

Malted North

Episode 04: Beer Tasting and Judging with Guest Casey Frid

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Transcript of recorded conversation

BARRY MADORE 0:07

All right. Welcome back to Malted North, a Minnesota beer, beer culture, and pub culture, and brewing podcast. I'm your host, Barry

Madore, from, Yoerg Brewing Company here in Dayton's Bluff, St. Paul, Minnesota. And I'm joined by one of my regular co-hosts, Jason Pattit, professor of management at the University of St. Thomas here in St. Paul. Also an avid home brewer, a former practicing chemical engineer, and newly minted brewer here at Yoerg Brewing Company. We'll have to talk a little bit about that. I'll let Jason tell you about that if he so desires, but we're excited that he's on board here, uh, at Yoerg. And, Brennan, head brewer at Yoerg, who's our usual, third leg of this podcast, is not available this evening because, yes, it's football season. No, he's not at home watching football. He is a football coach, offensive

JASON PATTIT 1:08

Coordinator.

BARRY MADORE 1:09

coordinator at, uh,

JASON PATTIT 1:10

Little

BARRY MADORE 1:10

Lake?

JASON PATTIT 1:10

South.

BARRY MADORE 1:10

Lakeville South. a, uh, prep football uh, powerhouse, here in the Twin Cities area. he will be with us again in another episode. but tonight we are bringing a guest onto the podcast. We have threatened to do so, and we're finally following through on that threat. we're joined by our friend, Casey Frid, an entrepreneurship professor at the very same University of St. Thomas in St. Paul. Casey has conducted research on collaboration in the craft brewing industry. He's a former member of the NYC Home Brewers Guild and is a BJCP certified judge and taster. More on that later because, folks, that's kind of our conversation tonight. We're going to be talking about, uh, tasting and judging in the world and craft beer. hey, Casey, thanks for joining us.

CASEY FRID 2:03

Yeah. Thank you. I'm excited to be here.

BARRY MADORE 2:04

Awesome. we usually start, uh, our podcast by, doing a little drinking first. So, uh, here's our segment. What are we drinking? this. Uh, Casey needs to keep his palate clear for the tasting part of this conversation, but Jason and I, as per usual, are going uh, quaff some beers. So, Jason, I'm going to let you go first. What, what do you got going on here?

JASON PATTIT 2:27

Sounds good, Barry. So,uh , tonight I have the Hofbrauhaus Freising Dunkel. So this is not the, uh, famous Hofbrauhaus or the one that we're more familiar with that's in Munich. This is the Hofbrauhaus that's in the town of Freising, which is actually pretty close to Munich. It's a short S-Bahn ride outside of Munich. And really all Hofbrau means is like the royal brewery.

BARRY MADORE 2:52

Oh.

JASON PATTIT 2:52

So back in the days when Germany was a bunch of prince, principalities and dukedoms, every one of the dukes and princes had their own brewery. So Freising, uh, actually is one of the older breweries that's still operating. Um, t is in, uh, one of the families still of the dukes that were in Freising from, I believe, back in the 12th century.

BARRY MADORE 3:16

Oh,

JASON PATTIT 3:16

So

BARRY MADORE 3:16

wow.

JASON PATTIT 3:16

it's a very old brewery. Uh, it's actually, the same town where Weinstephen, uh, the Weinstephaner brewery is. So really rich, uh, tradition of brewing in that town. And this is their Dunkel. so Dunkel is a very characteristic Munich style. It's still a lager, uh, but it's a, uh, da lager. Uh, Munich notoriously was a very difficult city to brew lighter style beers in until the end of the 19th century. So Dunkel would have been extremely, um, common, given the characteristics of the water, uh, that was coming from the Isar. Uh, so Dunkel really has a long history in, uh, Bavarian brewing and Hofbrau, Hofbrauhaus Freising Dunkel. Uh, I think it kind of splits the difference between, uh, one of the Dunkels brewed by one of the, the big breweries in Munich. so an Augustiner or a Paulaner that would brew this style. Uh, versus

some of the breweries that are outside of, um, Munich. So, uh, think of, like, Ayinger. So I think the styles in town tend to really downplay some of the coffee. They're a little bit sweeter, a little less acrid or acidic and dry in their finish. whereas the ones that come from outside of Munich tend to be a little bit, uh, more, dry. A little bit more uh, probably a little more hop character. So this one's kind of right in the middle

BARRY MADORE 4:42

t. Okay.

JASON PATTIT 4:43

of

BARRY MADORE 4:43

right. Well, thank you.

JASON PATTIT 4:45

You're welcome. I'm gonna take a

BARRY MADORE 4:46

He's

JASON PATTIT 4:46

sip now.

BARRY MADORE 4:47

leaning over to sip. All right. you think?

JASON PATTIT 4:50

Exactly. So it really does kind of hit the sweet spot in the middle. It's definitely drier than the finish of a Munich Dunkel, but it has more hop character than the Munich styles do as well, more like the outlying breweries.

BARRY MADORE 5:07

Okay, cool. All right, over to me. I am trying something that has always been my favorite item on uh, Yoerg tap list menu. Here at the pub, we call this the Half and Half, while locals in Belgium, where this is brewed, have a nickname for this, the Trip Trap, which is curiously apt because... And the half and half is actually a mix of two different beers, from the Trappist monastery, Westmalle A lot of people are surprised that we have a beer like this given the, orthodox way that we do beer at Yoerg brewing company, uh, straight up the way that do it in Belgium. So mixing of things, not what you would think of, especially a Trappist monastery. But in this case, this actually is something that our owner Thomas Keim, had as, as a drink in the tap room at the Westmalle brewery in Belgium. And what it is, is basically the Westmalle brewery three, three beers. And I think that's all, all that they brew and the two famous ones are their tripel and their dubbel.

JASON PATTIT 6:21

Exactly.

BARRY MADORE 6:21

And the half and half is a mix of half a bottle of the tripel. So tripel from the bottle. Which is a strong, a strong blonde, about nine and a half percent alcohol. and then the rest of their glass, uh, which is kind of like cup chalice. Uh, the rest of it is filled up with their double, which a, a brown ale, on tap and it fills it up. as far as we know, we're the only other outside is the tap room for the Westmalle Trappist monastery. Uh, so you should come and try it. It's really delicious. the monks at the monastery in Belgium, began brewing beer as soon as they became a Trappist monastery, uh, which was in the 1830s. They didn't actually, a the, so they started brewing the beer, but it was just for themselves. They were relatively low alcohol. they had a light beer and a dark beer. The drank that for years and years in the 1880s. They started selling the beer at their gates. People would come up to the gate and they would sell beer that they had left over to people. But it wasn't until the late twenties, early thirties that they actually started doing, uh, p brews. And that, and that was when these classic styles were born. These are kind of the OG styles. If you get a tripel, you get a dubbel. They were most likely, uh, modeled after these beers from, from Westmalle. day. um, so, you agree with this derivation?

JASON PATTIT 7:40

Yes. Yep. Heard

BARRY MADORE 7:41

Okay.

JASON PATTIT 7:41

that as well. And they're very generous as a brewery, um, you know, they have a long history dating back to, u, world, both world war one and world war two of really helping the other breweries in Belgium out with recovery, uh, going as far as sharing their yeast, helping out with

BARRY MADORE 7:59

Oh wow.

JASON PATTIT 8:00

equipment. So they have a really great reputation for the way that they've kind of helped the other, uh, Trappist breweries, but just other breweries period in Belgium.

BARRY MADORE 8:09

nice.

JASON PATTIT 8:10

Yeah.

BARRY MADORE 8:10

So that's what I'm drinking tonight. And you, anytime you come into Yoerg, you can probably see me drinking this because it's kind of what I like. We try to keep the dubbel on tap so that we can have this at all times. So that's what we're drinking.

JASON PATTIT 8:23

Cheers, Barry.

BARRY MADORE 8:24

All right. There were only two of us, but that was a really long, what are we drinking segment? Uh, un I edit it down and you're saying, why are you saying that Barry? It was only a minute and a half because, but, but yeah. So tasting and judging, So there's a whole world out there where people taste beer and judge beer. People submit beer to be judged. And there's a world of medals and awards from all the way down from, uh, homebrew competitions in people's neighborhoods, all the way up to the world beer championships. So. Casey, help us through this. In the introduction. I said, you were a BJCP certified judge and taster. What is the BJCP?

CASEY FRID 9:06

So the BJCP is the "beer judge certification program".

BARRY MADORE 9:11

Their

CASEY FRID 9:12

headquarters are actually close to home. They're off of 494.

BARRY MADORE 9:17

Oh wow.

JASON PATTIT 9:18

So yeah.

BARRY MADORE 9:19

Here in Minnesota.

CASEY FRID 9:19

Yeah, they're here in Minnesota. I forget exactly where, but they're not far. They're just outside the twin cities. yeah, it's a, it's a certification program that, um, any official, um, event, uh, BJCP sanctioned it's kind of a way to standardize and ensure that, you know, when a beer gets the, a score that it does, that is an accurate representation of kind of where that specific beer stands relative to, the top world-class in whatever style it is. So

BARRY MADORE 9:51

how did you, how did you come by taking the certification?

CASEY FRID 9:53

Ah, good question. So, so I was doing a research project on craft brewers that I think you mentioned in

BARRY MADORE 10:00

Yeah

CASEY FRID 10:00

the introduction and I was interviewing these craft brewers and I realized very quickly, you know, this is going to go a lot better if I learn how to brew my own beer. So I went out, you know, took some classes, got some equipment, started, start homebrewing. bu then that quickly became, you know, I think I would be a better homebrewer if I actually knew what this was supposed to taste like, regard of the style. Um,

BARRY MADORE 10:33

Right.

CASEY FRID 10:33

you know, you know, there's a, there's a scene in that Jiro Dreams of Sushi.

BARRY MADORE 10:38

Oh yeah.

CASEY FRID 10:38

Do

BARRY MADORE 10:38

O yeah.

CASEY FRID 10:38

you've

BARRY MADORE 10:39

Yeah.

CASEY FRID 10:39

seen it?

BARRY MADORE 10:39

I haven't seen it.

CASEY FRID 10:40

And he's this master sushi chef. He's got three Michelin stars at this restaurant in Tokyo. And, there's a line in there where he talks about, the French chef, Joel Robouchon. I probably butchered the pronunciation, but this, this sushi chef is well known as like the, one of the best in the world, if not the best. And he was almost lamenting, you know, Oh, if, if I had his nose, if I had, y know, uh, Joel Roubouchon's nose and his tongue, like imagine what I could accomplish. And his point being that you can't make something great unless you know, what great tastes

BARRY MADORE 11:20

What

CASEY FRID 11:20

like.

BARRY MADORE 11:21

great is. Yeah.

CASEY FRID 11:21

Like you literally can't you, otherwise you're just kind of shooting fish in a barrel. And so I'd watch that documentary and I was like, you know, like that's, that's good advice. I'm going to learn how this should really taste. You know, obviously I know the difference between like a Kolsch and a pale ale and stuff like that, yeah, I just wanted to a little deeper.

BARRY MADORE 11:41

Great. Talk us through the types of competitions you have judged or that you might judge to give us a sense of, what it's to judge a competition. And maybe we should start with, uh, like homebrew. Situation. It sounds like there, that, that that's a pretty common situation that homebrewers, uh, enter beers into competitions at, uh, at local levels. Um , I know that it happens at the state fair for instance.

JASON PATTIT 12:10

Right.

BARRY MADORE 12:10

Um, but there are others, you know, here in Minnesota. is that something you have experience with?

CASEY FRID 12:15

Yeah. So I did, I've done a number of homebrew competitions in New York city when I lived and then I here in 2019 and just before COVID I judged one, u, it was somewhere in Northeast Minneapolis, but,

BARRY MADORE 12:30

um,

CASEY FRID 12:31

I judged a homebrew competition here as well. And then the rest of all kind of been back in New York. So yeah, I haven't really done a lot, but yeah, so basically there's the BJCP official homebrew competitions. there are the, the nationals, which I've never judged at the nationals. and then, and then there are other events like at the state fair and things like that. And the state fair, I'm, I'm pretty sure is BJCP.

JASON PATTIT 12:54

Mm-hmm.

CASEY FRID 12:55

Because I've gotten emails asking if I could, but I was never in town.

JASON PATTIT 12:59

Right.

CASEY FRID 12:59

You know, I would love to do the state fair. Yeah. So anywhere from the nationals to local homebrew competitions,

BARRY MADORE 13:07

Okay.

CASEY FRID 13:07

Those are probably the main categories.

BARRY MADORE 13:09

Okay. I'm going to step back a I definitely want to go through what a homebrew competition, what it's like to judge it, what goes on. but, but step back. What did they teach you? I mean, you can't, you kind of mentioned that, but what do you actually do to become sort of, I mean, how do what's the process?

CASEY FRID 13:28

So in New York, the home, the, the homebrew clubs at the time, there was only one homebrew club when I started, i was the New York city homebrew club actually. Yeah. And so that, but now there are, I think two or three other ones, but so the people that run these clubs, i all volunteer. and so leading up to a testing date. So a testing date would be set, let's say, and maybe that testing date would be six months in advance. and you have to plan ahead because I mean, it's all volunteers. So you need proctors and don't, you, I think you might have to be a master level to proctor, uh, exam, but don't quote me on that. But so you're coordinating a lot of different things. So that date gets set and then leading up to it, we had, uh, classes. So, um, there were two members in my homebrew we'd meet once a week and every we would go over, different styles. And we would also, and then at the end of the, so we

drink the style. So actually let me back up. We would be asked, so let's say it's Monday and let's say we're going to meet on Thursday. So basically Monday it's like, we all get the email, you know, whoever's going to participate in this class and everyone's responsible for bringing one or two examples of the style for that week that we're going to be drinking.

BARRY MADORE 14:58

Okay.

CASEY FRID 14:58

Okay. you have between Monday and Thursday to go out and hunt down, you know, so if it's porter, you go out and find a couple of porters

JASON PATTIT 15:06

Yeah.

CASEY FRID 15:06

they, and then they give you a of which ones they want you to go get. so I would show up with like two examples of a Porter. Then there'd be like eight other people in the class. They would each bring one or two, you know? And we'd start the tasting and then the two people leading it would walk us through. And we basically just go down to the score sheet. So it was, you know, aroma, appearance, mouthfeel, flavor. And those are the main ones. And then there's like an overall is like the fifth category, it was, it was interesting because I never imagined I could ever taste, be a taster. I'd like be one of those people who could like take a drink of something and say, Oh, there's a cat blanket, horse

BARRY MADORE 15:47

a

CASEY FRID 15:47

blanket,

JASON PATTIT 15:48

horse

BARRY MADORE 15:48

blanket.

CASEY FRID 15:48

Yeah.

BARRY MADORE 15:49

Yes.

CASEY FRID 15:49

Cat piss. Cat blanket.

JASON PATTIT 15:51

Yes. Yes.

CASEY FRID 15:51

Yeah. Horse piss, cat blanket.

JASON PATTIT 15:53

Why

CASEY FRID 15:53

go.

JASON PATTIT 15:53

not? There we

CASEY FRID 15:55

Six

BARRY MADORE 15:55

of this,

JASON PATTIT 15:56

Yeah.

BARRY MADORE 15:56

half

CASEY FRID 15:56

Yeah,

BARRY MADORE 15:56

dozen.

CASEY FRID 15:56

but you know what? But yeah, so, um, I never thought I'd be able to do that. Um, but it was amazing how, like, when you're told, like, when you're drinking what's considered, like, a, as close to perfect representation of a style you can get, and then you're told, like, this is what you're smelling. This

BARRY MADORE 16:17

as

CASEY FRID 16:17

is what you're

BARRY MADORE 16:18

tasting. Okay.

CASEY FRID 16:19

Right? It's like, oh, like, oh, you're drinking that Kolsch. Well, like, okay, so this, you could describe that as, you know, cracker when you're talking about the malt character and the flavor, but then there's a hop character, so, you know, you probably want to talk about how it's a little bit spicy, like, from the hops that they use, and then it's like, oh, okay, so now I can taste that. Like, or this Belgian beer, oh, I can taste the pepper in this, you know, um, I can taste the orange peel now.

BARRY MADORE 16:46

So there is a, so there is, so sort of a

CASEY FRID 16:49

There's

BARRY MADORE 16:50

vocabulary.

CASEY FRID 16:50

a vocabulary,

BARRY MADORE 16:51

Each of the categories.

CASEY FRID 16:52

yeah.

BARRY MADORE 16:52

So it isn't just random that you see the same terminology.

CASEY FRID 16:57

for the most part, no. Yeah. Um, there, there's a vocabulary, but I don't think you're, you're not limited

BARRY MADORE 17:03

Right.

CASEY FRID 17:03

to that vocabulary, but there is kind of a So, so everybody brings the porters, we drink the porters, we're, they're walking us through what we're smelling, what we're tasting. They're walking us through the yeast character, the hop character, the malt character, um, mouthfeel, carbonation. And then at the end of each session, would, someone had to bring, uh, 12th pack of Coors Light. So there's always someone who's designated to bring Coors Light, and the Coors

BARRY MADORE 17:33
The control

CASEY FRID 17:34
Light, yes.

BARRY MADORE 17:34
group.

CASEY FRID 17:35
That's where we, um, used, I think there was like a Siebel kit, it's called, or Siebel kit.

JASON PATTIT 17:39
Siebel ,

CASEY FRID 17:40
Siebel

JASON PATTIT 17:40
yeah.

CASEY FRID 17:40
kit.

JASON PATTIT 17:40
Yep.

CASEY FRID 17:41
And it, and it's just these little vials, like a medicine dropper of,

BARRY MADORE 17:45
Okay.

CASEY FRID 17:45
of all of the different off flavors.

BARRY MADORE 17:47

Oh.

CASEY FRID 17:47

So this one's going to give you acetaldehyde. This one's going to give you diacetyl. And so everybody would get, a little plastic cup of Coors Light and however many of the off flavor so that we knew what off flavors tasted like.

BARRY MADORE 18:03

Mm-.

CASEY FRID 18:03

again, it's just like with the regular flavors, if you're not told. You know, that this is this off flavor, you just, you just don't have the vocabulary.

BARRY MADORE 18:12

Yeah.

CASEY FRID 18:12

Your brain will detect something, but it won't be able to describe it.

BARRY MADORE 18:16

Mm-hmm.

CASEY FRID 18:17

And so really it's just practice. And every week was a different style and a different off flavor. And there's a written component to the BJCP exam. And so sometimes we'd practice that. we, and then we'd also actually fill out score sheets.

BARRY MADORE 18:32

Okay.

CASEY FRID 18:33

And so two people that were leading this each week, they would look at our score sheets and they would critique. you know, big thing is like use all of the score sheet. if there's like four lines or five lines under Aroma, you should fill all of that out. If you

BARRY MADORE 18:47

Mm-hmm.

CASEY FRID 18:47

leave it blank, you're going to lose points. So,

BARRY MADORE 18:49

Wow. Okay.

JASON PATTIT 18:50

I actually have one of uh, flavor test kits.

BARRY MADORE 18:53

Ooh, I was

JASON PATTIT 18:54

yep,

BARRY MADORE 18:54

just going to

JASON PATTIT 18:55

it's

BARRY MADORE 18:55

say,

JASON PATTIT 18:55

at,

BARRY MADORE 18:55

I,

CASEY FRID 18:55

I

JASON PATTIT 18:55

uh,

CASEY FRID 18:55

thought you were going to bring it.

JASON PATTIT 18:56

exactly. Well, if Brennan was here tonight, we might've brought it. It's at his house. And,

BARRY MADORE 19:01

Ah,

JASON PATTIT 19:01

uh, we've giving Casey the, uh, you know, sign that we want to test it with him and have him walk it, walk us through it. Uh, cause as you know, avid home brewers, obviously you want to

improve your craft, kind of understanding, uh, all of these off flavors is really important for us. So,

CASEY FRID 19:18

yeah,

JASON PATTIT 19:19

we'll, we'll get them to do it. But

CASEY FRID 19:20

that, that was, that was always a fun part was doing the off

BARRY MADORE 19:22

Yep.

CASEY FRID 19:22

flavors. And, and what was interesting about that is that there some that I just couldn't detect or, and then there was others that were just powerful. So like diacetyl, which is like a, you know, if you ever have a beer. know, especially if it's like, you get like a lager and then there's like this buttered popcorn. Kind of butterscotch taste to it. That's typically going to be from, in this case, it's probably going to be from the tap lines, not being cleaned. And

BARRY MADORE 19:48

Okay.

CASEY FRID 19:48

I can taste that like at very, very, very low levels. Li I am super sensitive to diacetyl, um, which is kind of like a papery cardboardy kind of taste. Like I have a tough time detecting that just for whatever reason. So genetics or whatever,

JASON PATTIT 20:06

Exactly,

CASEY FRID 20:07

whatever.

JASON PATTIT 20:08

exactly. That's what I've heard is that, uh, if you have a group of tasters who judge together frequently, they all know what the other guy's specialty is. So they know if, you know, like as a group, somebody's going to be able to detect where the flaw is in that group. And kind of to Casey's point, when you're with a group and you're talking about it, if you didn't have the vocabulary to describe it before, that really like highlights it for you. And then you're like, Oh yes, of course, that's exactly what it is. Right.

CASEY FRID 20:38

Yeah. Yeah. And, and, and yeah. And, I mean, to your point of when you're judging with other people and you're kind of filling in each other's you know, when you're, when you're judging at a competition, it's always going to be in pairs. So you're going to be seated across from someone that you're paired with.

So when I first started judging, I wasn't certified. You can still judge in these competitions and not be certified

BARRY MADORE 21:04

wi certification

CASEY FRID 21:05

without certification. Yeah. But then they'll pair you with someone who is certified. so you can, so basically you, you accumulate points, every time you judge for BJCP. And that's how, that's how they determine that you your standing

JASON PATTIT 21:18

um,

CASEY FRID 21:18

is, is, points. So But, but anyway, they pair you with someone and yeah, it's, it's very common. You know, you're drinking the beer, you're doing your own judging. And then after you've judged the whole beer, when you've both finished, you talk about it. And it's not uncommon for one person. Mayb, you know, you have a conversation. It's like, oh, I thought the mouthfeel, I thought the carbonation was a little bit heavy on this for the style. It really should be moderate to low carbonation. I thought this was pretty high. And someone's like, oh, you know, now that you say that, I see that too. And then, and then they might adjust their score down, you know, or I might adjust my score up because they said, wel, I know you, yo tasted that, but you know, maybe for this style, it's not as much of a fault.

JASON PATTIT 22:01

Right.

CASEY FRID 22:01

And it's like, oh yeah, you're right. Okay. Okay.

JASON PATTIT 22:03

Yeah.

CASEY FRID 22:03

So there's, there's a conversation that goes back and forth. And a lot of that conversation sometimes is, oh, I got oxidation. Did you? And I'm like, you know, I'm the worst person to ask. Let's just say there is,

JASON PATTIT 22:14

there is.

CASEY FRID 22:15

Yeah.

BARRY MADORE 22:16

That's interesting because I always imagined kind of isolation booth situation. I did not realize that, that judging was a conversational communal activity.

CASEY FRID 22:28

It's like the last step

BARRY MADORE 22:29

Oka. It's the last step. So you're doing everything on your own and I'm assuming everything is, is anonymous in terms of, you don't know who the

CASEY FRID 22:36

is. You

BARRY MADORE 22:37

brewer

CASEY FRID 22:37

don't know who the brewer

BARRY MADORE 22:38

Okay.

CASEY FRID 22:38

is.

BARRY MADORE 22:40

know, you're going in and you're judging a specific category.

CASEY FRID 22:43

Yeah. So yeah, it'll be a cat. Yep.

BARRY MADORE 22:45

Okay. That's

CASEY FRID 22:46

exactly right.

BARRY MADORE 22:47

cool. So that the score that comes out of that final conversation ends up being certified score.

CASEY FRID 22:53

And certified, by the way, I need to look, it's been so long since I looked at the actual categories. So, it's the beer judge certification program. Certified is the level of passing certification, but above certified, there's, national and then master. so to say, to say someone's certified, you're actually saying that that person scored between 70 and 79 on their, beer judge exam. Right. But if you had scored between 80 and 89, you would be national.

JASON PATTIT 23:33

National.

BARRY MADORE 23:34

Oh, you're, you automatically, it's, it's not a, you have to complete certain

CASEY FRID 23:38

It's

BARRY MADORE 23:38

tasks.

CASEY FRID 23:39

like the level of certification.

BARRY MADORE 23:41

Al right.

CASEY FRID 23:42

And you would not say that a master is certified.

BARRY MADORE 23:46

Would you say it's a, so what, what is the terminology? if you were a master, you would say you're a master, a BJCP master judge.

CASEY FRID 23:53

You would be a master judge.

JASON PATTIT 23:56

Yeah,

CASEY FRID 23:56

Yes.

JASON PATTIT 23:57

master level taster, master level judge.

BARRY MADORE 24:00

And is this a completely separate scale, separate process, separate everything um, from, uh, what you hear the term Cicerone?

CASEY FRID 24:08

Yeah, Cicerone is a different exam.

BARRY MADORE 24:09

Okay.

CASEY FRID 24:10

yeah, but I'm not that familiar with that, so.

BARRY MADORE 24:12

are they just parallel, or, I mean, obviously, uh, judging is a very specific activity, and you're getting certified to do that. Cicerone, what, why would you do?

CASEY FRID 24:23

Cicerone's listening to what I'm going to say next might get upset.

BARRY MADORE 24:27

I,

CASEY FRID 24:28

I seemed, so there was, there was someone, this, I mean, this was, you know, five years ago at this point, but in the New York City Homebrew Club, there was a, a

BARRY MADORE 24:35

Mm-hmm.

CASEY FRID 24:35

woman. She was both a Cicerone and BJCP, I think she was national. that, like, above certified.

JASON PATTIT 24:42

Wow.

CASEY FRID 24:43

and she said that the BJCP was more rigorous, and it's more difficult to get ranked as national or master, the, the higher, the highest levels. And I think there's even, like, Grandmaster above that. And that has to do with how long you've been doing it, but.

JASON PATTIT 25:02

Wow.

CASEY FRID 25:03

I've, I've heard the BJCP is a, is a harder. Exam. Compared to being a

BARRY MADORE 25:09

uh, so what is the purpose of being a Cicerone? What, where would you use that? Just, uh, is it just bragging rights? What,

CASEY FRID 25:14

It's

BARRY MADORE 25:15

what,

CASEY FRID 25:15

like

BARRY MADORE 25:15

or.

CASEY FRID 25:15

a sommelier.

BARRY MADORE 25:16

So for in a, for in a serving capacity?

JASON PATTIT 25:20

It seems like that's what it is. I've run into anyone in town at another restaurant or bar who's been a Cicerone. It's really more about, uh, curating the, uh, selection. Uh,

CASEY FRID 25:36

And, and I

JASON PATTIT 25:36

yeah.

CASEY FRID 25:36

just, I just found my, lookin at my score and my feedback, from my exam when I took it. Your exam

BARRY MADORE 25:42

Mm-hmm.

CASEY FRID 25:42

has been grade two national or master judges. And their scoring and comments reviewed by both an associate exam director and the exam director. This three-step process ensures that the assigned scores are consistent with the following criteria. So if you score below 60 on tasting exam, then you are an apprentice judge.

JASON PATTIT 26:06

Mm.

CASEY FRID 26:07

you can judge

JASON PATTIT 26:09

Right.

CASEY FRID 26:09

at

JASON PATTIT 26:09

So

CASEY FRID 26:10

competitions, but you're an

JASON PATTIT 26:11

judge.

CASEY FRID 26:11

apprentice

JASON PATTIT 26:11

Apprentice.

CASEY FRID 26:13

60 to 69 is a recognized judge.

JASON PATTIT 26:15

Hmm.

CASEY FRID 26:16

70 to 79, I scored 77, so that's a certified judge. And that means that I got three out of the six exam beers accurately evaluated. And the score sheets were reasonably, well-completed. Descriptive information and feedback was appropriate.

National judge is four of the six beers. And that's 80 to 89. And then master, that's, you're like 90%. That's five of six

JASON PATTIT 26:43

Six.

CASEY FRID 26:43

you've, you've accurately, um, evaluated. And the score sheets are, you know, very well-written. You're offering, you know, where you, where there's a fault, you're giving advice. That's really important. You don't just say, you know, I detected diacetyl. Well, it's like, okay, so you detected diacetyl, but maybe what advice would you give me?

BARRY MADORE 27:03

Right.

CASEY FRID 27:03

To address that,

BARRY MADORE 27:05

Oh, that's great. So

CASEY FRID 27:06

so.

BARRY MADORE 27:06

it's, it's not just simply

JASON PATTIT 27:07

Right.

BARRY MADORE 27:07

critical for the sake of being

CASEY FRID 27:09

Yeah,

BARRY MADORE 27:09

critical.

CASEY FRID 27:09

no. In fact, you could lose points If you're not developmental. And if you're not framing things in a positive way, be, that could lose you points when you're taking the exam.

BARRY MADORE 27:18

That's interesting. I, um, I love that idea. It's, Help brewers be better as opposed to. and we're

CASEY FRID 27:24

In

BARRY MADORE 27:24

denigrating

CASEY FRID 27:24

fact, I.

BARRY MADORE 27:24

the,

CASEY FRID 27:24

Finding

BARRY MADORE 27:25

the bad brewers.

CASEY FRID 27:26

Exactly. you're, you're explicitly told, you know, you always have something positive to say.

BARRY MADORE 27:31

Okay.

CASEY FRID 27:32

About a beer. And I don't think I've, there was one beer that at the last time I was judging that I mean, it was infected.

JASON PATTIT 27:40

Yeah.

CASEY FRID 27:41

It was just straight up infected and neither of us. And the guy that I was judging with, he had been, I think he was a national or master and he had been judging for like a decade or more. I mean, a long time and, you know, four or five competitions a year. So he was really, he said it was his, it was, he said it was the worst beer. He couldn't believe that it even got in. Something must have gone wrong in transport. Who knows? But he said he had never. And he actually ran to the bathroom.

BARRY MADORE 28:14

Oh,

CASEY FRID 28:14

Yeah.

BARRY MADORE 28:14

no.

JASON PATTIT 28:15

Yeah, boy.

CASEY FRID 28:16

That's

BARRY MADORE 28:16

Wow.

CASEY FRID 28:17

how.

BARRY MADORE 28:17

I think that

JASON PATTIT 28:18

Wow.

BARRY MADORE 28:18

was

CASEY FRID 28:18

Yes,

BARRY MADORE 28:18

possible.

CASEY FRID 28:19

there

BARRY MADORE 28:19

I

CASEY FRID 28:19

was

BARRY MADORE 28:19

can be.

CASEY FRID 28:19

something really wrong, and...

BARRY MADORE 28:22

Drink too much, yeah, but...

CASEY FRID 28:24

but it was, it was like, it was the talk of the competition for that night, be

JASON PATTIT 28:28

Yeah,

CASEY FRID 28:29

we couldn't believe it, and people were just smelling it, like, what is going on?

BARRY MADORE 28:32

Mm-hmm. Wow.

CASEY FRID 28:33

That is incredibly rare. I mean, this was a room full of people who had been judging for decades, and all of them were like, I've never seen a beer. This bad.

JASON PATTIT 28:43

Wow.

BARRY MADORE 28:43

Wow.

CASEY FRID 28:43

So, it's very rare.

BARRY MADORE 28:47

So, in a homebrew competition, what actually happens in terms of, I mean, you see scenes of, like, wine judging competitions, where you swirl it in your mouth, and you spit it into a bucket. How do you get through homebrew competition or a craft beer competition? you've got the styles. How many beers are you actually drinking? Is it drinking? Is it tasting?

CASEY FRID 29:10

And I'll talk a little bit about why, because there's a, oh, what's it called? There's like retro nasal. It's tasting the flavors. So, a. Yeah. So, you, you, you, you have to drink the beer, because otherwise you won't be able to fully judge the aroma and the, and the taste and the mouthfeel. so if it's a, if it's a low ABV style, then you might have more in your than if you were given like, I don't know, like Imperial

JASON PATTIT 29:41
Stout.

CASEY FRID 29:41
Imperial Stouts, you know, I think officially they, they don't want you to have, I think more than six in a flight, no matter what. But sometimes that's not possible in a lot of competitions, just logistically. you know, we want to give everyone a fair shake, obviously. So it's like, okay, I'm a little bit overloaded right now. Step back, eat some, there's the table has saltines and water at all times. There, there are people whose job it is to kind of walk around and make sure you have everything you need, um, to judge, um, like, you know, pencils, paper, saltines, water, all that stuff.

BARRY MADORE 30:20
so how about, how about this? We have in front of us, you can't see this dear listener, but, um, we thought we might simulate a, judging experience. Uh, Jason and I are going to pretend to be judges at a homebrew competition. Jason might actually have, uh, experienced it before, but I have not. Um, we are judging in a kuls.

JASON PATTIT 30:41
Correct. Which,

CASEY FRID 30:42
which you would know the category.

BARRY MADORE 30:44
Beforehand. Correct.

CASEY FRID 30:45
In,

BARRY MADORE 30:45
Yeah. So

CASEY FRID 30:46
in,

BARRY MADORE 30:46
it's.

CASEY FRID 30:46
in, in an exam. No.

BARRY MADORE 30:48
Oh,

CASEY FRID 30:48
you have to identify the

JASON PATTIT 30:50
style, right?

CASEY FRID 30:51
The

JASON PATTIT 30:51
Yeah.

CASEY FRID 30:51
style. Yeah.

BARRY MADORE 30:52
But in this case, you're judging a competition. You know what the category is. The, the beer that was submitted said it was a kolsch.

CASEY FRID 30:59
Yes.

BARRY MADORE 31:00
Here, here it is for you to taste. We have a tulip shaped glass. So bowl kind of bowl shaped in the bottom tapers in the middle flares at the top, which I understand is helpful for both, um, agitating the beer properly and for sniffing it. But you can explain that to us. And we have, I would say about four to five ounces of this kuls in, in, in the this how close is this to us, to an actual situation?

CASEY FRID 31:25
Not, not very.

BARRY MADORE 31:26
Okay.

CASEY FRID 31:27

close enough. You're, you're drinking beer. Um, but in, in a competition, you're clear plastic cups.

BARRY MADORE 31:35

Oh, okay.

CASEY FRID 31:36

And you're pouring in maybe three ounces.

BARRY MADORE 31:39

Okay.

CASEY FRID 31:39

So, you know, very little. And you might pour more as you know, you're not just going to taste it once. Usually you're tasting, you know, once maybe two or three times, but each pour is going to be less than probably than five ounces. right.

BARRY MADORE 31:53

Okay.

CASEY FRID 31:53

um,

BARRY MADORE 31:54

All

CASEY FRID 31:54

yeah, and, but before we do this, it might be worthwhile, kind of, I can talk a little bit about.

BARRY MADORE 32:00

Oh, please.

CASEY FRID 32:01

The, how we perceive flavor. Because this is, bec we would go over this in the, in the homebrew club. And it's kind of important because it, when you know how we perceive flavor, then you're going to be better at perceiving it. It's, so basically it comes down to aroma, taste, and mouthfeel. Okay, so those are kind of the three, the three things that work together so that we get a, a flavor. And I've got, I've got this like image in front of me. I'm not going to, it's, it's scientific. I'm not going to read all these scientific words, but basically with aroma, it's two things. There's obviously when you, you inhale through your nostrils, then that's like the orthonasal olfaction. And then there's like these sensors kind of below your frontal lobe. And that's, you're getting aroma there. But then you also get what's called like a retronasal aroma. And I think this one of the reasons why we drink the beer, we don't spit it out like you do with wine. that the retronasal olfaction, that's like when you, you ingest it through the mouth and

then it goes through the back of the mouth and then loops up into your nasal cavity. You're getting aroma, but when it does that, it's perceived as flavor. When it's coming directly through the nose, then that's perceived as an

BARRY MADORE 33:25

Yeah.

CASEY FRID 33:25

aroma.

BARRY MADORE 33:25

Okay.

CASEY FRID 33:26

Which your brain distinguishes between the two things. So aroma in this weird way is really two things. It's the aroma through the nostrils and then it's this flavor through the retronasal.

BARRY MADORE 33:36

Okay.

CASEY FRID 33:37

So when you're drinking, now that you know that, you can kind of make that happen. If that makes sense. You want to let that happen and know that that's happening. So you know that you're getting it.

BARRY MADORE 33:50

Okay.

CASEY FRID 33:50

Right.

BARRY MADORE 33:50

Yeah. Yeah.

CASEY FRID 33:52

So that's the nose part. Now the taste, okay, so we know like sweet, salty, the five tastes with sweet, salty, sour, bitter, umami.

JASON PATTIT 34:00

Yep. And

CASEY FRID 34:01

you've, and we've all seen those diagrams of the tongue that show like the tip of the tongue is sweet. The back of the tongue is bitter. It's BS.

All five tastes you taste across your

BARRY MADORE 34:13

Okay.

CASEY FRID 34:14

tongue. So when you're drinking the beer, you want it to wash over all of your

BARRY MADORE 34:18

Mm-hmm.

CASEY FRID 34:18

tongue. So that's the flavor part.

JASON PATTIT 34:20

Mm-hmm.

CASEY FRID 34:21

and then mouthfeel, it helps to kind of break down what mouthfeel is. So there's body. And so these are all things that you would be noticing. And as you're drinking, you'd be taking notes.

BARRY MADORE 34:33

Okay.

CASEY FRID 34:34

Okay. So there's body. There's the carbonation. There's astringency, which is not bitterness. Bitter, bitter is a flavor. Astringency is like, if like coffee that you, you ground the coffee too fine and you can kind of, or if you bite into a grapeseed.

BARRY MADORE 34:55

Okay.

JASON PATTIT 34:55

Yeah.

CASEY FRID 34:56

And if you, this is the extreme version. And if you rub your tongue on the back of your teeth and it's dry or it's not dry, but it seems dry.

JASON PATTIT 35:03

Yep.

CASEY FRID 35:04

Like that would be like astringent.

JASON PATTIT 35:06

Yeah. Think of like, uh, sucking on a teabag.

CASEY FRID 35:09

A teabag. Yeah,

JASON PATTIT 35:10

Yeah. That'll

CASEY FRID 35:10

exactly.

JASON PATTIT 35:11

give you that extremely dry mouth. So,

CASEY FRID 35:14

so you want to be thinking about the body, the carbonation, the astringency, creaminess. And then the last one is like the alcoholic warming, right? And so for some beers, you don't want that. Others, it's fine and it's expected to be there. So, but yeah, so that's mouthfeel.

BARRY MADORE 35:32

So creaminess, creaminess, is that like akin to viscosity? That kind of an idea?

CASEY FRID 35:37

yeah, it's kind of like, you can feel it

BARRY MADORE 35:39

Yeah.

CASEY FRID 35:39

coating

BARRY MADORE 35:39

Yeah.

CASEY FRID 35:39

you.

BARRY MADORE 35:39

Okay.

CASEY FRID 35:41

s yeah. And then there's varia, and then, so that's the basics of what you want to be thinking about when you're tasting the but kind of, as we alluded to before, you know, there's variations, right? There's genetic differences. and let's say that we're going to judge

BARRY MADORE 35:56

Mm-hmm.

CASEY FRID 35:56

now. Okay. So then the next thing you be thinking about is the setting. you're not supposed to wear any perfume or cologne when are going to, to judge.

JASON PATTIT 36:06

Mm-hmm.

CASEY FRID 36:06

So no perfume, no cologne. Um, it's supposed to be free of distractions. So it should be like a relative, as much as possible. Cause sometimes these are held, we would often hold our competitions in the back room of like a working brewery. So it might be like

JASON PATTIT 36:22

Little,

CASEY FRID 36:22

a Sunday,

JASON PATTIT 36:24

yeah.

CASEY FRID 36:24

but you know, but still if people are working around you technically that you try to minimize all that, but okay. So free of odors, free of distractions, the sampling cups should be clean. So leave them in the sleeve, know, and then with the temperature of the beer, you do want it to warm up

BARRY MADORE 36:42

Okay.

CASEY FRID 36:42

slightly. So it, sometimes this happens, like sometimes when, they bring the beer to your table, sometimes it's really yeah. So there are stewards that is also a position. A lot of people before they judge their first competition, they might steward a few times. I did. I once or twice. I was head steward. And the steward's job is basically make sure of all these logistics, you're managing, you're making sure the judges have what they, you're really serving the judges. You're making sure the judges have what they need in terms of writing implements, paper, the,

you know, there's crackers, water. but then also making sure that you're bringing them the beer at the right temperature. That's the key. So

BARRY MADORE 37:26

Okay.

CASEY FRID 37:26

yeah. So sometimes we'd get a beer, it's too cold. So we're like, Oh, let wait.

JASON PATTIT 37:30

Right.

CASEY FRID 37:30

Or we'd hold it in our hands, try to warm it up.

JASON PATTIT 37:33

Yep.

CASEY FRID 37:34

so that's, that's what you would

BARRY MADORE 37:35

And you actually drink the beers.

CASEY FRID 37:38

And then, and then, yeah, now, now that you know all that, we can, we can dive in.

BARRY MADORE 37:43

All right, Jas, we're, we're beer judges today.

JASON PATTIT 37:45

All right. All right.

BARRY MADORE 37:46

steward

JASON PATTIT 37:46

The

BARRY MADORE 37:47

has provided it. I'm assuming this definitely has warmed up.

JASON PATTIT 37:49

Yeah, this is warmed up. It's been sitting here for

BARRY MADORE 37:51

Yeah.

JASON PATTIT 37:51

a little while.

CASEY FRID 37:52

So, so basically there are some evaluation techniques first, give it a little swirl.

Right. So you can swirl the glass. And so, you know, so doing you know, particularly, you know, I Belgian lacing,

BARRY MADORE 38:06

Yeah. Yeah.

CASEY FRID 38:07

you know, you're, that all gets judged, right. It's part of the appearance is one of the categories. So swirling it around, if there's supposed to be lacing, then you want to see

BARRY MADORE 38:15

Mm-hmm.

CASEY FRID 38:15

that.

BARRY MADORE 38:16

So it doesn't matter. You're using a plastic cup, not a glass.

CASEY FRID 38:19

Yeah, no, a plastic glass, I think doesn't matter.

BARRY MADORE 38:22

Okay.

CASEY FRID 38:23

then you usually do like some short, quick sniffs.

BARRY MADORE 38:26

Mm-hmm.

CASEY FRID 38:26

To get some aroma. And then you'd like take some notes. Do some short, quick sniffs.

The other thing swirling does, besides looking if there's lacing and things like that, is it's releasing the.

JASON PATTIT 38:37

All the

CASEY FRID 38:37

Flavors,

JASON PATTIT 38:37

volatile.

CASEY FRID 38:38

yeah.

BARRY MADORE 38:38

Oh,

CASEY FRID 38:39

So

BARRY MADORE 38:39

yeah.

CASEY FRID 38:39

giving it a little swirl, covering it with your hand, uncover it, you'll probably get more.

BARRY MADORE 38:45

Hmm.

CASEY FRID 38:46

Like So Jason, you just, for those who can't see what you're doing, like, first you took a couple quick sniffs, but then you covered it with your hand, you swirled it, and then took a sniff. Did you notice a difference?

JASON PATTIT 38:57

It's more intense.

CASEY FRID 38:58

more intense.

JASON PATTIT 38:59

Right.

CASEY FRID 38:59

Okay, yeah. So that's

JASON PATTIT 39:00

Yeah.

CASEY FRID 39:00

good. That's

JASON PATTIT 39:01

It's

CASEY FRID 39:01

a good thing.

BARRY MADORE 39:01

Should we take, we're taking notes, so you obviously, you won't know what our notes are. So verbal notes the sniff, Jason.

CASEY FRID 39:08

Yeah.

JASON PATTIT 39:08

All right. So kolsch, if you know the style, obviously should be very bready in the nose. we know which one this is. It's on tap at the moment. So we would suspect that it's going to be pretty on style in terms of that. And this one is extremely bready, really yeasty in its nose.

BARRY MADORE 39:32

I would agree with that. I, uh, being I'm not a brewer. I'm just a drinker. I got sharp perfume notes. which I didn't identify right away as yeasty. But now that you, as you mentioned, when you know your vocabulary, I smell, smell it again. And it's like, okay, I can identify that that is

CASEY FRID 39:51

Yeah.

BARRY MADORE 39:51

a yeast characteristic, but it's a real bright.

CASEY FRID 39:55

So I can, so now let me give you some, some descriptors as they relate to the malt. and let's see if you get any of these. So

BARRY MADORE 40:05

Okay.

CASEY FRID 40:05

for

BARRY MADORE 40:05

Um,

CASEY FRID 40:05

a pale beer, this would probably be somewhere pale golden. So typically you're gonna, it's gonna be uncooked flour, bread dough. I think for a Kolsch though, you might be looking more for like white bread or cracker.

JASON PATTIT 40:19

Yeah.

BARRY MADORE 40:19

That's where we're going.

CASEY FRID 40:20

So do you get any of that now that

BARRY MADORE 40:23

Yeah.

CASEY FRID 40:24

you know? Okay.

BARRY MADORE 40:24

Yeah,

JASON PATTIT 40:25

exactly. This is a pretty good example of a German Kolsch. So it's very much that white bread. But

CASEY FRID 40:33

Yeah.

JASON PATTIT 40:34

interesting, you, you know, if you've had Wonder Bread, sure the middle's white and squishy, but the outside is nice and brown. And some of that caramelization is really important because otherwise it's just a really bland bread.

CASEY FRID 40:51

Now, what would you say about the level of aroma? So now, cause cause that's what you would want if you were taking notes on this and then writing up a, you know, and judging this. You know, typically you're going to say like very low, low, medium to high, fill in the blank aroma. So cracker or dough or, so what would you say would be the level? I know maybe it's kind of hard. Ideally we'd have like some, like two or three golden beers

BARRY MADORE 41:21
pair.

JASON PATTIT 41:22
Right.

CASEY FRID 41:23
Some high, some low.

BARRY MADORE 41:24
For me, this is a, well, and I guess maybe the, uh, how strongly you sniff might, uh, impact this, but it's very strong.

CASEY FRID 41:32
Okay.

BARRY MADORE 41:32
That's high for me.

JASON PATTIT 41:34
So I knowing this style for me, this is a low medium to medium.

BARRY MADORE 41:41
Okay.

CASEY FRID 41:43
Okay.

JASON PATTIT 41:43
Yeah. I'd

BARRY MADORE 41:44
be sneezing if it were any stronger.

CASEY FRID 41:46
And

BARRY MADORE 41:46

Yeah.

CASEY FRID 41:47

what about like fermentation characteristics? I think you talked about that already. Like what did you, the first thing actually you talked about was the perfumy you said.

BARRY MADORE 41:54

Yeah, that's what I said. And that's probably coming from that

CASEY FRID 41:56

Okay.

BARRY MADORE 41:56

for sure.

JASON PATTIT 41:57

Yeah. Interesting. Something I would not have thought about with Kolsch until we were having this conversation, but pops up a lot more in Belgian styles. When the volatiles start emitting from the beer in a lot of Belgian styles, you hear nail polish.

BARRY MADORE 42:15

Hmm.

JASON PATTIT 42:16

A interestingly enough, I'm starting to get nail polish.

BARRY MADORE 42:20

That's what I

JASON PATTIT 42:21

Yeah.

CASEY FRID 42:21

That's

BARRY MADORE 42:21

meant.

CASEY FRID 42:22

interesting.

JASON PATTIT 42:22

Which I the alcohol volatizing off.

BARRY MADORE 42:25

That could be. Because now I'm having, I'm sniffing again and that has subsided quite a bit.

JASON PATTIT 42:30

Yeah. Now of course, I think this is about 10 degrees above where we'd ideally want it.

CASEY FRID 42:35

Yeah. It's been sitting around for a while. Yeah. Yeah. Well, okay, what about hops? Do you detect?

BARRY MADORE 42:44

this is where I, I don't think that I would understand. be able to distinguish that well enough, not having developed my nose. So I'm going to let Jason take, take that on.

JASON PATTIT 42:54

So I think this is where, perhaps because it's a little bit too warm, it's volatilized off into that almost nail polish thing. but I think it would have been spicy before,

CASEY FRID 43:05

Okay.

JASON PATTIT 43:06

in the, like, noble hop, kind of spice, but not herbal.

CASEY FRID 43:12

Yeah. Okay.

JASON PATTIT 43:13

Y.

BARRY MADORE 43:14

Would we know? At the time of judging what hops would be present in this so that we would know whether or not

CASEY FRID 43:21

no.

BARRY MADORE 43:21

what, what, okay.

CASEY FRID 43:22

No, that would be. So, so if you were judging and it was entered as a Kolsch and then if you were getting, let's say like piney or resinous, which would be a U S.

BARRY MADORE 43:35

Yeah.

CASEY FRID 43:35

An American hops.

JASON PATTIT 43:36

Right.

CASEY FRID 43:37

Then the comment would, would be, So my comment in that case would probably be that you either used the wrong hops. Or you entered this into the wrong category.

BARRY MADORE 43:51

Okay.

CASEY FRID 43:51

Cause you could, you could kind of see how maybe a Kolsch, like if it's a Kolsch, but then it's like piney, resiny hops. Then it's like, maybe they were actually, maybe it was actually supposed to be like a pale ale or

JASON PATTIT 44:03

Right.

CASEY FRID 44:03

something. I don't know. You know?

JASON PATTIT 44:04

Right.

CASEY FRID 44:04

So, so sometimes people, that does happen if you had submitted it as this, then I would have given a higher score. But if it's, if someone cat, if it's a miscategorized beer, that's going to get a, you could have an amazing beer. But if it's in the wrong category across the board, like, you could have a very, very low score.

JASON PATTIT 44:24

Yeah.

BARRY MADORE 44:24

Mm. Mm.

CASEY FRID 44:26

But, but then it'll say at the end like, you know, delicious, and I, I, and those are some nice comments actually to leave too, like, I could see myself you know, having two or three of these over a conversation, you know, things like that, those are good comments,

BARRY MADORE 44:37

Yep.

CASEY FRID 44:37

you know.

BARRY MADORE 44:38

Just come up with a crazy hybrid name

CASEY FRID 44:40

Yeah,

BARRY MADORE 44:40

for it.

CASEY FRID 44:41

yeah.

JASON PATTIT 44:41

Right.

CASEY FRID 44:42

But the, yeah, so the American hops, it's good to go over this, because it, it'll give you some more like, vocabulary for this stuff. So, the American hops, piney, citrusy, resiny are going to be the big three.

JASON PATTIT 44:54

Yeah.

CASEY FRID 44:55

Your UK hops, it's going to be like the earthy, herbal, woodsy.

BARRY MADORE 45:00

Okay.

CASEY FRID 45:01

And then your German hops, you're going to get the floral, the perfumey, that might be where you got the perfumey. Maybe you were getting some hops, although for a colch, you should almost have like.

BARRY MADORE 45:11

Should be low of

JASON PATTIT 45:11

None.

BARRY MADORE 45:11

that.

CASEY FRID 45:12

Very low, maybe none. Like,

BARRY MADORE 45:13

Okay.

CASEY FRID 45:14

maybe you won't even detect it, and I don't think that would be a fault. But floral, perfumey, peppery.

JASON PATTIT 45:19

Yeah.

CASEY FRID 45:19

And minty. And then there's the new world. So, like Australia, New Zealand, that's going to be like your tropical fruit.

JASON PATTIT 45:26

Right.

CASEY FRID 45:26

Heavy citrus. Like white wine.

JASON PATTIT 45:29

Sauvignon Blanc, white wine type, really white grapey.

CASEY FRID 45:33

Yeah. So, for the aroma for a colch, I'll just read the BJCP guidelines.

BARRY MADORE 45:37

Okay.

CASEY FRID 45:37

And let's see well it matches. So, very low to no malt aroma.

BARRY MADORE 45:43

Yes.

CASEY FRID 45:43

A pleasant, very subtle fruit aroma from fermentation, apple, cherry, or pear, is desirable, but not always present. A low, noble hop aroma is optional, but not out of place. If it is present only in a small minority of authentic versions, or it is present in a small minority of authentic versions. Some yeasts may give a slight, winey, or sulfury character. This is also optional. It is not a fault.

BARRY MADORE 46:16

So, for me, in that description, the pear and the winey are there, I didn't detect hops, at least as I understand the aroma of hops. But my nose is over-acclimated to probably American hops and strong American hop flavors, the piney resinous. So, that would be my first association with a hop aroma.

CASEY FRID 46:44

Yep.

BARRY MADORE 46:45

Okay.

CASEY FRID 46:45

Cool. So, then we can move on to appearance.

BARRY MADORE 46:48

Yeah. All right.

CASEY FRID 46:50

appearance, I mean, so we have horrible light in here. This is,

JASON PATTIT 46:54

So,

CASEY FRID 46:54

it's beautiful. It's warm and nice mood light in. But typically, you, in a judging situation, the lights are going to be pretty bright. And basically, the idea, some people will bring, have you seen those color wheels?

JASON PATTIT 47:07

Oh, yeah.

CASEY FRID 47:07

Of all the different, yeah. So, some people will bring, like, a strip that has all the different great Asians.

JASON PATTIT 47:14

Yeah. Either SRM or EBC, depending on which. So,

CASEY FRID 47:18

some people will bring that. But the other thing to do you want to hold, every beer you want to hold up to the same background.

JASON PATTIT 47:27

Right.

CASEY FRID 47:28

So, if there's, like, a white wall off to the left, then every beer you judge, you would hold against that white wall. And that's something that I notice in beer judging competitions often gets overlooked. Like, you'll see people kind of looking at the appearance, but then sometimes they're over here, sometimes they're over here, sometimes they're over there. But you want it to be standardized. So, yeah, use a consistent background. And you're looking for color, clarity. Now, it's, in this case, it's going to be difficult. But you look for head retention.

JASON PATTIT 48:04

Right.

BARRY MADORE 48:04

Yeah.

CASEY FRID 48:05

Okay, so that's why you want to, you know, you'd pour the beer and then

JASON PATTIT 48:08

Right,

CASEY FRID 48:08

do it. We've

JASON PATTIT 48:09

exactly.

CASEY FRID 48:09

been sitting here for,

JASON PATTIT 48:10

It had a

CASEY FRID 48:10

like...

JASON PATTIT 48:10

nice, it had a nice head when I poured it out of the tap a while ago.

But even at that, it did dissipate within about 30 seconds.

CASEY FRID 48:20

Yeah.

JASON PATTIT 48:20

Yeah.

CASEY FRID 48:21

Yeah. But, yeah, but you're talking about, it's basically color, clarity, and head retention.

JASON PATTIT 48:26

Exactly.

CASEY FRID 48:27

You might just describe those three things, and then it's going to be strong, medium, low.

JASON PATTIT 48:32

Yeah,

CASEY FRID 48:33

Yeah,

JASON PATTIT 48:33

yeah.

CASEY FRID 48:33

each of those.

JASON PATTIT 48:34

And this has, you know, what you'd expect in a Kolsch, pretty decent clarity, a little bit of cloudiness, not a, you know, hazy IPA by any sense, but, uh, certainly not perfectly clear like a filtered Helles, uh, but at the same time, that nice, beautiful, dark straw color. And like I say, when I poured it, it had a, u, pretty good head that dissipated within about 30 seconds.

CASEY FRID 49:01

Yeah.

BARRY MADORE 49:02

I would agree with all of that.

CASEY FRID 49:03

Cool, cool. Yeah, so appearance, yeah, I I can read the BJCP.

JASON PATTIT 49:08

Yeah, that'd be great.

CASEY FRID 49:09

Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. has a delicate white head that may not persist.

JASON PATTIT 49:18

Yeah.

BARRY MADORE 49:19

Mm-hmm.

CASEY FRID 49:20

So, yeah.

BARRY MADORE 49:21

This fits.

JASON PATTIT 49:22

Perfect. Yeah.

CASEY FRID 49:23

Now, interestingly about flavor is, most of the time, the flavor is essentially going to mirror the aroma, right? In, in, in the sense that if you're, if, if it's like a, you know, if you say it's like saltine cracker or whatever For the aroma, then the flavor should, it would also use the same descriptor.

BARRY MADORE 49:45

Mm-hmm.

CASEY FRID 49:45

Not every time,

JASON PATTIT 49:46

Right.

CASEY FRID 49:46

but typically, or, you know, if, if hops are barely perceptible in the style, well, then hops are going to be, for the aroma, it's going to be barely perceptible

JASON PATTIT 49:55

Or acceptable

CASEY FRID 49:56

for the

JASON PATTIT 49:56

in the

CASEY FRID 49:56

flavor.

JASON PATTIT 49:56

palate, too.

CASEY FRID 49:57

yeah, go ahead and, um, okay, but when you, when you drink it, what you want to do, is make sure that it's reaching all parts of the tongue. And then the flavor perception continues after swallowing, because that's where that retronasal, it's, it's technically an aroma, but it's going to be perceived as flavor. So when drink it, it's going to be on the tongue, all parts of it. There's that retronasal part after swallowing. there's going to be the finish.

BARRY MADORE 50:30

Are we doing anything so the tongue is the most important part. We don't need it to reach the top of our palate or our mouth. We're not like swishing it around our mouth kind

CASEY FRID 50:41

No,

BARRY MADORE 50:41

of deal.

CASEY FRID 50:41

I, I don't, I wouldn't.

BARRY MADORE 50:42

So drink it like you would, if you were sitting at

CASEY FRID 50:44

You

BARRY MADORE 50:44

the bar.

CASEY FRID 50:45

would drink it like you would, if

BARRY MADORE 50:45

bar.

CASEY FRID 50:45

you're at the

BARRY MADORE 50:46

Okay. All right.

CASEY FRID 50:47

But just, but it's making sure it gets to all parts of the tongue.

BARRY MADORE 50:49

Okay.

CASEY FRID 50:50

And then that you're thinking about what you're experiencing, tongue, s after the swallow, and then let it finish for a few seconds. And if we were taking notes, you just might kind of be taking notes at all three of those stages.

BARRY MADORE 51:04

Okay. I'm ready.

JASON PATTIT 51:07

temperature wise, this is sat for too long.

BARRY MADORE 51:10

Yeah.

JASON PATTIT 51:10

At this point. You can still tell it's a Kolsch. A lot of the carbonation is really dissipated at this point. So one of the things, the mouthfeel is off, right? With a Kolsch, you should have a pretty good carbonation, like in the attack. And it's, it's really light at this point. And also what's interesting is, is because it's warmed up, now you're starting to detect the hops that typically you would not in a Kolsch, which makes complete sense because the coldness typically depresses your sense of the bitterness. And as it warms up, now that's starting to come

through. So where this beer might have been like perfectly balanced at 39 to 42 degrees, now that it's upper 40s, lower 50s, it's out of balance. It's still a Kolsch, but it's out of balance.

BARRY MADORE 52:08

now that you've said that, I mean, I totally noticed the temperature difference. And I noticed how some of the aroma flavors that I would have expected hit right away, but dissipate really quickly. that sharp nose aroma that I was getting, I do get that right away and then it's gone.

JASON PATTIT 52:25

Yep.

BARRY MADORE 52:26

And then I'm getting basically those flavors that you were talking about.

JASON PATTIT 52:31

Yeah, the malt just dies quickly and you're left with bitterness.

CASEY FRID 52:35

Yeah.

BARRY MADORE 52:35

It's not an unpleasant

JASON PATTIT 52:37

Right.

BARRY MADORE 52:37

bitterness.

CASEY FRID 52:38

Yeah. Well, how about mouthfeel, like in terms of like the body, creaminess, carbonation,

JASON PATTIT 52:45

Yeah, so, again, I think the carbonation's just been sitting too long, so a lot of the carbonation's just oxidized, or just, uh, you know, kind of dissipated

CASEY FRID 52:54

dissipate

JASON PATTIT 52:54

at

CASEY FRID 52:54

it.

JASON PATTIT 52:54

this point, it's not oxidized, i just dissipated, um, normally you'd expect a lot more carbonation, kind of effervescence in the mouth,

BARRY MADORE 53:02

Yeah.

JASON PATTIT 53:03

uh, but as far as, like, coating your mouth, y can really feel it in all parts, um, what Casey was describing before about this astringency, the interesting thing is, because it's warm now, and the bitterness, you're getting some residual bitterness, you're getting that dryness in parts of your mouth that I don't think you would normally associate when a Kolsch is cold.

BARRY MADORE 53:24

Yeah, more, I would expect it to be more champagne-y.

JASON PATTIT 53:27

Right .

CASEY FRID 53:27

And a Kolsch, yeah, it should be more crisp.

JASON PATTIT 53:28

Yep.

BARRY MADORE 53:28

Yep.

CASEY FRID 53:29

Like not.

BARRY MADORE 53:29

But this is coating, this is coating my whole tongue.

JASON PATTIT 53:31

Yeah.

BARRY MADORE 53:32

Yeah. And it's, and I wasn't expecting that either, but, uh, temperature, I think, might have.

JASON PATTIT 53:36

Yeah, probably the,

BARRY MADORE 53:38

lack of, lack of carbonation and the temperature. Yeah, that's what I would expect. I've had this happen with other beers. But again, not,

JASON PATTIT 53:45

Not

BARRY MADORE 53:46

not as,

JASON PATTIT 53:46

unpleasant.

BARRY MADORE 53:46

yeah, not, not, not unpleasant. And, and Kolsch is not a beer that, uh, that, that I drink very often. So, um, um, um, but I can, I can totally get that sense.

CASEY FRID 53:56

Yeah, what it says here for, uh, BJCP, on the flavor, soft, rounded palate, comprising of a delicate flavor balance between soft yet attenuated malt, almost imperceptible fruity sweetness from fermentation.

BARRY MADORE 54:13

Mm-hmm.

CASEY FRID 54:13

Medium low to medium bitterness with a delicate dryness and slight pucker in the finish, but no harsh aftertaste.

JASON PATTIT 54:24

Yeah.

BARRY MADORE 54:24

All of, all of those things are, I'm detecting all of those things with maybe a little bit more pronouncement

JASON PATTIT 54:30

to

BARRY MADORE 54:30

in

JASON PATTIT 54:30

be. Yeah.

BARRY MADORE 54:30
some of those things

JASON PATTIT 54:31
So

BARRY MADORE 54:31
that are

JASON PATTIT 54:31
now

BARRY MADORE 54:31
supposed

JASON PATTIT 54:31
we need to go and pour ourselves a cold

CASEY FRID 54:33
Some,

JASON PATTIT 54:33
one again.

CASEY FRID 54:33
some, some versions can have a slightly sulfur-y yeast character that accentuates the dryness and flavor balance. Some versions may have a slight wheat taste, although this is kind of rare.

JASON PATTIT 54:43
Hmm.

CASEY FRID 54:44
Otherwise clean, no diacetyl, no fusel, like a fusel alcohol. You shouldn't

JASON PATTIT 54:49
Yeah.

CASEY FRID 54:49
get that, yeah.

JASON PATTIT 54:50

Yeah, that burn. But the sulfur, now that you say it, again, it's a power of suggestion when you're reading through the actual guidelines. so Augustiner Helles also has a slight sulfur-y taste. Now that this is warmed up, I'm detecting

CASEY FRID 55:05

Yea.

JASON PATTIT 55:05

something very similar

CASEY FRID 55:06

Yeah . Right.

JASON PATTIT 55:06

to that. Yeah. Yeah.

CASEY FRID 55:08

And then on the mouthfeel, smooth and crisp. Light body. A few versions may be medium light, medium carbonation, highly attenuated.

JASON PATTIT 55:16

S. Yeah.

CASEY FRID 55:17

And then overall impression, clean, crisp, delicately balanced beer, Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster, easily mistaken for a light lager, a somewhat subtle pilsner, or perhaps a blonde ale.

BARRY MADORE 55:37

As an untrained taster, I can concur.

JASON PATTIT 55:39

And that's actually a really good description that it's somewhat like a pilsner. I would say some of the northern German pilsners that we've had recently, as this is warmed up, it's like that. It's pretty similar. It's not Jever, but it's...

CASEY FRID 55:56

But the hops in a pilsner would be

JASON PATTIT 55:58

a lot more assertive.

BARRY MADORE 55:59

Stronger,

JASON PATTIT 55:59

Yep.

BARRY MADORE 56:00

more bitter. Yeah.

JASON PATTIT 56:00

Yep.

CASEY FRID 56:01

Yeah, you could see someone confusing that,

JASON PATTIT 56:04

Yeah.

CASEY FRID 56:04

yeah?

JASON PATTIT 56:04

Yeah. So we'll reveal which one this is. This was Reissdorf.

BARRY MADORE 56:10

Reissdorf

JASON PATTIT 56:10

Yeah, and you have to be within the towers, twin towers of the cathedral in Cologne to call this a kolsch, so Reissdorf's brewery

CASEY FRID 56:19

kolsch.

JASON PATTIT 56:19

is

CASEY FRID 56:19

What I...

JASON PATTIT 56:20

within.

BARRY MADORE 56:20

Explain that.

JASON PATTIT 56:21

Oh, it's just a, you know, typical German type of thing. Well, you know, like a lot of the European, you can only call it X if it's within the borders of Y. Okay.

BARRY MADORE 56:34

Okay.

JASON PATTIT 56:35

Well,

BARRY MADORE 56:35

Interesting.

JASON PATTIT 56:35

very similarly in Koln to be considered a kolsch, you have to be within sight of the towers of the Frauenkirche there. Yeah.

BARRY MADORE 56:45

Okay. for somebody that's not going to be a beer judge. How this process, maybe the physical process of, of how we're experiencing these beers, is this something that you feel that a nonjudgmental, a nonjudgmental beer drinker can use to enhance their, their enjoyment of beer or, and cause so the, just to reiterate the steps, it was tantalizingly long between, between the steps for, for, for my usual experience of drinking. So we sniffed three or four times. It was a couple of minutes before we actually put the

CASEY FRID 57:23

In

BARRY MADORE 57:23

glass to

CASEY FRID 57:23

a

BARRY MADORE 57:23

our

CASEY FRID 57:24

judging

BARRY MADORE 57:24

lips.

CASEY FRID 57:24

situation, it'd be a lot faster.

BARRY MADORE 57:25

Okay. It'd be faster.

CASEY FRID 57:26

Yeah. A lot faster.

BARRY MADORE 57:27

But the smell, smellin first to get that, to get, to get that a row. Well, visual. Typically

CASEY FRID 57:32

you'd smell right away a couple.

BARRY MADORE 57:34

Yeah.

CASEY FRID 57:35

Okay. know, jot down a couple notes, do a little bit of a, the swirl appearance, like look at the color, make notes on that, the head retention. Actually the, the first thing you're going to do is look at the head retention and make notes.

BARRY MADORE 57:46

Yeah.

CASEY FRID 57:46

So yeah, typically it's going to be appearance, aroma, quick sniffs, you know, sit back. The whole, the point is to kind of take your time.

BARRY MADORE 57:54

You

CASEY FRID 57:54

You don't want to rush it, but yeah. Then some quick sniffs. Cause you're going to get, get different, um, perceptions. When you do some quick sniffs. Sniffs right above it. Right. So you, I don't know how to describe it into a microphone,

BARRY MADORE 58:14

kind

CASEY FRID 58:15

but

BARRY MADORE 58:15

of a swipe, you

CASEY FRID 58:15

Yeah.

BARRY MADORE 58:15

know?

CASEY FRID 58:16

You swipe,swipe the glass under your nose, put your nose in there a little bit, get the sniffs, cover it, swirl it, quick sniffs, cover it, swirl it, swipe. That probably all you need to do. and then you would taste it. And then

BARRY MADORE 58:30

I, I love that experience. Cause it's not something that I ever did before with beer.

CASEY FRID 58:34

Uh,

BARRY MADORE 58:36

and it used to be, you would look funny at anybody that's doing this and you know, at your local, your local bar, but that's the, getting that, that smell. And, and what it, what it invokes just, smelling it. Just smelling it just gives you an impression of something before, before you taste it in,in, in the beer. I think it's, uh, it's fascinating because sometimes you'll smell it and then you'll drink it and go like, Oh,

CASEY FRID 59:01

yeah.

BARRY MADORE 59:02

Yeah. That's what, tha what that smell. That's what that smell is. Or I didn't expect that taste.

CASEY FRID 59:06

Yeah.

BARRY MADORE 59:07

And I love that little bit of, of surprise or confirmation of nose

CASEY FRID 59:12

Yeah.

BARRY MADORE 59:13

when, when you drink something. But it's something that I think a lot of people don't think about when they, when they have a beer, a beer in front of And it's like, maybe I should smell this.

CASEY FRID 59:22

Yeah, no, I, I app, well, okay. I think on some level, someone has to want to know more about, about beer. I don't know if like for the average drinker who, if there's no intention behind or no want or desire to learn about like, what is a perfect example of this style? Quote unquote, perfect. What, what should I be tasting? What should this be like? Then I, I think it would just probably, I don't know. I don't know if it would make any

BARRY MADORE 59:55

What

CASEY FRID 59:55

difference.

BARRY MADORE 59:55

the purpose

CASEY FRID 59:55

But

BARRY MADORE 59:55

would be.

CASEY FRID 59:56

if there's even like a modicum of, you know, yeah, I want to know a little bit more about this. And I would say, yeah, going through a class on tasting, on beer tasting is going to dramatic, is going to have a dramatic effect on your enjoyment because you know what you're tasting, you know what you're smelling. But when you look at these descriptions in the BJCP, there's even information in there sometimes about how it's made. So now, and it also, there's also usually like a little bit of a history lesson. So you learn about the beer, you learn about how it's made and why it tastes the way it does. So the Kolsch history lesson here, Kolsch is an appellation protected by the Kolsch convention.

JASON PATTIT 1:00:40

There you go.

BARRY MADORE 1:00:40

That's

CASEY FRID 1:00:40

And

BARRY MADORE 1:00:40

here.

CASEY FRID 1:00:41

it is restricted to the 20 or so breweries in and around Cologne, Köln in.

JASON PATTIT 1:00:46

Köln, yeah.

CASEY FRID 1:00:47

Köln. The convention simply defines the beer as a light, highly attenuated, hop accentuated, clear top fermenting vol beer.

BARRY MADORE 1:00:56

So.

CASEY FRID 1:00:56

So, you learn a little bit about it, and then there's comments. Served in a tall, narrow, 200 mm glass, called a Stange?

JASON PATTIT 1:01:03

know. Stange,

CASEY FRID 1:01:04

Stange, I don't

JASON PATTIT 1:01:05

yeah, there we go.

CASEY FRID 1:01:06

Each Koln brewery produces a beer of a different character, and each interprets the convention slightly differently. So, you learn all this stuff, it's got ingredients, But then, I think the coolest thing about BJCP style guidelines is that every single style has commercial examples. And, I interpret that, I don't, maybe I'm incorrect in how I interpret this, but I interpret that to mean that these would be very, very, very high scoring. If someone, if a home brewer submitted something that's anywhere close to any of these beers, it's gonna score like a 45 out of

BARRY MADORE 1:01:42

something.

CASEY FRID 1:01:42

50 or

BARRY MADORE 1:01:42

Okay,

CASEY FRID 1:01:42

It's

JASON PATTIT 1:01:42

right.

CASEY FRID 1:01:42

gonna be really high. So, the commercial examples, um, for, well, because Kolsch, it's divided into available in Koln only.

JASON PATTIT 1:01:51

Mm-hmm.

BARRY MADORE 1:01:52

Oh,

CASEY FRID 1:01:52

But

BARRY MADORE 1:01:52

yeah.

CASEY FRID 1:01:52

then, there's import versions in parts of North America, the Reissdorf. that,

JASON PATTIT 1:01:57

Yeah.

CASEY FRID 1:01:57

this, that's why I'm saying with the Reissdorf, like, it should be very close to this description.

JASON PATTIT 1:02:02

Right.

CASEY FRID 1:02:03

If

JASON PATTIT 1:02:03

Right.

CASEY FRID 1:02:03

we hadn't...

BARRY MADORE 1:02:04

Right. If we

JASON PATTIT 1:02:05

let

BARRY MADORE 1:02:05

hadn't

JASON PATTIT 1:02:05

it sit

CASEY FRID 1:02:05

...here

JASON PATTIT 1:02:05

for...

CASEY FRID 1:02:06

for 40 minutes. But,

BARRY MADORE 1:02:08

Compromising

CASEY FRID 1:02:09

yeah, the Reissdorf, Gaffel, Goose Island, Summer... And it's got U. S. versions. Goose

BARRY MADORE 1:02:13

Goose Island?

CASEY FRID 1:02:13

Island, Summer Time,

JASON PATTIT 1:02:14

Yep.

CASEY FRID 1:02:14

Crooked River, Kolsch, Harpoon, Summer Beer, Capital City, Capital Kolsch, so...

BARRY MADORE 1:02:19

Okay.

JASON PATTIT 1:02:19

Mm-hmm.

CASEY FRID 1:02:19

Every style category has the...

JASON PATTIT 1:02:23

Examples.

BARRY MADORE 1:02:24

Oh, interesting. Okay.

JASON PATTIT 1:02:25

Kind

CASEY FRID 1:02:25

So,

JASON PATTIT 1:02:25

of...

CASEY FRID 1:02:26

someone who's, if there's a little bit of curiosity, it's like, oh, maybe I'll pick up two of these from this list.

BARRY MADORE 1:02:31

Yeah.

CASEY FRID 1:02:32

And then I'll, you know, I'll give it a sniff and I'll take a sip as I'm kind of reading the, you know. And then if you really were to get into it, then what you want to do is kind of wean yourself. This is what I did. I'm like, okay, I've got to wean myself off of having the guidelines open. And now I just have a blank score sheet. An I would go to the bar down the street that always had all these amazing beers and I just fill out score sheets.

BARRY MADORE 1:02:56

Nice.

I've seen people, well, Jason being one of them, but we have regulars at Jorg that come in and will sit usually at a corner table or a corner of the bar. The notebook comes open, there's ordering, there's writing, sometimes there's scrolling on a phone. it's a very, it's interesting. I let them do what they do. Sometimes questions are asked. But now I'm recognizing the behavior here. I mean, if they could, oh, somebody's keeping track of the beers that they

drink. There's that. But there's more going on there. I'm thinking we have some, some budding judges or judges to be, or just people learning more about, about styles.

JASON PATTIT 1:03:41

Yeah. If you ever see me sitting here in the afternoon, I have a little notebook that says

"mostly just whining

BARRY MADORE 1:03:46

cover.

JASON PATTIT 1:03:46

on the It's actually a lot of notes about all of the beers here.

CASEY FRID 1:03:51

What

BARRY MADORE 1:03:51

But yeah.

CASEY FRID 1:03:52

we didn't talk about are the phenols and the esters.

BARRY MADORE 1:03:55

Okay.

CASEY FRID 1:03:55

That comes off. But I think in a Kolsch, it's going to be

JASON PATTIT 1:04:00

pretty negligible.

CASEY FRID 1:04:00

Yeah.

JASON PATTIT 1:04:01

Yeah.

CASEY FRID 1:04:01

Yeah. But Band-Aid.

BARRY MADORE 1:04:04

Oh,

CASEY FRID 1:04:04

Smoky.

BARRY MADORE 1:04:04

yeah. I've heard the Band-Aid before.

CASEY FRID 1:04:06

That's...

BARRY MADORE 1:04:06

I

CASEY FRID 1:04:07

It's

BARRY MADORE 1:04:07

don't...

CASEY FRID 1:04:07

a phenol. Yeah.

BARRY MADORE 1:04:08

I mean, it does evoke, a sense memory of smell, but I don't know if it's... I would need somebody to hand me a beer that has... Okay, this is Band-Aid

JASON PATTIT 1:04:19

Clear

BARRY MADORE 1:04:19

phenol in here.

JASON PATTIT 1:04:20

Band-Aid.

BARRY MADORE 1:04:20

So that I can recognize that. And I'm assuming that's exactly how you learn how to apply these descriptive words is by having somebody tell you, that smell right there,

JASON PATTIT 1:04:31

And

BARRY MADORE 1:04:31

that's

JASON PATTIT 1:04:31

that's

BARRY MADORE 1:04:31

Band-Aid.

JASON PATTIT 1:04:32

part of that kit, to, that has the off-flavor.

CASEY FRID 1:04:34

Yeah, the... Yep.

JASON PATTIT 1:04:35

In it. So you're putting a little eyedropper of that off-flavor into that Coors Light that's super neutral, and it really is present.

BARRY MADORE 1:04:45

I've got to get me that kit,

JASON PATTIT 1:04:46

Yeah.

BARRY MADORE 1:04:47

because that's exactly because...

JASON PATTIT 1:04:48

have to get

BARRY MADORE 1:04:49

We'll

JASON PATTIT 1:04:49

Casey to do that for all of

BARRY MADORE 1:04:51

Do

JASON PATTIT 1:04:51

us,

BARRY MADORE 1:04:51

it.

JASON PATTIT 1:04:51

Barry.

BARRY MADORE 1:04:51

Yep. Yep. Is there anything about competition judging... that we should highlight, like the levels of I asked you specifically about homebrew competition. as you jump the ladder to different types of um, what are the main differences? Or do you get to, is there a level of competition that is like another thing entirely? Especially, especially you would talk again, it kind of floored me a little bit that there's, uh, collusion, that there's this conversation and judges talking to each other as opposed to you, you judge alone, you hand your sheets and somebody takes highest score, gone lowest score, gone. And I, I, athletic competition is really my only basis of, of comparison here.

CASEY FRID 1:05:39

it's more of like a, just a, an accuracy check,

BARRY MADORE 1:05:42

Okay.

CASEY FRID 1:05:42

you know? So. You know, you're scoring each, I think, uh, appearance, it's, it's like three out of three. aroma, I think is out of 10. I'm saying all this, like from memory. I think

BARRY MADORE 1:05:52

Yeah.

CASEY FRID 1:05:52

mouthfeel's five. Um, flavor is 10. And then overall, I think it's 10.

BARRY MADORE 1:05:58

Roughly. I mean,

JASON PATTIT 1:05:59

sounds about,

CASEY FRID 1:06:00

No,

BARRY MADORE 1:06:00

we won't hold

CASEY FRID 1:06:00

I

BARRY MADORE 1:06:00

you.

CASEY FRID 1:06:00

got something in there wrong.

BARRY MADORE 1:06:01

Okay.

CASEY FRID 1:06:02

One of them is, one of them is 12.

BARRY MADORE 1:06:04

Okay.

CASEY FRID 1:06:04

Anyway, anyway, so yeah. I think in, in all the times I've judged, I think it only happened like twice. where my score was very different from the person sitting across from me. you know, if, if you're within like three or four points of each other,

BARRY MADORE 1:06:27

Overall

CASEY FRID 1:06:27

Then

BARRY MADORE 1:06:27

points.

CASEY FRID 1:06:28

that's cause like, Oh, that's great.

BARRY MADORE 1:06:29

Yeah.

CASEY FRID 1:06:30

It's pretty close.

JASON PATTIT 1:06:30

Yeah.

CASEY FRID 1:06:31

You know, but, but if, but if I'm giving a beer a 37 out of 50 after adding up all the categories and then the other person's 27, it's like, Oh, we got, we got a, let's talk about this.

BARRY MADORE 1:06:43

To be accurate.

CASEY FRID 1:06:44

it.

BARRY MADORE 1:06:44

I

CASEY FRID 1:06:44

So

BARRY MADORE 1:06:44

get

CASEY FRID 1:06:44

we're

JASON PATTIT 1:06:44

so far

CASEY FRID 1:06:45

So

JASON PATTIT 1:06:45

apart.

CASEY FRID 1:06:45

it's really just kind of the overall score

BARRY MADORE 1:06:48

and that, and that's the same in all levels of competition.

CASEY FRID 1:06:51

Yeah.

BARRY MADORE 1:06:52

As far as you know. Yeah.

CASEY FRID 1:06:53

Yeah. Yeah. There's always going to be a little bit of a

JASON PATTIT 1:06:55

But

CASEY FRID 1:06:56

the point is, is it's not like you're meticulously going through together. What did you have for aroma? What did you have for the appearance? usually it's like, what's, what's your overall score? know, Oh, 32, 31. All right. Next

JASON PATTIT 1:07:11

Like, you

CASEY FRID 1:07:11

beer.

BARRY MADORE 1:07:13

how does one to get into, to beer judging?

CASEY FRID 1:07:15

Contact your local homebrew club. And when they have a competition, I would recommend, going as a steward first, because as a steward, you get a sense of how the operation works. but no, yeah, I would say just steward. Becau then you'll learn how to make sure the beers are the right temperature. When you bring it to the table, you're always talking to the judges. in fact, the judges are encouraged when there's like a particularly good example of a style. Like, save a little bit of it.

BARRY MADORE 1:07:52

Hmm. Mm-hmm.

CASEY FRID 1:07:52

And so then when the steward comes by, you're like, hey, check this out. What do you think?

JASON PATTIT 1:07:58

Oh, yeah, that's great.

CASEY FRID 1:07:59

Or,

JASON PATTIT 1:08:00

A

CASEY FRID 1:08:00

or you can say, hey, there's something a little bit off about this one. What do you think it is?

BARRY MADORE 1:08:04

Oh, okay.

CASEY FRID 1:08:05

So there's, there's a lot of talk between the judges and the stewards. And the judges are encouraged to kind of have the stewards be a part of the tasting community. in that way.

BARRY MADORE 1:08:14

And then they can slide you into whatever classes um, experiences there are locally to increase your, the knowledge that you need to, a then can clue you into how and where and when to take a test.

CASEY FRID 1:08:27

Yeah, I don't know who, who in the Twin Cities is doing that. There, there, I'm sure there's someone, there's some homebrew club that does it, but,

BARRY MADORE 1:08:36

I'll see if I can find some information about that and put, uh, at least a link to, uh, homebrew organizations, the,

CASEY FRID 1:08:44

yeah.

BARRY MADORE 1:08:44

in the show notes so that any, uh, listener that's actually made it all the way through this and is interested in looking, looking forward, uh, present company included, uh, we'll know at least where to start. First of all, Casey, this has been super illuminating. Thank you so much for joining us and bringing us through this process, especially since, full disclosure, you weren't able to drink with us tonight.

CASEY FRID 1:09:09

Right.

BARRY MADORE 1:09:10

Aye,

JASON PATTIT 1:09:10

Darn.

BARRY MADORE 1:09:12

aye, aye. It must be torture watching us with the beer here. But thank you so for joining on Malted North.

CASEY FRID 1:09:18

It was my pleasure. Thank

BARRY MADORE 1:09:19

Yeah.

CASEY FRID 1:09:19

you so much for inviting me. It was a lot of fun.

BARRY MADORE 1:09:22

Cool. And before we go, we got a couple things that we ought to do. Jason, let's talk a little bit yours and Brennan's recent brewing activity, because people are going to be able to come to enjoy the fruits of this labor. So tell us a little bit about what's going on.

JASON PATTIT 1:09:37

Exactly. So Barry mentioned before that Tom and Brennan have brought me on as an assistant brewer. I think it would be a little self-deprecating. It's more like a glorified cellar man. But at least at this point, like we mentioned at the top of the show, it's football season, so Brennan has splitting his duties right at the moment. So I've been coming in to help him out at the end when it's time to transfer out of the boil, get it ready to go into fermentation and do that last bit of cleanup in the brewery. But it's been giving us some time to kind of talk through what would be some interesting beers to bring on next into the tap room. That would be Yoerg's beer. So right now what we've got, is an experimental batch of the steam beer. So

BARRY MADORE 1:10:24

Ooh.

JASON PATTIT 1:10:24

of the original Yoerg's beer. So Tom wanted Anchor Steam on acid.

BARRY MADORE 1:10:28

Ooh.

JASON PATTIT 1:10:29

So Brennan came up with a really interesting variation on the original recipe using all Minnesota malts. The hops are Washington, and in this case, Amarillo's. So a really different type of hop than what's in the traditional Yoerg's steam beer. And, oh boy, it is a hop-forward steam beer. And then one additional beer that we're planning on that will be really, I think, interesting, especially once the Schneider Hopfenweisse comes in, is a version of a dry hopped Hefeweizen.

BARRY MADORE 1:11:12

Oh, wow.

JASON PATTIT 1:11:13

Yeah. I don't know if ours will be in the same vein as the Hopfenweisse. Theirs is about 8.2%. I'm not sure ours is going to be quite as high, but certainly making something in the Hefeweizen range that's dry hopped, that has really different notes when, you know, you're

used to the banana and clove in Hefeweizen, but then you have that really grassy finish to it. It's a real interesting contrast, and it's a style that I think we're looking forward to playing with. So there should be some interesting different versions Of Yoerg's beers coming on soon.

BARRY MADORE 1:11:52

here, s thank you, Jason, for uh, thank you, Casey, for coming on, and, uh, if, if tradition us well, you'll be hearing the, uh, featured music of, of the episode in the background, Ah, there it is. We are listening to a tune by Abel Pineiro. Abel and his wife, Cathy, are longtime dear friends of mine, as well as Yoerg's, and Abel has known Tom at Yorg for many years as well. They are Westsiders, and they're performing here as the Latin Billies, or with the Latin Billies, I guess I should say. The song is called Stepping Stone. And you can catch them around town and via their Facebook page and YouTube channel. Just look up Latin Billies.

And if you are somebody that's hearing this and you are interested in having your music featured on, uh, Malted North, uh, hit me up, uh, the email address is in the show notes, it's Barry, B-A-R-R-Y, at fire on the bluff, F-I-R-E-O-N-T-H-E-B-L-U-F-F.com, send me an email at that address and let me know what you got, and, uh, we might feature your music on, on a future episode. Thanks again for listening to Malted North, thanks to Carole and Tom, the folks that brought Yoerg's back into the world, and in whose pub we are sitting in the lounge right now. And thanks to all the patrons who are the unwitting background noise for tonight's episode. Hope to see you soon at Yoerg's and around town, and maybe at a homebrew competition soon. Thanks.