

Impressions

Accessible: easy to drink
Aggressive
Alcoholic
Balanced
Big (flavor or alcohol)
Bite – hops, tannins, acidity
Body
Boozy
Spritzzy (carbonation)
Chewy
Coarse
Compact
Complex
Cooked
Creamy
Crisp
Delicate
Dry
Edgy (sharp)
Elegant
Enteric (sourness common to young lambic)
Estery
Expansive
Expressive (clearly projects aromas and flavors)
Firm or tight
Fluffy
Fresh
Full bodied
Green
Hearty
Heavy
Hollow
Hoppy (clean)
Intense
Luscious
Rich
Robust
Round
Sharp
Silky
Smooth
Soft
Sour
Supple (not overly dynamic)
Sweet

Tannic
Tart
Thick
Thin
Upfront
Voluptuous
Watery

Flavors

Almond
Apple
Bacon
Banana
Barnyard – earthy, vegetal
Biscuity (crackerlike)
Bitter
Black Currant
Bready
Bourbonlike
Bubblegum
Buttery
Caramel
cherry
Chocolate
citrus
Clove
Coconut
Coffee
Cooked corn
Cooked vegetable (general)
Dark fruit
Dimethyl Sulfide (sulfur)
Doughy (uncooked bread dough)
Dried fruit (cherries, prunes, raisins)
Earthy
Ethyl acetate (light fruit, pear, solvent)
Flowery
Fruity
Grapefruit
Grape
grapefruit
Grass
Herbaceous
Honey
Jammy

Lemony
Linalool (flowery/peach)
Licorice
Meaty
Melon
Mineral
Molasses
Musk
Nutty
Oak
Peaty
Pepper
Perfume
Plum
Pine
Raisin
Resin
roasty
Rose (phenylethanol)
rye
Salty
sherry
Smokey
Spicy
Stalky (green, woody)
tart
Toasty
toffee
Vanilla
Vinous (winelike)
Worty
Yeasty

Carbonation
Gassy
Flat
Overcarbonated

Visible
Clear
Cloudy or hazy
Belgian lace
Head appropriate/attractive
Inky
Legs
Turbid
Opaque

Aroma:

Flaws

Acetaldehyde: Green apple
Acetic: vinegary
Acidic
Astringent
Autolytic - yeasty
Burnt
Butyric
Diacetyl
Cardboard
Catty
Chalky
Cheesy
Chill haze (enough to affect enjoyment)
Cloying or treacly
Corked
Farmyard
Flabby
Goaty
Grainy
Greasy or oily
Horsey
Hot
Husky
Len
Leathery
Lightstruck (skunky)
Medicinal
Mercaptan (outhouse, rot)
Metallic
Moldy
Musty
Oily
papery
Phenolic (plastic)
Rancid
Saccharine (too sweet)
Soap
Stale
Sulfur
Sulfitic (burnt match or rubber)
Syrupy

TASTE

Beginning:

Midpalate:

End:

Finish: