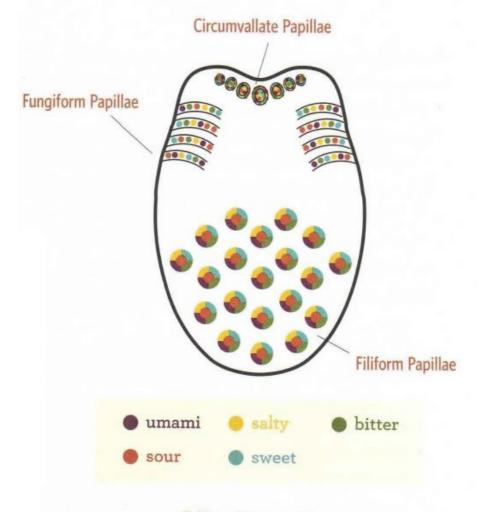
WEEK 1: Evaluating Beer

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 Aroms
- 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 neccesary.
- 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)
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	/:

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
	
	

Don't forget Descriptor Definitions!

alcohols). Similar to acetone or lacquer thinner aromas.

Descriptor Definitions (Mark all that apply)):						
☐ Acetaldehyde – Green apple-like aroma and fl	avor.						
□ Alcoholic – The aroma, flavor, and warming et ethanol and higher alcohols. Sometimes described							
□ Astringent – Puckering, lingering harshness ar in the finish/aftertaste; harsh graininess; husking							
☐ Diacetyl – Artificial butter, butterscotch, or tof and flavor. Sometimes perceived as a slickne	ffee aroma		Cértin	4: A .			
□ DMS (dimethyl sulfide) – At low levels a sw canned corn-like aroma and flavor.	Classic Example		Stylist Tech		curac Meri		Not to Style
☐ Estery – Aroma and/or flavor of any ester (fra flavorings, or roses).	Flawless			□ tangi		` _□	Significant Flaws
☐ Grassy – Aroma/flavor of fresh-cut grass or g	Wonderful						Lifeless
☐ Light-Struck – Similar to the aroma of a skunl	k.						
☐ Metallic – Tinny, coiny, copper, iron, or blood	l-like flavo						
□ Musty – Stale, musty, or moldy aromas/flavors.							
□ Oxidized – Any one or combination of stale, winy/vinous cardboard, papery, or sherry-like aromas and flavors.							
□ Phenolic – Spicy (clove, pepper), smoky, plast adhesive strip, and/or medicinal (chlorophenolic							
☐ Solvent – Aromas and flavors of higher alcoho	ols (fusel						

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!