

# BEER EVALUATION SHEET



Beer \_\_\_\_\_  
Style \_\_\_\_\_

Name \_\_\_\_\_  
Date \_\_\_\_\_

## APPEARANCE

### Colour



### Clarity



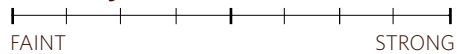
### Head



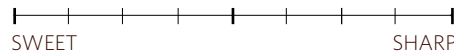
NOTES \_\_\_\_\_

## AROMA

### Intensity



### Balance



- MALT AROMA**  GRAIN  BREAD  SWEET  
 TOAST  NUT  CARAMEL  TOFFEE  
 CHOCOLATE  COFFEE

- HOPS AROMA**  EARTH  FLORAL  HERBAL  
 SPICE  RESIN  CITRUS

- OTHER**  FRUIT  SKUNK  CORN  CHEMICAL

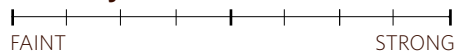
### Impression



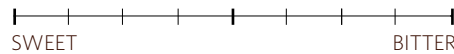
NOTES \_\_\_\_\_

## FLAVOUR

### Intensity



### Balance



- MALT FLAVOUR**  GRAIN  BREAD  SWEET  
 TOAST  NUT  CARAMEL  TOFFEE  
 CHOCOLATE  COFFEE

- HOPS FLAVOUR**  EARTH  FLORAL  HERBAL  
 SPICE  RESIN  CITRUS

- OTHER**  FRUIT  CORN  CHEMICAL

### Impression



NOTES \_\_\_\_\_

## MOUTHFEEL

### Body



### Carbonation



### SENSATION

- CREAMY  SLICK  DRYING  WARMING  
 PUCKERING  ASTRINGENT  CHALKY  
 MOUTHCOATING  PRICKLY

NOTES \_\_\_\_\_

## FINISH

### Length

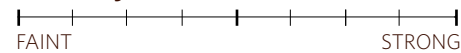


## GENERAL IMPRESSION

### Craftsmanship



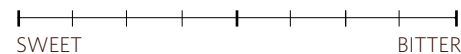
### Intensity



### Freshness



### Balance



### Personal Taste



NOTES \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_