

ASBC Workshop: What's the Difference?

2-AFC SCENARIO

Project Background:

You want more hop aroma in your IPA but wasting hops is unappealing, so you want to know if doubling your dry hop dosing rate will have an impact on overall hop aroma.

Test Objective:

Understand if adding double the amount of dry hops in the IPA has a significant positive (additive) impact on overall hop aroma.

Methodology:

Ten assessors were served two beers (test and control) under red-light conditions and asked to choose the sample that had more hop aroma. No reps were performed. Good sensory practices were used. Care was taken that the samples were served uniformly, sample presentation was balanced, blind coded and randomized, samples were tasted individually in a dedicated sensory space.

Data:

10 out of 20 panelists chose the test as having more hop aroma than the control.

Is there a statistically significant difference between the test and control? Yes No

Panelist Comments:

Panelist	Sample Selected	Comments
1	Test	More citrus and some garlic
2	Test	More aroma sl. Vegetal
3	Test	This had more juicy tropical notes
4	Test	Less malt aroma
5	Control	More grassy and herbal
6	Control	More hop aroma
7	Control	Both are very similar
8	Control	Light floral and citrus, more than the other
9	Control	Pine and grass aroma
10	Control	Sweet fruity notes

Results/Conclusions:

Report the sensory results of this test to the formulation development team by listing one or two key findings.

1. _____

2. _____

Relevance/Impact:

The test was repeated the next day using the triangle method and a significant difference was observed. How do you explain this discrepancy?

Next steps:

What additional testing would you propose to better meet the test objective? Does this data provide enough information to make a decision?

