

Deductive Beer Tasting Method Tasting Grid

Weihenstephaner Hefeweissbier

• Approx Beer Temp (feel glass ext.)	ice cold	cold	cool	cellar temp	room temp
APPEARANCE					
• Beer Color	gold - (white yeast makes the beer seem straw +)				
• Clarity	brilliant	clear	slightly hazy	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 viscosity: medium-high - apparent carbonation: medium-high				
AROMA					
• Off-Aromas (aka Off-Flavors)	possibly off: sl. hydrogen sulfide ("egg")				
• Aromatic Intensity	low	medium-low	medium	medium-high	high
• Grains, Breads, Sugars	mod. white bread, ciabatta, dough, flour, saltine				
• Nuts, Cacao, Coffee, Roast	sl. blanched cashew				
• Floral, Herbal, Tea, Pine	sl. chamomile, sl. green leaves				
• Fruit (& Fruit Condition)	mod. intense yellow banana, mod. green banana, sl. lemon rind, mod. bubblegum				
• Spice	mod. clove, mod. vanilla				
• Earth, Animal, Vegetal, Mineral	mod. yeast/dough, sl. cooked green bean				
• Sour, Solvent, Smoke	sl. smoke				
• 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	aromas and perceived tastes evoke spiced banana bread				
MOUTHFEEL					
• Carbonation/Nitrogenation	low	medium-low	medium	medium-high	high nitro
• Body Fullness	light	medium-light	medium	medium-full	full
• Body Character	normal	crisp	breedy	silky	slick (off)
• Astringency	not noticeable	slight	medium	medium-high	high
• Alcohol Presence	not noticeable	slight	medium	medium-high	high
AFTERTASTE					
• Lingering Characteristics	banana, baking spice, breedy, refreshing				
• Finish Length	short		medium +	long	
• Finish Quality	unpleasant	acceptable	good	very good +	excellent
INITIAL CONCLUSIONS					
• Balance (circle and describe)	balanced: sweet aromatics, low bitterness balanced by sl acidity, carbonation				
• Notable Ingredients & Processes	pale wheat malt, Bavarian weissbier yeast				
• Ferm: Ale/Lager/Other & Temp.	weissbier 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	weissbier, witbier, American wheat beer, heller weizenbock, saison				
• Vitals (optional for adv. tasting)	SRM:	IBU:	OG:	FG:	ABV:

FINAL CONCLUSIONS	
• Style & Sub-style	
Weissbier	
• Region	
Germany (esp. Bavaria)	
• Notable Ingredients	
wheat malt, weissbier yeast	
• Freshness	
ACTUAL BEER	
• Name	
Weihenstephaner Hefeweissbier	
• Brewery	
Bayerische Staatsbrauerei Weihenstephan	
• Brewery Location	
Freising, Bavaria, Germany	
• Style & Sub-style	
Weissbier	
• Notable Ingredients & Processes	
wheat malt, weissbier yeast	
• Date or Freshness	
• Format (btl, can, draft, etc.)	
330-ml Bottle	Bottle conditioned? Y / N
• Vitals	
• ABV: 5.4 % • IBU: 14	
• OG: 12.7/1.051 • FG: 2.7/1.011	
• Other: 4 SRM	
• Tasting Date (Today's Date)	