

BEER TASTING CHECKLIST



- Choose theme e.g. style, country, producer, ingredient, rank attribute
- Buy beers allowing 50ml per taster (no more than 8 different beers)
- Clean glasses (at least 2 per taster) - ideally tulip shape like a wine glass
- Note paper/tasting sheets & pens. Beer flavour wheel & style guide optional.
- Palate cleansers - drinking water, plain unsalted or puffed rice crackers
- Chill beers at least 2 hours before serving. Ideal serving temp is 5-8°C.
- Set up the space - well lit, away from strong odours and noisy distractions
- Allow table space for glasses, notes/tasting sheets, dump buckets/spittoons
- Set tasting order - least to most intense e.g. body, alcohol, colour, sweetness
- If blind tasting, hide beers in bag or keep from taster's sight while pouring
- Pour at least 50ml per taster - leave room for foam & beer swirling
- Kick off tasting mode. If in a group, taste on your own before any discussion.
- Consider appearance, aroma, flavour, mouthfeel, finish, general impression
- Serve snacks or food once tasting is complete

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