

Sensory Training Kits



Siebel Institute of Technology

322 S. Green Street, Suite 100

Chicago, Illinois, 60607

United States of America

www.siebelinstitute.com

1 SENSORY KIT INTRODUCTION

The Siebel Institute Sensory Training Kits are shipped in ready-to-use liquid form, making them as easy to use as possible.

Each kit is designed to help tasters build their skills towards understanding beer flavor at a truly professional level.

While breweries with established tasting panel structures will find these kits valuable, it can also be used for 'taster calibration' by others with an interest in beer including:

- Breweries training new and existing staff to spot beer defects more effectively
- Brewers guilds looking to add value to their regularly-scheduled meetings
- Homebrew groups and beer judges looking to sharpen judging and flavor recognition skills
- Distributors, wholesalers and agents who need to be able to 'talk the talk' about beer attributes with beer specialty retailers





17	Isoamyl acetate Banana, peardrop	Common sources: Fermentation product, wort composition or yeast health	Concentration: 4.5 mg/L	Threshold in beer: 1.0-1.5 mg/L
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18	Isovaleric acid Cheesy, old hops, sweaty socks	Common sources: Use of old, degraded hops	Concentration: 6.0 mg/L	Threshold in beer: 1.0mg/L
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19	Lactic acid Sour, sour milk	Common sources: Beer spoilage bacteria	Concentration: 400 mg/L	Threshold in beer: 140 mg/L
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20	Light-struck (3-Methyl-2-butene-1-thiol) Skunky, toffee or coffee like	Common sources: Clear or green bottles	Concentration: 600 ng/L	Threshold in beer: 5-30 ng/L
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21	Mercaptan (Ethanethiol) Sewer-like, drains	Common sources: Poor yeast health, autolysis	Concentration: 3.75 µg/L	Threshold in beer: 1.0 µg/L
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22	Metallic (Ferrous sulfate) Metal, tin-like, blood	Common sources: Water sources, non-passivated vessels	Concentration: 3.75mg/L	Threshold in beer: 1.0mg/L
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23	Papery (Trans-2-nonenal) Cardboard, oxidized	Common sources: Product of oxidation, staling	Concentration: 2 µg/L	Threshold in beer: 0.5 µg/L
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24	Spicy (Eugenol) Cloves, all spice	Common sources: Microbial contamination, wild yeast or aging	Concentration: 120 µg/L	Threshold in beer: 40 µg/L
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48	Barnyard (4-Ethylphenol) Barnyard, Horsey, Brett-related flavors, Wine-like, Alcohol	Common sources: Common in Many Beers Innoculated with <i>Brettanomyces</i> Also Present in some barrel aged beers	Concentration: 10.0 mg/L	Threshold in beer: 0.3 mg/L
49	Coconut (2-Heptanol) Dill, Earthy, Coconut	Common sources: Present in some barrel aged beers	Concentration: 22.4 mg/L	Threshold in beer: 0.5 mg/L
50	Caramel (5-Methyl Furfural) Caramel, Spicy, Sweet, Almond	Common sources: Present in Specific Styles and a Common Flavor Component in Barrel Aged Beers	Concentration: 147 mg/L	Threshold in beer: 50 mg/L
51	Whiskey (Lactone) Woody, Oakey, Coconut,	Rum-like, Green Common sources: Common Flavor Component in Barrel Aged Beers	Concentration: 18.1 mg/L	Threshold in beer: 0.4 mg/L
52	Pineapple (Ethyl Butyrate) Pineapple-like, Brett-related flavors, Rum-like, Tropical Fruit	Common sources: Common Flavor Component in Many Beers Innoculated with <i>Brettanomyces</i> , also Present in some barrel aged beers.	Concentration: 1.8 mg/L	Threshold in beer: 0.4 mg/L (ASBC)



