



**YAKIMA
CHIEF
- HOPS -**



Common Off Flavor Training

Tommy Yancone-Technical Brewer

Overview

- Welcome & Introductions
- Purpose of training
- Guided tasting
- Off flavor discussion (What? Why? How?)



How to optimize your training experience

SAMPLE NO.

ACETALDEHYDE
SOLVENT, GREEN APPLE, SQUASH

ROOT CAUSES: Incomplete fermentation, autolysis
SOLUTIONS: Ensure proper pitch rates of healthy yeast, krausen if necessary.
NOTES:

SAMPLE NO.

DIACETYL
ARTIFICIAL BUTTER, BUTTERSCOTCH

ROOT CAUSES: Premature cold crashing, unhealthy yeast/low pitching rate, infection, hop creep
SOLUTIONS: Perform a VDK (diacetyl) test before cold crashing/packaging. Increase fermentation temp. for 1-3 days at the end of primary fermentation.
NOTES:

SAMPLE NO.

DIMETHYL SULFIDE (DMS)
CANNED OR CREAMED CORN, COOKED VEGETABLES

ROOT CAUSES: Low vigor boil, covered boil, short boil
SOLUTIONS: Boil vigorously for at least 60 minutes. Ensure your kettle is not covered during the boil.
NOTES:



SAMPLE NO.

ISOVALERIC ACID
CHEESE, SWEATY SOCKS

ROOT CAUSES: Oxidized hops
SOLUTIONS: Only use cold stored, purged and sealed bags of hops. Ensure proper sanitation.
NOTES:

SAMPLE NO.

LACTIC ACID
sour, sour milk

ROOT CAUSES: Improper or ineffective sanitization practices
SOLUTIONS: Ensure proper cleaning and sanitization of all equipment.
NOTES:

SAMPLE NO.

OXIDATION
PAPER, CARDBOARD, SWEET SHERRY

ROOT CAUSES: Post-fermentation oxygen exposure
SOLUTIONS: Minimize oxygen pick up by purging with CO₂ when possible. Store beer cold; drink it in a timely manner.
NOTES:

Directions:

1. Taste the control sample
2. Taste the test sample as directed by the instructor
3. Reveal and discuss the off flavor
4. Record the sample number in the correct off flavor box

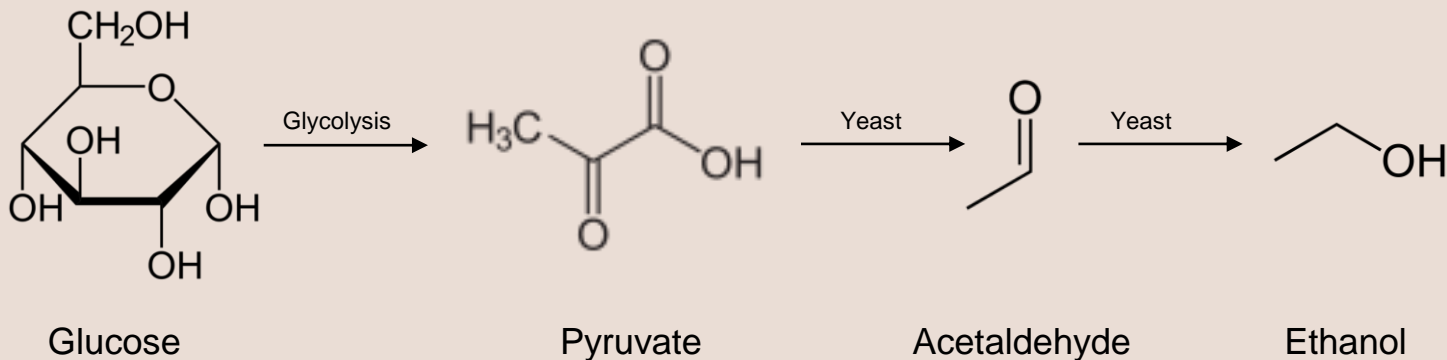
Taste Sample #283



Taste Sample #770

Acetaldehyde-770

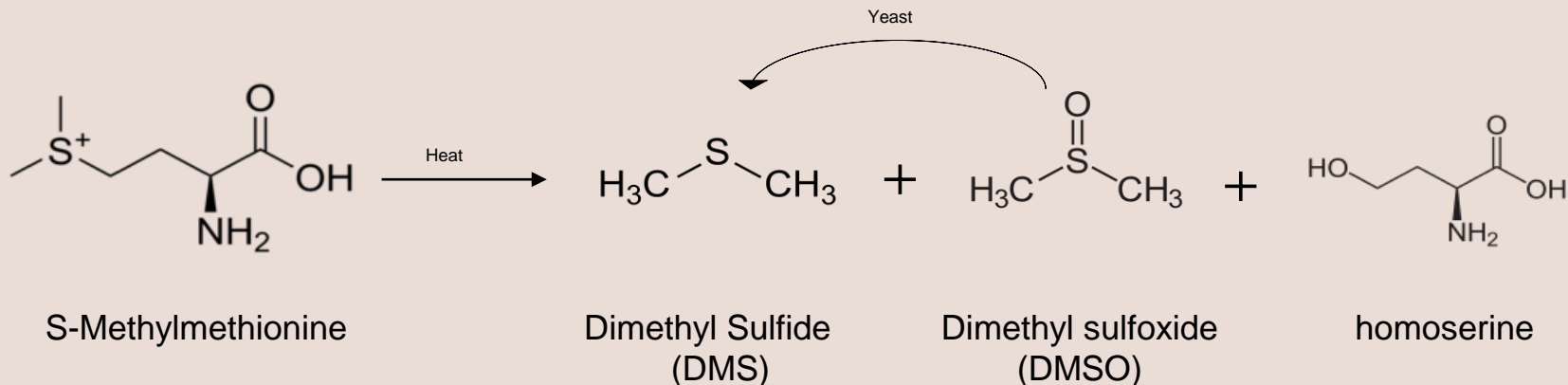
- Aroma & Flavor-Solvent/Green Apple/Squash
- Usually a yeast based off flavor
- Precursor in the conversion of glucose to ethanol
- High acetaldehyde levels indicate either an incomplete fermentation, or unhealthy yeast
- Make sure you are pitching enough yeast, make a starter if necessary



Taste Sample #965

Dimethyl sulfide (DMS)-965

- Aroma & Flavor-Cooked or creamed corn or cooked vegetables
- Very low threshold
- Is usually present in all beers at some point
- S-methylmethionine, which is present in barley gets converted into DMS during the malting process
- Kilning for longer, or roasting at higher temperatures will reduce the amount of SMM present in the malt
- Its low boiling point (~100F) makes it easy to volatilize DMS by boiling



Taste Sample #521

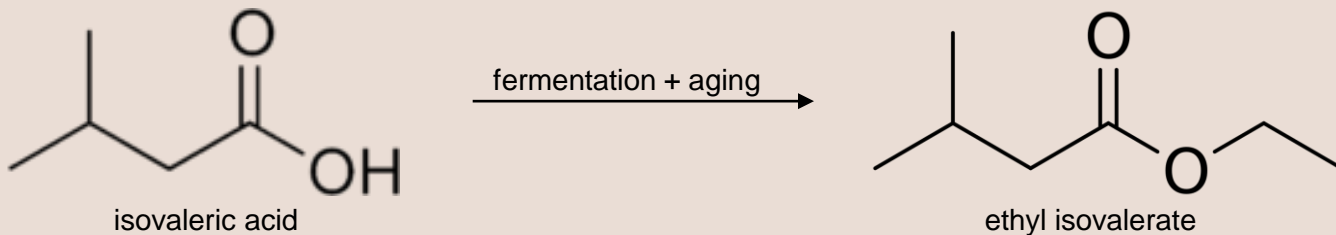
Oxidation-521

- Aroma & Flavor-Sweet, paper, cardboard, sherry
- Produced when beer is exposed to oxygen
- The rate of oxidation is determined by oxygen level, temperature, hopping level, and time
- There is no way to produce a 0ppb O₂ beer
- Bottle conditioning can help, since yeast will clean up most of the oxygen at packaging
- Make sure you purge your kegs completely
- This beer is only a few weeks old, but has been sitting in a hot car for 5 days

Taste Sample #448

Isovaleric acid-448

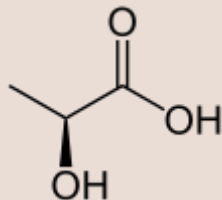
- Aroma & Flavor-Cheesy, parmesan, sweaty
- Usually derived from hops
- Isovaleric acid is produced during the oxidation of alpha acids in hops
 - This can be caused by poor processing methods, or improper storage
- Can also be derived from *Brettanomyces* strains
- IVA is desirable in aged hops



Taste Sample #191

Lactic acid-191

- Aroma-Usually not present, unless in high quantities
- Flavor-Clean sour
- Desired in sour beers, but an off flavor in other styles
- Less flavorful than other acids such as acetic or butyric
- Lactic acid is produced by lactic acid bacteria which are used in yogurt and other fermented foods
- LAB is relatively easy to kill with sanitizer or heat, but if cold side equipment isn't sanitized properly
- The low pH/alcoholic/hoppy nature of beer will help prevent infection by LAB, but it is still possible



Any Questions?

Thank You to the Yakima Chief Hops employees who volunteered to make this session a success:

Tiffany Pitra

Bri Valencourt

Megan Yusi

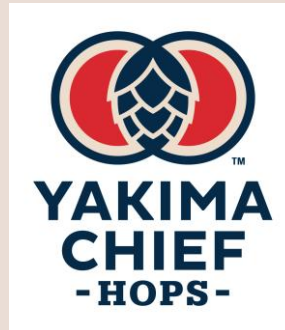
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Victoria Garza

Kayla Thomas



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