

Survivable Compounds

- Inspired by YCH Survivable Compounds handbook.
- Explore ways to enhance the more desirable aromas found in Sabro.
- Can less desirable aromas be lost deliberately?





Experiment: Method

Recipe

- Amarillo and Sabro in the Kettle.
- Sabro in the Whirlpool.
- Version 1A dry hopped w/ Amarillo only.
- Version 1B dry hopped w/ equal parts Amarillo & Sabro.

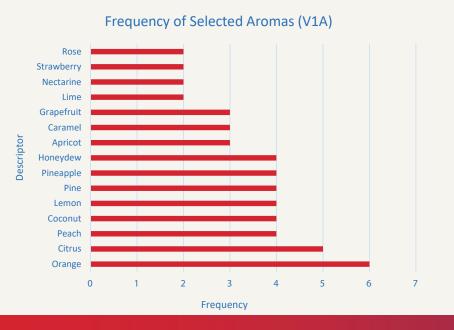
Hypothesis

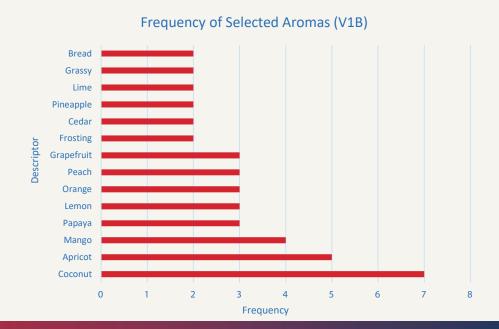
- Descriptive and hedonic sensory run on both beers.
- Expected that Version 1A will have more notes of stone fruit and citrus.
- Version 1B will have more notes of coconut.
- Version 1A will be the preferred version.



Results: Part 1







Results: Part 2

Data Analysis

- Hedonic Test showered only a slight preference for V1A
 - V1A rated 6.93 out of 10.
 - V1B rated 6.07 out of 10.
- Typically we see a difference greater than one point on these comparative tests.
- Panelists also noted that B seemed more bitter than A.
- Interesting that more than one panelist noted "frosting" in B.





Conclusion

What did people think?

- Results seem to support most of the hypothesis.
 - Coconut was the number 1 aroma detected in B.
 - Tied for 3 in version A.
- Statistically insignificant difference in preference.
- Some panelist comments:
 - A: "Very refreshing and dry" "Seems quite sessionable".
 - B: "Holy coconut!" "Pina Colada all day!"



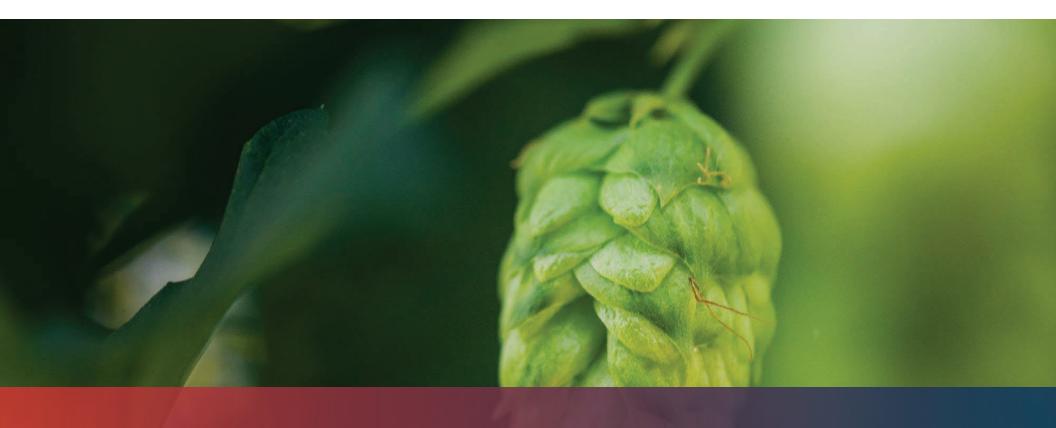


Conclusion: Part 2

Additional Thoughts?

- Certainly would like to repeat the experiment.
- Consider not informing panelists that the purpose is to examine Sabro hopping?
 - Prejudiced panelists in favor of finding Sabro associated aromas?
- Dry hop vs Whirlpool a red herring?
 - Coconut, vanilla and frosting more due to sheer amount of Sabro?
 - Could suggest moderation is key?
- Some people apparently really love that coconut character.
- Consider these results when using Sabro in future recipes.





THANK YOU!

