



Vísindavøka 2011

- Ølframleiðsla: í menning og vísindarhøpi.
- Øl vísind?
- Samanrenning av fleiri: *Kemi, mikrobiologi, sensorik, tøkni, søga..*
- Hvat er ein bjór?



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- Rávøra: **1516** *Vatn, malt, humla og ger*
- *Yvir-, undirger, malt- og humlusløg*
- *Samanseting:* *Typa: Veðr, Gull, BS, Blond, Stout..*
- Framleiðsla: *Brygging: 1 dag, gering:1 viku, lagring: min. 4 vikur, Drekka:?*
- QA: *Smakk,trykk,temp.,gering..*
- Haldgóðska: *pH, oxygen, ljós,hiti*



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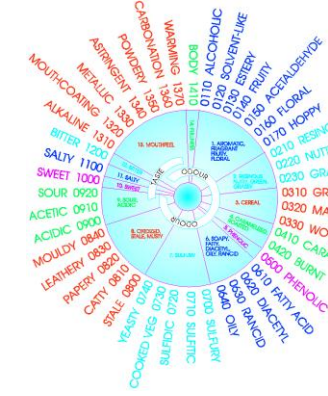
Menning av nýggjum og verandi vørum?

Amboð: Sensorik, QA, royndir, tíð..

Sensorik: *Brúka sansirnar: Hyggja, hoyra
lukta, smakka.*



Vísindavøka 2011



Ethyl hexanoate

Ethyl acetate

Smoky

Caprylic

Isoamyl acetate

Diacetyl

'Yeast bite'

Earthy

Butyric

Isovaleric

Worty

'Trubby'

Acetaldehyde

Grapefruit

Leathery

Sweet

Burnt rubber

Bromophenol

Astringent

Methional

Mouldy

Woody

H₂S

'Cooked'

Floral

Ethyl butyrate

Acetic

Metallic

Grainy

Phenolic (4-VG)

Rotten vegetable

Bitter

Caramel

Citrus

Mercaptan

Solvent alcoholic

Musty

Chlorophenol

Honey

Indole

DMS

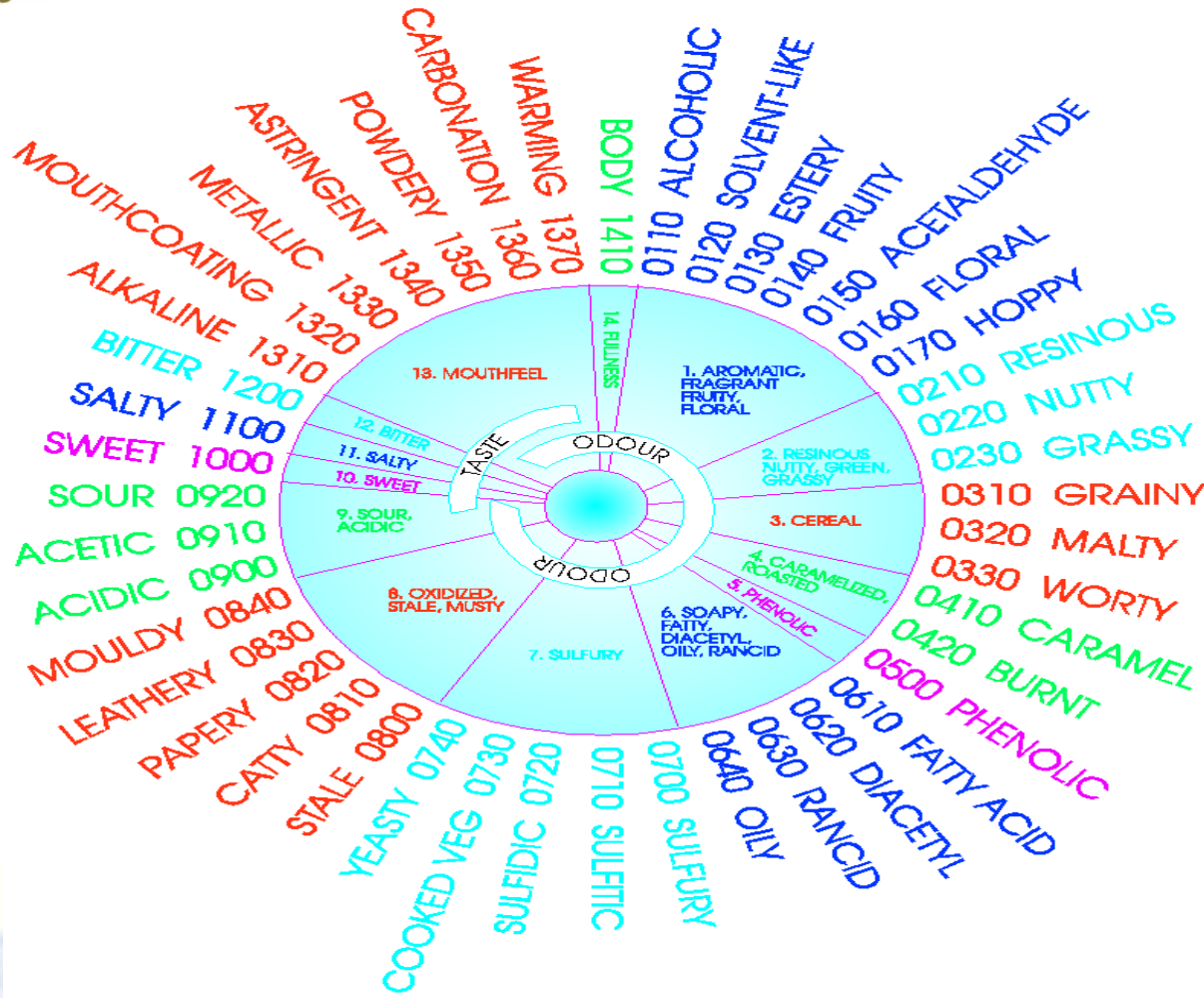


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- S** Altjóða mál innan ølvinnuna, bleiv útviklað fyri 30 árum síðani , altj. øl kommission: *ASBC, EBC MBAA.*
- S** 122 týdningarmikil smakkievni
- S** 14 høvuðs klassar
- S** Hettar verður nógv brúkt í dag og hevur gjørt samskipti lættari fyri fólk í hesi vinnuni



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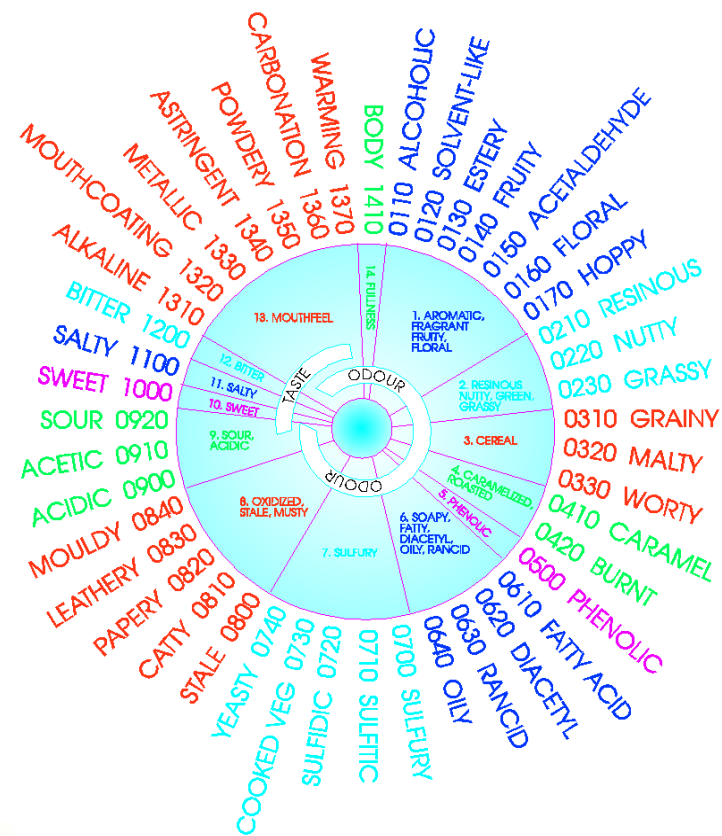


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S Ølhjólið, brúkt sum ein tabell, fyri at minnst ymiskar smakkir.

S Ein altjóða máti at bólka smakkievni uppá.

S Vísir 44 av teimum 122 klassunum.





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- Smakking: *Panel, ymiskt hvussu fólk smakka.*
“Smagsblind”
- Upplæring: *2 ár, men næstan øll kunnu læra tað..*
- Tungan: *Salt, søtt, súrt, beikst aftast.*



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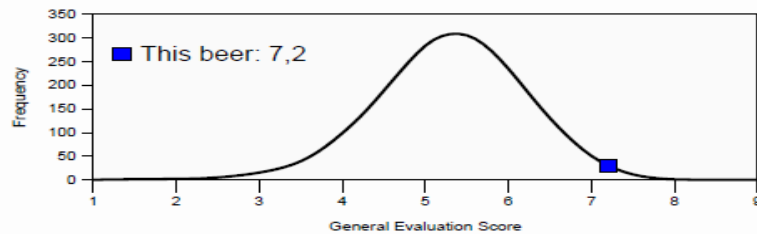
Sample Information

Customer:	Føroya Bjór	Received:	28-02-2011
Brand:	Black Sheep Kl. 2	Tasted/Reported date:	03-03-2011
Treatment:	No treatment, kept at 4°C	Number of Tasters:	6
Packaging Type:	Glass bottle(s)	Evaluated as beer type:	Lager Strong
Packaging Size [Litre]:	0.330	Production/Market:	Production
Journal Number:	K2737.2		
Production Code:			
Best Before:			
Labelled:	Filling date: 18-02-2011		

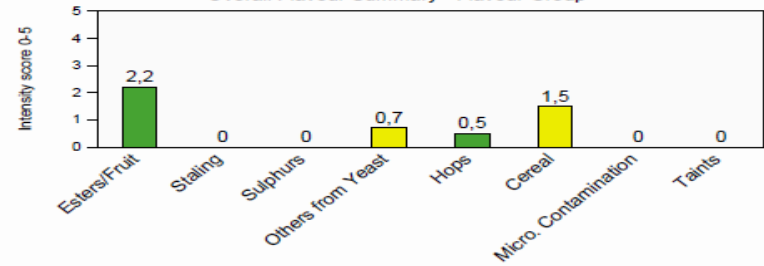
Summary of Results

- 1) General Evaluation Score 1-9: 1=undrinkable 2=very bad 3=bad 4=poor 5=not quite satisfactory 6=satisfactory 7=good 8=very good 9=exceptional
 2) Intensity Scores 0-5: 0=absent 1=very slight (taste threshold) 2=easily noticeable 3=moderat 4=strong 5=very strong
 3) ■ positive flavour ■ negative flavour ■ neutral or ambiguous flavour

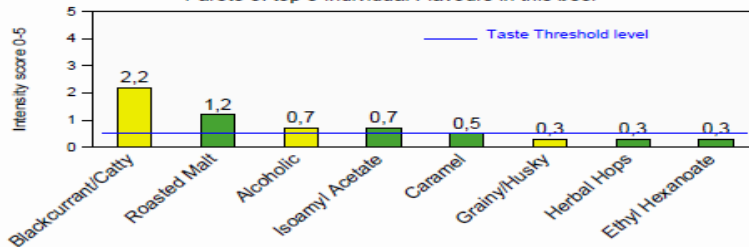
G.E. Histogram for +7000 Beers from Produktion and from the Market



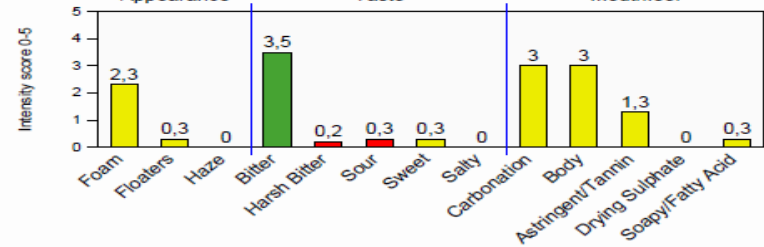
Overall Flavour Summary - Flavour Group



Pareto of top 8 Individual Flavours in this beer














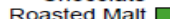
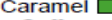









Appearance Taste Mouthfeel



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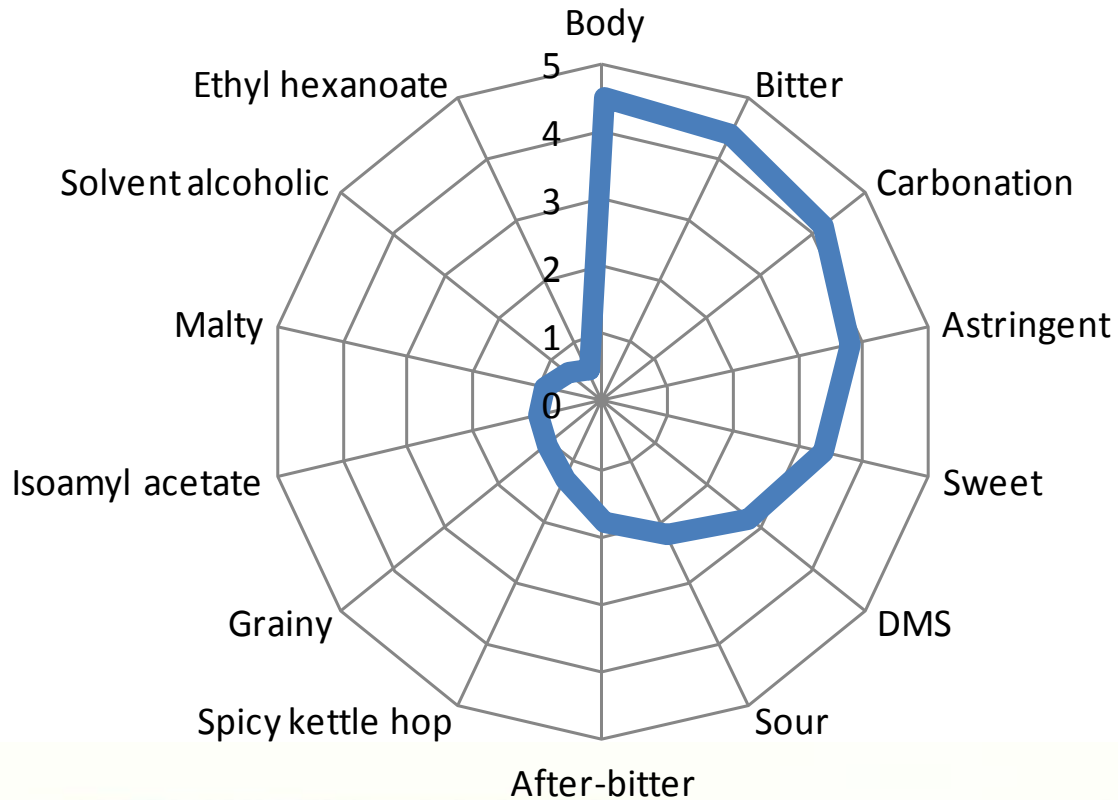
Detailed Results

Group	Flavour	Avg	Min	Max
Appearance	Foam 	2,3	2	3
	Floater 	0,3	0	1
	Haze			
Esters	Isoamyl Acetate 	0,7	0	2
	Ethyl Acetate			
	Ethyl Hexanoate 	0,3	0	2
	Ethyl Butyrate			
Fruit	Pear			
	Strawberry			
	Blackcurrant/Catty 	2,2	2	3
	Citrus Fruit			
	Prunes			
	Overall Esters/Fruit 	2,2	2	3
Staling	Fruity Aged/Vinous			
	Burnt Aged			
	Papery			
	Bready			
	Almond			
	Leathery			
	Overall Staling			
Sulphurs	Sulphitic			
	H2S			
	Onion			
	Mercaptan			
	Burnt Rubber			
	DMS			
	Autolysed/Meaty			
	Yeasty			
	Lightstruck			
	Overall Sulphurs			
Others (From Yeast)	Alcoholic 	0,7	0	1
	Fusel Alcoholic			
	Diacetyl			
	Acetaldehyde			
	Phenolic			
	Caprylic			
Overall Others from Yeast 	0,7	0	1	

Group	Flavour	Avg	Min	Max
Hops	Floral Hops			
	Citrus Hops			
	Herbal Hops 	0,3	0	1
	Green Hops			
	Overall Hops 	0,5	0	1
	Isovaleric			
Cereal	Malty			
	Grainy/Husky 	0,3	0	1
	Worty			
	Chocolate			
	Roasted Malt 	1,2	0	2
	Caramel 	0,5	0	2
	Coffee			
	Liquorice			
	Eugenol/Cloves			
	Smoky			
Vanilla				
Grassy				
Overall Cereal 	1,5	1	2	
Microbial Contamination	Acetic			
	Lactic			
	Butyric			
Overall Micro. Contamination				
Taints	Musty			
	Earthy			
	Chlorophenol			
	Metallic			
	Alkaline			
	Overall Taints			
Taste	Bitter 	3,5	3	4
	Sour 	0,3	0	1
	Sweet 	0,3	0	1
	Salty			
Mouthfeel	Carbonation 	3,0	3	3
	Body 	3,0	2	4
	Astringent/Tannin 	1,3	1	3
	Drying Sulphate			
	Soapy/Fatty Acid 	0,3	0	2
	Harsh Bitter 	0,2	0	1
General Evaluation: Good		7,2	6	8



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- Tradiiónir & Tíðarrák (Trend)
- Geografi: Týskland, Belgia, FO (Hvonn, Rab., urtir)
- Samanspæl, millum mikrobiologi, teknik, Sensorik
- javnvág og hart arbeiði..





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- 5000bc Mesopotanien
- 1516 DE
- 1888 FO
- 1906
- 1980 5,8%
- 1992
- 2011 😊





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- Servering:
- Gløs (rein, skolaði)
- Temperatur: 8-10
- Øl & Matur
- Skál!





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“Quality is never an accident. It is always the result of intelligent effort.”

John Ruskin

- ***“Many battles have been fought and won by soldiers nourished on beer.”***
- ***“No soldier can fight unless he is properly fed on beef and beer”***
- ***“A fine beer may be judged with only one sip, but it’s better to be thoroughly sure”***

Frederick the Great

John Churchill, First Duke of Marlborough

Czech proverb





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