

Rich's Quick Guide for Beer Tasting & Enjoyment

Pour - (Ale ~55degF, Lager~45degF)

- Remember to always pour your beer into a non-frosted, "beer-clean" glass
- Allow a nice head to form
- Be careful with sediment in bottle conditioned beers

Smell- (Aroma is ~70% of taste)

- Always conduct tastings in an aroma neutral environment (no perfume, smoking, cooking etc)
- Quickly capture volatile aromas
- Write down what you think you smell (don't be shy; it really could smell like a horse-blanket)
Hops, Malt and products of fermentation all have aromas of things you may smell every day (Citrus, Bread, Coffee, Chocolate, pears, etc) Identify them in your own words, we can figure out what those aromas really are later.

Look – (Isn't it Beautiful?)

- Note the clarity (it's ok, not every beer is crystal clear)
- Look at the color, is it yellow, amber, copper, opaque black, etc
- What color is the head? Is the foam thick and rocky or is it airy?
- Is there an explosion of bubbles inside the glass?

Sip- (This is getting good!)

- How does the beer feel in your mouth? Heavy, Light?
- Hold it in the front of your mouth. Is it sour? Sweet?
- How is the acidity? Is it warming the soft palate tissues?
- Are there any obvious flavors (apple, pear, raisin, cinnamon, oak, clove, etc?)
- Do you detect any sherry notes? Cardboard or unpleasant flavors?

Swallow- (Now you've committed!)

- The bitterness and/or dryness intensifies
- Warming sensations from alcohol intensify (if any)
- Balance/imbalance becomes more evident
- Just after swallowing breathe out through your nose to capture additional aromas
- Note your overall impression right after you swallow
- How about now? A few seconds later?
- Do you want another sip?