



## Guidelines for completing Beer Profile Sheet

<b>Scope</b>	Ideally for <b>FRESH BEER (&lt; 1 month old)</b> presented in a <b>CLEAN DRY BEER TASTING GLASS</b> .
<b>Purpose</b>	Characterize a beer ie. to help with marketing or make comparisons with other competitor beers. Help brewers to get to know their beers better.
<b>Presentation</b>	Beer should be fresh (< 2 months old), presented in a clean, dry beer glass and served at <b>5 – 7C</b>

<b>Package</b>	Specify <b>DRAUGHT, BOTTLE, CAN</b>
<b>Style</b>	Specify <b>Category, Style Family &amp; Style</b> eg Ale, IPA, English IPA
<b>Initial Assessment</b>	Carry out an initial assessment (aroma & taste) <b>for defects</b> . If there are defects, note on sheet and do not progress any further.
<b>Aroma</b>	<b>Specify LOW, MEDIUM, HIGH intensity.</b> <b>Circle any of the aromas specified or None.</b>
<b>Alcohol, IBU, Colour</b>	Circle or put an X on the relevant panel on the 3 scales for alcohol, bitterness and colour.
<b>Aroma</b>	Specify any distinct aromas ie. yeast fruity, yeast sulphury, Malt toffee, Roast, Hop grassy, Hop citrus.
<b>Body</b>	Describe Body of Beer. Specify <b>THIN, MEDIUM, FULL</b> .
<b>Attenuation</b>	Specify by circling <b>1. VERY SWEET/CLOYING 2. MEDIUM 3. WELL ATTENUATED/NO SWEETNESS</b>
<b>Gasiness</b>	Specify one or 2 of; <b>NITRO, LOW CARBONATION, MEDIUM CARBONATION, HIGH CARBONATION, VERY HIGH CARBONATION</b>
<b>Flavour Fit</b>	Specify where the beer fits on the Hibernian Flavour Profile Grid.
<b>Flavour Descriptors</b>	Circle the Flavours you can detect coming through; <b><u>YEAST (incl SPICE)</u></b> – Melon, Peardrop, Apple, Banana, Cinamon, Coriander, Orange Peel. <b><u>HOPS</u></b> – Earthy, Grassy, Tobacco, Evergreen, Pine needle, Grapefruit, Tropical fruit. <b><u>MALT</u></b> – Bready, Cereal, Caramel, Roast, Coffee, Chocolate. <b><u>OTHER</u></b> – Fruit, Wood, Vanilla, Acetic, _____, _____



## Beer Flavour Profile Sheet

### A. PRESENTATION

<b>Name of Beer</b>	
<b>Beer Fresh ie. &lt; 2 month old (Circle Y/N)</b>	<b>Y / N</b>
<b>Beer presented in clean dry tasting Glass (Circle Y/N)</b>	<b>Y / N</b>
<b>Beer served at 5-7C (Circle Y/N)</b>	<b>Y / N</b>

### B. LEVEL 1 PROFILE

<b>Package</b>	Circle; <b>DRAUGHT / BOTTLE / CAN</b>																																																									
<b>Style</b>	<b>Category;</b> <b>Style Family;</b> <span style="float: right;"><b>Style;</b></span>																																																									
<b>Initial Assessment</b>	<b>Circle Defects; Y / N</b> <b>Specify (If YES circled);</b>																																																									
<b>Alcohol</b>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%; text-align: center;">%</th> <th style="width: 50%; text-align: center;">IBU</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">9</td> <td style="text-align: center;">70</td> </tr> <tr> <td style="text-align: center;">7.5</td> <td style="text-align: center;">50</td> </tr> <tr> <td style="text-align: center;">5.5</td> <td style="text-align: center;">30</td> </tr> <tr> <td style="text-align: center;">4</td> <td style="text-align: center;">15</td> </tr> <tr> <td style="text-align: center;">2.5</td> <td style="text-align: center;">5</td> </tr> <tr> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> </tbody> </table> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <div style="background-color: #555; color: white; padding: 5px; text-align: center; width: 40%;"> <b>ALCOHOL</b> % ABV         </div> <div style="background-color: #555; color: white; padding: 5px; text-align: center; width: 40%;"> <b>BITTERNESS</b> IBU         </div> </div>	%	IBU	9	70	7.5	50	5.5	30	4	15	2.5	5	0	0	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="3" style="background-color: #888; color: white;">Beer Colors and SRM Value</th> </tr> <tr> <th style="width: 20%;">Color Swatch</th> <th style="width: 10%;">SRM</th> <th style="width: 70%;">Color</th> </tr> </thead> <tbody> <tr><td style="background-color: #ffff00;"></td><td style="text-align: center;">2</td><td>Pale Straw</td></tr> <tr><td style="background-color: #fff9c4;"></td><td style="text-align: center;">3</td><td>Straw</td></tr> <tr><td style="background-color: #fff176;"></td><td style="text-align: center;">4</td><td>Pale Gold</td></tr> <tr><td style="background-color: #ffd966;"></td><td style="text-align: center;">6</td><td>Deep Gold</td></tr> <tr><td style="background-color: #ffb74d;"></td><td style="text-align: center;">9</td><td>Pale Amber</td></tr> <tr><td style="background-color: #ffa726;"></td><td style="text-align: center;">12</td><td>Medium Amber</td></tr> <tr><td style="background-color: #f5762d;"></td><td style="text-align: center;">15</td><td>Deep Amber</td></tr> <tr><td style="background-color: #e3573c;"></td><td style="text-align: center;">18</td><td>Amber-Brown</td></tr> <tr><td style="background-color: #c95838;"></td><td style="text-align: center;">20</td><td>Brown</td></tr> <tr><td style="background-color: #a1887f;"></td><td style="text-align: center;">24</td><td>Ruby Brown</td></tr> <tr><td style="background-color: #795548;"></td><td style="text-align: center;">30</td><td>Deep Brown</td></tr> <tr><td style="background-color: #5d4037;"></td><td style="text-align: center;">40</td><td>Black</td></tr> </tbody> </table>	Beer Colors and SRM Value			Color Swatch	SRM	Color		2	Pale Straw		3	Straw		4	Pale Gold		6	Deep Gold		9	Pale Amber		12	Medium Amber		15	Deep Amber		18	Amber-Brown		20	Brown		24	Ruby Brown		30	Deep Brown		40	Black
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**C. LEVEL 2 PROFILE**

<p><b>Flavour Fit</b></p>	<p>Put X on the applicable Flavour Profile Grid;</p> <p><b>BEER FLAVOUR MAP</b></p> <table border="1"> <tr> <td>Extreme, challenging, intense flavours</td> <td>7</td> <td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Full of intense, rich, complex flavours</td> <td>6</td> <td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Many intense, rich, complex flavours</td> <td>5</td> <td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Crisp, Good body, some complexity</td> <td>4</td> <td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Refreshing, Crisp, Some intense background flavours</td> <td>3</td> <td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Light, Refreshing, Crisp, Clean</td> <td>2</td> <td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Bland, Light, Refreshing, Clean, Thin</td> <td>1</td> <td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td><b>PRIMARY FLAVOUR</b></td> <td></td> <td>M</td><td>M</td><td>H</td><td>H</td><td>Y</td><td>Y</td> </tr> <tr> <td><b>SECONDARY FLAVOUR</b></td> <td></td> <td>H</td><td>Y</td><td>M</td><td>Y</td><td>M</td><td>H</td> </tr> <tr> <td><b>TERTIARY FLAVOUR</b></td> <td></td> <td>Y</td><td>H</td><td>Y</td><td>M</td><td>H</td><td>M</td> </tr> </table> <p><small>Colour as a guide only as exceptions exist © Hibernian Brewing School 2017</small></p>	Extreme, challenging, intense flavours	7							Full of intense, rich, complex flavours	6							Many intense, rich, complex flavours	5							Crisp, Good body, some complexity	4							Refreshing, Crisp, Some intense background flavours	3							Light, Refreshing, Crisp, Clean	2							Bland, Light, Refreshing, Clean, Thin	1							<b>PRIMARY FLAVOUR</b>		M	M	H	H	Y	Y	<b>SECONDARY FLAVOUR</b>		H	Y	M	Y	M	H	<b>TERTIARY FLAVOUR</b>		Y	H	Y	M	H	M
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<p><b>Overall Flavour Evaluation</b></p>	<p>Mark on a scale 1- 5.</p> <table border="1"> <tr> <td><b>1</b></td> <td><b>2</b></td> <td><b>3</b></td> <td><b>4</b></td> <td><b>5</b></td> </tr> <tr> <td>Bland Beer</td> <td></td> <td></td> <td></td> <td>Complex</td> </tr> </table>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	Bland Beer				Complex																																																																						
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