

# Dessert Valley Brewery

## Outline

- Intro
- General topics
- The "science" of tasting
- Monomers
- Beer with food or food with beer
- Sensory pairings
- Cooking with beer

## Flavour Rules

Not all tastes are created equal. Some are more complex than others. The brain has to work hard to process the information it receives from the tongue, nose, and other senses.



## Taste

Chemical receptors on the tongue detect various tastes. The tongue is divided into different regions, each responsible for a specific taste.



## Bio

Central University  
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P.O. Box 10000

## Flavour

Flavour is defined by the way it is perceived. It is a combination of taste and smell. The brain has to work hard to process the information it receives from the tongue, nose, and other senses.



## Olfactory

The olfactory system is the only human sense that bypasses the thalamus and cortex directly to the limbic system. It is responsible for our sense of smell.



## Olfactory



The human tongue can distinguish only about a handful of distinct qualities of taste, while the nose can distinguish among thousands of substances, even in minute quantities.

## India Pale Ale



Dark strong ale that was first brewed in England in the late 18th century. It is characterized by its high alcohol content and hoppy flavor.

## Cooking With Beer

Beer can be used in a variety of ways in the kitchen. It can be used to marinate meats, as a base for soups, or to cook pasta.

## Dark Abbey Ale



Dark strong ale that is brewed with a dark malt. It is characterized by its rich, dark color and complex flavor.

## Pilsner



A pale, light beer that is brewed with a light malt. It is characterized by its crisp, clean taste.

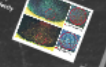
## Everything is Subjective

Everything is subjective. What one person finds delicious, another may find disgusting. Taste is a highly personal experience.



## Evolution of Taste

The evolution of taste is a result of natural selection. Humans have developed a preference for sweet and salty tastes, which are essential for survival.



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## Flavour Interactions

Flavour interactions occur when different tastes and smells combine. This can result in a more complex and enjoyable experience.



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## The Why of Pairing

The why of pairing is to enhance the overall dining experience. It is about creating a balance of flavors and textures.



## Ingredient Flavours

Ingredient flavours are the building blocks of a dish. They can be used to create a wide range of flavors and textures.



## Beer Elements to Consider

- Mouthfeel
- Hop bitterness
- Sweetness/body (note that these are related)
- Alcohol content
- Carbonation
- Tannins/astringency
- Temperature dependent flavors (esters, phenols, etc.)
- Hop flavors/aroma
- Special ingredients/processes (e.g. fish, coffee, barrel-aging, etc.)

## The Three C's

The three C's are Clarity, Carbonation, and Color. These are the most important factors in determining the quality of a beer.

## Food Elements to Consider

Food elements to consider include the texture, temperature, and flavor of the food. These factors can all impact the overall dining experience.



# Dessert Valley Brewery

## Outline

- Intro
- General location
- The "Business" of tasting
- Etiquette
- Beer with food or Beer in food
- Service pairings
- Cooking with beer



## Bio

General Manager  
R&D Cultural Director  
R&D Manager  
R&D Development  
R&D Manager  
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R&D Development  
R&D Manager  
R&D Development

## Flavour



Flavour is a blend of multiple tastes, smells, and textures that are perceived by the human tongue and nose. It is a complex sensory experience that is influenced by many factors, including the ingredients used, the brewing process, and the individual's perception of taste and smell.

## Olfactory



The human tongue can distinguish only a few hundred different tastes, while the nose can distinguish among thousands of substances, even in minute quantities. The olfactory system is the only human sense that bypasses the thalamus and comes directly to the forebrain. Memory. Different people smell different notes and most of these differences are caused by genetic differences.

## India Pale Ale



A high-alcohol, hoppy, bitter beer that was originally brewed in England for export to India. It is characterized by its high alcohol content, high hop content, and pale color. It is a classic example of a beer that is brewed for export and is known for its ability to withstand long periods of storage.

## Cooking With Beer

Beer can be used in a variety of ways in the kitchen. It can be used to marinate meats, to cook grains, to make bread, and to make sauce. Beer is a versatile ingredient that can add depth and complexity to a wide range of dishes.

## Flavour Rules



Flavour rules are guidelines that help brewers create a balanced and enjoyable beer. They include rules for bitterness, sweetness, and acidity, and they provide a framework for understanding how these elements interact to create a specific flavour profile.

## Everything is Subjective



Flavour is a subjective experience that varies from person to person. This is due to a combination of genetic factors, environmental influences, and personal preferences. Understanding this subjectivity is key to creating a beer that appeals to a wide range of palates.

## Evolution of Taste



The evolution of taste is a complex process that has been shaped by genetic factors and environmental influences. It is a result of the human brain's ability to learn and adapt to different flavour profiles over time.

## Olfactory



Olfaction is the sense of smell, and it plays a crucial role in the perception of flavour. The olfactory system is highly sensitive and can detect a wide range of odours, which are then processed by the brain to create a specific flavour profile.

## Dark Abbey Ale



Dark strong ales are just that: complex, rich, dark, strong often sweet on the finish with a caramel note. Dark ales are less intense with a bit of often chocolatey notes but share similar notes of dark fruit, spice and resin. Beers share intense character that let them cut rider diet.

## Pilsner



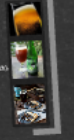
Pilsner is a type of beer that is brewed with a specific style of malt and hops. It is characterized by its light color, high alcohol content, and strong hop character. It is a classic example of a beer that is brewed for export and is known for its ability to withstand long periods of storage.

## Taste



Taste is the sense of flavour, and it is a complex sensory experience that is influenced by many factors, including the ingredients used, the brewing process, and the individual's perception of taste and smell.

## Flavour Interactions



Flavour interactions occur when different flavours combine to create a new, more complex flavour profile. This is a key concept in brewing, as it allows brewers to create a wide range of beer styles by combining different ingredients and brewing techniques.

## The Evolution of Taste

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## Blonde Abbey Ale



Blonde abbey ales range from semi-sweet blond ales to fairly dry, hoppy, citrusy, and spicy strong ales. All share notes of bananas, style, and caramel. The sugar level of the beer is a key factor in determining its character. Blonde abbey ales are known for their ability to withstand long periods of storage.

## Pale Ale/Bitters



Pale ale/bitters are a type of beer that is brewed with a specific style of malt and hops. It is characterized by its light color, high alcohol content, and strong hop character. It is a classic example of a beer that is brewed for export and is known for its ability to withstand long periods of storage.

## The Why of Pairing



The why of pairing is a complex process that involves understanding the relationship between different flavours. It is a key concept in brewing, as it allows brewers to create a wide range of beer styles by combining different ingredients and brewing techniques.

## Ingredient Flavours



Ingredient flavours are the individual components that make up a beer's flavour profile. They include malt, hops, yeast, and water, and they play a crucial role in determining the overall character of the beer.

## Beer Elements to Consider

- Main flavour
- Body/bitterness
- Sweetness/body (note that these are related)
- Alcohol content
- Carbonation
- Tartness/acidity
- Retention of carbonation (esters, phenols, etc.)
- Keep flavours/aroma
- Special ingredients/processes (e.g. fruit, coffee, barrel-aging, etc.)

## The Three C's

The three C's are a key concept in brewing, and they refer to the three main components that make up a beer's flavour profile: Carbonation, Clarity, and Consistency. Understanding these three elements is essential for creating a high-quality beer.

## Food Elements to Consider



Food elements to consider are the individual components that make up a dish's flavour profile. They include protein, carbohydrates, fats, and spices, and they play a crucial role in determining the overall character of the dish.

# Outline

Intro

Generalization

The “Science” of tasting

Elements

Beer with food or Beer vs. food

Sample pairings

Cooking with beer



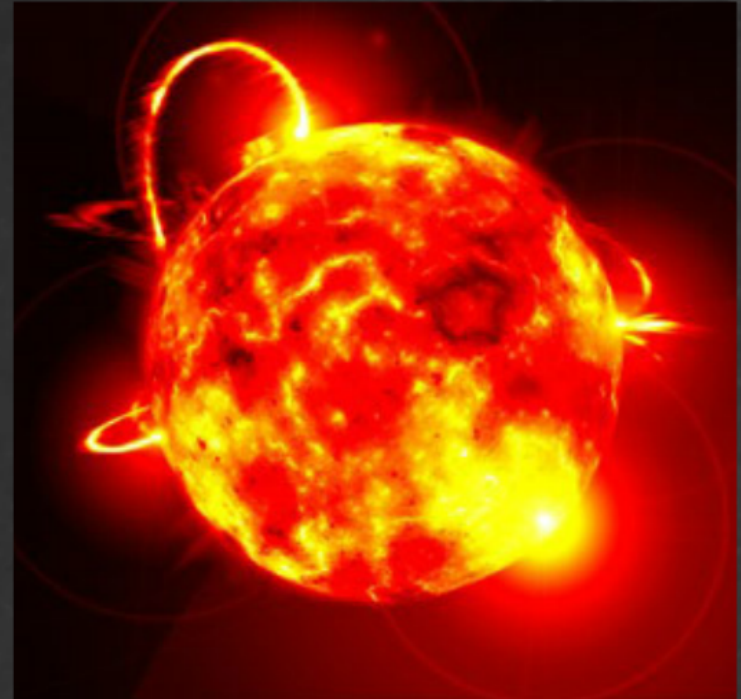
# Bio

**Certified Cicerone®**  
**PICA Culinary Diploma**  
**BJCP Certified Rank**  
**ReUp BBQ**  
**Pork Enthusiast**  
**Homebrewer**  
**BC Beer Awards Founder**  
**ISG Sommelier Diploma**  
**CSS**

**@SeriousBeer**  
**Chester.Carey@GMAIL**  
**Brewery Creek Liquor Store**

# Flavour Rules

- Not so much rules as guidelines
- Specific preparations, will vary
- Even beer styles allow for significant deviation
- Time of day, setting and sunspots



# Everything is Subjective

"Everything in food is science. The only subjective part is when you eat it."

Alton Brown



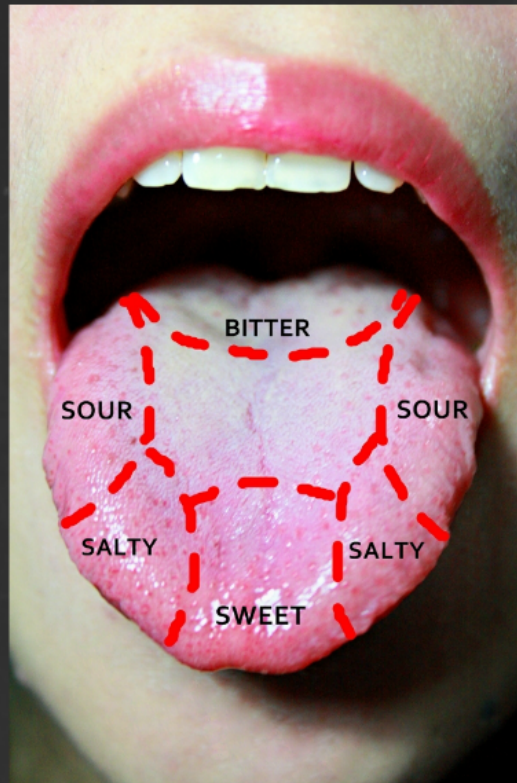
Food and beer have well defined science but our sense of taste is barely understood.

Personal preference is a very important factor, but are our preferences our own?

# Taste

Chemical sense perceived by specialized receptor cells that make up taste buds which can be broken into:

Sour  
Salty  
Sweet  
Bitter  
Umami



Fat  
Metallic  
Spice

# The Evolution of Taste

**Sour:** could be healthy, like oranges or lemons, or spoiled, like rotten milk.

**Salt:** foods had important vitamins and minerals.

**Sweet:** usually high in calories. First taste we crave

**Bitter:** often indicates poison. Last taste we develop appreciation for. IPA

**Umami:** savoury richness. Broth. MSG

**Fat:** make evolutionary sense

**Ketchup:** childhood superfood