

## **Study of Beer Flavour Contributed by Barley Varieties**

### **Project overview**

This activity aims to better understand the flavour profile of different malting barley varieties and to identify underlying compounds that are linked to positive (or negative) flavours and aromas with the long-term objective of breeding for flavour as a quality attribute.

#### **Deliverables:**

- Define measurement protocols and techniques and develop lexicon for describing sensory quality characteristics
- Identify compounds and volatiles in final product and link to sensory profiles
- Identify flavour/aroma precursors linked to positive flavour attributes
- Determine the ability of the malting process to mask varietal differences on the final flavour of beer