



## **BeerAppreciation LLC Beer Tasting Guide**

*Use this review guide to record your comments about the beers you taste! See the reverse side for tasting hints and a rating scale from BeerAppreciation LLC*

**Brewery:** \_\_\_\_\_

**Beer Name Appearance Aroma Taste Overall Notes**

_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____

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_____	_____	_____	_____	_____	_____

**Note: Please drink responsibly – Several small tastes can add up to a lot of beer. Never drink and drive. Thanks.**



Beer Tasting Notes from BeerAppreciation LLC

**1. LOOK - Consider the beer's appearance and note the color, foam and clarity.**

- Clarity : Sparkling bright - dull - cloudy  
Foam: Creamy, small bubbles - large bubbles, open texture, amount of lacing or cling of foam to glass  
Color: Black - dark brown - amber - gold - yellow- straw

**2. SWIRL & SNIFF - Consider the beer's aroma; describe the character of the aroma and its intensity.**

- Character: e.g. Fruity - hoppy - malty  
Intensity: Low - medium - high

**3. SIP - Taste the beer; take a good sip and ensure it covers all areas of the mouth.**

- Character: e.g. Fruity - malty - bitter - hoppy - alcoholic  
Intensity: Low - medium - high

**4. Consider the beer's taste, mouthfeel and aftertaste and mark the character and intensity.**

- Mouthfeel Character: e.g. Carbonation - body - astringency  
Mouthfeel Intensity: Low -medium - high  
Aftertaste Character: e.g. Bitter  
Aftertaste Intensity: Short - long

**5. Cleanse palate well between samples with water or bread**

**SAMPLE BEER 100 POINT RATING SCALE**

**1. Appearance.....0 - 20 points**

- Clarity
- Color
- Head (Foam)

**2. Aroma.....0 - 20 points**

- Clean
- Freshness

**3. Taste.....0 – 40 points**

- Bitterness/Sweetness – Balance – 0 - 10
- Mouth feel – 0 - 10
- Body – 0 - 10
- Aftertaste – 0 – 10

**4. Overall.....0 - 20 points**

- Match to style
- Pleasure derived