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Drinking for Science to Spare Others From the Horrors of Our Mistakes in The Era of JWST*

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ABSTRACT

Anytime one reaches for an alcoholic beverage the thought always crosses ones mind 'Am I really going to be able to tell the difference between this and something else?' We seek to answer this question when it comes to both beer and wine by sampling several different types of 'shitty' beer and a wide range of wine. For the beer section we seek to answer the question of 'if I am stuck at a bar that only has generic macro brews and some local light beer, which should I choose?' For the wine section we tried to see if we could tell the difference between white and red wine while drinking both at room temperature and if there is any correlation with rating and color. Here we present the results of our study in which 16 people participated in drinking wine and 18 people participated in drinking beer.

Keywords: beer, wine

1. INTRODUCTION

Beer and wine are generally considered good social lubricants that many people from all walks of life enjoy. However, we take for granted that the drinks that we know and love will always be available to us, this is not always the case. As many people travel for leisure and work it is good to know that you have a beverage that you can count on to be universally good anywhere you go. Or when trying a new type, brand, or price point for your drink of choice, will you be getting your money's worth. We have sacrificed our Saturday evenings in an attempt to answer these questions for the world. All data and programs used in the analysis of this paper are available on github at https://github.com/dborncamp/ScienceSaturday.

2. TESTING METHODOLOGY

We tested both Beer and Wine to answer our questions in very different ways. In both tests the beverages were randomized using a double blind fashion citation?

2.1. *Wine*

Since our main question on wine is mostly related to tasting the difference between colors, it was important that all participants were blind folded for this test. The *Science Saturday Team* was split up into two groups. One group was seated at a table to sample and was blindfolded while the other group would deliver a randomized sample of wine to them. Each participant was then instructed to taste the wine and raise the right hand if they though it was red wine and left hand if they thought it was white while holding up the number of fingers on their had for their rating. This helped to eliminate the issue of others at the table biasing the individual results. Once all wines were sampled, the groups switched places and the first group served a blindfolded second group samples.

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2.2. *Beer*

Since the question of this experiment was not about color, and most macro brew beer is of similar color, there was no need to blindfold participants. Each beer was poured into a container and each container was given a random letter as a marking. Each participant was given a sheet of with a random listing of beers on it (a through r) with the exception of beer r which was the final beer on everyone's list. All participants were able to freely sample each beer at their leisure provided the stuck to the order on their sheets. The participants only provided ratings and notes on each sample, some chose to try to guess the beers they had just sampled but most did not take notes as they were largely for the participant's own edification.

3. DATA

Some tables.

3.1. *Wine*

3.2. *Beer*

4. RESULTS

Plots and interesting inferences.

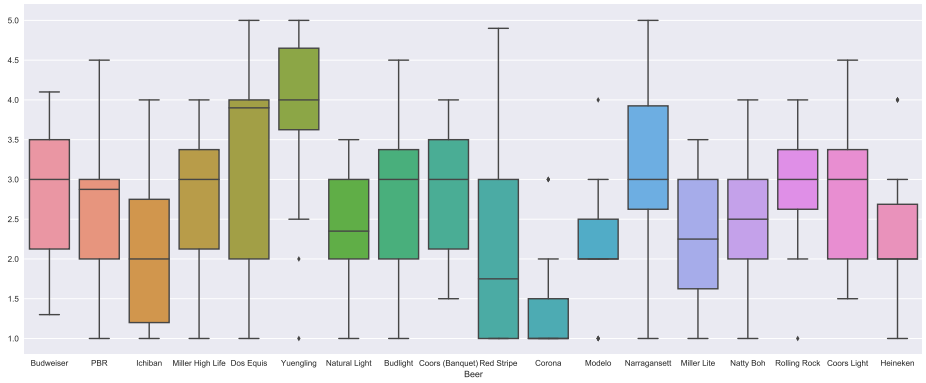

Figure 1. Interesting Beer results. The data comes from Table bla. See InitialBeer notebook for code on making plot.

REFERENCES

Going to be the best paper ever!

Table 1. The beer we drank

Beer	Participant	Budweiser	PBR	Ichiban	Miller High Life	Dos Equis	Yuengling	Natural Light	Budlight	Coors (Banquet)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
1	*Ali*	3	2	2	1	2	4	3	1	2
2	*Alec*	4	3	1	1	1	5	1	2	3
3	*Cara*	2	4	4	3	5	4	2	2	2
4	*Claire*	4.1	3	1.8	2.5	3.8	1	2.2	3.8	3.8
5	*Dave*	2	3	2	2	4	4	3	1	3
6	*Elaine*	3.5	2	1	2.5	1.5	4	3	2	4
7	*Emily*	4	2	1	3	3.5	3.5	3	3	4
8	*Heather*	3	2	2	2	4	5	2	3	2
9	*Jenna*	3.5	3	3	3	4	2	1.5	2	3
10	*Jo*	2.5	2.75	2	3	4	4.7	2	3	2.5
11	*Joe*	3	3	2	4	2	4	2	4	3
12	*Jon*	3	2	1	3	2	4	3	4	2
13	*Jules*	1.3	4.5	3	3.5	4.8	5	3.5	2	1.5
14	*MattD*	3	1	3.5	2	3	3	2	2	3.5
15	*Miranda*	3.5	2	3	4	4	4.5	3	3	3.5
16	*Rachel*	2	1	2	3	2	4	3	3	4
17	*Roberto*	2	3	1	4	4.5	2.5	2.5	3.5	3.5
18	*Tyler*	4	3.5	1.8	4	4.5	4.8	2	4.5	3.5

Red Stripe	Corona	Modelo	Narragansett	Miller Lite	Natty Boh	Rolling Rock	Coors Light	Heineken
(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)
1	3	1	3	1	3	3	2	2
3	1	1	4	1	1	2	2	4
1	2	1	4	2	3	2	3	4
2.4	3	2.2	3.7	3.1	2.5	4	4.3	1.1
2	1	2	4	3	3	3	2	2
1	1.5	3	1.5	2	2	3	3.5	2
1	1.5	2	2.5	3	3.5	3	3	2
3	1	1	5	3	2	4	3	1
1.5	1	2.5	3.5	2	3	2.5	1.5	2.5
3	1.5	2	1	3.5	2.5	3.5	4.5	2.75
3	1	2	3	1	1	4	3	2
2	1	2	2	3	2	3	3	2
3	1	4	4	2.9	1	3	3.5	4
1	1	2	2.5	1	2	2.5	3	1
1	1	2	3	3.5	4	3	2	2
1	1	3	3	2	3	4	3	3
1	3	3	3.5	2.5	3	1	1.5	1
4.9	1	2.5	3	1.5	2	3	4	2

Note—Some comments on this table