

Terroir/Meroir Case Study Tasting Lab: Malted Grains

Adapted from the 2019 Tumwater Brewfest Sensory Ballot provided by Stephen Bramwell

Read through this entire guide BEFORE beginning the tasting lab!

Use about 1/4 of each of the 3 grain samples when answering questions in part I; use remainder in part II. In preparation for the barley tea in part II, boil water and pour 1/2 cup over each sample in three separate clear or white lined glass cups or heat safe glasses. Set aside and let steep for 15 minutes. Complete the following analysis by tasting each malted grain variety and cleansing your palate in between tastings.

Use water and crackers to rinse your palate between samples, if you would like

I) Malted Kernel Tasting

- 1. Taste one sample at a time**
- 2. Provide a short description in your own words**
- 3. Then rank the samples in your order of preference**

Sample 1 Description: (Skagit=100)

Slightly sweet and somewhat savory.

Sample 2 Description: (Wheat=200)

Mild earthy flavor.

Sample 3 Description: (Copeland=300)

More powdery texture. Slightly sweet flavor.

Rank the samples by writing the three-digit sample number in the appropriate box **based on your overall liking** of each sample*

1 = like the most	2	3	4 = like the least
100	300	200	

*When determining **overall liking**, consider the sample's **appearance, flavor/aroma, mouthfeel, and aftertaste**

Now choose as many attributes as you would like from the provided BEER MALT FLAVOR MAPs that you think best differentiate the samples (scroll down for maps)

Sample 1 Sweet, Dried fruit, Nutty

Sample 2 Biscuit, Hazelnut, Vanilla

Sample 3 Earthy, Bready, Waxy

II) Hot Steep Analysis: Adapted as “Hot Malted Barley Tea Analysis”

It should now be about 15 minutes since you boiled water and poured ¼ cup over each malted grain sample in three separate clear or white lined glass cups or heat safe glasses. Complete the following analysis by tasting each tea and cleansing your palate in between tastings.

Choose as many attributes as you would like from the provided BEER MALT FLAVOR MAPs that you think best differentiate the samples

Sample 1

Woody, Bready, Nutty,
Sweet

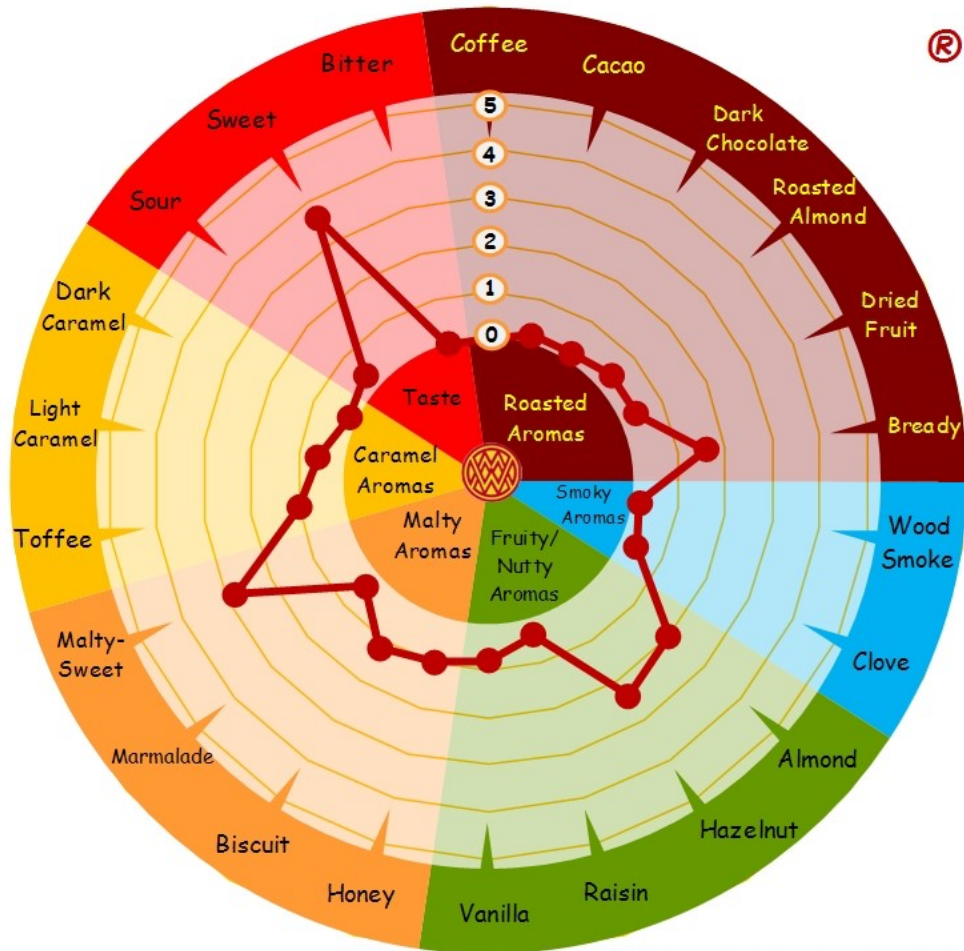
Sample 2 Sweet, Bready, Floral

Sample 3 Stale, Bready, Earthy

See these links for info about Craft Barley & the Hot Steep Method:

- <https://craftmalting.com/malt-sensory/>
- <https://www.youtube.com/watch?v=k6VDiHuv38>
- <https://www.asbcnet.org/lab/webinars/Pages/sensoryvideos.aspx>
- <https://barleyworld.org/news-and-publications>
- <https://www.skagitvalleymalting.com/>

Weyermann® Malt Aroma Wheel®
Weyermann® Vienna Malt: Flour



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https://www.weyermann.de/eng/gelbe_seiten_en.asp?go=mr&umenu=yes&idmenu=37&sprache=2

Base Malt Flavor Map: Craft Maltsters Guild



<https://craftmalting.com/product/malt-sensory-map/>

Please provide any other comments for the experimenters:

THANK YOU

Signal the experimenter to let us know you are finished and to receive-IMAGINE an Evergreen Geoduck alternative to [WSU's Cougar Gold Cheese wedge](#)

**Malted Barley Sprinkled Geoduck Pickles?
It's the Water Sprouted Barley Vegan Brownies?
Geoduck Duck Greens?
Geoduck Beach Salted Barley Malt Chews?**

