

CAMRA BEER TASTING CARD

Use the reverse of this form to record your tasting observations.

Tasting Procedure

- 1) Use Good Beer Guide listed pubs where possible. For brewers with tied estates use tied houses where possible.
- 2) Avoid alcohol and strong flavoured foods before tasting.
- 3) During tasting limit beer consumption to ¼ to ½ pint per sample. Taste from half-filled glasses for best results.
- 4) Do not smoke and avoid smoky or food smelling atmospheres, areas near toilets etc.
- 5) Limit number of samples to 6 per session, choosing weaker flavoured and lower gravity beers first.
- 6) Only record good, representative samples. Discard any showing evident faults but if a consistent fault is found over time and in a variety of outlets then this should be recorded accordingly.
- 7) Responses should be recorded by each individual and not by consensus. Joint tastings and discussion may help in the assessment of a beer but returns should be from individual tasters.
- 8) Complete the form fully, encircling the applicable items and completing all blank spaces. Original gravity and abv should be noted from point of sale advertising material if provided - the Good Beer Guide continues to provide both, as they each provide different information.
- 9) Sample aroma first. Note taste during drinking. Record aftertaste as that occurring between 20 seconds and up to 3 minutes after swallowing, noting changes in aftertaste (e.g. increasing bitterness or declining malt).
- 10) Record each taste profile characteristic using the 0 – 4 scale (not detectable to intense) for scoring. Score body 0-5 (thin to thick) and enter an overall score (0-10) for style. Note additional features in the 'Comments' section.

Abbreviations

- Style:** - M= Mild, B= Bitter, BB= Best Bitter, SB= Strong Bitter, Sp= Speciality beer, O= Old Ale/Strong Mild, PS = Porter/ Stout, BW= Barley Wine.
- Dispense:** - H= Hand Pump, G= Gravity, E= Electric or Gas Pump, A= Air Pressure. SP= Sparkler, SW= Swan Neck.
- Temp:** - Note whether beer temperature is at cellar temperature, below 12°C or above 14°C.
- Colour:** - Bl= Black, DB= Dark Brown, Rd= Red, Br= Brown, Ta= Tawny, Co= Copper, PB= Pale Brown, Am= Amber, Go= Gold, Ye= Yellow, St= Straw
- Clarity:** - Br= Bright, Clr= Clear, Ha= Hazy Cl= Cloudy,
- Head:** - Ti= Tight, Lo= Loose, Cl= Clingy, Bi= Big, Me= Medium, Sm= Small, No= None
- Carbonation:** -Hi= High, Me= Medium, Lo= Low Fl= Flat
- Mouthfeel:** - Sm= Smooth, Cr= Creamy, Gr= Grainy, Wa= Watery, Ot= Other (describe)