## Flavor Report September, 2016

.....Something to savor.....

## Just in and hot off the screen - the second round of New Glarus sensory assessments of Oregon Promise doubled haploids (and the parents: Golden Promise and Full Pint)

- In the following table, the color codes for ranks match state fair ribbons (blue = 1<sup>st</sup> place, red = 2<sup>nd</sup> place, yellow = 3<sup>rd</sup> place and tan = adios.
- Explanations of column headings:
  - Selection = doubled haploid ID # or variety.
  - Sensory 1 = first round of New Glarus sensory assessments
  - S1 rank = rank of sample in Sensory round 1
  - Sensory 2 = second round of (blind) New Glarus sensory assessments
  - S2 rank = rank of sample in Sensory round 2
  - Type = the DH line was in the 2016 trial due to agronomic performance or due to random selection (in case selection for agronomic performance could lead to loss of interesting flavor)
  - 2016 entry # = entry in 2016 trials (Lebanon and Madras, Oregon); "not in trial" means the doubled haploid was tested in 2015 but dropped for 2016 dues to agronomic performance and/or flavor assessment in round 1)
  - Drill strip = we grew extra plots of the doubled haploid with the goal of generating several hundred lbs. of seed in order to do larger scale malting, pilot brewing, and sensory with y'all.
- Whew! Still with me?

Selection	Sensory 1	S1 Rank	Sensory 2	S2 Rank	Туре	2016 entry #	Drill strip
120031	Full, malty, smooth, rich, nice! - Best "Euro" type	1	Sweet, malty, smooth	1	agronomic	3	
Full Pint	Full, malty, Eurpoean	1	Nice foam, sulfur, grainy, malty	2	parent	25	
120373	Coffee! Roasted bitter, "White Stout"?, very unique	2	Golden color, malty, grainy, balanced	1	random	22	Yes
120341	Sweet, full, bitter after taste, malty, clean	2	Malty, sweet, mild, clean, fast	1	agronomic	8	
DH120058	Nice Foam, clean, smooth - Best "American" type	1	No sensory data due to no malt		agronomic	1	
120744	Malty, bread, European, very nice	2	Very malty, toast, sweet	2	random	23	
120731	Smooth, hoppy, American, sweet	3	Malty, hoppy, clean, lager	3	agronomic	19	
120322	Malty, sweet / dry, morish, low color	1	Grainy, sulfur, harsh	5	random	20	Yes
120331	Light, clean, malty, sulfur, Euro, juicy, nice	1	Nice foam, sulfur, hoppy, bitter	5	agronomic	7	Yes
120359	Wow, malty, biscuit, sweet, candy, floral	1	Good foam, hoppy, sulfur, thin, harsh, husky	5	random	21	
120661	Bitter, malty	5	European, sulfur, sweet, malty	1	agronomic	16	
120156	Thin, weak, astringent	5	American character, sweet, crisp, balanced, fast	1		not in trial	
DH120285	Sweet, full, very clean, bread, malt	2	Poor foam, dark, caramel malt, sweet but astringent	5	agronomic	5	Yes
DH120090	Best foam, sweet, clean, mild	2	Good foam, hoppy, bitter, husky	5	agronomic	4	
DH120145	Balanced malty and hoppy, clean, sweet	2	Sweet but thin and sulfury	5	agronomic	2	
120381	Sulfur, neutral, harsh	5	Good foam, grainy, sweet, slight brown sugar	2		not in trial	
120709	Too mild	5	Malty, DMS, thin but clean	3		not in trial	
120314	Sulfur, soap, bitter, thin	4	Great foam, dark, grainy, bitter, cereal	3	agronomic	6	
120374	Neutral, grainy		Malty, flabby, lacks bitterness	3	agronomic	10	
Golden Promise	Harsh bitterness	5	Grainy, clean, sweet, lean	3	parent	24	
120691	Malty but too sweet	5	Husky, spent grain like	5	agronomic	18	
120338	Grainy, harsh, low color, DMS	4	Malty, neutral	5		not in trial	
120380	Sulfur, neutral	5	Light color, grainy, bitter	5		not in trial	
120543	Harsh	5	Malty, grainy, honey but slight bitter	5		not in trial	
120521	Neutral, bland	5	Malty, hoppy, lean, clean, bitter	5		not in trial	

## Some thoughts on the results of the New Glarus sensory assessments:

- 1. We missed out on the blue ribbon winner (120031). Drill strips next year. We will have enough seed to do a smaller scale malting, brew, and sensory test of 120031 from the 2016 crop.
- 2. Full Pint seems to be bringing good things from the field to the glass.
- 3. We scored on the seed increase of 120373. "White stout" coming your way in 2017!
- 4. Nine doubled haploids switched ranks across the two sensory events, including three that we had in drill strips. Might still be worth going ahead and malting, pilot brewing, and doing sensory on them?
- 5. A fair number of the "adios" doubled haploids, based on flavor, were not taking up space in the 2016 trial. Flavor screening could be the next selection tool in the AMBA pilot scale testing program...

Dustin is in deep thesis mode and (amongst other things) is aligning these New Glarus data with the Rahr sensory ballot data and preparing to use the New Glarus data to put flavor genes on the map. Stay tuned for the October report. And mark your calendars for his December thesis defense.

Many thanks, cheers, and as always – your perspectives, suggestions, and visits much appreciated.