

ASBC Annual Meeting

June 4–7 ■ Fort Myers, Florida

See what SCIENCE can brew for you

Progress in malt sensory evaluation: ASBC Hot Steep Method

Cassie Liscomb

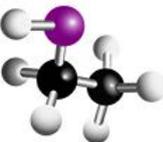
Briess Malt & Ingredients Co.

Topics

Overview of the ASBC Hot Steep Method

Applications for industry members

Advancing malt sensory



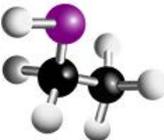
What is the Hot Steep Method?

Rapid wort preparation procedure developed for the sensory evaluation of extractable malt flavors



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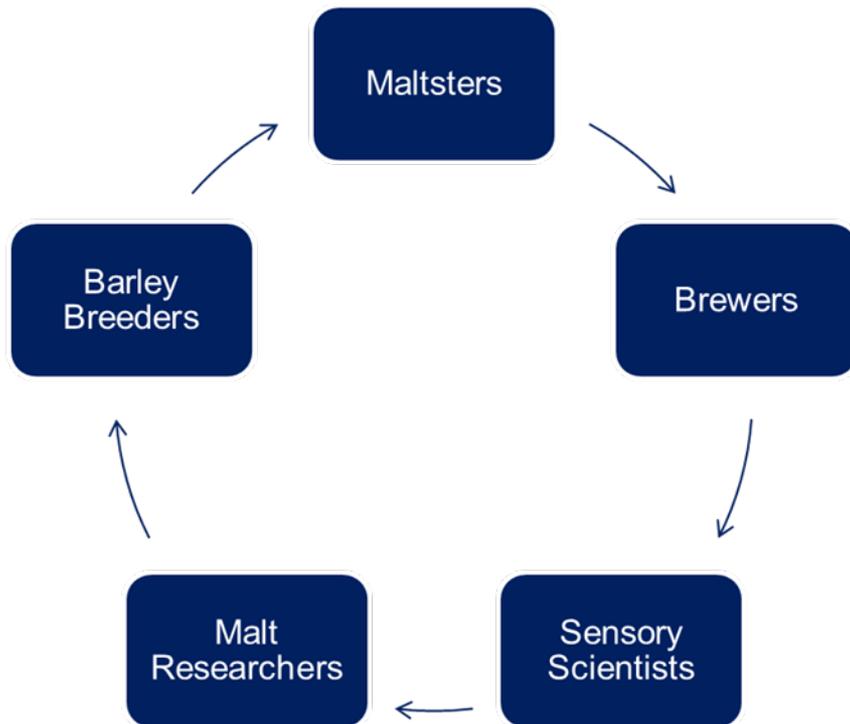
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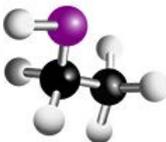
Why was there a need for this method?

Flavor gap identified by the Brewers Association

Standardization facilitates communication



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How was the method developed?

Developed at Briess

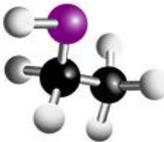
Beta tested by Briess, New Belgium, and Highland

Validated by ASBC Sensory Technical Subcommittee

Validation method developed by Lindsay Barr



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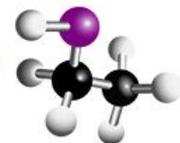
Who and what is the method for?

Everyone in the malt supply chain

Quality Control

Quality Assurance

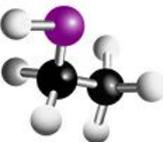
Research & Development



How is the Hot Steep Method being used to close the flavor gap?

Part 1

“There is poor understanding of the origins of flavor, whether genetic or arising during malting or kilning or from any combination of factors.”



Malt Sensory Ambassador Program



STOP CHEWING. START STEEPING.

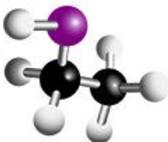
with **MALT SENSORY AMBASSADORS** *from the Craft Maltsters Guild*



How is the Hot Steep Method being used to close the flavor gap?

Part 2

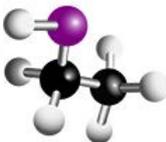
“No common terminology or lexicon exists to describe the diverse range of flavors found in malts from different sources.”



Base malt lexicon project



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Bready		Grainy	Floral	Sweet Aromatic	Vegetal
Dough	Yeasty	Oats	Clover	Honey	Cucumber
Dough	Play-Doh™	Raw Barley	Dandelion	Caramel	Sprouts
Bread	Toast	Cooked Rice	Wildflower	Toffee	Green Bean
Bread	Bread Crumb	Nutty	Honeysuckle	Chocolate	Alfalfa
Bread	Bread Crust	Almond	Fruity	Cake	Asparagus
Bread	Biscuit	Walnut	Melon	Brown Sugar	Celery
Bread	Pretzel	Pecan	Apple	Vanilla	DMS
Bread	Flour	Peanut	Watermelon	Woody	Dairy
Sweet Bread	Sugar Cookie	Sunflower Seed	Lemon	Chemical	Butter
Sweet Bread	Graham Cracker	Earthy	Grassy	Chlorine	Milk
Cracker	Wheat Thin™	Barnyard	Hay	Medicinal	Meaty
Cracker	Saltine™	Dirt	Dry Grass	Smoke	Rotten
Cracker	Cheese Cracker	Moss	Hemp	Stale	Compost
Breakfast Cereal Grape Nuts™		Mineral	Dry Weeds	Musty	Sulfur
Breakfast Cereal Cheerios™		Soil	Burlap	Papery	Sweaty
Breakfast Cereal Corn Flakes™		Pond Water	Green Plants	Cardboard	Wet Dog
Breakfast Cereal Bran Flakes™		Tea	Spicy	Mold	Waxy
Breakfast Cereal Shredded Wheat™		Green Tea	Cinnamon	Metallic	Goat
Breakfast Cereal Oatmeal		Black Tea	Black Pepper		
	Pasta	Sweet Tea			

QUESTIONS