



# MALT SENSORY: HOME EDITION

Thursday, November 5<sup>th</sup>, 2020

*Bruce Buerger – Education Director*

[www.bjcp.org](http://www.bjcp.org) / [dev.bjcp.org](http://dev.bjcp.org)

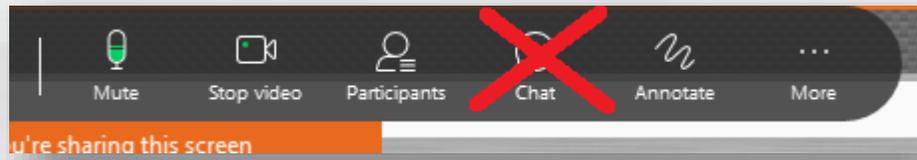
# Brought To You In Part By



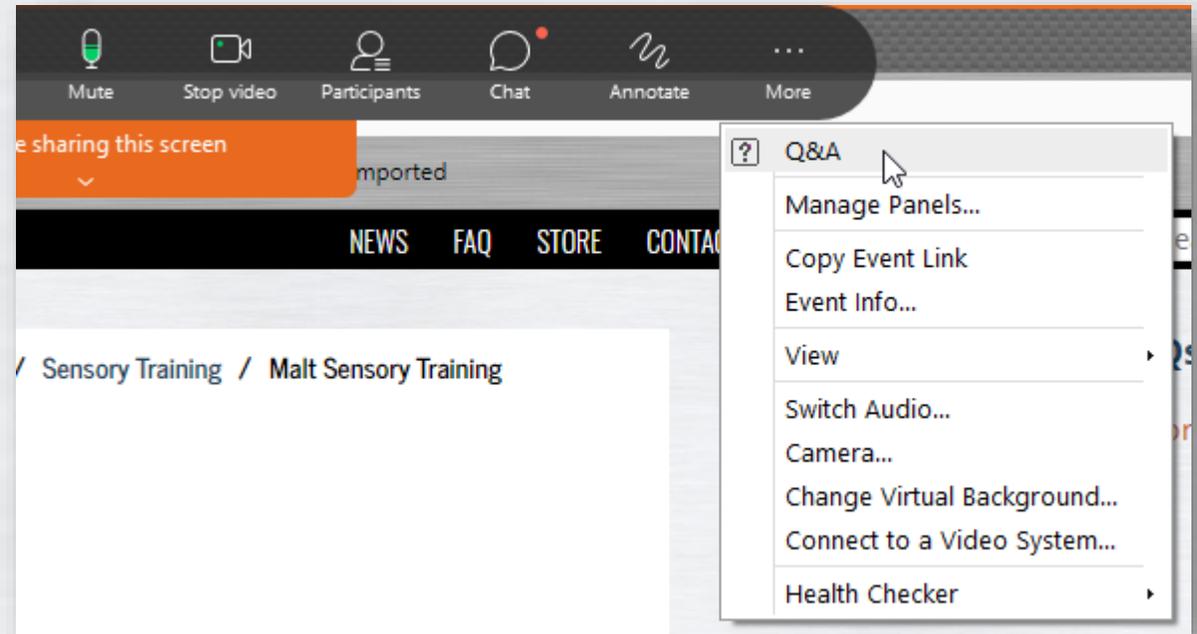
<https://www.homebrewersassociation.org/>

# House Keeping

## Don't Put Questions in the Comments Section



## Please Put Questions in the Q&A Section



**You will be prompted for feedback when you leave the meeting. We'd appreciate your feedback so we can make things better for future presentations.**



# What We're Going To Cover

- Why Did We Do This?
- Objectives & Expectations
- What's Needed & Wort Prep Methods
- Walk through samples:
  - Maris Otter
  - Cara Munich III
- Group Setting Considerations
- Filling In A Score Sheet
- BJCP Credit & Parting Thoughts
- Questions From The Q&A Section

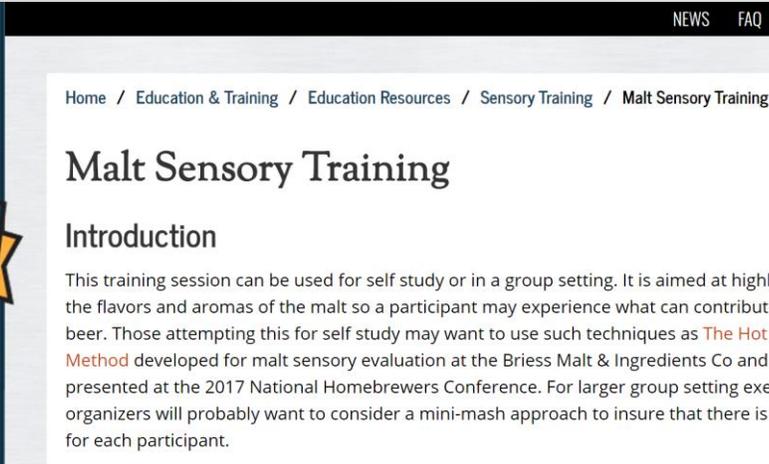


# Why Did We Do This?

- Need for more sensory training opportunities.
  - Siebel Kits
  - Malt Sensory
  - Hop Sensory
- Benefits homebrewers as well as potential or existing judges.
- Need something ingredient focused.
- Need something easy enough that people can do themselves.
- Vocabulary building exercise.
- Emphasize the communication of intensity levels.



# Objectives & Expectations

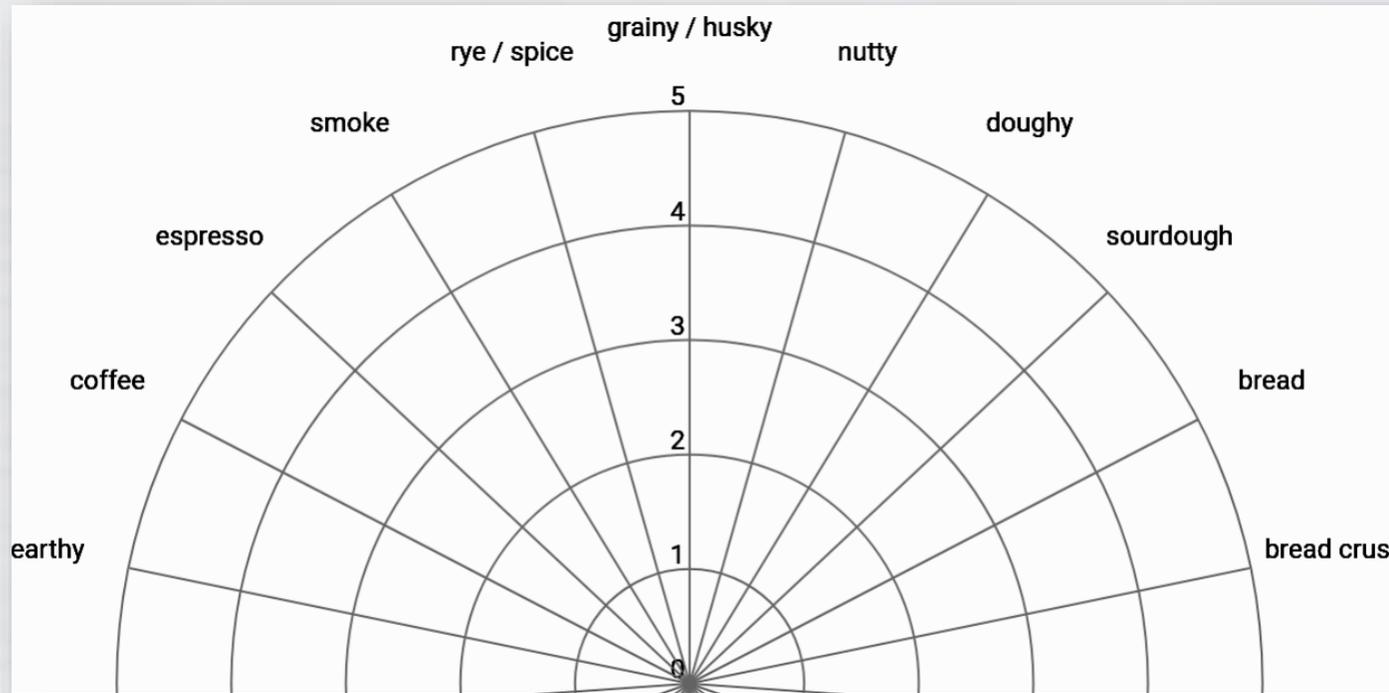


[Link to site.](#)

## Objectives

1. Allow participants to experience the aromas and flavors that different malts can offer to beer.
  2. Help new and existing judges to develop their descriptive vocabulary.
  3. Help new and existing judges to describe the levels of intensity of aromas and flavors.
- It should be noted that discussing mouthfeel as a part of this exercise will provide limited value.
  - The purpose of the exercise is to highlight the malt's flavor and aroma attributes.
  - Astringency could become a part of the discussion however that would be dependent on how the wort is prepared.

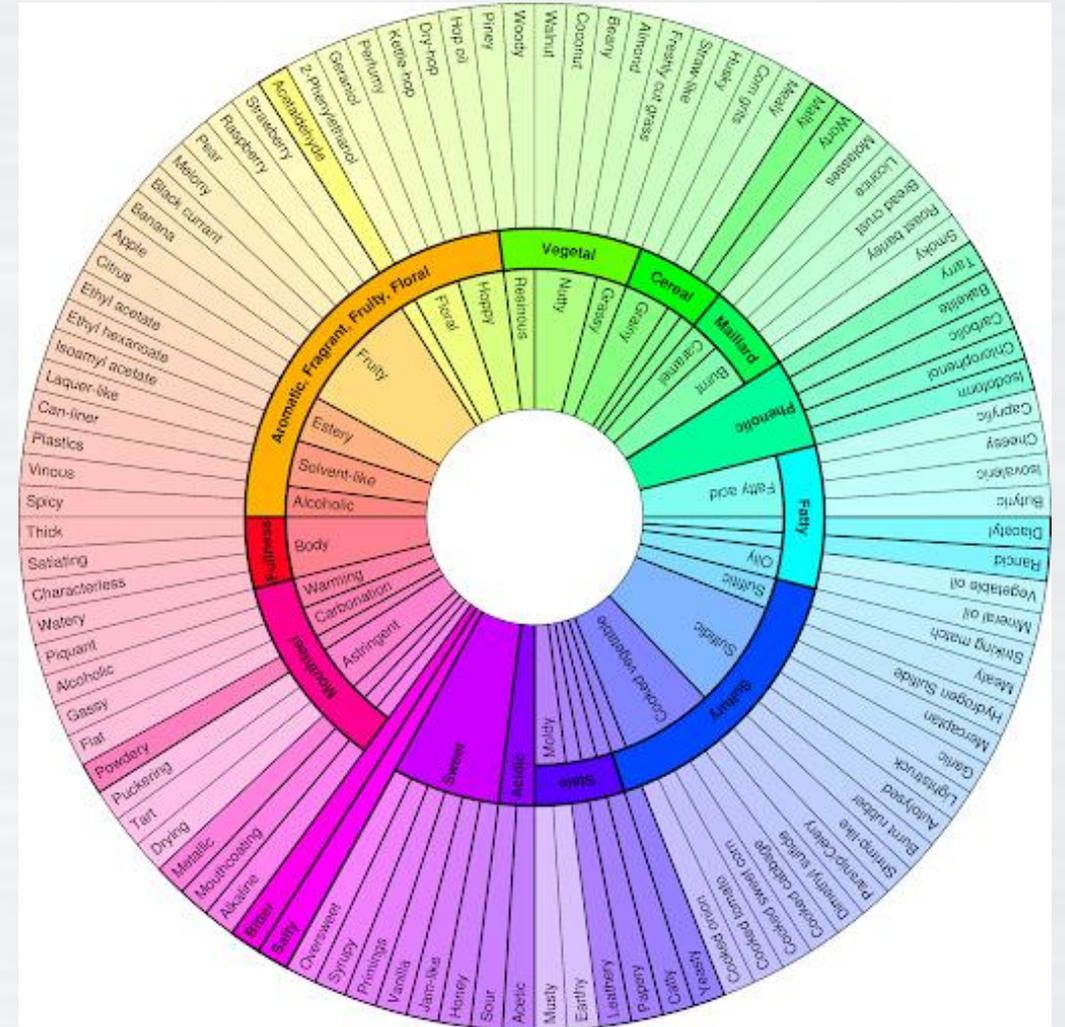
# What's Needed



1. Wort sample(s), approximately 3 to 4 ounces (90 to 120 ml) per participant.
2. Printed double sided copies of the [BJCP Malt Sensory Training Wheel](#). One side of printed wheel will be needed per a malt for each participant.
3. Something to write with.

# Why This Method vs. Beer Flavor Wheel

- Beer Flavor Wheel is a great tool.
- Contains far more descriptors.
- Categorizes the descriptors.
- Challenges:
  - Overload to new evaluators.
  - Harder to mark up with aroma and flavor flags.
  - Does not consider levels of intensity.





# Malt Ratios

Malt Type	Examples	% Base	% Specialty
Base	Two Row, Marris Otter, Pils, Vienna, Munich $\geq 10$ °L	100	0
Specialty Malts $< 100$ °L	Wheat, Caramel/Crystal (20, 40, 60, 80), Caramunich (I, II, III), Rauch, Smoked Wheat, Rye	50	50
Specialty Malts $\geq 100$ °L, $< 350$ °L	Caramel/Crystal 120, Dark Crystal, Special B	75	25
Roasted Specialty Malts $\geq 350$ °L	Chocolate, Roasted Barley, Black, Carafa III	85	15

- Approach taken from the [Hot Steep Method](#).
- Done in order to provide the participant with a real-world example.
- Note that specialty / roasted / dark malts are mixed with a certain amount of a base type malt for each sample.
- 75% / 25% for Specialty  $\geq 100$  °L,  $< 350$  °L based on our
- Ratios should be maintained when up scaling for larger group efforts.
- It's suggested that a mild Base malt is used when cutting with Specialty or Roasted malts.



# Wort Prep Methods

## Hot Steep Method

- Developed by Briess Malt & Ingredients Co. and validated by the American Society of Brewing Chemists (ASBC) Sensory Technical Subcommittee.
- Great for one or two individuals.
- Looks like a lot of equipment but pretty easy to do.
- Suggested filters can be pricy.

## Mini-Mash

- For larger group sessions.
- Be sure to follow the malt ratios.

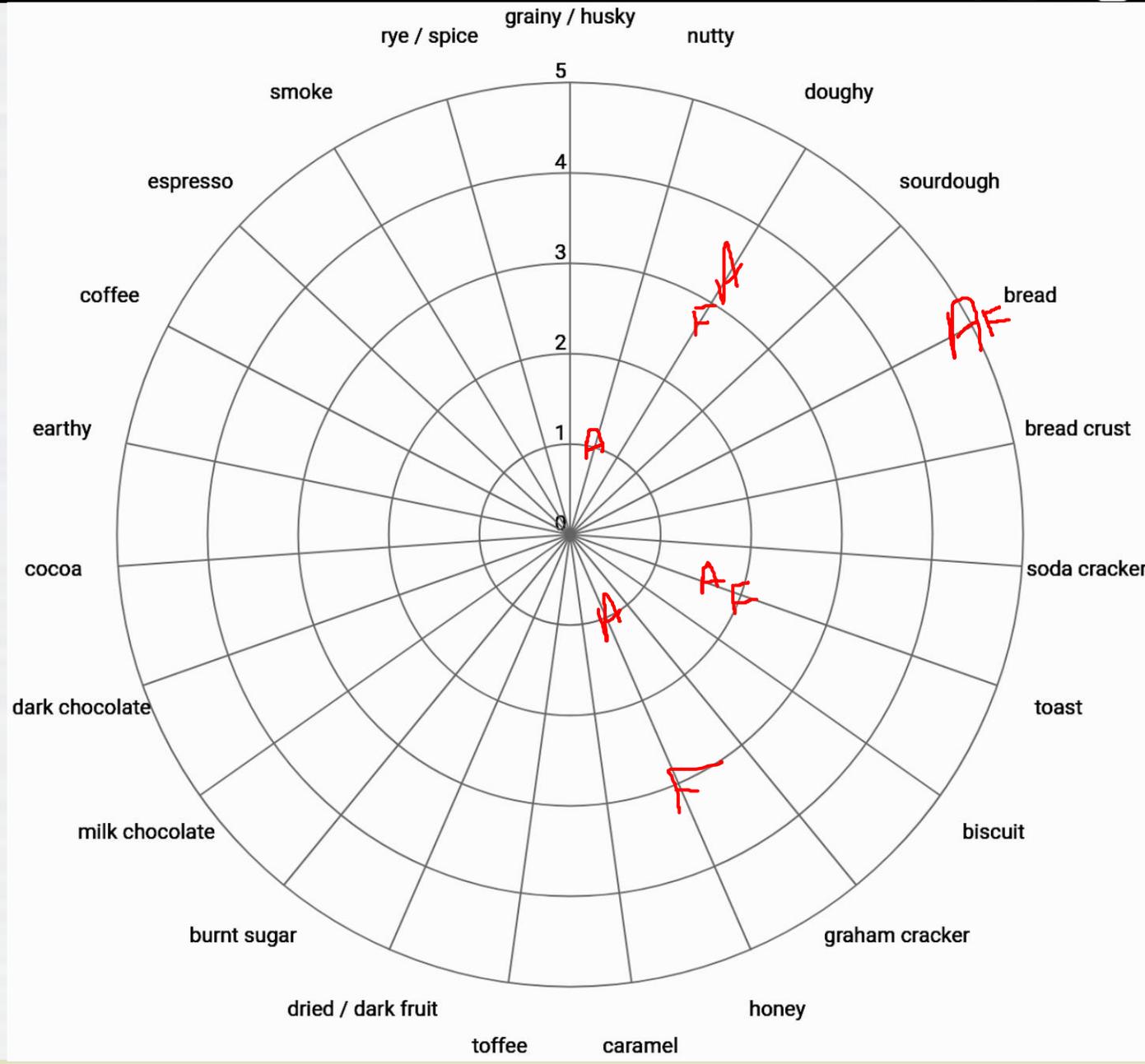
## Grain Tea

- Produced by the American Homebrewers Association.
- Another great option for one or two individuals.
- Very easy to perform.
- Filters are a little less expensive.
- Please don't squeeze the filter to get the wort out of the grain.



# Maris Otter

- A for Aroma / F for Flavor
- Higher intensity experiences should have a mark where the spoke meets the 5 ring.
- Trace intensity experiences should have the mark placed where the spoke meets the 1 ring.
- Anything in between should have the 'A' placed on the 2, 3, or 4 ring as appropriate.
- It's recommended that the time allowed to record the Aromas and Flavors be limited to a total of 5 minutes.
- This should be done to condition the participant to be timely with their observations and prevent them from over analyzing the sample.
- Judge training - The 5 minute time limit also fits in nicely with the expectation to complete filling out a score sheet within 10 to 15 minutes.

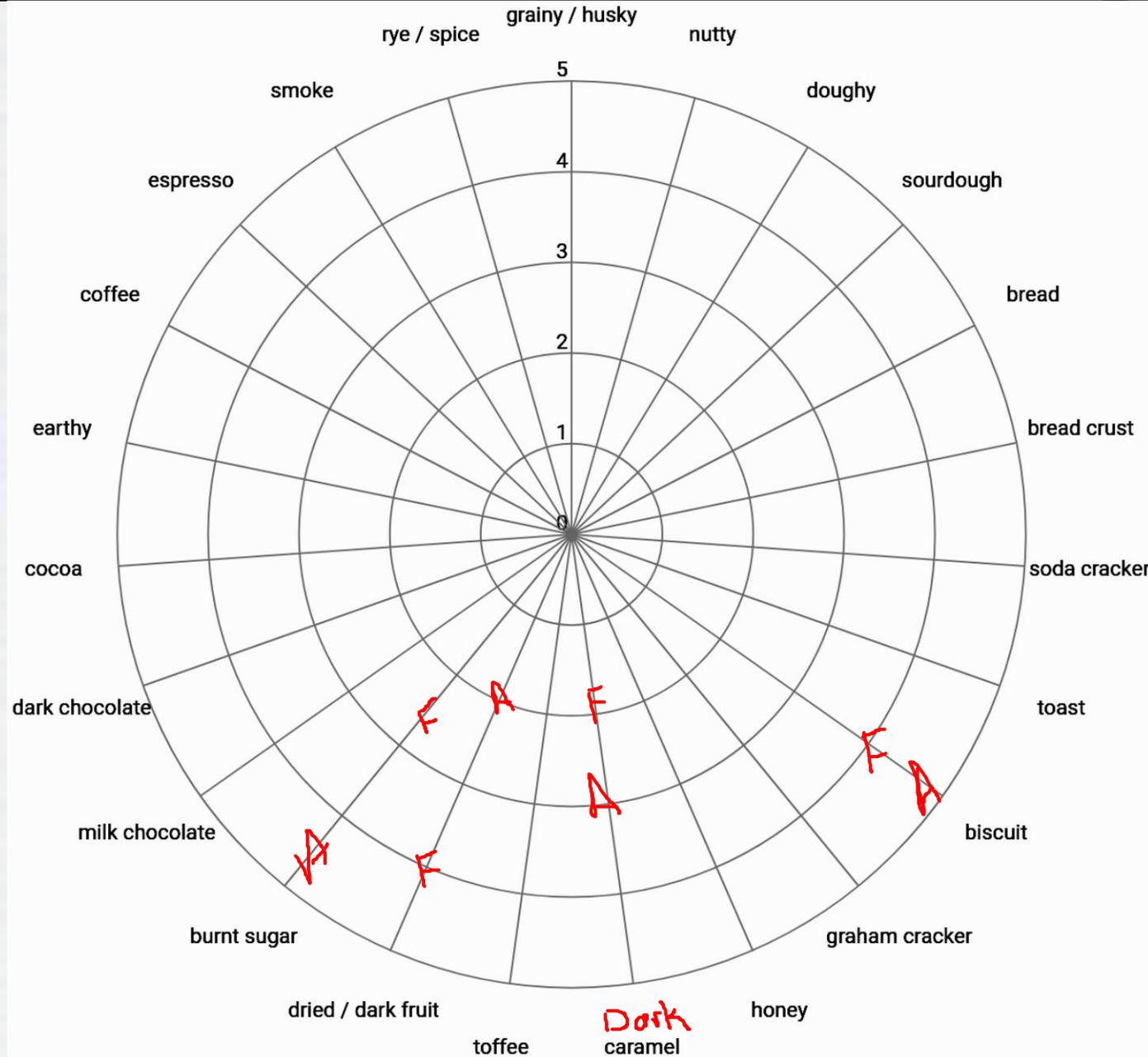


1. Trace / Hints / Notes	2. Low	3. Medium	4. Medium - High	5. High
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# Cara Munich III

- A for Aroma / F for Flavor
- Higher intensity experiences should have a mark where the spoke meets the 5 ring.
- Trace intensity experiences should have the mark placed where the spoke meets the 1 ring.
- Anything in between should have the 'A' placed on the 2, 3, or 4 ring as appropriate.
- It's recommended that the time allowed to record the Aromas and Flavors be limited to a total of 5 minutes.
- This should be done to condition the participant to be timely with their observations and prevent them from over analyzing the sample.
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1. Trace / Hints / Notes	2. Low	3. Medium	4. Medium - High	5. High
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# Group Settings



- Discussion is encouraged.
- Helps participants learn from one another.
- Be sure to point out that just because one participant's observations are different from others that it doesn't make one person right, others wrong, and vice versa.
- Emphasize that people have different palates, that they experience things differently, that perceptions change over time, and that participants need to continuously practice.

# Group Settings



- Also take the opportunity to point out how one could suspect an observation in one sense and then use another to confirm it.
- For example, one might sense some toasted character in the aroma but they may better perceive it in the flavor and confirm the presence.
- The same could also happen with taste first and then confirmation with aroma.

# Going Beyond...

Do some fun comparisons:

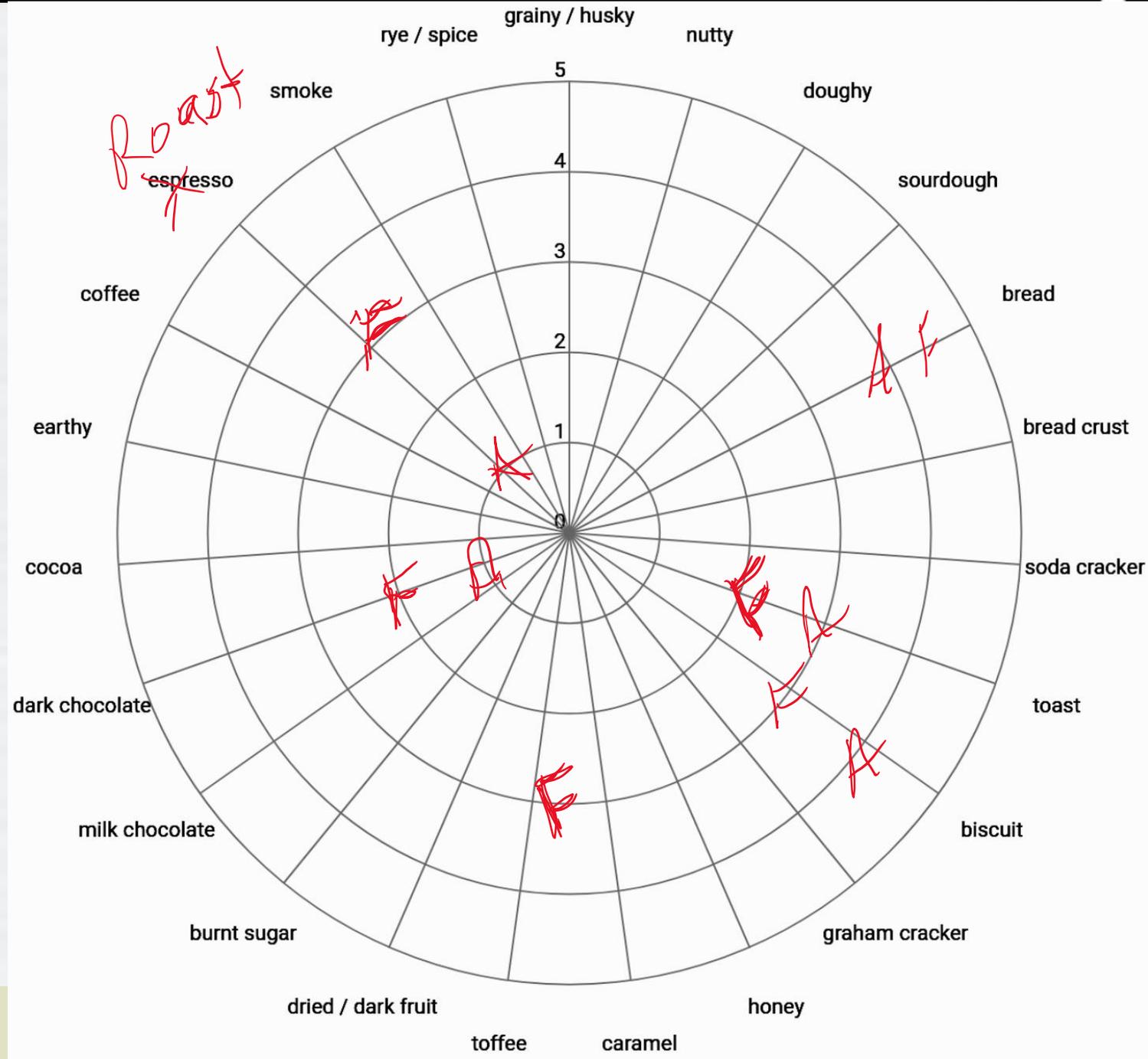
- Maris Otter vs. Irish Stout Malt
- Cara Munich I vs. Cara Munich II vs. Cara Munich III
- Cherrywood Smoked Malt vs. Apple Wood vs. German Smoked Malt
- Chocolate Malt vs. Black Malt
- Briess Brands vs. Weyermann Brands
- Etc.





# Filling in a Score Sheet

- Point out to participants how items flagged on the wheel translate to the ability to fill in the Aroma and Flavor sections on a BJCP score sheet.
- Aroma: Moderate bready and biscuit up front goes to a medium toast and finishes with notes of dark chocolate and roasted malt.
- Flavor: Moderate bready flavor with biscuit, toffee / caramel, and dark chocolate. Some toasted notes with some coffee.





# How Do I Get BJCP Education Credit For This Session?

- Need to be an existing BJCP member to get credit.
- Go to [training.bjcp.org](https://training.bjcp.org) after Monday November 9<sup>th</sup>.
- Login using your ID and Password used on the Member Resources Panel.
  - The ID and Password you use to Check Your Record.
- Go into the 'Malt Sensory Training How To' course.
- Complete and receive a passing score on the course quiz.
- Review the recorded video and presentation deck if you'd like.
- Non-judging credit will be posted to your account.
  - Takes some time, be patient.
  - Judge records don't list event names so look for 0.5 non-judging points awarded towards the beginning of November 2020.



# Parting Thoughts

- Brewers – very good way to evaluate malt and what it can contribute to your brews. Also assist with self evaluating your brews.
- Judges – shoot to be better judges. It's more than just passing an exam. Use this to grow skill set and recalibrate.
- Sensory skills and vocabulary building need to be developed.
- If preparing malt sample in advance, keep the wort be stored below 38 °F (3.3 °C) and then be brought to room temperature prior to serving. Risk souring otherwise.
- It is not advised to squeeze the filter or grain bag for risk of introducing astringency or excess tannins to the wort sample.
- More to come – Hope Sensory Training coming soon!



# PLEASE COMPLETE SHORT SURVEY AFTER THE PRESENTATION

Feedback will help us make future presentations better.

# Question & Answer Time....



<https://www.homebrewersassociation.org/>