



HOW TO TASTE BEER



HEARING

The sound of the carbonation when you open a bottle or a can may seem irrelevant but how do you feel when you open a bottle and you don't hear that typical "Pshhht" ?



Beer needs to be in a glass to be able to appreciate all of its characteristics.



TOUCH



Your hand comes in contact with the beer creating an anticipation of refreshment, then your tongue perceives the temperature but also the viscosity, the texture and the astringency



SMELL

Volatile aromatics reach your nose. Start with short sniffs to avoid saturating your receptors too quickly. Think methodically through different aroma families one by one (grains, fruits, flowers,...)



SIGHT



The appearance of beer has a strong impact on our perception. It creates specific expectations. That's why sometimes we taste in black glasses! Pay attention in particular to the color, the brilliance, the foam structure and the carbonation.

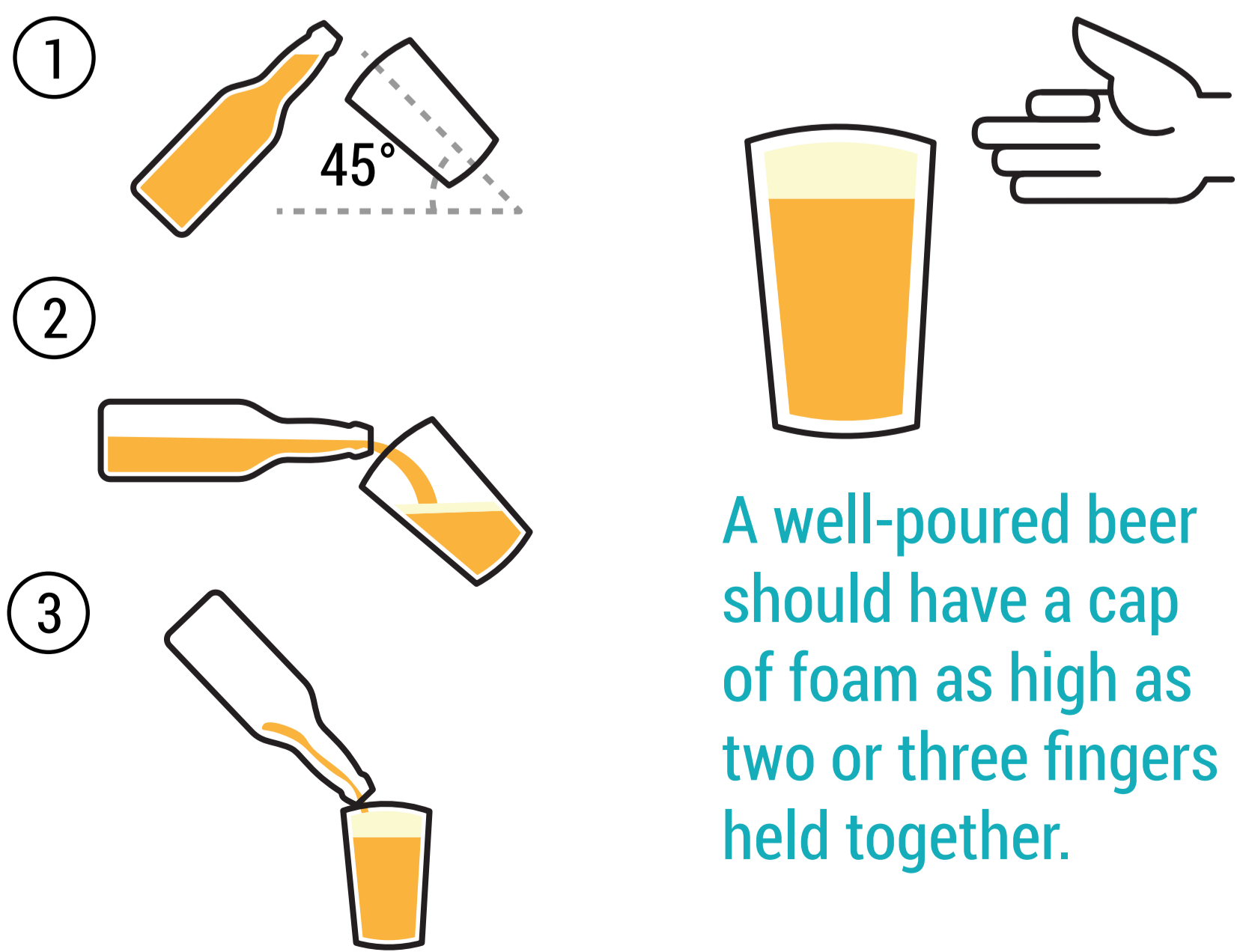


TASTE

Think through your 5 main tastes and in particular bitterness, sweetness and acidity. Think also about the evolution of taste in time. Is it short, is it long. Finally, how is the carbonation.



THE POUR



A well-poured beer should have a cap of foam as high as two or three fingers held together.

TYPES OF GLASSES

