

Deductive Beer Tasting Method Tasting Grid

Sierra Nevada Pale Ale (bottled version)

• Approx Beer Temp (feel glass ext.)	ice cold	cold	cool	cellar temp	room temp
APPEARANCE					
• Beer Color	light amber, amber -				
• Clarity	brilliant	range: clear + to slightly hazy		hazy	opaque
• Sediment Poured	range: none to slight		medium	medium-high	high
• Foam Color	white +	cream	beige	tan	pink
• Head Retention	not present	fleeting	persistent	lasting	
• Other Comments	apparent viscosity: medium - apparent carbonation: medium				
AROMA					
• Off-Aromas (aka Off-Flavors)	possibly off: sl. isovaleric acid ("cheesy")				
• Aromatic Intensity	low	medium-low	medium	medium-high	high
• Grains, Breads, Sugars	malt, bread crust, sl. caramel, Wheat Thins				
• Nuts, Cacao, Coffee, Roast	sl. blanched almond/Marcona almond				
• Floral, Herbal, Tea, Pine	white flowers (fresh), pink rose (fresh, dried), grass, pine, Earl Grey tea				
• Fruit (& Fruit Condition)	sweet orange, yellow grapefruit, candied orange peel, sl. baked apple, sl. blackcurrant				
• Spice					
• Earth, Animal, Vegetal, Mineral	scallion, cat pee, sl. geranium leaf, sl. cheese/isovaleric acid				
• Sour, Solvent, Smoke	v. sl. alcohol (barely at threshold)				
• Wood, Wine, Liquor, Aging	addl dry biscuity malt character, addl mintiness from the hops				
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					
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	citrus, pine, caramel, biscuit, bread crust, medium bitterness				
• 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 citrusy-piney hop bitterness				
• Notable Ingredients & Processes	Cascade hops, lightly caramelized malt, all-malt beer, bottle-conditioned				
• Ferm: Ale/Lager/Other & Temp.	neutral ale yeast at normal fermentation temp				
• 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	Amer. pale ale, Amer. amber ale, strong bitter, Belg. pale ale, Vienna lager				
• Vitals (optional for adv. tasting)	SRM:	IBU:	OG:	FG:	ABV:

FINAL CONCLUSIONS	
• Style & Sub-style	
American pale ale	
• Region	
USA	
• Notable Ingredients	
Cascade hops, lightly caramelized malts, neutral ale yeast	
• Freshness	
ACTUAL BEER	
• Name	
Sierra Nevada Pale Ale	
• Brewery	
Sierra Nevada Brewing Co.	
• Brewery Location	
USA: Chico, CA and Mills Falls, NC	
• Style & Sub-style	
American pale ale	
• Notable Ingredients & Processes	
Cascade hops, lightly caramelized malts, neutral ale yeast, bottle-conditioned	
• Date or Freshness	
• Format (btl, can, draft, etc.)	
12-oz. Bottle	Bottle-conditioned? Y / N
• Vitals	
• ABV: 5.6% • IBU: 38	
• OG: 13.1/1.052 • FG: 2.8/1.011	
• Other: 10 SRM	
• Tasting Date (Today's Date)	