LIS 4317 Final Project

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The Assignment

The Project outline

Each student in the class will create his/her visual project. The student will share the link on Canvas. The grade for the final project will be scored based on your instructor and your classmates peer review comments and grades.

Objectives

The purpose of this project is to apply what you've learned in this class: design and statistical analysis apparatus. Your project needs to capture any type of data based on your interest and utilize plot.ly, Tableau or Rstudio. The software you picked has to be covered in class in order to tell a story of your data analysis you selected. You can employ any of the techniques and practices we outline in the class. From Time series analysis, part to whole, ranking, deviation analysis, distribution, correlation, multivariate, and even promising trends as discussed in Chapter 13 in our textbook.

Step 1. Begin searching for a dateset that captivates your interest. Your dataset should contain at least 50 observations and 5 to 20 variables.

Step 2. You will provide a written documentation of your project objectives and accomplishments that will include a general research question and objectives. Those questions will contain your underlying theme of your project as outline below.

Short summary:

Problem description: Give a brief but precise description or definition of the problem or hypothesis you set to evaluate. Related work: How does this problem and the method relate to the problems/methods have addressed in the Provide example of existing visual analytics that you liked. Solution: How did you solve the problem? Describe the technical approach. Tell us what methodology you will take: Time series analysis, part to whole, ranking, deviation analysis, distribution, correlation, multivariate, and even promising trends.

Step 3. Create a visualization of your data and discussion to your output. You can use any of the apps we covered in the class including: plot.ly, Tableau, RStudio and Python.

My Information and Code

I have decided to use the Beer Profile and Ratings Dataset from Kaggle: https://www.kaggle.com/ruthgn/beer-profile-and-ratings-data-set

I will read in the csv file "beer_profile_and_ratings.csv" and save this as beers.

```
## 5 Sleigh'r Dark Doýble Alt Ale Altbier
                             Sticke Altbier
##
                                                 Brewery
## 1
                                    Alaskan Brewing Co.
## 2
                                 Long Trail Brewing Co.
                                 Long Trail Brewing Co.
## 4 Uerige Obergärige Hausbrauerei GmbH / Zum Uerige
                                Ninkasi Brewing Company
## 6 Uerige Obergärige Hausbrauerei GmbH / Zum Uerige
##
                                                            Beer.Name..Full.
## 1
                                           Alaskan Brewing Co. Alaskan Amber
## 2
                                           Long Trail Brewing Co. Double Bag
## 3
                                      Long Trail Brewing Co. Long Trail Ale
## 4 Uerige Obergärige Hausbrauerei GmbH / Zum Uerige Uerige Doppelsticke
## 5
                      Ninkasi Brewing Company Sleigh'r Dark Doüble Alt Ale
## 6
           Uerige Obergärige Hausbrauerei GmbH / Zum Uerige Uerige Sticke
##
## 1
## 2 Notes:This malty, full-bodied double alt is also known as a\200ceStickebiera\200\235 a\200" German
## 3
## 4
## 5
## 6
##
     ABV Min.IBU Max.IBU Astringency Body Alcohol Bitter Sweet Sour Salty Fruits
## 1 5.3
              25
                      50
                                        32
                                                  9
                                                        47
                                                              74
                                                                    33
                                                                           0
                                   13
## 2 7.2
              25
                       50
                                                        33
                                                                                 24
                                   12
                                        57
                                                 18
                                                              55
                                                                    16
                                                                           0
## 3 5.0
              25
                       50
                                   14
                                        37
                                                  6
                                                        42
                                                               43
                                                                    11
                                                                           0
                                                                                 10
## 4 8.5
              25
                       50
                                   13
                                        55
                                                 31
                                                        47
                                                              101
                                                                    18
                                                                           1
                                                                                 49
## 5 7.2
              25
                      50
                                   25
                                        51
                                                 26
                                                        44
                                                               45
                                                                     9
                                                                                 11
                                                                           1
                                   22
                                                                    25
## 6 6.0
              25
                       50
                                        45
                                                 13
                                                        46
                                                               62
                                                                           1
                                                                                 34
##
     Hoppy Spices Malty review_aroma review_appearance review_palate review_taste
```

```
## 1
        57
                 8
                      111
                              3.498994
                                                  3.636821
                                                                  3.556338
                                                                                3.643863
                              3.798337
## 2
        35
                12
                       84
                                                  3.846154
                                                                  3.904366
                                                                                4.024948
## 3
        54
                 4
                       62
                              3.409814
                                                  3.667109
                                                                  3.600796
                                                                                3.631300
## 4
        40
                16
                              4.148098
                      119
                                                  4.033967
                                                                  4.150815
                                                                                4.205163
## 5
        51
                20
                              3.625000
                                                  3.973958
                       95
                                                                  3.734375
                                                                                3.765625
                 4
## 6
        60
                      103
                               4.007937
                                                  4.007937
                                                                  4.087302
                                                                                4.192063
     review overall number of reviews
##
## 1
            3.847082
                                     497
## 2
            4.034304
                                     481
## 3
            3.830239
                                     377
## 4
            4.005435
                                     368
```

96

315

5

6

3.817708

4.230159

```
##
      ï..Name
                          Style
                                             Brewery
                                                              Beer.Name..Full.
##
   Length:3197
                       Length:3197
                                           Length:3197
                                                              Length:3197
   Class : character
                       Class : character
                                           Class : character
                                                              Class : character
   Mode :character
##
                       Mode :character
                                          Mode :character
                                                              Mode :character
##
##
##
##
   Description
                            ABV
                                            Min.IBU
                                                            Max.IBU
   Length: 3197
                              : 0.000
                                              : 0.00
                                                         Min. : 0.00
##
                       Min.
                                        Min.
   Class : character
                       1st Qu.: 5.000
                                                         1st Qu.: 25.00
##
                                         1st Qu.:15.00
                       Median : 6.000
   Mode : character
                                         Median :20.00
                                                         Median: 35.00
##
                       Mean
                              : 6.527
                                         Mean
                                              :21.18
                                                         Mean : 38.99
                       3rd Qu.: 7.600
                                         3rd Qu.:25.00
##
                                                         3rd Qu.: 45.00
##
                       Max.
                              :57.500
                                         Max.
                                               :65.00
                                                         Max.
                                                                :100.00
##
                         Body
                                         Alcohol
                                                           Bitter
     Astringency
##
   Min.
          : 0.00
                    Min.
                         : 0.00
                                            : 0.00
                                                       Min.
                                                             : 0.00
##
    1st Qu.: 9.00
                    1st Qu.: 29.00
                                     1st Qu.: 6.00
                                                       1st Qu.: 17.00
   Median :14.00
##
                    Median: 40.00
                                     Median : 11.00
                                                       Median : 31.00
   Mean
          :16.52
                          : 46.13
                                     Mean
                                           : 17.06
                                                       Mean
                                                             : 36.36
##
                    Mean
    3rd Qu.:21.00
                                     3rd Qu.: 22.00
##
                    3rd Qu.: 58.00
                                                       3rd Qu.: 52.00
           :81.00
                                            :139.00
##
   Max.
                    Max.
                           :175.00
                                     Max.
                                                       Max.
                                                              :150.00
##
        Sweet
                          Sour
                                          Salty
                                                            Fruits
##
   Min.
          : 0.00
                            : 0.00
                                             : 0.000
                                                               : 0.00
                     Min.
                                      Min.
                                                        Min.
    1st Qu.: 33.00
                     1st Qu.: 11.00
                                       1st Qu.: 0.000
                                                        1st Qu.: 12.00
##
                     Median : 22.00
##
   Median: 54.00
                                       Median : 0.000
                                                        Median: 29.00
   Mean : 58.27
                     Mean
                           : 33.15
                                       Mean : 1.017
                                                        Mean : 38.53
   3rd Qu.: 77.00
                     3rd Qu.: 42.00
##
                                       3rd Qu.: 1.000
                                                        3rd Qu.: 60.00
##
   Max.
           :263.00
                     Max.
                            :284.00
                                       Max.
                                              :48.000
                                                        Max.
                                                               :175.00
##
        Норру
                         Spices
                                          Malty
                                                         review aroma
##
   Min.
         : 0.00
                     Min. : 0.00
                                       Min.
                                             : 0.00
                                                        Min.
                                                               :1.510
   1st Qu.: 18.00
                     1st Qu.: 4.00
                                       1st Qu.: 45.00
##
                                                        1st Qu.:3.423
##
   Median: 33.00
                     Median: 10.00
                                       Median: 73.00
                                                        Median :3.720
##
   Mean
          : 40.92
                                       Mean
                     Mean
                           : 18.35
                                             : 75.33
                                                        Mean
                                                               :3.639
##
   3rd Qu.: 56.00
                     3rd Qu.: 23.00
                                       3rd Qu.:103.00
                                                        3rd Qu.:3.978
##
   Max.
           :172.00
                     Max.
                            :184.00
                                       Max.
                                              :239.00
                                                        Max.
                                                               :5.000
##
   review_appearance review_palate
                                       review_taste
                                                       review_overall
   Min.
           :1.571
                      Min.
                            :1.286
                                       Min.
                                             :1.214
                                                       Min.
                                                              :1.136
##
   1st Qu.:3.605
                      1st Qu.:3.470
                                       1st Qu.:3.500
                                                       1st Qu.:3.567
##
   Median :3.833
                      Median :3.742
                                       Median :3.792
                                                       Median :3.830
##
   Mean
           :3.754
                      Mean
                             :3.660
                                       Mean
                                              :3.702
                                                       Mean
                                                              :3.748
   3rd Qu.:4.000
                      3rd Qu.:3.966
                                       3rd Qu.:4.033
                                                       3rd Qu.:4.033
##
   Max.
           :4.667
                      Max.
                             :5.000
                                      Max.
                                              :5.000
                                                       Max.
                                                              :5.000
##
   number of reviews
##
   Min.
         : 1.0
   1st Qu.: 23.0
   Median: 93.0
##
   Mean
          : 233.3
##
   3rd Qu.: 284.0
##
   Max.
           :3290.0
```

Exploring and Cleaning the Data

First, we need to narrow this dataset down for our purposes. There are currently 3197 observations.

We remove some fields that we don't need. We will remove Description and the Min.IBU and Max.IBU.

Then we will filter this to only select Styles. I have chosen 8 beer styles that I enjoy. They are: Blonde Ale - Belgian Cream Ale Lager - American Pumpkin Beer Red Ale - Irish Stout - Irish Dry Stout - Sweet / Milk Wheat Beer - Hefeweizen

This brings us down to 248 observations.

```
library(dplyr)
```

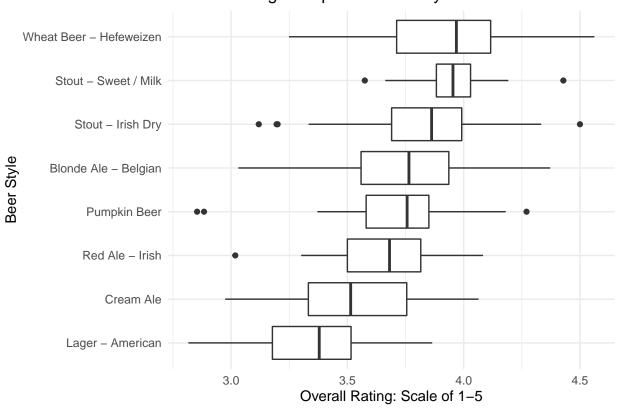
```
##
## Attaching package: 'dplyr'
## The following objects are masked from 'package:stats':
##
##
       filter, lag
## The following objects are masked from 'package:base':
##
##
       intersect, setdiff, setequal, union
beers <- beers[,-7:-8]
beers <- beers[,-5]
beers <- beers %>%
  rename(Name = i..Name, FullBeerName = Beer.Name..Full.)
beers_filtered <- beers %>%
  filter(Style %in% c("Blonde Ale - Belgian", "Cream Ale", "Lager - American",
                      "Pumpkin Beer", "Red Ale - Irish", "Stout - Irish Dry",
                      "Stout - Sweet / Milk", "Wheat Beer - Hefeweizen"))
top_beers <- beers_filtered %>%
  arrange(desc(review_overall))%>%
  top_n(n = 10, review_overall)
topABVbeers <- beers_filtered %>%
  arrange(desc(ABV))%>%
  top_n(n = 10, ABV)
```

Plots

I chose to create plots showing the top 10 beers by overall rating and the top 10 beers by ABV. I also created a box plot showing the range of the overall rating by beer style for the 8 selected styles and a linear regression line showing the ABV for each beer style.

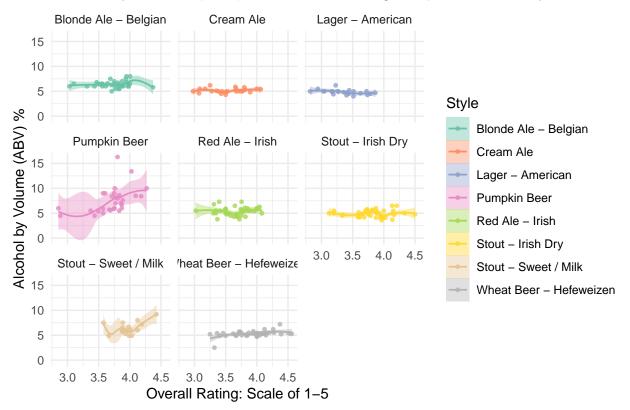
```
library(ggplot2)
library(stringr)
library(forcats)
```

Overall Ratings of Specific Beer Styles

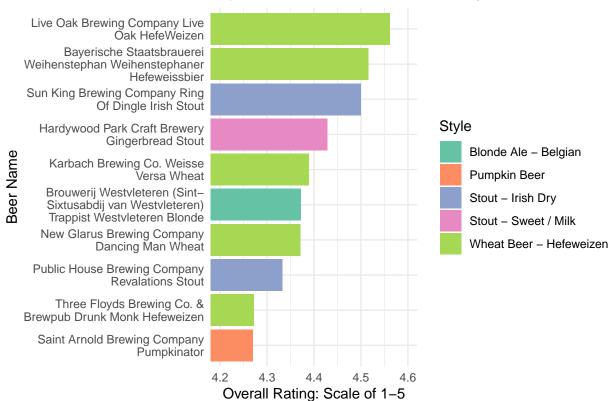


'geom_smooth()' using method = 'loess' and formula 'y ~ x'

Alcohol by Volume (ABV) and Overall Rating of Specific Beer Styles







```
topABVbeers %>%
  mutate(Beer = fct_reorder(FullBeerName,ABV))%>%
  ggplot(aes(Beer, ABV))+
  geom_col(aes(fill = Style))+
  coord_flip()+
  scale_fill_brewer(palette = "Set2")+
  scale_x_discrete(labels = function(x) str_wrap(x, width = 30))+
  labs(title = "Top 10 Beers by ABV with Beer Style", x = "Beer Name", y = "% ABV")+
  theme_minimal()
```



