Malt Sensory Scorecard

Product Information

Name _____ Date _____ Sample Code _____

Brand _____ Product _____ Variety _____

Grain Type _____ Crop Year _____ Batch No. _____ Preparation: _____

Intensity Light Medium Deep

Colour Straw Gold Amber Orange Red Brown Black

Aroma Intensity 0 = none 5 = high

CATEGORY	NOSE	IN MOUTH	DESCRIPTION	OTHER
Overall				
Grainy			Grassy, Straw, Barley Tea, Green Tea	
Cereal			Malt Drink, Cornflakes, Puffed Rice, Oats, Porridge	
Bread			Dough, Bread Crumb, Crust, Light Toast, Dark Toast	
Baked			Pastry, Sweet Biscuit, Pie Crust, Cake	
Fruity			Citrus, Melon, Stone Fruit, Berries, Raisin, Prune	
Spicy			Fruitcake, Cola, Licorice, Pepper, Cinnamon, Rye Bread	
Caramelised			Brown Sugar, Honey, Caramel, Toffee, Molasses	
Confectionary			Vanilla, Fudge, Sweet Tea, Cocoa, Milk Chocolate, Dark Chocolate	
Nutty			Walnut, Almond, Hazelnut, Roasted Nuts	
Roasted			Roasted Barley, Mocha, Milk Coffee, Black Coffee	
Burnt			Burnt Toast, Burnt Wood, Ash	
Smoky			Salami, Smoked Cheese, Wood Smoke, Peat Smoke	

Taste & Intensity

Sweet Bitter Sour

Mouthfeel

Body: Light Syrupy Cloying Astringency: None Low Medium High

Potential Faults

Musty, Mouldy Earthy Papery (oxidation) Dusty, Chalky Husky (raw grain)

Burnt Rubber Burnt/Acrid Smoky (phenolic) Chemical, Solvent-like Rotten Egg

Worty, Too Sweet Cooked Corn

Conclusion

Faulty Poor Acceptable Good Excellent

Acceptability

Yes No

Comments