

Beer Tasting Notes

Beer	Strength (abv)	Brewery	Appearance	Smell	First Taste (palate)	After Taste (finish)	Verdict

Tasting Beer

Order of drinking beers : Begin with the one that you expect to have the least intense flavour and work up to the most intensely flavoured if you have several beers to try.

Before you drink the beer :

1. How does the beer look : Does it have a head – what colour is it?

What colour is the beer – black, amber, brown, red, pale ?

Is it clear or cloudy? Does it match descriptions you may have of it?

2. Give it a swirl in the glass : This helps to release the aromas. A wine glass is ideal for tasting sessions.

3. Smell : Have a good deep sniff.

Finally

4. Sip : To get the full effect of the beers flavours you need to drink it. Bitterness is experienced towards the back of the tongue. Sweet flavours will be felt by the tip of the tongue, salty and sour tastes by the sides. Experience the "body" of the Beer. What is it's texture like - is it thin or syrupy ? It may have a grainy texture. You will probably experience an initial taste from the beer, followed by a different set of taste sensations after you have swallowed.

Some of the smells and tastes you might experience are :

Bitterness

Malt

Citrus

Chocolate

Apples

Coffee

Bananas

Caramel

Biscuits

Toast

Resin

Yeast

Grass

Liquorice

Nuts

Hops

Sourness

Smokiness

Floral

Peardrops

These are just some of the tastes and smell you might record. There will be many others. Not everyone will experience the same range of tastes and smells.

Beer is a perfect partner for food, so it is worth thinking about how you can combine two pleasures by matching beer to food. We have made some suggestions in our leaflet "beer2go with food"

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