

Deductive Beer Tasting Method

Tasting Grid

Saison Dupont

• Approx Beer Temp (feel glass ext.)	ice cold	cold	cool	cellar temp	room temp
APPEARANCE					
• Beer Color	straw + / gold - (3.5 SRM)				
• Clarity	brilliant	range: clear to hazy -			opaque
• Sediment Poured	range: none to medium			medium-high	high
• Foam Color	white +	cream	beige	tan	pink
• Head Retention	not present	fleeting	persistent	lasting	
• Other Comments	apparent carbonation: high				
AROMA					
• Off-Aromas (aka Off-Flavors)	possibly off: slight MBT ("lightstruck, skunky")				
• Aromatic Intensity	low	medium-low	medium	medium-high	high
• Grains, Breads, Sugars	bread, cracker, dough, flour				
• Nuts, Cacao, Coffee, Roast	sl. peanut				
• Floral, Herbal, Tea, Pine	chamomile, green tea, genmaicha, black tea, dried rosemary & oregano, grass, bay laurel				
• Fruit (& Fruit Condition)	lemon, bergamot, dried lime, bubblegum, sl. green banana, green apricot				
• Spice	sl. clove, peppercorn (black, white, and green)				
• Earth, Animal, Vegetal, Mineral	cooked green bean, tomato leaf, Castelvetrano olive, chalk				
• Sour, Solvent, Smoke	yeast, raw button mushroom				
• Wood, Wine, Liquor, Aging					
TASTE					
• Sweetness	low +	medium-low	medium	medium-high	high
• Bitterness	low	medium-low	medium -	medium-high	high
• Acidity	low	medium-low	medium	medium-high	high
• Perceived Sweetness	low +	medium-low	medium	medium-high	high
• Perceived Bitterness	low	medium-low +	medium	medium-high	high
• Salt, Umami, Capsaicin					
• Attenuation	low	medium-low	medium	medium-high	high
• Aroma Changes, Off-Flavors	increased green banana, unripe quality to the fruit aromas				
MOUTHFEEL					
• Carbonation/Nitrogenation	low	medium-low	medium	medium-high	high - nitro
• Body Fullness	light	medium-light	medium	medium-full	full
• Body Character	normal	crisp	bready	silky	slick (off)
• Astringency	not noticeable	slight	medium	medium-high	high
• Alcohol Presence	not noticeable	slight +	medium	medium-high	high
AFTERTASTE					
• Lingering Characteristics	evolving & harmonious interplay of spicy, fruity, herbal, earthy aromas; hop bitterness; and crackery malts				
• Finish Length	short		medium	long -	
• Finish Quality	unpleasant	acceptable	good	very good	excellent
INITIAL CONCLUSIONS					
• Balance (circle and describe)	soft, sl. soft, balanced, sl. hard , hard: with herbal, peppery hop bitterness				
• Notable Ingredients & Processes	European/UK hops, saison yeast				
• Ferm: Ale/Lager/Other & Temp.	Saison ale yeast at warm temperatures				
• Alcohol by Volume (ABV)	< 4.5%	4.5% - 5.5%	5.5% - 6.5%	6.5% - 7.5%	> 7.5%
• Freshness	young	fresh	ready	mature	old
• Style & Sub-style	saison, Belgian tripel, Belgian blond ale, Belgian golden strong ale, Amer. wild ale				
• Vitals (optional for adv. tasting)	SRM:	IBU:	OG:	FG:	ABV:

FINAL CONCLUSIONS	
• Style & Sub-style	
saison	
• Region	
Belgium (esp. Wallonia, Hainaut)	
• Notable Ingredients	
saison yeast, European/UK hops	
• Freshness	
ACTUAL BEER	
• Name	
Saison Dupont	
• Brewery	
Brasserie Dupont	
• Brewery Location	
Tourpes, Hainaut, Belgium	
• Style & Sub-style	
saison	
• Notable Ingredients & Processes	
saison yeast, European/UK hops	
• Date or Freshness	
• Format (btl, can, draft, etc.)	
375-ml bottle	Bottle-conditioned? Y / N
• Vitals	
• ABV: 6.5 %	• IBU:
• OG:	• FG:
• Other:	
• Tasting Date (Today's Date)	