



Do Not Drink The Beer!!!
Yet.

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Barstool Beer Tasting Techniques

(Yawn.)

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Dude, What's Wrong With My Beer?

Barstool Beer Tasting Techniques

Presented by Ray Daniels



Beer is Great!

- At least most of the time ...
- But once in awhile it might be:
 - Papery
 - Buttery
 - Vinegary
 - Skunky
 - Funky!



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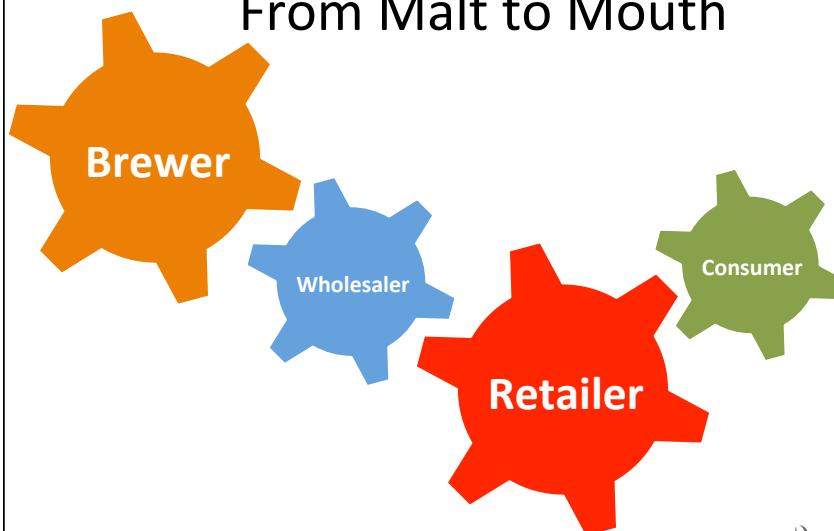
Field Tasting

- Beer Off-Flavors Come From:
 - Ingredients
 - Brewing Process
 - Packaging Issues
 - Handling & Storage
 - Draft System Operation & Maintenance
 - Presentation/Glassware



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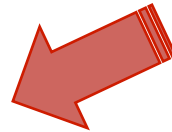
From Malt to Mouth



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Field Tasting

- Beer Off-Flavors Come From:
 - Ingredients
 - Brewing Process
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 - **Handling & Storage**
 - **Draft System Operation & Maintenance**
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Field Tasting

How Is This Place Doing With Their Beer?

- Do individual brands taste as they should?
- Do the beers taste great?

If not:

- What is wrong?



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Field Tasting

Beer Assessment

- Presentation
 - Glassware/Appearance
 - Carbonation
- Taste
 - Freshness
 - Draft Integrity



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Field Tasting

- Bars & Restaurants are not a quiet laboratory!
 - Bad:
 - Distractions: odor, noise, time
 - Complex sample: many variables
- Want to know: beer or bar???
 - Know what to look for.
 - Know what taste/smell is like



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Field Tasting

You can get information from three things:

- Appearance
- Aroma
- Flavor



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Field Tasting

- Appearance
 - Head
 - Clarity
 - Sides of glass
 - Inside
 - Outside



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Field Tasting

- Aroma
 - Short, quick samples
 - “Drive-By”
 - “Bloodhound”
 - Nitro cap blockage

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Field Tasting

- Flavor
 - A “sample” or “taste”
 - Move it around
 - “chew”
 - “swish”

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Field Tasting

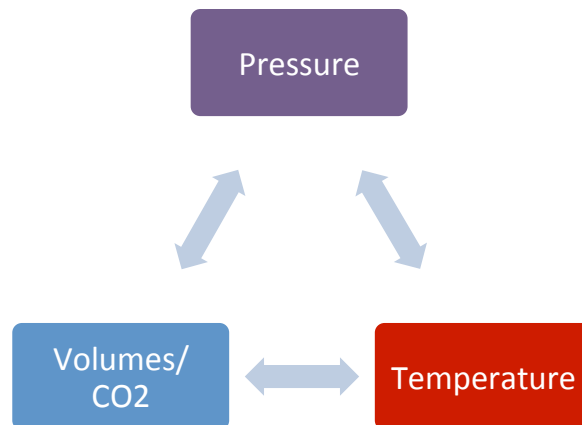
- Practice time!

Thanks, Ballast Point!



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Maintaining Carbonation



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Draft Dispense = Fluid Mechanics!

Draft Dispense = Fluid Mechanics!

$$-\sum R + 0.5\Delta h = P_a$$



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When Beer Goes Bad

Improper Gas/Improper Pressure

- Draft systems inherently conflicted
- Gas applied to:
 - Move the beer
 - Maintain carbonation
- Mixed gas commonly used
- Often ***abused!***



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When Beer Goes Bad

Improper Gas

- Tasting
 - Regular beer on 30% CO₂ /70% N₂
 - Classic “sports bar” pour:
 - Micro-thin head
 - Very low carbonation
 - A lifeless beer!

Taste Beer A

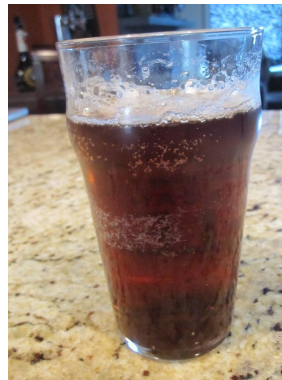


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When Beer Goes Bad

Glassware Problems

- Dirty glass
- Sanitizer residue



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When Beer Goes Bad

Glassware Problems

- Beer clean glasses
 - Free of soil
 - Free of oil



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When Beer Goes Bad

Glassware Problems

- Requires proper cleaning detergent
- Requires proper cleaning procedures
- Sanitizers can kill head
- Sanitizers can leave smell
- Glass rinsers becoming popular

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When Beer Goes Bad

Glassware Problems

- Sanitizer Flavors
 - Iodophor
 - Quats
 - Chlorine
- Many also kill head on beer



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Glassware Problems

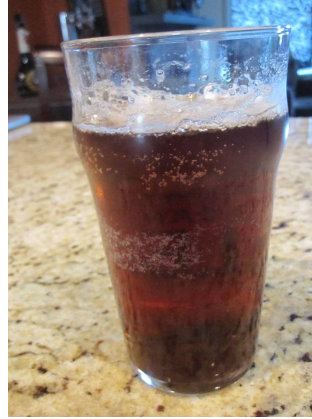


Yikes!



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Glassware Problems



Remember: Bubbles do not stick to glass.

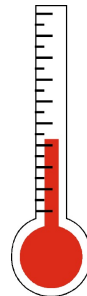
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When Beer Goes Bad

Old Beer

- Too Long A Trip
 - Brewery → Consumer
- Warm Storage
 - Accelerates Aging
 - Reduces Fresh Life
- Improper dispense



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When Beer Goes Bad

Old Beer

- Oxidation
 - Small amounts of O₂
 - In package when sealed
 - Enters package over time



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When Beer Goes Bad

Old Beer

	Sealed in O ₂	O ₂ Egress
Bottles*	High-very low	Low
Cans	High-very low	Nearly none#
Kegs	Nearly none	Nearly none

* Filtered beer, crown-sealed.
 # To the best of my knowledge!

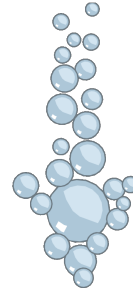


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When Beer Goes Bad

Dispense with Compressed Air

- Old practice, some still around
- Air = 21% oxygen
- Six hours to alter beer flavor



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When Beer Goes Bad

Do Not Dispense with Compressed Air

- No party pumps
- No air compressors (Boycott!)



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When Beer Goes Bad

Old Beer

- Classic is papery, cardboard
- Hop aroma first to go
- Malts get sweeter, darker
 - Biscuit => syrup
 - Toasty => caramelly
 - Nutty => chocolate
- May be: honey, grainy, sherry, vinous

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When Beer Goes Bad

Old Beer

- True for both draft and bottle/can
- Far more common in **bottle/can**
- Tasting time!
 - Fresh versus old

Beer B: Trans-2-Nonenal beer

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When Beer Goes Bad

Draft System Problems

- Without proper cleaning, draft beer flavor suffers
 - Foaming
 - Off-Flavors



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When Beer Goes Bad



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When Beer Goes Bad

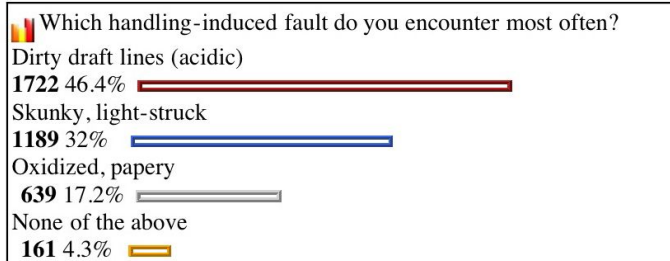
- Poorly cleaned draft lines results in poor beer flavor
- Dull, liveless
- Cloudy
- Sour



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When Beer Goes Bad

Select Poll:



Number of Voters : 3711
First Vote : Friday, 05 October 2007 09:46
Last Vote : Monday, 17 May 2010 22:25

Source: Cicerone.org

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When Beer Goes Bad



- Improper cleaning affects function of draft lines
- Changes resistance!

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Draft Quality Problems




- We can easily prevent
 - Sour beer
 - Cloudy beer
 - Constant foaming
- ... by cleaning draft lines properly.
- And yet, many do not!




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Lots of Excuses

- Costs money 
- Beer loss 
- Unseen 



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Dirty Lines Cost Money!



[Sound of Crickets]



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Dirty Lines Cost Money!



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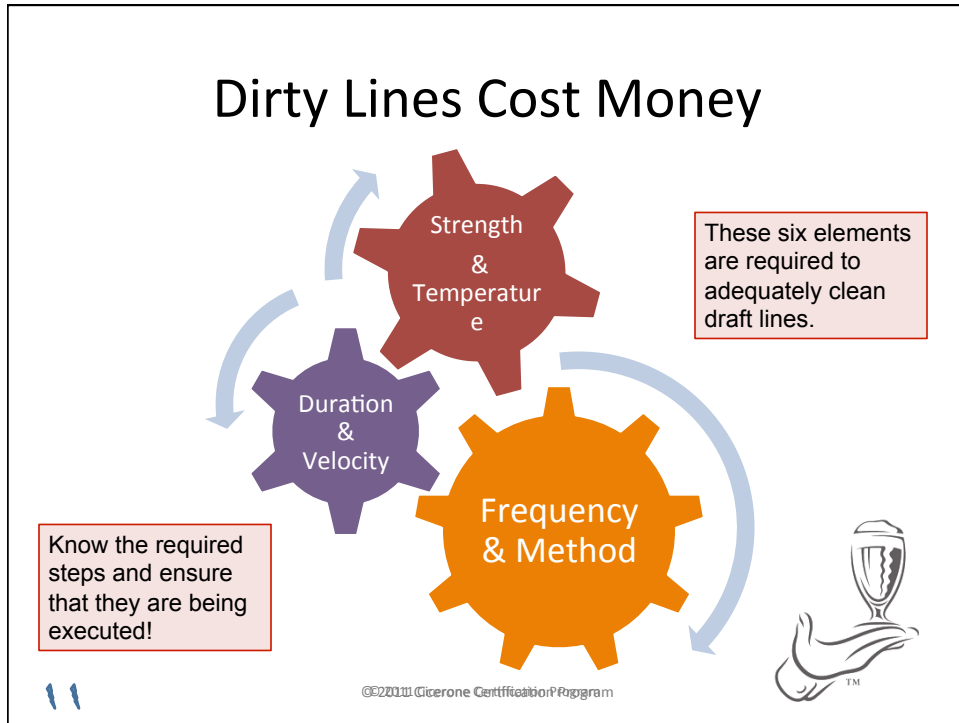
Dirty Lines Cost Money

Draft System Off-Flavors

- “We clean our lines regularly.”
 - ... but still not frequently enough!
- “The line cleaning guy was just here ...”
 - That doesn’t mean he did the job properly!



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When Beer Goes Bad

Draft System Off-Flavors

- Both from bacterial sources
 - Diacetyl
 - Acetic Acid
- Often combined!

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When Beer Goes Bad

Draft System Off-Flavors

- **Dirty Draft Combo: Beer C**

- Diacetyl + Acetic Acid
- (Yum!)



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When Beer Goes Bad

Draft Line Cleaning Knowledge

- Anyone who owns or manages draft lines
- Should *know* details of draft cleaning
 - www.draughtquality.org
 - Siebel Institute
 - Micromatic
- Certified or Master Cicerones know this!



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Thank You!

- Ballast Point Brewing Company
- Paul Gagnon
- Tom Kelly & cellar crew
- Entire SD organizing committee
- Brewers Association Staff
- Nicole Erny, Certified Cicerone® Exam Manager



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