



Prairie Dog Brewing Company

Sensory Off-Flavour Tasting Event

Purpose:

This event will serve to teach others, as well as ourselves, about off-flavours in beer. Following the tasting, attendees will have an opportunity to socialize. The event will last approximately two hours.

Materials:

- Cups, 6/person (60 for 10 people, 90 for 15 people)
- 24 1-L bottles
- 24 L of light lager
- Sharpies (for cup/bottle labeling)
- 8 different off-flavour ampoules
- Tracking list of off-flavours in bottles
- Table(s)
- Shot glass (for measuring pours)
- Water (for rinsing cups)
- Bucket (for discarded beer)
- Tasting Worksheet, one/person
- Pens, one/person

Procedure:

Set up:

1. Group cups into sets of 3. Each person will get two sets of three cups.
2. Label each cup in each set: A,B,C.
3. Group bottles into 8 sets of 3.
4. Label each bottle in each set, including the set number, in the form of #-A, #-B,#-C, where # indicates the set number, and A, B and C indicate the pour order, corresponding to the cup labels. Each set will correspond to a “round” of tasting.
5. Pour 1 L of beer into each bottle.
6. In each bottle set, add the entirety of the off-flavour from its ampoule. This will be done by the “Saboteur”. *Use the Tracking Worksheet to keep track of the identity of the off-flavour used for each set, and which bottle in each set received the off-flavour!*
7. Refrigerate bottles until the event begins.
8. Set up tables, Tasting Worksheets, pens and cups. (Can be done the same day as the event.)



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Event Flow:

1. Welcome all guests. (Host)
2. Ask guests to take a place at the table. Each place setting has a Tasting Worksheet, a pen, and two sets of cups. (Host)
3. Ask guests to label each cup with their name. (Host)
4. While the first round is being set up, explain to all how each round will proceed: i.e. each round is three pours, and in each round one cup has an off-flavour; they will guess which cup in each round contains the off-flavour; after each round the host will describe the off-flavour. Give instructions on tasting technique. (Host)
5. During the explanation, pour the first set into the cups, using bottles 1-A, 1-B, 1-C, matching the cups labeled A, B, C. Ensure that everyone gets about an equal amount: for 10 people, pour ~100 mL; for 15 people, pour ~60 mL. (Pourer)
6. Hand the filled cups to the guests. (Pourer)
7. Allow 5 minutes for guests to drink and make notes on their Tasting Worksheets. Instruct guests to pour excess beer into the bucket. (Host)
8. While the guests are drinking, rinse the second set of cups and pour the next round into these cups for each guest. (Pourer)
9. When the 5 minutes is up, reveal to the Host which cup contained the off-flavour, as well as its identity. (Saboteur)
10. Announce which cup had the off-flavour, describe the off-flavour from that round and explain what can cause it. Restrict explanation to 5 minutes. (Host)
11. Repeat steps 5-10 for each round, for a total of 8 rounds.
12. Total time is approximately 90 minutes, including 10 minutes/round, plus welcome and initial explanation.
13. Allow guests to mingle, drink beer, ask questions, etc.



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Tracking Worksheet

For use by Saboteur only!

Set	Off-Flavour	Tainted Bottle (circle)
1		A B C
2		A B C
3		A B C
4		A B C
5		A B C
6		A B C
7		A B C
8		A B C



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Off-Flavour Tasting Worksheet

Round	Circle cup containing off-flavour	Notes
1	A B C	
2	A B C	
3	A B C	
4	A B C	
5	A B C	
6	A B C	
7	A B C	
8	A B C	