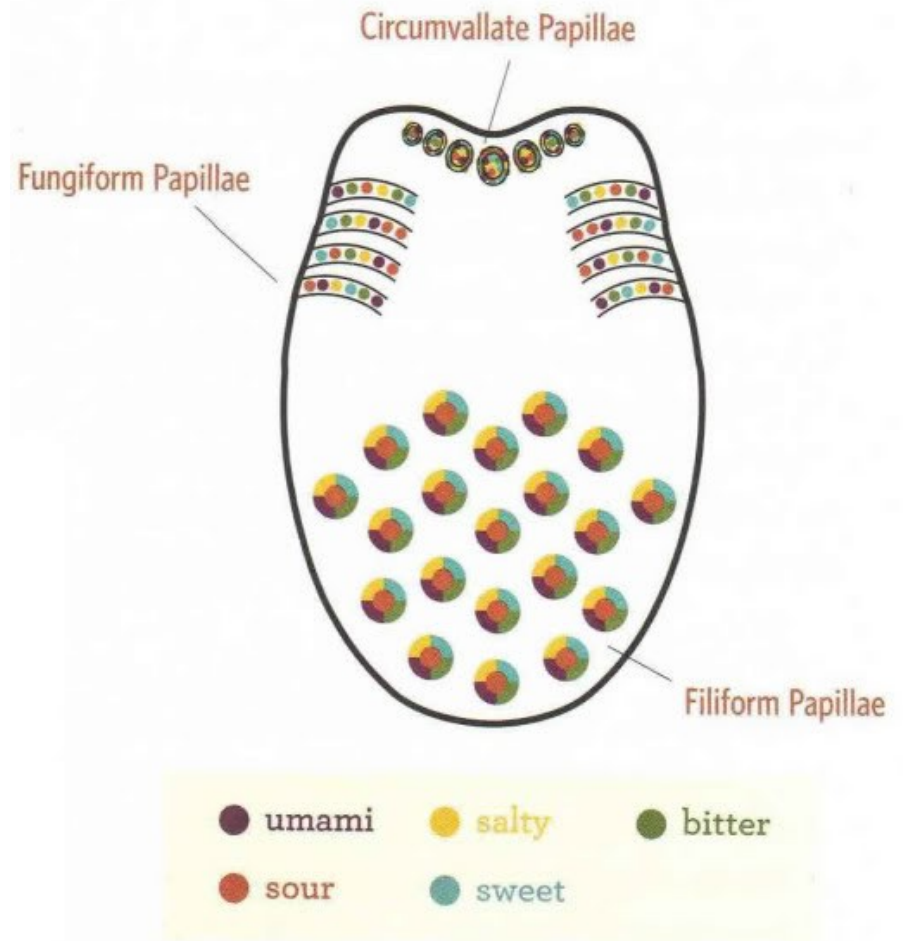


WEEK 1: Evaluating Beer

Presentation courtesy of
Andrew Luberto,
BJCP Grand Master
Master Cicerone

Taste VS Flavor

- Flavor comes from two places: the Tongue, and the Nose
- Tongue has more tastes than we knew:
Sweet, Sour, Bitter,
Salty, Umami, Fat, Metallic
- Nose still contributes thousands of flavors



A New Tongue Map

While there are three different taste-sensitive regions on the tongue, the front half of the tongue is equally sensitive to all tastes. Bitterness is perceived a little more intensely in the circumvallate papillae across the back, and the fungiform papillae on the sides are slightly more sensitive to sourness.

Basic Tasting technique

- Swirl the Glass
- Sample Aroma First:
 - Distant Sniff
 - Short Sniff
 - Long Sniff
 - Covered Sniff

Section 1: Aroma

- Glass should be 1/2 to 1/3 full
- Volatiles, Dominant Aromas
- Secondary Aroma, Ingredient Specific Aromas
- Revisit after sample warms

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

_____ /12

Section 2: Appearance

- Tilt the cup and examine it through the back lighting, using a small flashlight if necessary.
- Examine the beer's color, clarity and head
- (talk about retention, color, and texture)

Appearance (as appropriate for style)

_____ / 3

Comment on color, clarity, and head (retention, color, and texture)

Basic Tasting technique

- Taste
 - Take “a taste”
 - Make sure it travels across your tongue
 - “Chew” or “Aerate” the sample while it travels
- Fully Engage retro-nasal detection

Section 3: Flavor

- Take about 1 ounce, “coat don’t float your tongue.”
- Make contact with your lips, gums, teeth, palate, and the top, bottom, and sides of your tongue.
- Swallow the beer, and exhale through your nose (Retronasal).
- **Initial flavors** of the beer (malt, hops, esters, phenols, etc), **intermediate flavors**, and **aftertaste**.
- Note levels, balance, finish, dominant and supporting flavors. How do the ingredients interact with each other to create a cohesive whole?

Flavor (as appropriate for style)

_____/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Section 4: Mouthfeel

- Mouthfeel is the physical sensations in the mouth produced by the beer.
 - Body : Weight or “thickness” of the beer.
 - Carbonation: Characteristics associated with the bubbles dancing on your tongue.
 - Warmth: An alcoholic or spicy attribute that fills your mouth and the sensations as it interacts with your throat.
 - Astringency: Mouth puckering attribute generally caused by tannins

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

_____ / 5

Section 5: Overall impression

- Meant to convey how enjoyable the beer was, and attempt to offer suggestions for improvements.
- Don't be vague on feedback, don't guess! Less sophisticated answers are better than wrong answers
- As with every other section, **FILL ALL THE SPACE!!!!!!**

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

_____/10

Scoring Guidelines – Flawed

- Problematic (0-13) – A beer with a major problem (usually contamination) that overwhelms all other flavors and aromas. so bad that you have trouble forcing yourself to taste it.
- Fair (14-20) –Missing the style parameters, off flavors and aromas, balance problems, contamination, or other major flaws. Scores near the lower end of this range exhibit more major flaws.
- A major flaw is one that you can walk by a glass of the beverage and quickly find it. At this level, there are multiple flaws.

Scoring guidelines- Mid range

- Good (21-29) – A satisfactory beer that generally fits the style parameters.
- Flaws are usually easy to find and can be numerous.
- Very Good (30-37) – Beers in this range may have a minor flaw (technical or stylistic), or may be lacking in balance or complexity.” Fits the style well with no major flaws.
- Flaws should be more subtle where the average person may not notice until pointed out..

Scoring guidelines – great beers

- Excellent (38-44) –
 - No flaws but may be missing the intangibles for a world class beer. Requires minor fine tuning.
- Outstanding (45-50) –
 - A world class example of the style. No flaws found and well balanced with good complexity. Contains intangibles compels you to take one sip after another.

**THIS IS WHERE YOUR BEER
WILL NEED TO BE TO MEDAL!**

