

The BeerFathers Beer Review Form

Beer Name:			Price:	Date:
Brewer:	Style:	Container: Bottle Can		Volume:
Glassware: Pilsner Shaker Pint Stein Goblet Snifter Tulip Flute Weizen None			ABV %:	IBU:
Beer Temperature: In Bottle/Can:	First Taste:	Last Taste:	Passes 60 Degree Test? Yes No	

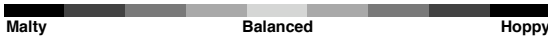
Step 1: Pour the beer: Hold the glass at a 45° angle and pour into the middle of the glass. Halfway through the pour straighten the glass and pour directly into the middle, pulling the beer away from the glass, to create the head.

Head Size: None Small Average Large Huge INCHES:	Head Appearance: None Fizzy Foamy Frothy Creamy Rocky			
Head Color: White Off-White BROWN: Light Medium Dark	Head Lacing: Virtually none Fair Good Excellent			
Head Duration: DISSIPATES: Quickly Slowly Doesn't	Carbonation: None Little Soft Medium Lively Fizzy			
Body Clarity: CLEAR: Sparkling Normal Flat Dark CLOUDY: Hazy Murky Muddy OPAQUE OTHER:				
Body Color: Straw Yellow Gold Amber Orange Copper Red Ruby Brown Black OTHER:				

Step 2: Smell the beer: Swirl the beer in the glass to pull out aromas and carbonation. Breathe through your nose with two quick sniffs, and then pull the beer away. Now take a breathe with your mouth open. Note aromas below by circling the (A).

Malt Aroma & Taste:	Barley (A T) Biscuit (A T) Burnt (A T) Caramel (A T) Cereal (A T) Chocolate (A T) Coffee (A T) Cookie (A T) Dark Chocolate (A T) Espresso (A T) Grain (A T) Hay (A T) Honey (A T) Molasses (A T) Nutty (A T) Oatmeal (A T) Roasted (A T) Straw (A T) Toasted (A T) Toffee (A T) Wheat (A T) OTHER:
Hop Aroma & Taste:	Citrus (A T) Floral (A T) Grapefruit (A T) Grass (A T) Herb (A T) Lemon (A T) Lime (A T) Mint (A T) Orange (A T) Perfume (A T) Pine (A T) Resin (A T) OTHER:
Yeast Aroma & Taste:	Broth (A T) Cheese (A T) Dough (A T) Earth (A T) Leather (A T) Mold (A T) Soap (A T) Yeast (A T) OTHER:
Misc. Aroma & Taste:	Alcohol (A T) Allspice (A T) Anise (A T) Apple (A T) Apricot (A T) Banana (A T) Black Licorice (A T) Bourbon (A T) Brown Sugar (A T) Bubble Gum (A T) Butter (A T) Butterscotch (A T) Cardboard (A T) Chalk (A T) Charcoal (A T) Chardonnay (A T) Cherry (A T) Cinnamon (A T) Clove (A T) Cola (A T) Corn (A T) Coriander (A T) Cream (A T) Currant (A T) Dark Cherry (A T) Date (A T) Fig (A T) Ginger (A T) Grape (A T) Maple Syrup (A T) Medicine (A T) Metallic (A T) Milk (A T) Nutmeg (A T) Oak (A T) Peach (A T) Pear (A T) Peat (A T) Pepper (A T) Pineapple (A T) Plum (A T) Popcorn (A T) Port (A T) Prune (A T) Pumpkin (A T) Raisin (A T) Raspberry (A T) Red Licorice (A T) Red Wine (A T) Sherry (A T) Skunk (A T) Smoke (A T) Spices (A T) Soy Sauce (A T) Strawberry (A T) Tar (A T) Vanilla (A T) Vegetables (A T) Vinegar (A T) White Wine (A T) OTHER:

Step 3: Taste the beer: Sip the beer and let it rest in your mouth. Breathe out during the tasting process. Taste it as it warms – really cold beer can mask some flavors. Note impressions below and flavors from the above list by circling the (T).

Initial Flavor:	VERY LIGHT LIGHT MODERATE HEAVY HARSH: Sweet (VL L M H HA) Acidic (VL L M H HA) Bitter (VL L M H HA) Sour (VL L M H HA) Salty (VL L M H HA) Tart (VL L M H HA) OTHER:						
Finish Flavor:	VERY LIGHT LIGHT MODERATE HEAVY HARSH: Sweet (VL L M H HA) Acidic (VL L M H HA) Bitter (VL L M H HA) Sour (VL L M H HA) Salty (VL L M H HA) Tart (VL L M H HA) OTHER:						
Finish Length: Short Average Long	Mouthfeel: Dry Watery Oily Creamy Buttery Syrupy			Tongue Hit: Front Middle Back			
Body Lacing: Virtually none Fair Good Excellent			Malt to Hop Scale: 				
Drinkable?	Repeatable?	Balance?	Harmony?	Memorable?	Wow Factor?	Value?	Buy Again?

Tasting Notes:

(use back for more notes)

BEER RATING:

The BeerFathers: Beer stuff from a father and son who love beer.
www.TheBeerFathers.com