

2022 – SOQ Q2 Brewing with Girl Scout Cookies

### 2022 SOQ Q2 Rules

- Develop a recipe or find one online
- Submit three bottles
  - One will be shared during July BAM meeting
- Turn in locations:
  - Oak Barrel
  - lan's box
- Label must include:
  - Name
  - Base beer
  - Cookie used/replicated
- Legal Entries:
  - Any Beer made with Girl Scout Cookies as an ingredient
  - Any Beer which successfully replicates the flavor of any style of Girl Scout Cookie
- **Due date:** June 25<sup>th</sup> (End of day/closing)

## 2022 QOS Q2 Scoring:

#### Scoring – Judging process

- First round is going to be judged by BJCP judges and feedback will be provided
- Final round will be done in person during July meeting by BJCP judges using mini-BOS format.
- Results will be announced shortly thereafter

The top 5 entries will make it to the finals

Scoring (Continued)

Since there are no BJCP style guidelines for Girl Scout Cookie beer, how is it going to be judged?

Each beer will be judged on its own merits



# Mashers Q2 - 2022 SOQ Scoresheet

**Technical Merit** 

Intangibles

☐ Significant Flaws

Lifeless

**Flawless** 

Wonderful

Judge Name (print)	Aroma - How good does the beer Smell? Does the smell make you want to sip it? Is it offputting?
Judge BJCP ID	
Judge Email	
``	
Descriptor Definitions (Mark all that apply):	Appearance (Does the beer look good)  Comment on color, clarity, and head (retention, color, does it have bits of cookies
☐ Acetaldehyde – Green apple-like aroma and flavor.	floating?
□ <b>Alcoholic</b> – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	
☐ <b>Astringent</b> – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	
□ <b>Diacetyl</b> – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Flavor (Does it taste like a cookie? Is it enjoyable? Do you want another one?)/20
□ <b>DMS</b> ( <b>dimethyl sulfide</b> ) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ <b>Estery</b> – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	
☐ <b>Grassy</b> – Aroma/flavor of fresh-cut grass or green leaves.	
☐ <b>Light-Struck</b> – Similar to the aroma of a skunk.	
☐ <b>Metallic</b> – Tinny, coiny, copper, iron, or blood-like flavor.	Mouthfeel Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
$\square$ <b>Musty</b> – Stale, musty, or moldy aromas/flavors.	
□ <b>Oxidized</b> – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ <b>Phenolic</b> – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	
□ <b>Solvent</b> – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Overall Impression/10
□ Sulfur – The aroma of rotten eggs or burning matches.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
□ <b>Vegetal</b> – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ <b>Yeasty</b> – A bready, sulfury or yeast-like aroma or flavor.	
Notes to Judges: This is not comparative judging.  Please judge each beer by it's own merit, score and move on.  Examples:	
If you think the Aroma is great/excellent score it 10-12 If you think the flavor is poor and off-putting score it a 3 or 4.	Total/50
	Γ

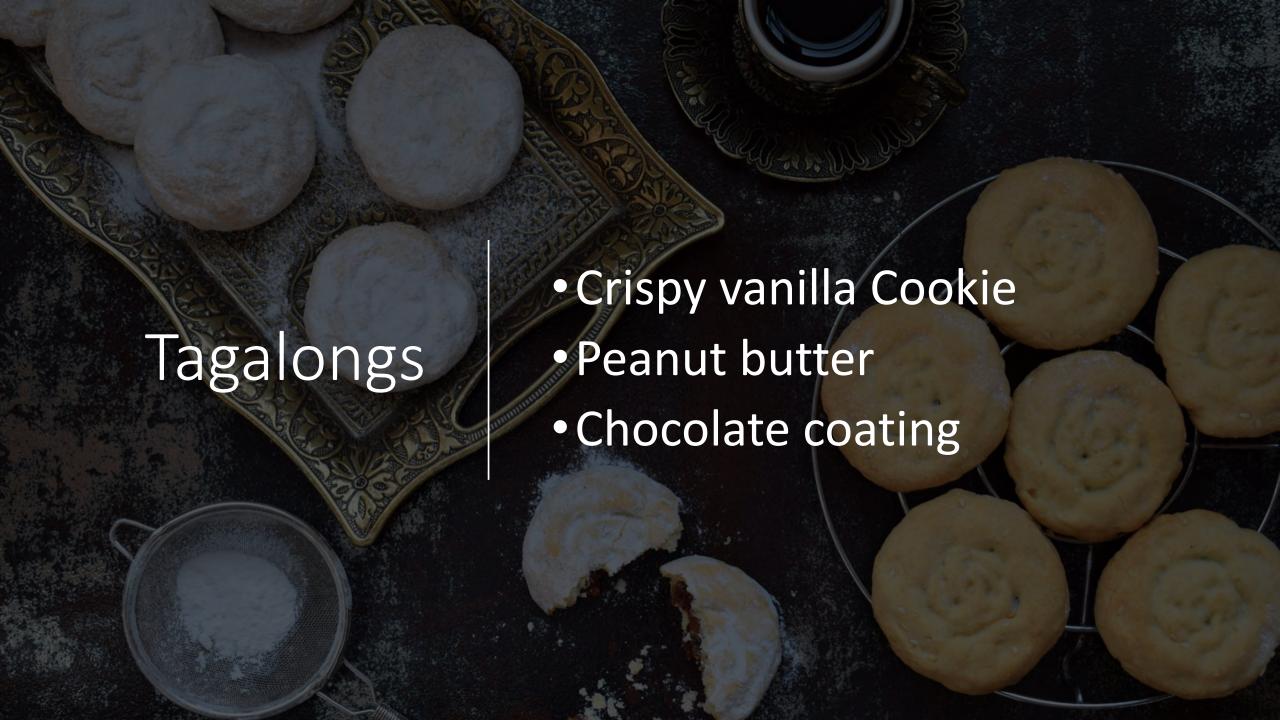














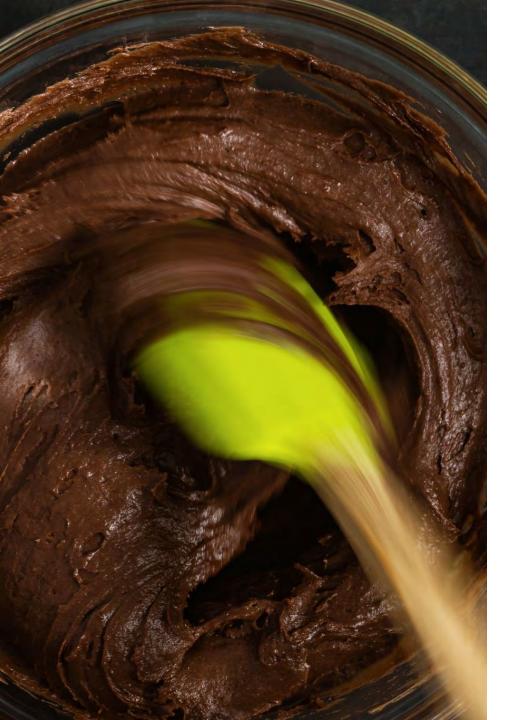






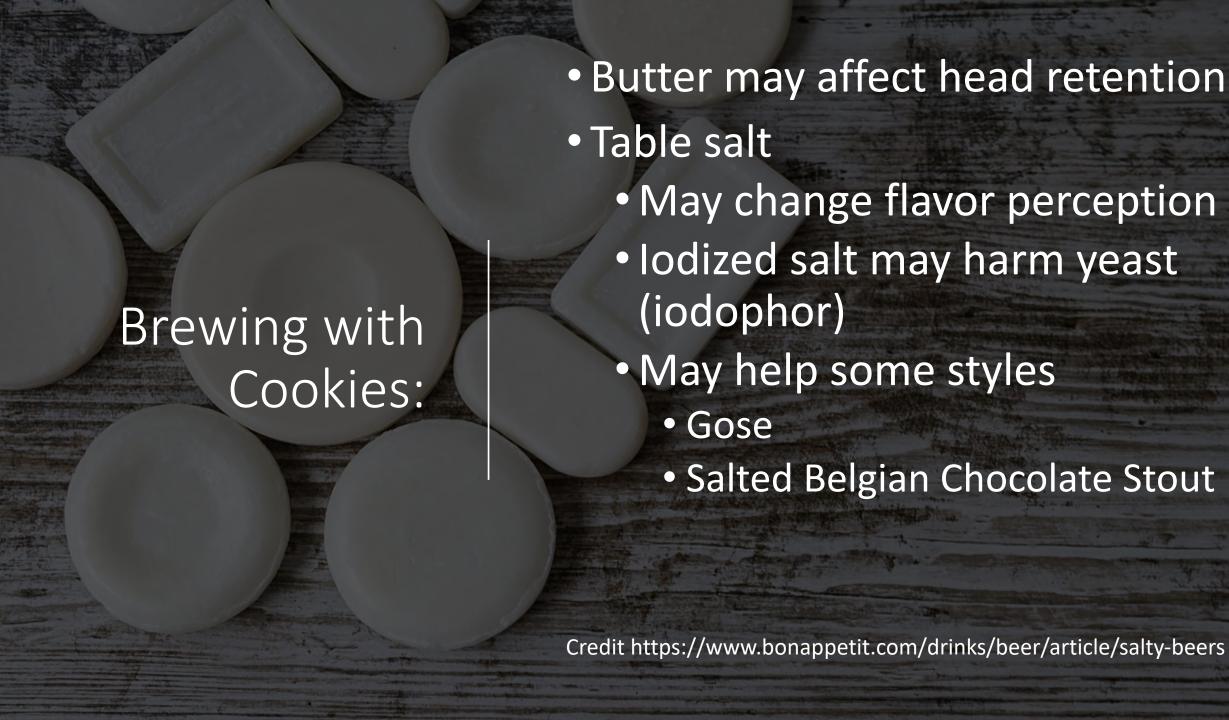
#### Ideas for brewing with Cookies

- Cookies could be added to the boil
- Cookies could be added to primary/secondary
- Cookies via hop rocket
- "Dry Hop" Cookies



#### Brewing with Cookies in the Boil

- May add a lot of sugar, so watch OG/FG
- Chocolate, fillings or icings might clog kettle/hoses
- May add fats
- Has been done in competitions
  - 2019 NHC Gold winner (more details in a bit)



Beer and Cookie Pairing suggestions:

Hint: Could be a starting point for brewing

**Thin Mints + Dry Stout** 

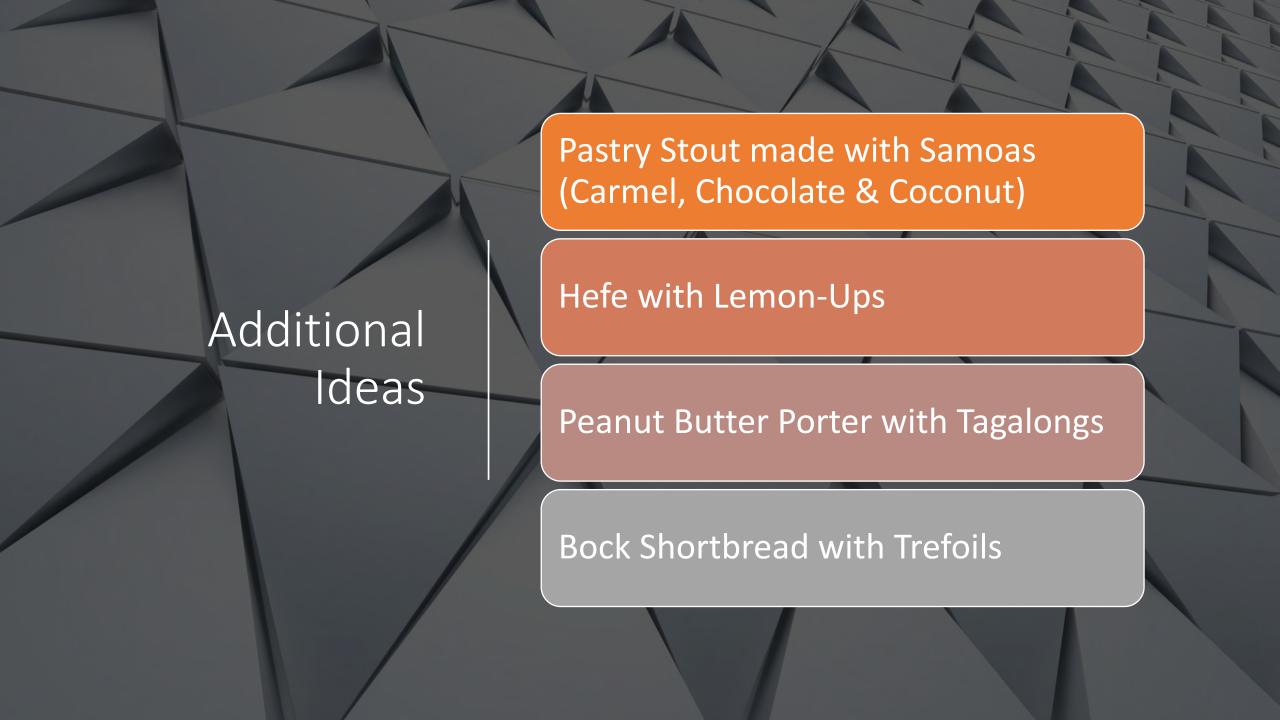
**Caramel Delites/Samoas + German-Style Doppelbock** 

Shortbread/Trefoils + English Pale Ale/ESB

Peanut Butter Patties/Tagalongs + Belgian-style Quadrupel

Peanut Butter Sandwich/Do-Si-Dos + American Brown Ale

From https://www.craftbeer.com/beer-and-food/girl-scout-Cookie-beer-pairing-guide



Ideas to accentuate Cookie flavors

# Cocoa nibs

Biscuity malts

Lactose

#### "Girl Scout Cookies" Mint Chocolate Chip Sweet Stout

- 17 lb (7.71 kg) pale 2-row malt
- 2 lb (0.9 kg) 40°L Crystal malt
- 2 lb (0.9 kg) flaked oats
- 2 lb (0.9 kg) lactose
- 1.15 lb (522 g) roasted barley
- 1.15 lb (522 g) Special B malt
- 0.5 lb (227 g) Black patent malt
- 0.5 lb (227 g) Chocolate malt
- 0.5 lb (227 g) Smoked cherrywood malt
- 1.5 oz (42 g) Galena hops (60 min)
- 1 dram mint chocolate chip flavor candy oil
- Wyeast 1968 London ESB ale yeast

Yield: 10 gallons (37.85 L)

**OG**: 1.068 **FG**: 1.018 **ABV**: 6.50%

Use carbon-filtered water. Mash at 156° F (69° C) for 45 minutes.

Mash out at 168° F (76° C) for 10 minutes.

"This is a 10-gallon recipe but only 5 gallons of it gets an additive each year.

This year I added 1 dram of chocolate chip flavor candy oil."

Ferment for 30 days at 65° F (18° C). Force carbonate to 2.8 volumes of CO2.

Credit to Vito Delucchi of Concord, CA - Doze https://www.homebrewersassociation.org/homebrew-recipe/girl-scout-cookies-mint-chocolate-chip-sweet-stout/

# Sticky Faucet Oatmeal Milk Stout (2019 NHC GOLD)

- 13 lb. (5.90 kg) US 2-row pale malt
- 5 lb. (2.27 kg) flaked oats
- 2 lb. (907 g) flaked barley
- 1.7 lb. (794 g) chocolate malt
- 1.5 lb. (680 g) 60°L crystal malt
- 1.5 lb. (680 g) Munich malt
- 1.5 lb. (680 g) roasted barley
- 1 lb. (454 g) black patent malt
- HOPS
- 1.75 oz. (50 g) Magnum, 14% a.a. @ 60 min
- 1.75 oz. (50 g) Styrian Goldings, 5.4% a.a. @ 10 min
- YEAST
- 3 L starter White Labs WLP002 English Ale
- ADDITIONAL ITEMS
- 5 lb. (2.27 kg) Oreo cookies, medium crushed @ 15 min
- 4 lb. (1.81 kg) lactose @ 15 min

Mash at 156°F (69°C) for 60 minutes (recirculating)

Target 5.2 pH

Mash out at 168°F (76°C) for 10 minutes

then begin runoff and sparge

Boil for 60 minutes

With 15 minutes left in boil, add lactose and Oreo cookie pieces.

Chill to 67°F (19°C), pitch yeast

Oxygenate for 90 seconds at a rate of 2 L/min. with pure O2

Ferment at 67°F (19°C) for 7 days

Raise temp to 70°F (21°C) and hold for 3 days

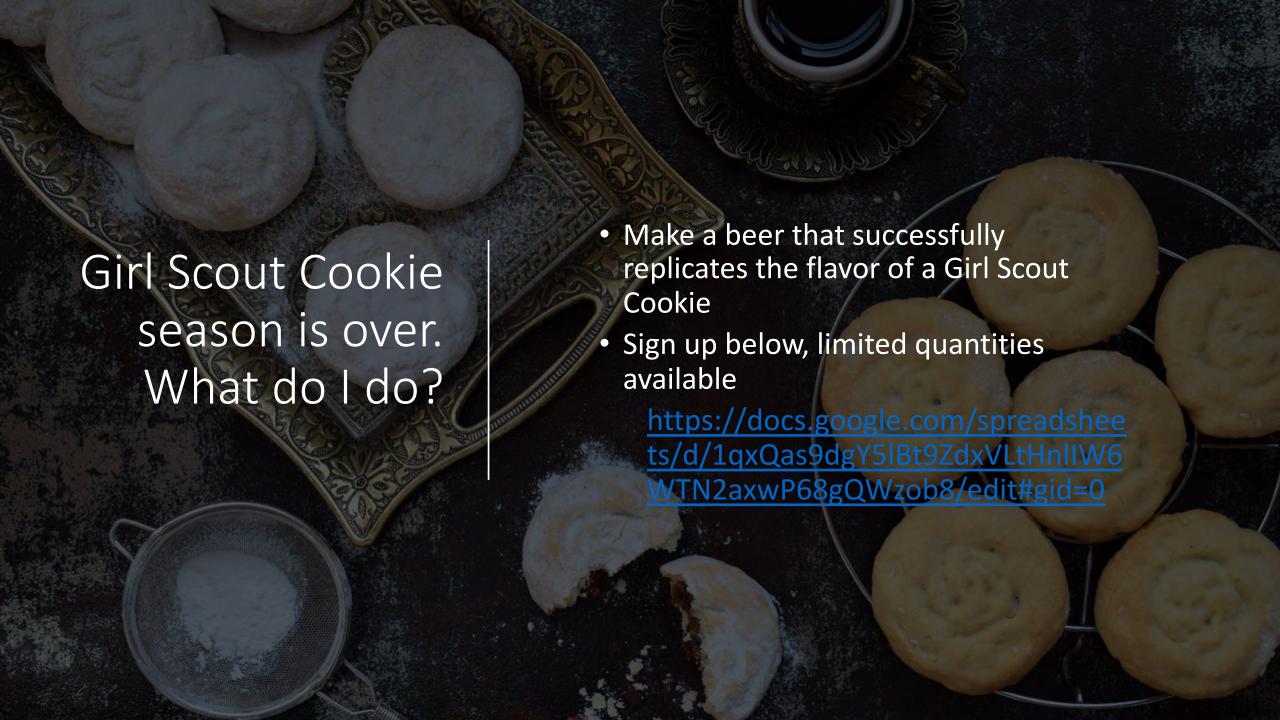
Cold crash to 33°F (1°C) and hold for 5 days

Force carbonate to 2.5 vol. (5 g/L) CO2.

**Yield:** 10.75 US gal (40.7 L)

**OG:** 1.077 (18.7°P) **FG:** 1.032 (8°P) **ABV:** 5.5% **IBU:** 40 IBU **SRM**: 40

Credit to Josh Baas of Elk Grove, CA https://www.homebrewersassociation.org/homebrew-recipe/sticky-faucet-oatmeal-milk-stout/



# Quick Q & A