

## Beer Tasting Sensory Keywords

1. Swirl!

2. Smell – For Specific Keywords:

Spicy, cloves, banana, grapefruit, pineapple, green apples, garlic, onions, bready, roasty, coffee, chocolate, musty, earthy, cardboard, plastic, pine trees, resins, wet dog, barnyard, copper pennies, caramel, toffee, smokey, ashes, bacon, campfire, smoked sausage, burnt toast, butterscotch, movie popcorn, cheetos, crayons, rotten eggs, burnt matches, bandaids, bactine, rubbing alcohol, solvent, bubblegum, vanilla, winey, woody, whiskey or bourbon barrels, green grass, hay, straw, floral.

3. Look – At color, bubble-size, clarity, head, Belgian Lace.

Then smell again before you...

4. Taste & Aftertaste – For More Specific Keywords:

Taste for smell keywords, then add:

Sweet, bitter, tart, sour milk, peppery, salty, tannic (like strong tea drying your inner cheeks), slickness, body or mouthfeel (thickness) can = thin, medium or full.

Bitterness can be pleasant or harsh. Aftertaste can be lingering, crisp or quick. Overall is the beer pleasant or unpleasant, and why?