

BEER EVALUATION SHEET



Beer _____

Name _____

Style _____

Date _____

APPEARANCE

Colour



Clarity



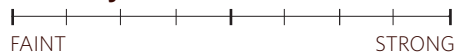
Head



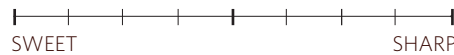
NOTES _____

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

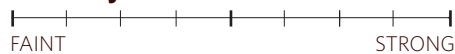
Impression



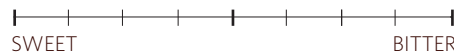
NOTES _____

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

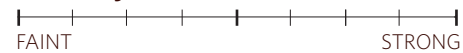
NOTES _____

FINISH

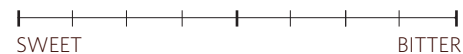
Length



Intensity



Balance



GENERAL IMPRESSION

Craftsmanship



Freshness



Personal Taste



NOTES _____
