

TASTING RECORD

DATE

TASTED BY

BEER

AGE OF BEER

TYPE/STYLE

PACKAGE

LOCATION

ALCOHOL/GRAVITY

AROMA

APPEARANCE

BODY & TEXTURE

AFTERTASTE

OVERALL IMPRESSIONS

SPECIFIC OFF-FLAVORS AND AROMAS

- Acetaldehyde
- Acetic
- Acidic (Vinegar)
- Alcoholic
- Astringent/Harsh

- Barnyard
- Earthy/Corked
- Cheesy
- Chlorophenol (bandage)
- Diacetyl (buttery)

- DMS (creamed corn)
- Estery/Solventy
- Goaty/Sweaty
- Metallic
- Phenolic

- Oxidized
- Skunked
- Sulfuric/Sulfidic
- Yeasty/Autolysed
- Other _____

Excerpted from *Tasting Beer*

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