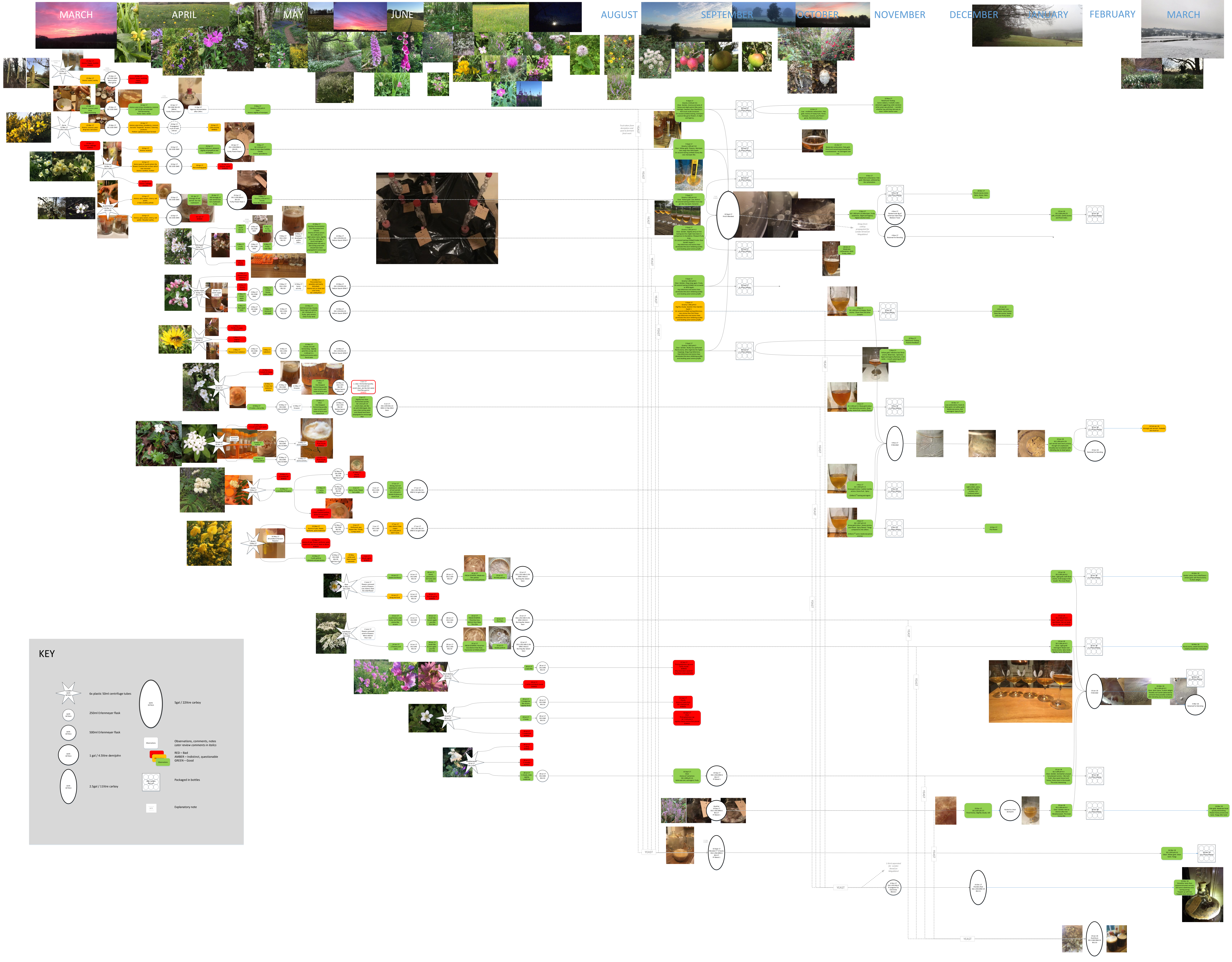
SENSORY TESTING NOTES 2017



MARCH APRIL MAY JUNE AUGUST SEPTEMBER OCTOBER NOVEMBER DECEMBER JANUARY FEBRUARY MARCH

6 x CENTRIFUGE TUBES

CATKIN
12 Mar 17
OG:1.025

25 Mar 17
Aroma: Nappy, dustbin
BINNED

25 Mar 17
Aroma: weird, earthy

500ML ERLENMEYER FLASK

25 Mar 17
OG 1035 DME
More active than gorse

10 Apr 17
Aroma: sweat, teething nappy,
BINNED

Gorse
12 Mar 17
OG:1.025

25 Mar 17
Aroma: coconut, pear-drop
Most promising

25 Mar 17
OG 1035 DME

10 Apr 17
Aroma: pear-drop, strawberry, coconut
pH 2.9 SG not recorded
Still fermenting
Taste: clean, sweet

1 GAL DEMIJOHN

10 Apr 17
OG:1062 IBU:20
SRM:8
Funky Flower Base 1

11 Apr 17
Vigorous fermentation after 24hrs

9 May 17
Gravity 1.020 pH4.4
Clear
Aroma: slightly of marzipan

25 Mar 17
Aroma: coconut, pear-drop but a bit weird

25 Mar 17
OG 1035 DME

10 Apr 17
Aroma: pear-drop, strawberry, coconut but also "hospitals" alcohol / cleaning products.
Pellicle / gelatinous layer formed

10 Apr 17
Propagated in jar of malt extract

24 Apr 17
Little activity
BINNED

25 Mar 17
Aroma: cabbage
BINNED

Primrose
26 Mar 17
OG:1.030

10 Apr 17
Aroma: neutral

10 Apr 17
OG 1035 DME

26 Apr 17
Aroma: indistinct, pleasant, slightly of grapefruit and pineapple

26 Apr 17
OG:1.058 SRM:6
IBU:20
Funky Flower Base 2

9 May 17
SG 1.050 pH 3.7
Head of neat clean bubbles
Cloudy
Aroma: gooseberry

10 Apr 17
Some spots of mould where the flowers touched the surface which was removed
Aroma: earthier, funkier

10 Apr 17
OG 1035 DME

18 Apr 17
Not smelling good

26 Apr 17
Aroma: vomit
BINNED

10 Apr 17
Aroma: cabbage
BINNED

BLACKTHORN
26 Mar 17
OG:1.030

10 Apr 17
Aroma: spicy saison, cherry, nail polish.
2 had a bubbly pellicle

10 Apr 17
OG 1035 DME

18 Apr 17
Strongly of nail varnish but not unpleasant

26 Apr 17
Still strongly of nail varnish but not unpleasant.
Fruity

26 Apr 17
OG:1.058 SRM:6
IBU:20
Funky Flower Base 2

9 May 17
Gravity 1.020 pH 4.2
Cloudy
clove-like phenol aroma

10 Apr 17
Aroma: spicy saison, cherry, nail polish. Woodier earthy

10 Apr 17
OG 1035 DME

18 Apr 17
BINNED

250ML ERLENMEYER FLASK

Wild Apple
18 Apr 17
OG:1.030

2 May 17
Sweet biscuit aroma

2 May 17
OG:1040
DME

9 May 17
Fruity, cider-like

2 May 17
Fruity aroma

2 May 17
OG:1040
DME

9 May 17
Fruity, cider-like

9 May 17
OG:1.050
IBU:10

10 May 17
Krausen developed within 24hrs

22 May 17
Quickest fermentation.
Had flocculated and cleared.
Aroma of fruity saison.
SG:1.009 pH:3.4
Light saison taste, slightly tart, dry, cider-like. a touch astringent
Looking back this was a fast acting yeast and should have been propagated to encourage that

22 May 17
OG:1.056 IBU:35
Nelson Sauvin SRM:7

2 May 17
Musty
BINNED

Garden Apple
18 Apr 17
OG:1.030

26 Apr 17
Green apple aroma

2 May 17
Pleasant but indistinct
BINNED

2 May 17
Woody
BINNED

2 May 17
Green apple ester

2 May 17
OG:1040
DME

9 May 17
Pellicle
Yeasty, ester notes

9 May 17
OG:1.050
IBU:10

12 May 17
Some activity

22 May 17
Flocculated but powdery and easily disturbed.
Aroma not so clean and a bit funky
SG 1.038 pH3.9

22 May 17
OG:1.056 IBU:35
Nelson Sauvin SRM:7

2 May 17
Red apple ester

2 May 17
OG:1040
DME

9 May 17
Aroma of red apple

9 May 17
OG:1.050
IBU:10

22 May 17
Still fermenting. Cloudy.
Some signs of a pellicle.
SG 1.018 pH of 3.1
fruity, spicy aroma.
Clean fruity taste

22 May 17
OG:1.056 IBU:35
Nelson Sauvin SRM:7

Dandelion
18 Apr 17
OG:1.030

2 May 17
Faintly of nappy
BINNED

2 May 17
Vegetal
BINNED

2 May 17
Pleasant but indistinct

2 May 17
OG:1040
DME

9 May 17
Indistinct

9 May 17
OG:1.050
IBU:10

22 May 17
Cloudy and still fermenting. Slightly pink film on top. SG 1.020 pH 3.1.
Perfumed aroma and a floral taste

22 May 17
OG:1.056 IBU:35
Nelson Sauvin SRM:7

Hawthorn
26 Apr 17
OG:1.030

10 May 17
2 smelt of cheese
BINNED

10 May 17
2 clean but indistinct aroma

10 May 17
OG:1040
IBU:10 DME

11 May 17
Krausen

22 May 17
Clear.
Had stopped fermenting quickly
clean aroma with notes of plum and stone fruit

22 May 17
OG:1.045
IBU:30
Nelson Sauvin leftovers

3 Jun 17
v. clear. Fermented quickly.
SG 1.012 pH 4.0
smelt clean, ale like (bit stale)
fruit flies got in!
BINNED

10 May 17
2 Fruitier, cherry-like

10 May 17
OG:1040
IBU:10 DME

11 May 17
Krausen

22 May 17
Clear.
Had stopped fermenting quickly
clean aroma with notes of plum and stone fruit

22 May 17
OG:1.045
IBU:30
Nelson Sauvin leftovers

3 Jun 17
Slightly less clear.
Fermented quickly.
SG 1.012 pH 3.9
smelt clean, ale like
As with Wild Apple, this was a fast acting yeast and should have been propagated to encourage that

3 Jun 17
OG:1.045 IBU:14
SRM:11 Pale Mild base

Woodruff
26 Apr 17
OG:1.030

Aroma of coumarin

10 May 17
2 mould with black spots
BINNED

10 May 17
Pellicle

10 May 17
OG:1040
IBU:10 DME

13 May 17
Some activity

22 May 17
Thick mould
BINNED

10 May 17
Strong pellicle

10 May 17
OG:1040
IBU:10 DME

13 May 17
Some activity

22 May 17
Thick mould
BINNED

Rowan
9 May 17
OG:1.030

16 May 17
2 smelled off
BINNED

16 May 17
4 smelled of flowers

22 May 17
OG:1040
IBU:30
Nel Sauv l/o

27 May 17
Mould
BINNED

22 May 17
3 spicy, earthy

22 May 17
OG:1040
IBU:30
Nel Sauv l/o

3 Jun 17
Spicy, fruity, flower but subtle

3 Jun 17
OG:1.040
IBU:10

17 Jun 17
Strong, but not unpleasant, notes of nail varnish.
SG:1.016 pH:4
tasted of plums or stone fruit

17 Jun 17
OG:1.061 IBU:16
SRM:6 1st gyle base

22 May 17
1 black spotted pellicle, aroma of nail polish
BINNED

Broom
9 May 17
OG:1.030

16 May 17
All smelled of broom flowers!

22 May 17
Aroma of pea, flower, perfume, quite medicinal

22 May 17
OG:1040
IBU:30
Nel Sauv l/o

3 Jun 17
Perfumed, pea flower-like. cloudy.
Lumpy yeast.

3 Jun 17
OG:1.040
IBU:10

17 Jun 17
Less distinct than rowan.
SG 1.030 pH4.5
didn't taste.

17 Jun 17
OG:1.061 IBU:16
SRM:6 1st gyle base

22 May 17
Aroma of pea, flower, perfume, quite medicinal, but not as clean as above
BINNED

22 May 17
2 with pellicle
Almond and pea aroma

22 May 17
OG:1040
IBU:30
Nel Sauv l/o

29 May
white and black mould removed.

3 Jun 17
Mould again
BINNED

Rose
31 May 17
OG:1.030

2 June 17
flowers removed
smelt of flowers.
Less distinct than the elderflower

14 Jun 17
Sweet and floral

14 Jun 17
OG:1040
IBU:10

28 Jun 17
Floral, perfumed, a bit funky and musky

28 Jun 17
OG:1.040
IBU:10

10 Jul 17
FRESH STARTER. Moderate film pellicle
smell of roses and perfume

23 Jul 17
Wrinkly pellicle

23 Jul 17
OG:1.052 ABV:5.5%
SRM:4 IBU13
Burning Sky Saison base

14 Jun 17
Dang and funk

14 Jun 17
OG:1040
IBU:10

28 Jun 17
Fruit fly got in
BINNED

Elderflower
31 May 17
OG:1.030

2 June 17
flowers removed
smelt of flowers.
More distinct than rose

14 Jun 17
2 perfumed, a bit funky, pea flower aroma like broom

14 Jun 17
OG:1040
IBU:10

28 Jun 17
Smelt like broom again – pea like.
Thin film

28 Jun 17
OG:1.040
IBU:10

10 Jul 17
FRESH STARTER.
Floral but less distinct than Rose.
Thin film

23 Jul 17
Thin film

23 Jul 17
OG:1.052 ABV:5.5%
SRM:4 IBU13
Burning Sky Saison base

14 Jun 17
2 Flowery and spicy

14 Jun 17
OG:1040
IBU:10

28 Jun 17
Smelt like broom again – pea-like
thin film

28 Jun 17
OG:1.040
IBU:10

10 Jul 17
FRESH STARTER. Floral but less distinct than Rose.
Impressive wrinkled pellicle

23 Jul 17
Bubbly pellicle

23 Jul 17
OG:1.052 ABV:5.5%
SRM:4 IBU13
Burning Sky Saison base

Musk Mallow
28 Jun 17
OG:1.030

28 Jul 17
2 pea-like

28 Jul 17
OG:1040
IBU:10

10 Sep 17
Thick gelatinous cap and fluffy mould
BINNED
May have been saved if I had been more attentive

28 Jul 17
1 white and black mould
BINNED

Bramble
28 Jun 17
OG:1.030

28 Jul 17
5 hedgerow like aroma, slightly floral

28 Jul 17
OG:1040
IBU:10

10 Sept 17
Cloudy
Aroma of spicy fruit
SG 1.030 pH 4.8
BINNED

28 Jul 17
1 funky

28 Jul 17
OG:1040
IBU:10

10 Sept 17
Clear
Thick gelatinous cap
SG 1.030 pH4.5
slightly cheesy aroma that passed
BINNED

28 Jul 17
1 medicinal
BINNED

Meadowsweet
10 Jul 17
OG:1.030

28 Jul 17
1 dirty
BINNED

28 Jul 17
2 mouldy
BINNED

28 Jul 17
1 cloudy, ester, slightly medicinal

28 Jul 17
OG:1040
IBU:10

10 Sept 17
Clear
Aroma of nectarines
SG:1.008 pH:3.6
taste was tart, astringent, fruity

10 Sep 17
OG:1.056 SRM:6
IBU:17
FF Blend 1

19 Jan 18
SG:1.009 pH:4.4
Clear. Golden. Somewhat unusual but pleasant aroma – like tutti frutti. Also sweet biscuit and honey. Fairly clean in the mouth. The most interesting.

19 Jan 18
3 x 375ml bottles

Heather
10 Sep 17
OG:1.056 SRM:6
IBU:17
FF Blend 1

18 Dec 17
SG:1.007 pH:3.9
Floral honey. Slightly cloudy still

Racked to clean demijohn

19 Jan 18
SG:1.009 pH:4.4
Clear. Golden. Not so distinct after the Meadowsweet. The most honey-like.

19 Jan 18
2 x 375ml bottles

16 Mar 18
Pale gold. Moderate head quickly diminishing. Flower honey aroma and taste. Tangy after taste

YEAST

Trub taken from demijohns and used to ferment fresh wort

2.5 GAL CARBOY

10 Sept 17
Blended 1st 6 Yeasts
OG:1.056 SRM:6
IBU:17
FF Blend 1

04 Mar 18
SG:1.003 pH:4.4
Clear. Yellow gold. Clean taste. Tangy

04 Mar 18
26 x 375ml bottles

9 Sept 17
Gravity 1.010 pH 4.6
Clear. Golden. Aroma and taste of honey and slight petrol (like some rieslings). Sweeter than blackthorn.
Not much acidic structure.
On second (chilled) tasting, marzipan/ coconut-like gorse flowers. A slight astringency.

10 Sept 17
2 x 375ml bottles

13 Oct 17
Low - moderate carbonation. Pale gold. Aroma of heady funk. Floral, marzipan, coconut, pea flower – gorse. Not distinctly sour.

10 Nov 17
Redchurch Tasting.
Some rubbery / metallic notes detected suggesting under aeration when yeast was pitched. I wonder whether low pitching rate was an issue. 250ml starter used.

9 Sept 17
Gravity 1.005 pH 3.8
Clear. Yellow gold. Flowery. Marzipan.
Less zingy than Wild Apple.
On second tasting (chilled) honey like.
Less marzipan like.

10 Sept 17
2x 375ml bottles

21 Oct 17
Moderate carbonation. Pale gold. Floral and something almondy like meadowsweet – an astringent raw nut.

10 Sept 17
2x 375ml bottles

4 Nov 17
Moderate carbonation. Pale gold. Marzipan, softened by the carbonation

9 Sept 17
Gravity 1.005 pH 4.8
Clear. Yellow gold. Less distinct.
On second tasting (chilled) most sloe gin-like marzipan character.

9 Sept 17
Gravity 1.003 pH 4.2
Clear. Golden. Slightly dirty on first tasting but this might have been in comparison to Dandelion. Pleasant fruity tang.
On second tasting (chilled) fruitier than Garden Apple 2.
Hop bitterness and aroma have dominated this beer inhibiting acidity and masking yeast aroma profile

5 GAL CARBOY

10 Sept 17
First 6 Blended

10 Sept 17
2x 375ml bottles

28 Oct 17
Moderate carbonation. Gold. Fruity, clean.

9 Sept 17
Gravity 1.002 pH4.6
Clear. Golden. Zingy tang again. Fruity.
On second tasting (chilled) not as sweet as Wild Apple.
Hop bitterness and aroma have dominated this beer inhibiting acidity and masking yeast aroma profile

10 Sept 17
2x 375ml bottles

9 Sept 17
Gravity 1.006 pH4.0
Slightly cloudy. Sweeter than Garden Apple 1.
On second (chilled) tasting bitterness.
Less aroma than first three.
Hop bitterness and aroma have dominated this beer inhibiting acidity and masking yeast aroma profile

9 Sept 17
Gravity 1.003 pH4.5
Clear. Golden. Really nice perfumed floral aroma. (this might be the higher hopping). Zingy hop bitterness.
Hop bitterness and aroma have dominated this beer inhibiting acidity and masking yeast aroma profile

10 Sept 17
2x 375ml bottles

4 Nov 17
SG 1.003 pH 4.25 Marzipan. Fruity sweetness. Slight astringency.
Higher alcohol notes

4 Nov 17
32x 375ml bottles

20 Dec 17
Floral creamy notes.
Spicy, sharp, clean, dry

4 Nov 17
Racked onto 8g of American Oak Chips
Medium Toast

19 Jan 18
SG:1.004 pH4.33
soft, smooth, vanilla aroma and floral notes

19 Jan 18
12 x 375ml bottles

4 Nov 17
Retained for blending

Dregs from carboy propagated for London BrewCon Megablend

4 Nov 17
SG 1.003 pH 4.0 Hoppy, floral aroma. Dryer than the other samples

4 Nov 17
4 x 375ml bottles

01 Jan 18
Little head. Low carbonation. Gold colour.
Rose-like aroma. Sweet and sour fruity taste.

10 Nov 17
Redchurch Tasting.
Positive feedback

6 Nov 17
Yellow gold. Indistinct but floral aroma. Bitterness. Spiciness.
Slight astringent aftertaste. A bit acidic – mouth watering pH 4.3 however

4 Nov 17
SG 1.004 pH 4.3 Rose gold colour.
Not distinctly aromatic. Deep fruity, stone fruit, creamy flavour

4 Nov 17
4 x 375ml bottles

10 Dec 17
Low carbonation, head ok.
Rose gold, not yellow gold.
Medicinal aroma. Not astringent. Spicy fruity

4 Nov 17
4 blended

19 Jan 18
SG:1.004 pH:4.26
nail varnish and cherry aroma, though not unpleasant.
Possibly due to oxidation after blending due to head space.

19 Jan 18
17 x 375ml bottles

10 Feb Jan 18
Strongly nail varnish. Probably too much so

19 Jan 18
Retained for blending

4 Nov 17
SG 1.004 pH 4.3
Straw gold colour. Subtle roselike aroma. Stone fruit. Spicy

Chilled 2nd tasting astringent

4 Nov 17
3 x 375ml bottles

15 Dec 17
Light amber, spicy, possibly slightly smokey, rich fruitiness when aerated in the mouth

4 Nov 17
SG 1.007 pH 4.0
Straw gold colour. Honey aroma, pea-flower. Spicy flavour. Tangy compared to the others

Chilled 2nd some medicinal petrol aromas

4 Nov 17
2 x 330ml bottles

22 Dec 17
Pea flower

19 Jan 18
SG:1.005 pH:4.6
Clear. Light gold. Soft floral aroma. A bit soapy in the mouth. The most floral.

19 Jan 18
4 x 375ml bottles

04 Mar 18
Darker colour than elderflower – amber gold. Soft floral aroma, Turkish delight.

19 Jan 18
SG:1.006 pH:4.9
Clear. Light gold. Aroma of pea flower. Did not taste due to high pH. BINNED

19 Jan 18
SG:1.006 pH:4.5
Clear. Light gold.
Astringent flower and honey aroma. Spicy taste.
Slightly harsh aftertaste.

19 Jan 18
4 x 375ml bottles

04 Mar 18
Floral aroma, sweet biscuity taste, creamy mouth feel. Very tasty

19 Jan 18
4 blended

04 Mar 18
SG:1.004 pH:4.3
Clear. Gold. Spice, Turkish delight
Possibly nail vanish (detected by someone else) possibly oxidising after blending due to head space.

04 Mar 18
15 x 375ml bottles

4 Mar 18
Retained for blending

1 third seperated for London BrewCon Megablend

6 Nov 17
OG:1.055 IBU:5
Propagated for next brew.
Blend 2

16 Dec 17
Flanders Red
OG:1.056 SRM:19
IBU:11

10 Mar 18
Smoother taste than commercial yeast version. Still some sweetness and tasting young. Topped up with low hopped stock ale wort

19 Jan 18
Oud Bruin
OG:1.060 SRM:33
IBU:10

KEY

FLOWER DATE DETAILS – 6x plastic 50ml centrifuge tubes

DATE DETAILS – 250ml Erlenmeyer flask

DATE DETAILS – 500ml Erlenmeyer flask

DATE DETAILS – 1 gal / 4.5litre demijohn

DATE DETAILS – 2.5gal / 11litre carboy

DATE DETAILS – 5gal / 22litre carboy

Observations – Observations, comments, notes
Later review comments in italics

RED – Bad
AMBER – Indistinct, questionable
GREEN – Good

#No. bottles #ml vol. – Packaged in bottles

NOTE – Explanatory note