

# Deductive Beer Tasting Method

## Tasting Grid

• Approx Beer Temp (feel glass ext.)	ice cold	cold	cool	cellar temp	room temp	<b>FINAL CONCLUSIONS</b>	
<b>APPEARANCE</b>							• Style & Sub-style
• Beer Color	straw, gold, amber, red, brown, black, other (specify)						
• Clarity	brilliant	clear	slightly hazy	hazy	opaque		
• Sediment Poured	none	slight	medium	medium-high	high		
• Foam Color	white	cream	beige	tan	pink/other		• Region
• Head Retention	not present	fleeting	persistent	lasting			
• Other Comments	nitrogenation, apparent viscosity, garnish, etc.						
<b>AROMA</b>							• Notable Ingredients
• Off-Aromas (aka Off-Flavors)	clean, poss. off, faulted (flavor/intensity)						
• Aromatic Intensity	low	medium-low	medium	medium-high	high		
• Grains, Breads, Sugars							
• Nuts, Cacao, Coffee, Roast							
• Floral, Herbal, Tea, Pine							
• Fruit (& Fruit Condition)							
• Spice							
• Earth, Animal, Vegetal, Mineral							
• Sour, Solvent, Smoke							
• Wood, Wine, Liquor, Aging							
<b>TASTE</b>							<b>ACTUAL BEER</b>
• Sweetness	low	medium-low	medium	medium-high	high		• Name
• 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	• Brewery	
• Aroma Changes, Off-Flavors							
<b>MOUTHFEEL</b>						• Brewery Location	
• 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		
<b>AFTERTASTE</b>						• Style & Sub-style	
• Lingering Characteristics							
• Finish Length		short	medium	long			
• Finish Quality	unpleasant	acceptable	good	very good	excellent		
<b>INITIAL CONCLUSIONS</b>						• Notable Ingredients & Processes	
• Balance (describe)	soft, sl. soft, balanced, sl. hard, hard:						
• Notable Ingredients & Processes							
• Ferm: Ale/Lager/Other & 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 Possibilities							
• Vitals (optional for adv. tasting)	SRM:	IBU:	OG:	FG:	ABV:		
						• Date or Freshness	
						• Format (btl, can, draft, etc.)	
						bottle/can-conditioned? Y / N	
						• Vitals	
						• ABV: % • IBU:	
						• OG: • FG:	
						• Other:	
						• Tasting Date (Today's Date)	