**March 2015 Flavor Report**

**The Barley Project**

1. **Phase I cont.** - Dan Carey at New Glarus brewing is continuing on nano-brewing subset of exotic germplasm in search for unique flavor.
   1. Results will be compared to wort sensory and analytics from Sierra Nevada with Tom Nielsen
2. **Barley vs. Malt** – New Chapter in flavor project
   1. Enzymatically brewed barley beer and pale malt beer were brewed to identical recipe except for the use of enzymes and malting
   2. Both beers had unique flavors with consumer preferences for both.
   3. Beers will be on tap along with poster at the spring biannual meeting of the PNW chapter of MBAA.
   4. Tasting of the beers at the Craft Maltsters Guild tour on April 14th at OSU.
   5. Planning to expand the project to multiple varieties – **thoughts?**
3. **Flavor project gets the spotlight** - 3x3 abstract submitted to ASBC has been accepted for oral presentation. Dustin will be in LaQuinta, CA for the presentation on the 16th of June. All will be listed as co-authors.
4. **3x2 (The Willamette 3)**
   1. Conference participants preferred the beers brewed with Full Pint or Copeland over Klages beer. There was no significant difference in preference between Full Pint and Copeland. Sensory descriptors described Klages as sweeter with more floral and malty characteristics compared to other varieties, but weak in overall intensity.
   2. Aroma triangle test at OSU brewing lab indicated differences between New Glarus Full Pint/Klages and Copeland/Klages while differences were only detected in Sierra Nevada Full Pint/Copeland and Klages/Copeland. Overall differences were minute and descriptive analysis was not performed.
   3. Figures below display the overall preference of the three Sierra Nevada beers brewed from Full Pint, Klages, and Copeland (1=like very much; 2= like moderately; 3= like slightly;4=neither like nor dislike; 5=dislike slightly;6=dislike moderately;7=dislike very much) at the BIC.
   4. For more detailed report please see barleyworld.org

1. **Building the brand** – 4 varieties, 3 locations, 3 nitrogen trials, and 4 replications.
   1. Lebanon environment planted for the “building the brand ” project
   2. Other locations soon to be planted (Klamath Basin in southern Oregon & Morrow county in northeast Oregon)
2. **Oregon Promise –** Full population planted in Corvallis, OR for continued disease and agronomic ratings
   1. **Selections** of top performers from Oregon Promise (Full Pint x Golden Promise) based on malt quality, agronomics, and yields have been selected for further trials.
   2. **Field trials** of selections have been planted in yield trials in Lebanon, Or on the Herb farm and will soon be planted on the Klann farm (Mecca Grade Estate Malting) in Madras, Or.
   3. **Nano-brews** and sensory of 50 most promising lines from Oregon Promise including parents and check are underway at New Glarus Brewing Co. with Dan Carey
3. **Craft Brewing Conference** in Portland, Or April 13- 18th – **Flavor meeting?**

**As always, there is a standing invitation to come visit Oregon State University and the barley project at any time.**