Host Preparation for the Cicerone® Basic Off-Flavor Tasting Webinar

Note: these directions give quantities needed for twelve (12) or twenty-four (24) participants.

Materials:

We ship you powdered spikes packaged in capsules that are contained in cylindrical plastic stacks. These spikes are stable at room temperature and should NOT be refrigerated. Store these in a cool, dry place until the tasting.
Note: the package we ship contains clear small color dots for labeling cups and pitchers as well as instructions on how to view the webinar.

Preparation:

Go to the "Off-Flavor Webinar" link from the "My Account" page on cicerone.org. There you will find the following files:

- The narrated slide presentation used to guide the tasting (You will play this during the tasting. Please be sure that you will have Internet access during the tasting to do so. You may also wish to arrange for a large screen or projector so that all participants can view the slides)
- Tasting sheet for participants to place cups on during tasting (You will need to print these in advance)
- Off Flavor Reference Handout: PDF file with a description of each off flavor and its sources. This should be sent to participants after the tasting is completed or printed and handed out to them at the conclusion of the tasting

Items you will need to procure & provide:

- Light to moderately flavored beer. Examples of suitable styles include American Pale Ale, German Pils, American Lager, American Wheat Beer, and Kölsch. Avoid beers stronger than 6% ABV.
    - For 12 participants, you will need 14 bottles of beer
    - For 24 participants, you will need 28 bottles of beer
- Seven (7) pitchers suitable for mixing and pouring the spiked samples
    - One per flavor (6 flavors total)
    - One for Control
    - Each pitcher must hold at least 48oz of liquid, otherwise use 14 24-oz. pitchers
- Seven (7) clear, hard plastic, or glass tasting cups per participant
    - For 12 participants, you will need 84 cups
    - For 24 participants, you will need 168 cups
- Bottled/glasses of water for each participant
- Dump buckets
- Optional: you may want to provide water crackers or something similar for palate cleansing

To prepare samples:

Pouring down the side of the container to minimize foaming, slowly pour one bottle into each of the labeled pitchers. Match the spike capsules up with the labels on the pitchers so that the appropriate capsule is paired up with each pitcher.

Now add the contents of one spike capsule into the pitcher with the same label. To do this, hold the capsule vertically, tap the top of the capsule to ensure that all the flavor powder is in the bottom half of the capsule and twist the two parts of the capsule apart.

After adding the spike, gently swirl the pitcher to ensure that all of the powder is dissolved.

Once the powder is fully dissolved for each spike, gently add the remaining beer for each container and carefully swirl one more time. One (1) capsule goes into two (2) bottles of beer total. If you are mixing for 24 participants, you will mix two capsules into four bottles of beer total.

Over time, the powder inside the infection spike capsules may harden. While the material in the capsule may look different, the flavor components of the spike maintain their potency for 1-2 years. If the powder in your infection capsules has hardened and you're having trouble getting the spike material out, try crushing up the powder to get it out of the capsule, and stir the beer in the pitcher if necessary to break up the powder and fully dissolve the spike.

If you finish this more than 20 minutes before the start of the seminar you may wish to return the spiked pitchers of beer to the refrigerator.

Distribute the tasting sheets in the seminar room so that each participant has one at their place.

About 10-15 minutes before the tasting begins, fill the cups labeled with the corresponding color dot from each mixing pitcher. You will be pouring 2 ounces of beer into each cup.
Distribute the sample cups to each participant. Place the cups on the proper spot matching the color dot on the cup to the flavor name on the tasting sheet.