

BEER EVALUATION SHEET



Beer _____
Style _____

Name _____
Date _____

APPEARANCE

Colour



Clarity



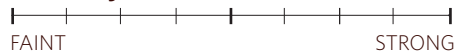
Head



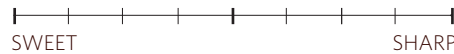
NOTES _____

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

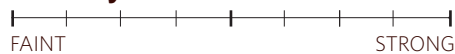
Impression



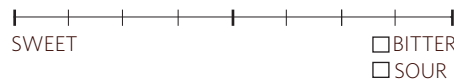
NOTES _____

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

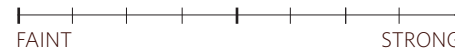
NOTES _____

FINISH

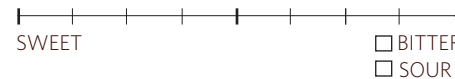
Length



Intensity



Balance



GENERAL IMPRESSION

Craftsmanship



Freshness



Personal Taste



NOTES _____

