

BEER TASTING TECHNIQUE

1. Initial aroma assessment – the 'drive by'
2. Slowly inhale a few short sniffs
3. Swirl beer slowly around in the glass to confirm aromas
4. Look at beer to assess colour, clarity, foam stability
4. Take a small sip & swirl it around your mouth
5. Assess taste for sweet, sour, bitter & retronasal flavours
6. Consider mouthfeel – texture, body, carbonation, alcohol warmth
7. Swallow and concentrate on finish & overall impression. Note any changes over time.

BEER PAIRED COMPARISON

You have 2 beers presented on your left and right. Compare & contrast glasses by smell and taste.

Tick the sample box which is more intense in each specific attribute (selected before tasting).

You must tick a box.

STYLE: ————

ATTRIBUTE	LEFT	RIGHT
—————	<input type="checkbox"/>	<input type="checkbox"/>
—————	<input type="checkbox"/>	<input type="checkbox"/>
—————	<input type="checkbox"/>	<input type="checkbox"/>

OTHER COMMENTS

REMEMBER TO KEEP AN OPEN MIND
&
BE AWARE OF YOUR SENSES