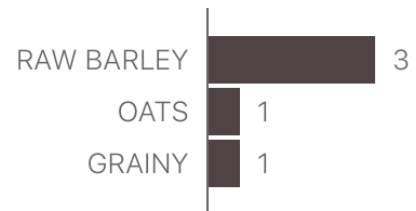
BREADY



EARTHY



GRAINY



FLORAL



680: 120.14



680: 120.14

FRUITY



NUTTY



ROTTEN



STALE



VEGETAL



680

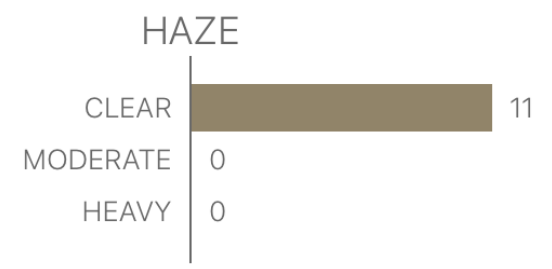
11 COMPLETED TASTINGS

ADD TASTERS

VISUAL AROMAS TASTES MOUTHFEEL

OVERALL

- HAZE CLEAR
- PARTICULATE SIZE NONE
- COLOR DARK YELLOW

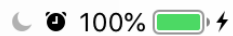


PARTICULATE SIZE

680: 120.14



09:41



Finalize

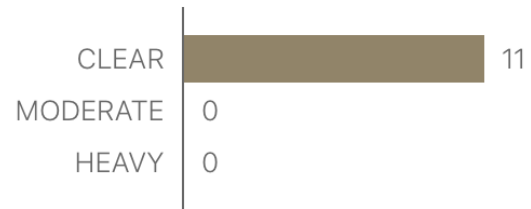
COLOR

DARK YELLOW

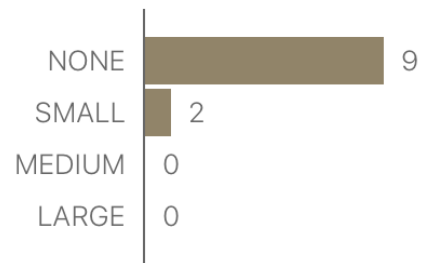


680: 120.14

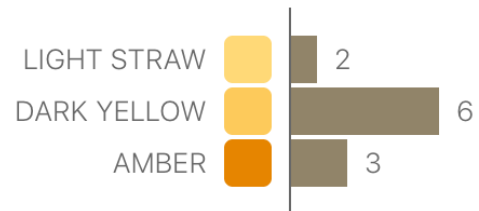
HAZE



PARTICULATE SIZE

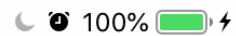


COLOR





09:41



Finalize

680

11 COMPLETED TASTINGS

ADD TASTERS

VISUAL

AROMAS

TASTES

MOUTHFEEL

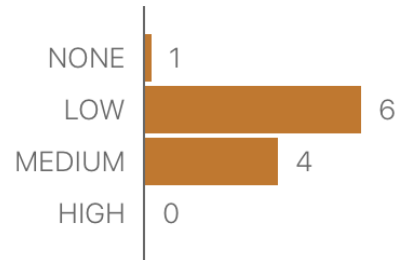
OVERALL

● SWEET LOW

● BITTER NONE

● SOUR NONE

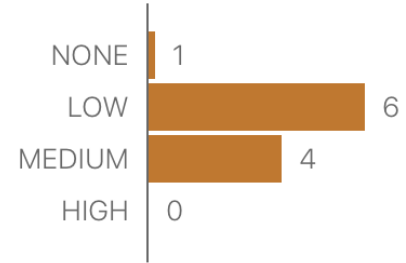
SWEET



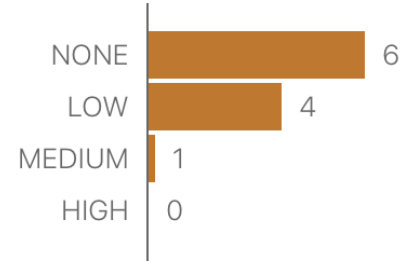
680: 120.14

680: 120.14

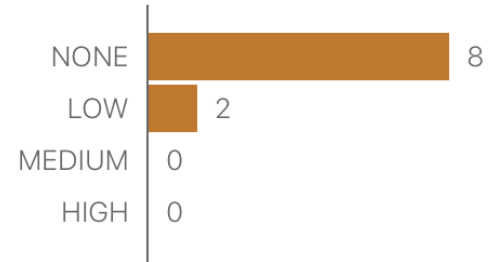
SWEET



BITTER



SOUR



680

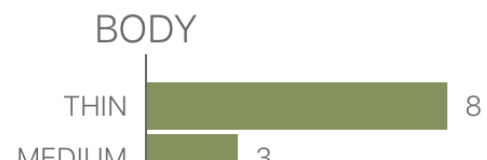
11 COMPLETED TASTINGS

ADD TASTERS

VISUAL AROMAS TASTES MOUTHFEEL

OVERALL

- | | |
|-------------------------------------|------|
| <input type="radio"/> BODY | THIN |
| <input type="radio"/> ASTRINGENCY | NONE |
| <input type="radio"/> MOUTHWATERING | NONE |
| <input type="radio"/> CLOYING | NONE |
| <input type="radio"/> COATING | NONE |



680: 120.14



09:41

100%

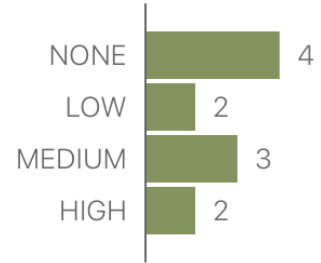


DraughtLab

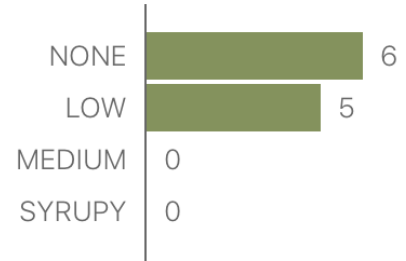
Finalize

680: 120.14

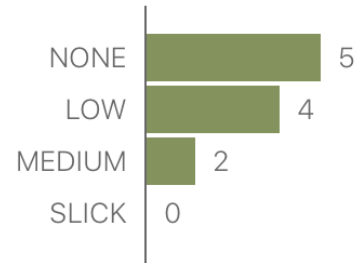
MOUTHWATERING

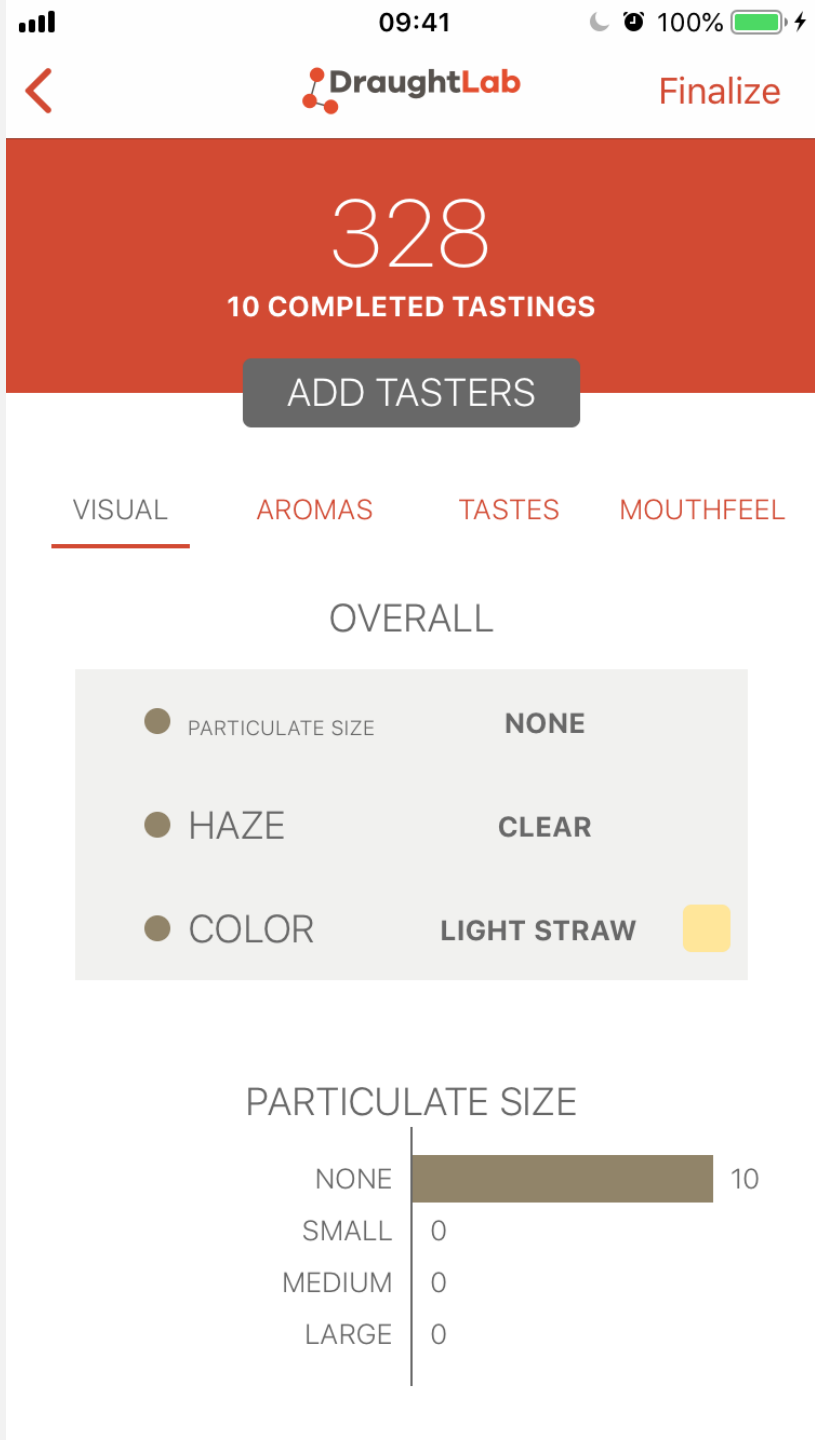


CLOYING



COATING





328: 117.17

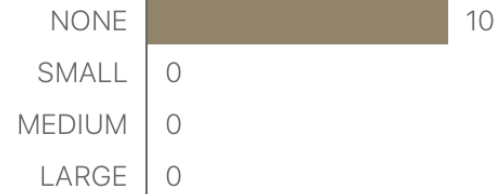


HAZE CLEAR

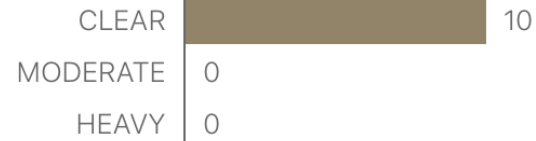
COLOR LIGHT STRAW

328: 117.17

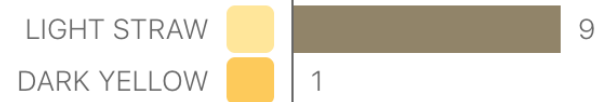
PARTICULATE SIZE



HAZE



COLOR





328

10 COMPLETED TASTINGS

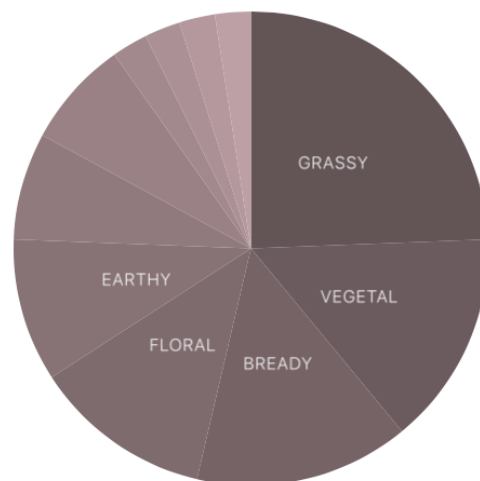
ADD TASTERS

VISUAL

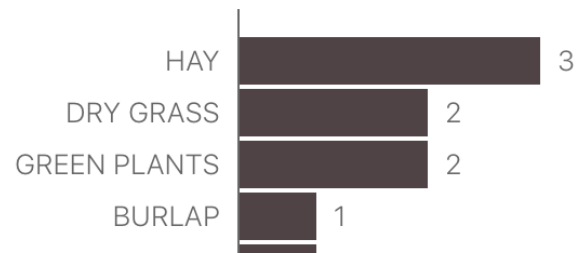
AROMAS

TASTES

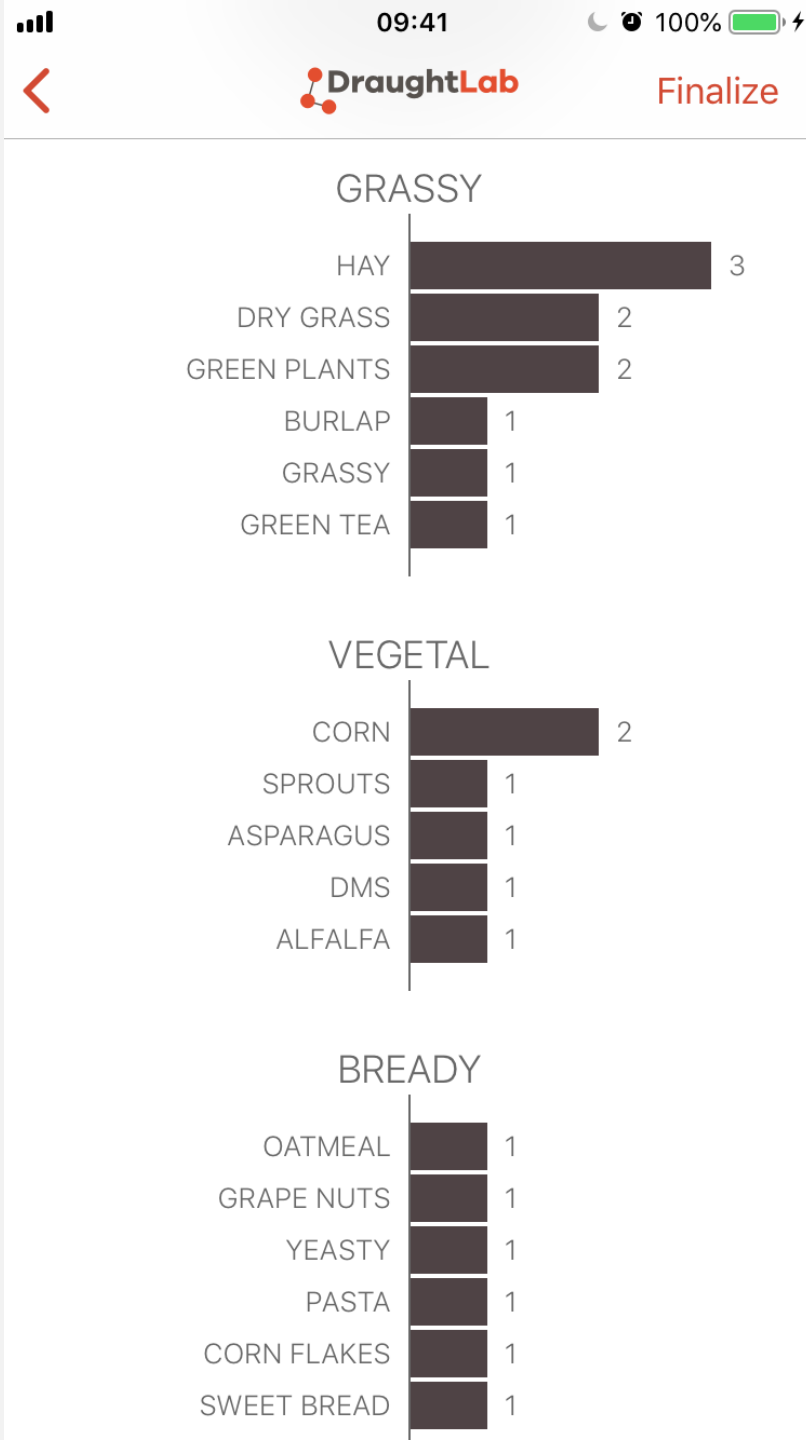
MOUTHFEEL



GRASSY



328: 117.17



328: 117.17



NUTTY



SWEET AROMATIC



FRUITY



GRAINY



METALLIC



ROTTEN



328: 117.17

SWEET AROMATIC

BROWN SUGAR 1

TOFFEE 1

HONEY 1

FRUITY

MELON 1

GRAINY

OATS 1

METALLIC

METALLIC 1

ROTTEN

WET DOG 1

328: 117.17



328

10 COMPLETED TASTINGS

ADD TASTERS

VISUAL

AROMAS

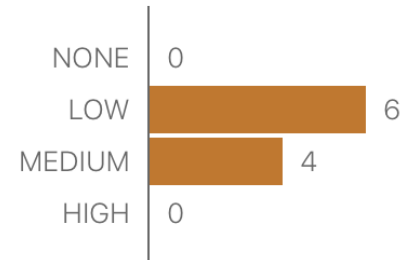
TASTES

MOUTHFEEL

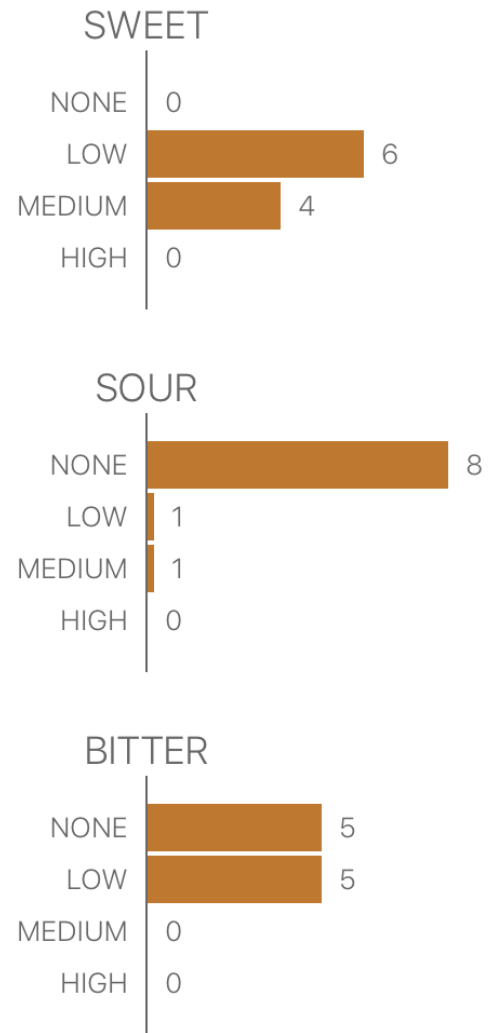
OVERALL

● SWEET	LOW
● SOUR	NONE
● BITTER	NONE

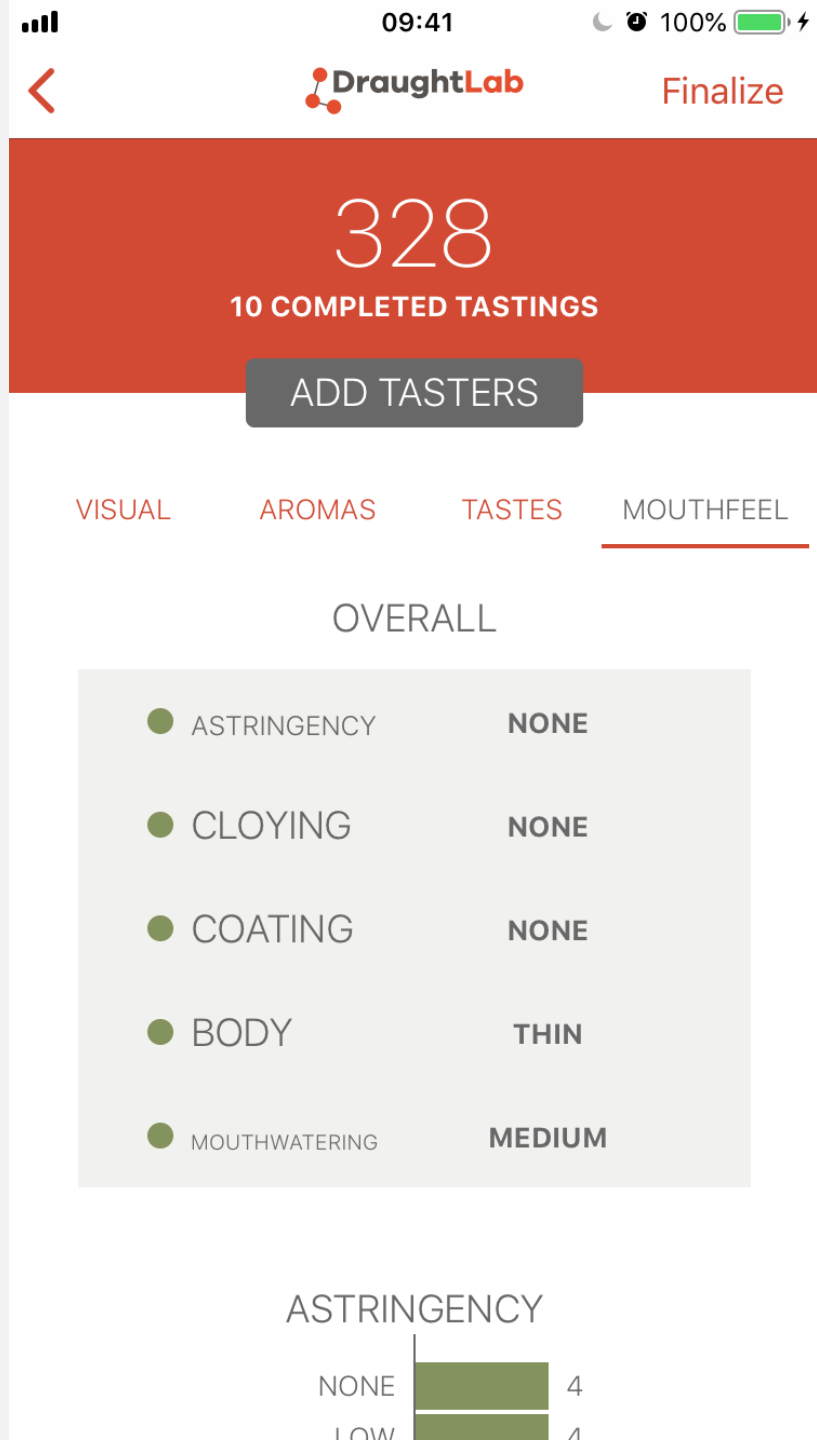
SWEET



328: 117.17



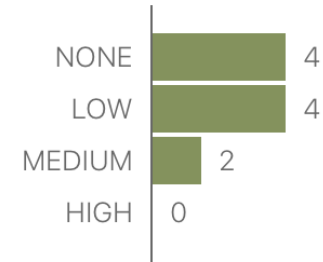
328: 117.17



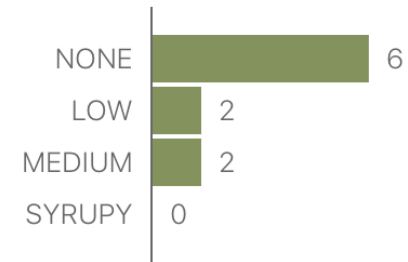
328: 117.17



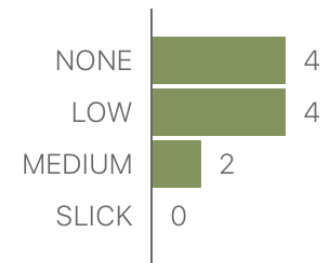
ASTRINGENCY



CLOYING



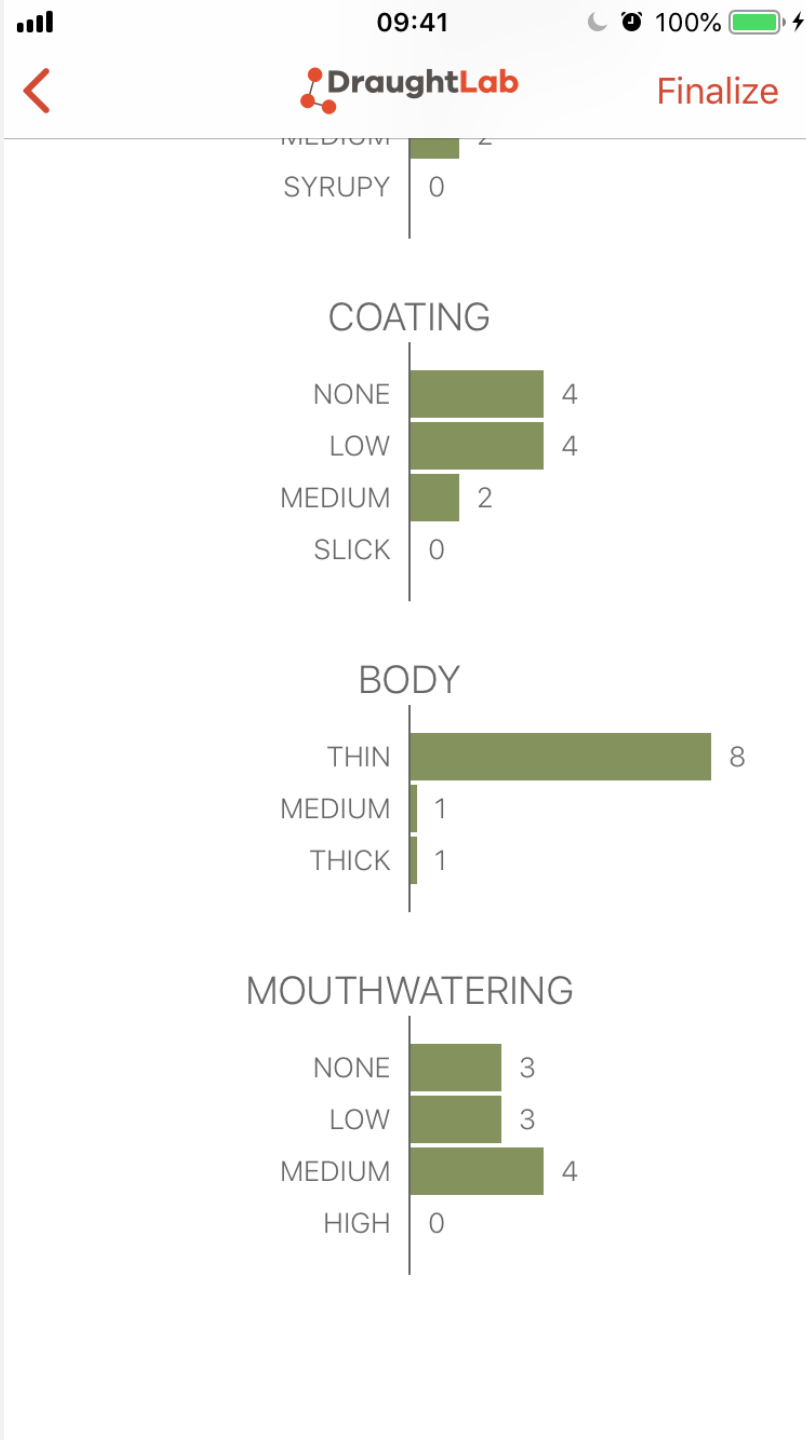
COATING



BODY



328: 117.17



328: 117.17



162

10 COMPLETED TASTINGS

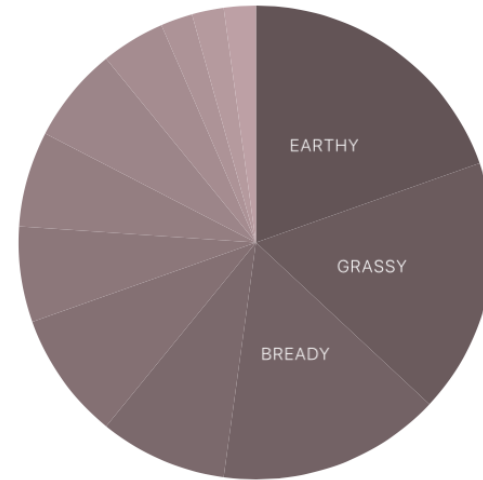
ADD TASTERS

VISUAL

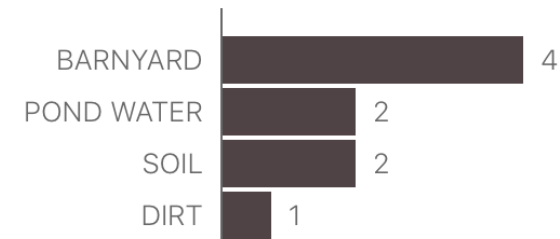
AROMAS

TASTES

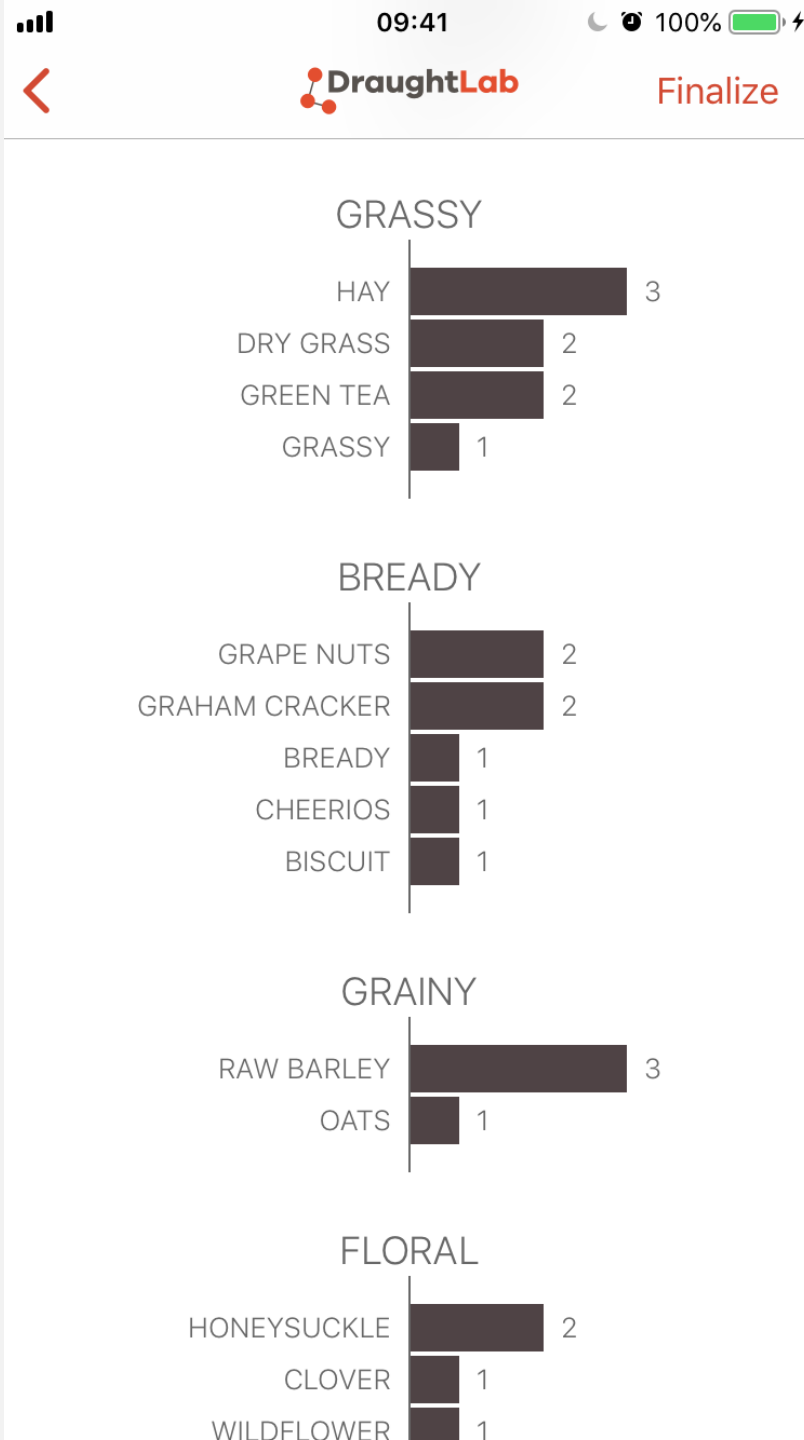
MOUTHFEEL



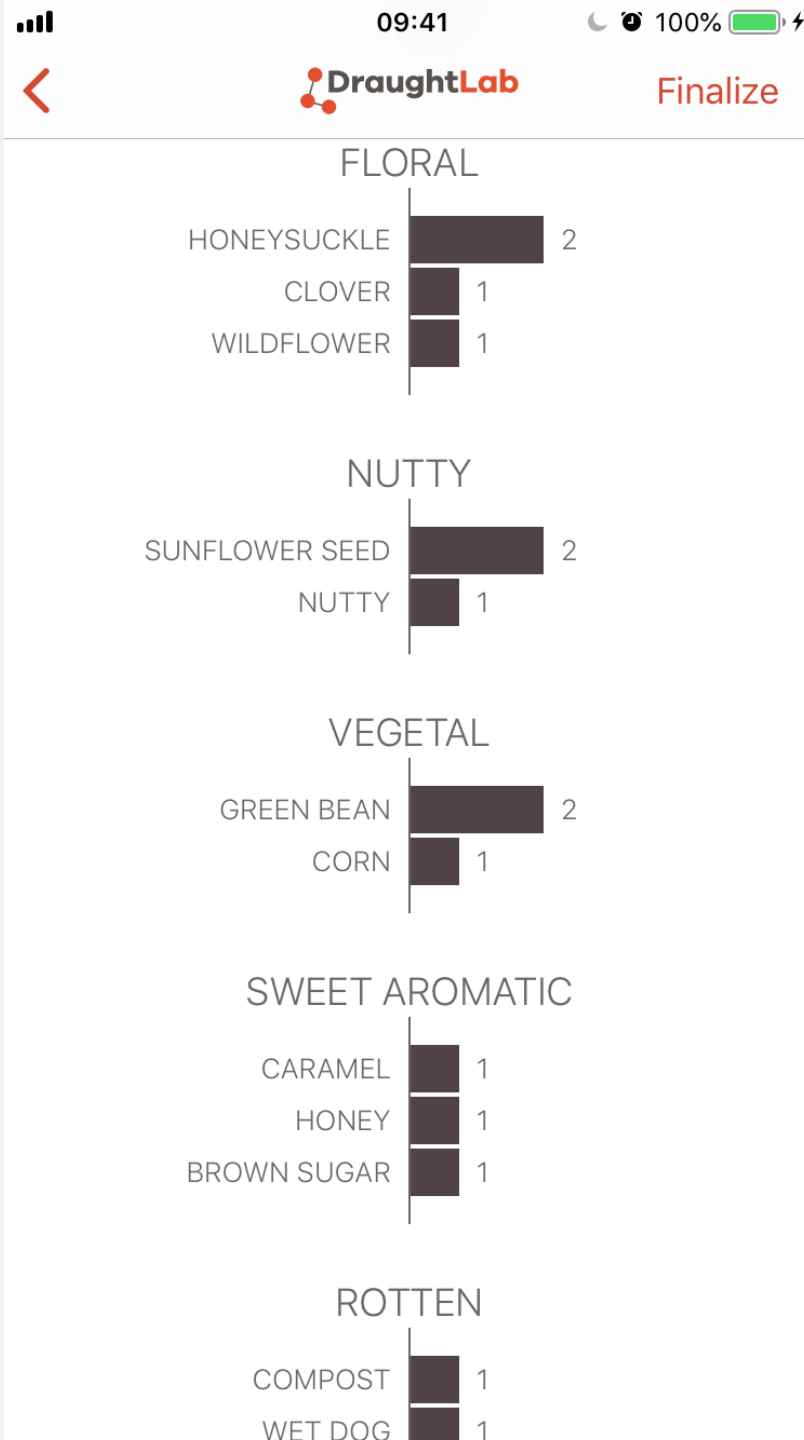
EARTHY



162: CDC-
COPELAND



I 62: CDC-
COPELAND



162: CDC-
COPELAND



SWEET AROMATIC



ROTTEN



FRUITY



SPICY



STALE



I 62: CDC-
COPELAND



162

10 COMPLETED TASTINGS

ADD TASTERS

VISUAL

AROMAS

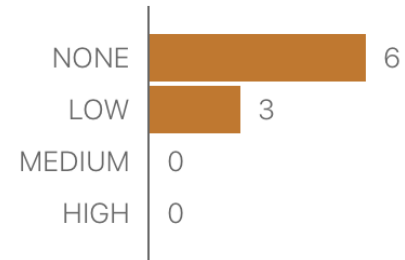
TASTES

MOUTHFEEL

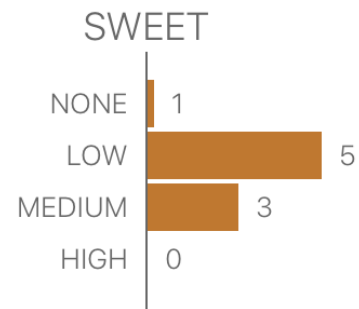
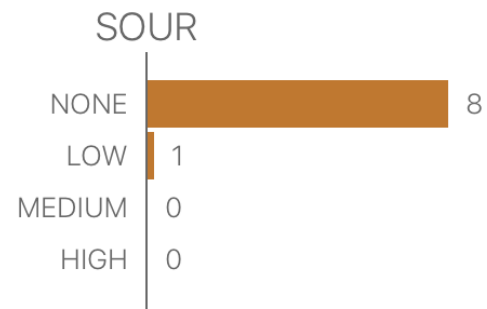
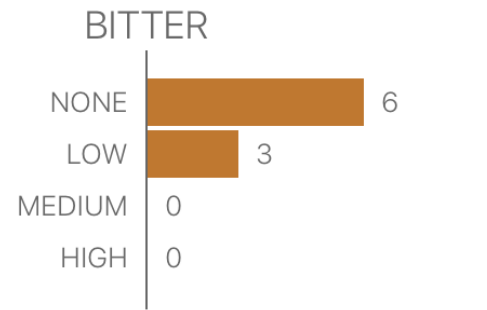
OVERALL

● BITTER	NONE
● SOUR	NONE
● SWEET	LOW

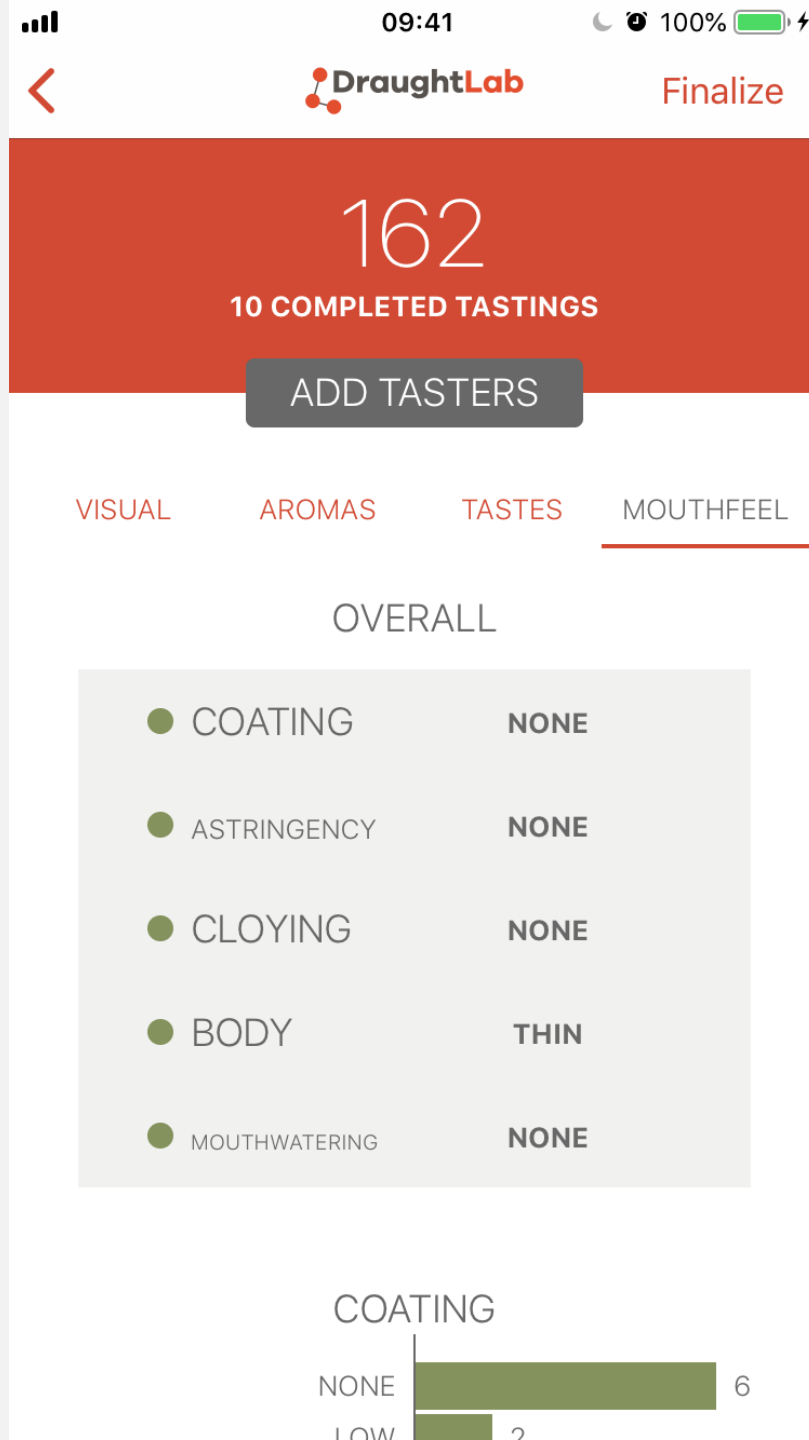
BITTER



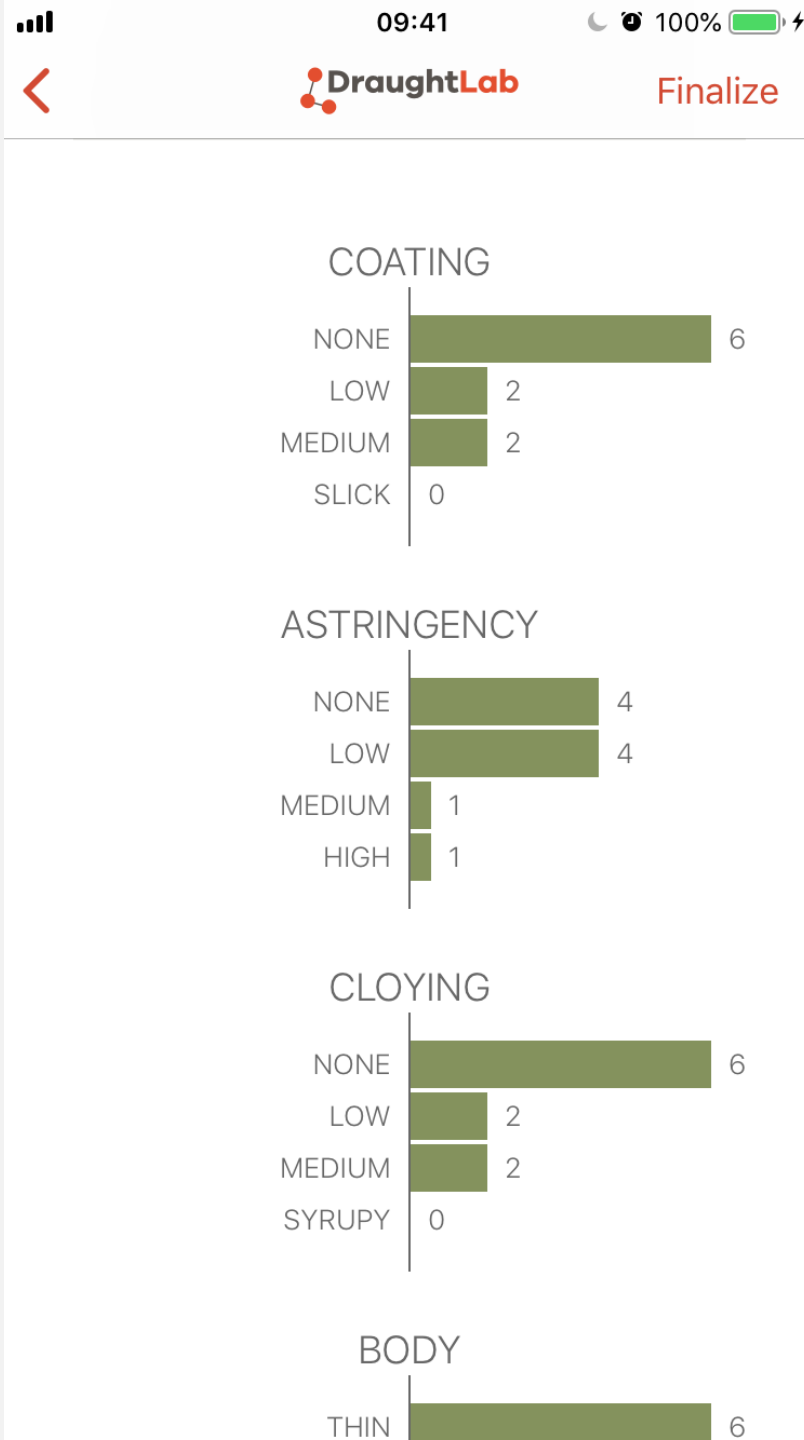
162: CDC-
COPELAND



I 62: CDC-
COPELAND



162: CDC-
COPELAND

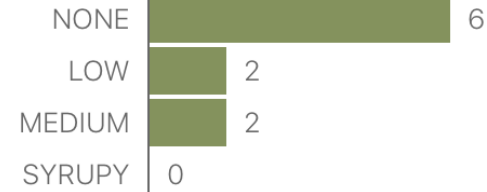


I 62: CDC-
COPELAND

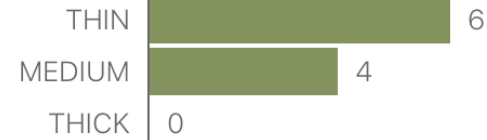


MEDIUM 1
HIGH 1

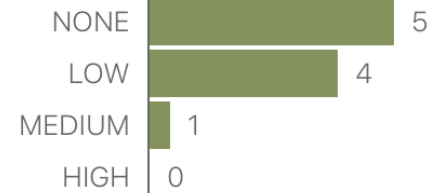
CLOYING



BODY



MOUTHWATERING



162: CDC-
COPELAND



162

10 COMPLETED TASTINGS

ADD TASTERS


VISUAL

AROMAS

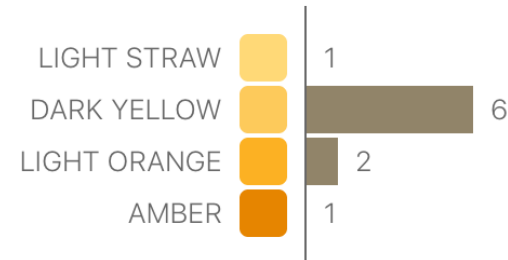
TASTES

MOUTHFEEL

OVERALL

COLOR	DARK YELLOW	
PARTICULATE SIZE	NONE	
HAZE	CLEAR	

COLOR



162: CDC-
COPELAND