

# Deductive Beer Tasting Method Tasting Grid

# Fuller's ESB (bottled version)

• Approx Beer Temp (feel glass ext.)	ice cold	<b>cold</b>	cool	cellar temp	room temp
<b>APPEARANCE</b>					
• Beer Color	<b>amber</b>				
• Clarity	<b>brilliant</b>	clear	slightly hazy	hazy	opaque
• Sediment Poured	<b>range: none to slight</b>		medium	medium-high	high
• Foam Color	white	<b>cream</b>	beige	tan	pink
• Head Retention	not present	fleeting	<b>persistent</b>	lasting	
• Other Comments	<b>apparent viscosity: medium    apparent carbonation: medium -</b>				
<b>AROMA</b>					
• Off-Aromas (aka Off-Flavors)	<b>possibly off: v. sl. diacetyl ("buttery")</b>				
• Aromatic Intensity	low	medium-low	<b>medium</b>	medium-high	high
• Grains, Breads, Sugars	<b>malt, toast, brown bread, caramel, sl. brown sugar, sl. turbinado sugar, honey</b>				
• Nuts, Cacao, Coffee, Roast	<b>toasted almond, almond extract, sl. kola nut</b>				
• Floral, Herbal, Tea, Pine	<b>black tea, Earl Grey tea, rooibos, heather, fresh orange rose, sl. jasmine</b>				
• Fruit (& Fruit Condition)	navel orange, golden raisin, ripe golden pear, ripe apple, baked apple, fresh raspberry, blackcurrant, overripe green fig				
• Spice	<b>sl. aniseed, sl. star anise, sl. cinnamon</b>				
• Earth, Animal, Vegetal, Mineral	<b>sl. wild mushroom, sl. dried porcini/ceps, sl. cut wood, sl. bramble</b>				
• Sour, Solvent, Smoke					
• Wood, Wine, Liquor, Aging	<b>sl. dried tobacco</b>				
<b>TASTE</b>					
• Sweetness	low	medium-low	<b>medium -</b>	medium-high	high
• Bitterness	low	medium-low	<b>medium</b>	medium-high	high
• Acidity	<b>low</b>	medium-low	medium	medium-high	high
• Perceived Sweetness	low	medium-low	<b>medium</b>	medium-high	high
• Perceived Bitterness	low	<b>medium-low</b>	medium	medium-high	high
• Salt, Umami, Capsaicin					
• Attenuation	low	medium-low	<b>medium +</b>	medium-high	high
• Aroma Changes, Off-Flavors					
<b>MOUTHFEEL</b>					
• Carbonation/Nitrogenation	low	<b>medium-low</b>	medium	medium-high	high   nitro
• Body Fullness	light	medium-light	<b>medium</b>	medium-full	full
• Body Character	<b>normal</b>	crisp	bready	silky	slick (off)
• Astringency	<b>not noticeable</b>	slight	medium	medium-high	high
• Alcohol Presence	<b>not noticeable</b>	slight	medium	medium-high	high
<b>AFTERTASTE</b>					
• Lingering Characteristics	<b>complex interplay of fruit, spice, earth, and malt</b>				
• Finish Length	short		<b>medium -</b>	long	
• Finish Quality	unpleasant	acceptable	good	<b>very good</b>	excellent
<b>INITIAL CONCLUSIONS</b>					
• Balance (circle and describe)	<b>balanced between caramelly malts, fruity aromas, and hop bitterness</b>				
• Notable Ingredients & Processes	<b>crystal malts, English hops</b>				
• Ferm: Ale/Lager/Other & Temp.	<b>English/Fuller's ale yeast at normal-to-elevated temperatures</b>				
• Alcohol by Volume (ABV)	< 4.5%	4.5% - 5.5%	<b>5.5% - 6.5%</b>	6.5% - 7.5%	> 7.5%
• Freshness	young	fresh	ready	mature	old
• Style & Sub-style	<b>strong bitter, special bitter, English IPA, Belgian pale ale, American amber</b>				
• Vitals (optional for adv. tasting)	SRM:	IBU:	OG:	FG:	ABV:

<b>FINAL CONCLUSIONS</b>	
• Style & Sub-style	
<b>strong bitter</b>	
• Region	
<b>England</b>	
• Notable Ingredients	
<b>Fuller's English ale yeast, crystal malts, English hops</b>	
• Freshness	
<b>ACTUAL BEER</b>	
• Name	
<b>Fuller's ESB</b>	
• Brewery	
<b>Fuller, Smith &amp; Turner</b>	
• Brewery Location	
<b>London, England, UK</b>	
• Style & Sub-style	
<b>strong bitter</b>	
• Notable Ingredients & Processes	
<b>Fuller's English ale yeast, crystal malts, English hops</b>	
• Date or Freshness	
• Format (btl, can, draft, etc.)	
<b>330-ml bottle</b>	Bottle-conditioned? <b>Y / N</b>
• Vitals	
• ABV: <b>5.9 %</b>	• IBU:
• OG:	• FG:
• Other:	
• Tasting Date (Today's Date)	