

**SENSORY ANALYSIS - DESCRIPTIVE TEST FORM BEER**

|  |   | Name of beer  |        | Design N° |  |  |
|--|---|---------------|--------|-----------|--|--|
|  |   | Name-initials |        |           |  |  |
|  |   | Date          |        |           |  |  |
|  |   |               |        |           |  |  |
| Sample code n°   |   | WMGBG1        | WMGBG2 | WMGBG3    |  |  |
| Instructions: 1) Taste the beer. Give for each of the below 38 flavour attributes a rating of the intensity on a scale of 0 (not present) to 9 (overwhelming flavour). |   |               |        |           |  |  |
| Attribute  | Attribute description   |               |        |           |  |  |
| 1  | <b>Fruity</b><br><i>Banana, pear, apricot, peach, grape, pineapple, lychee, passion fruit, papaya, star fruit, melon, dried fruit etc....</i>   |               |        |           |  |  |
| 2  | <b>Red Fruit</b><br><i>Cherry, raspberry, strawberry, red currant, etc...</i>   |               |        |           |  |  |
| 3  | <b>Citrus</b><br><i>Lemon, orange, grapefruit, lime, bergamot, tangerine, mandarin, litsea, zesty, etc....</i>  |               |        |           |  |  |
| 4  | <b>Nutty</b><br><i>Nutty, Almond, Walnut, Hazelnut, cashew nut</i>  |               |        |           |  |  |
| 5  | <b>Floral</b><br><i>Rose petals, violet, lilac, May blossom, hyacinth, acacia, mimosa, honeysuckle, Jasmine, etc.</i>   |               |        |           |  |  |
| 6  | <b>Herbal</b><br><i>Green leaves, Kettle hop, sweet pepper, black currant bud/leaves, vegetal, rhubarb, grassy, leafy, cut grass, resinous, pine tree, Aniseed ....</i>   |               |        |           |  |  |
| 7  | <b>Spicy</b><br><i>Clove, vanilla, curry, cinnamon, coriander, nutmeg, bay, cumin, fennel, cardamom, etc ....</i>   |               |        |           |  |  |
| 8  | <b>Woody</b><br><i>oak, birch, cedar wood, fresh wood, tobacco, etc..</i>   |               |        |           |  |  |
| 9  | <b>Malty, grainy</b><br><i>biscuity, toasty, cereal</i>   |               |        |           |  |  |
| 10   | <b>Sweet</b>  |               |        |           |  |  |
| 11   | <b>Sweet-aftertaste</b><br><i>Lingering sweetness</i>   |               |        |           |  |  |
| 12   | <b>Bitterness</b>   |               |        |           |  |  |
| 13   | <b>Linger</b><br><i>Harsh, dry, lingering bitterness</i>  |               |        |           |  |  |
| 14   | <b>Body</b><br><i>Empty, thin, watery - full</i>  |               |        |           |  |  |
| 15   | <b>Drinkability</b>   |               |        |           |  |  |
| 16   | <b>Astringency</b><br><i>Tannin, dry, puckering mouthfeel</i>   |               |        |           |  |  |
| 17   | <b>Saleability</b><br><i>Would you buy this beer regularly?</i>   |               |        |           |  |  |
| 18   | <b>Overall Rating</b>   |               |        |           |  |  |
| <b>Remarks</b>   | <p>please give remarks on the perceived flavours and/or specify perceived flavours</p> <p>(e.g. fatty acid: cheesy (iso-valeric), rancid (butyric), goaty (caprylic))<br/>(e.g. in the attributes: sulphury other, oxidation other, aromatic other)</p> |               |        |           |  |  |