

Tasting lexicon

Aroma is like a sound, bouquet is the volume
nose is the total olfactory experience

Appearance brilliant, clear, cloudy, hazy, murky: head - rocky, loose, tight,
creamy: lace, leggy

Flavor

Positive Malt character bread, burnt, butter, caramel, chocolate, coffee, cookie,
dark fruit (raisins, plums, cherries), grainy, light fruit (pears, oranges, apples)
nutty, roast, sweet, toasty, tobacco, toffee

Positive Hop character bitter, candy-like, cinnamon, citrus, earthy, floral, grass,
herbal, minty, pine, resinous, spicy, spruce, woody

Fermentation character – alcohol, diacetyl, fruit, sour

Negative Flavor and Aromas cardboard, cheesy, cider, cooked vegetables,
earthy, fatty acids, harsh astringency, lightstruck, medicinal, metallic, minerals,
musty, olives, oxidized, phenolic, plastic, pickle, “poopy” enterics, rancid, rotten
eggs, rubber, smoky, soapy, solvent, sulfidic, sulfitic, wet dog, worty, yeasty

Mouthfeel is a sensory experience like astringent, carbonation, cold, crisp,
drying, harsh, hot

Body is viscosity and fullness of flavor, a light lager is effervescent and
watery, a stout is soft and chewy, giant, medium, firm, light

Overall aged, balance, clean, complex, delicate, fresh, rich, soft, sturdy, smooth,
transition

intensity, perception, compliment, correction

roasted malt can add dry astringent taste almost like bitter

grain taste is in the roof of the mouth

beginning (sweet), middle (specialty) and finish (bitter) flavor centers in mouth

hop flavors are apparent at mid taste

hop bitterness is at the back of the tongue in the finish

alcohol is warming in the throat evident above 7%

lactic sourness (a mild tartness) is preferable over acetic sourness (vinegar)
when appropriate

astringency is borderline between taste and mouthfeel

reasons for corrections - flawed ingredients, procedural mistakes, storage,
mischaracterization, sanitation

some ales may be sour, no lager should be
be conversational