

# Beer Review Templates



*Welcome, Beer Tasting Mastery graduate!*



*Now that you've gone through the 4-week Beer Tasting Mastery class and have developed your tasting skills, it's time to put them to use!*

*These templates will help you translate what you taste into sentences that you can use in the real world - either in your beer notes or in actual conversations.*

*Happy Tasting!*

*Billy*

## The 4 Templates

1. The Beer Judge Review
2. The Magazine Review
3. The 3-Sentence Review
4. The In-Person Review

# The Beer Judge Review

## Explanation

A BJCP (The Beer Judge Certification Program) judge evaluates homebrews in a competition and assigns them a score. The BJCP has a specific process for evaluating and ranking beer. Keep in mind that learning how to do this properly takes a long time and then to a rather difficult tasting exam is given to actually being certified.

So this template is not intended to be a replacement for studying to be a beer judge. That's impossible to do here. However, many non-judges find the BJCP template useful for reviewing beers outside of competition settings (this is roughly the process we follow in Beer Tasting Mastery).



Another important thing to note is that the scoring is largely based on how well the beer fits the style it was submitted under in the BJCP Style Guidelines – not necessarily how much you enjoy the beer.

Now, you may not give a damn about style guidelines. That's totally fine. So maybe you decide to not assign scores. Or if you do, maybe you judge more loosely than a BJCP judge would.

It's your beer review, so it's your choice. Adapt the template as you wish.

This is also the general format I recommend you follow for beer rating websites like Beer Advocate and RateBeer. Those websites each have their own scoring system, so you'll need to adjust how you score accordingly, but the written review can certainly follow this BJCP format.

# Examples

The two examples below are from actual beer judge evaluations. The first one is mine, and the second one is an example of a great review provided by the BJCP.



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Billy Broas

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

*Use Avery label # 5160*

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Category # 12 Subcategory (a-f) B Entry # \_\_\_\_\_

Subcategory (spell out) Robust Porter

Special Ingredients: \_\_\_\_\_

Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 7 /12

Comment on malt, hops, esters, and other aromatics

Strong roasted malt. OK for style. Caramel dark chocolate. Faint, herbal hops. Low esters. No off-flavors, but aromas are somewhat muted, perhaps because of age

Appearance (as appropriate for style) \_\_\_\_\_ 3 /13

Comment on color, clarity, and head (retention, color, and texture)

Very dark brown. Mostly clear when held to a light. Thin, creamy, egg shell colored head persists

Flavor (as appropriate for style) \_\_\_\_\_ 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Rich base malt with fresh, bready notes. Roast is strong but not overpowering. Would benefit from more crystal malt to add sweetness. Low hop bitterness & flavor. No esters. Slight papery flavor (oxidation) semi-dry finish.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body, low carbonation. No astringency - good. Slight alcohol warmth - OK. Velvety texture.

Overall Impression \_\_\_\_\_ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Tastes like it's a bit old. Recipe is great & it was well made. Some crystal malt would balance the dry, roasted flavors. Try to reduce O2 while transferring. I would re-submit a fresher batch

Total 33 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

<b>Classic Example</b> <input type="checkbox"/> <b>Flawless</b> <input type="checkbox"/> <b>Wonderful</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Not to Style</b> <b>Significant Flaws</b> <b>Lifeless</b>
	<b>Technical Merit</b> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	<b>Intangibles</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	



BEER JUDGE CERTIFICATION PROGRAM

c/o Celebrator Beer News - PO Box 375 - Hayward, CA 94543 WWW.BJCP.ORG

Participant No: Exam City: Exam Date: /2007

Outstanding (45-50) Excellent (38-44) Very Good (30-37) Good (21-29) Drinkable (14-20) Problem (0-13)

Stylistic Accuracy Classic 1 2 3 4 5 Not to Style Technical Merit Flawless 1 2 3 4 5 Significant Flaws Intangibles Wonderful 1 2 3 4 5 Lifeless

Stylistic Accuracy Classic 1 2 3 4 5 Not to Style Technical Merit Flawless 1 2 3 4 5 Significant Flaws Intangibles Wonderful 1 2 3 4 5 Lifeless

EXAM BEER #1

Subcategory (Spell out) Dortmund Export 1E

AROMA (as appropriate for style) 12 10

Malt, hops, esters, and other aromatics Pale pilsner malt, very light toastiness. Only the faintest hop aroma - but OK. No esters, no diacetyl. All per style. Very light touch of lagery sulfur - OK.

APPEARANCE (as appropriate for style) 3 3

Color, clarity, and head (retention, color, and texture) Golden color, very brilliantly clear, modest head of fine white bubbles holds up well. Very good for style (though some classic examples are pale)

FLAVOR (as appropriate for style) 20 15

Malt, hops, fermentation/behavior characteristics, balance, finish/aftertaste Pilsner malt up front, followed immediately by a dominant hop bitterness which is on the top end of the style. Crisp and clean. No flavor hop apparent. No diacetyl. Light sweetness in finish despite hop bitter.

MOUTHFEEL (as appropriate for style) 5 5

Body, carbonation, warmth, creaminess, astringency, other palate sensations Med body, med-high carbonation, alcohol warmth is restrained (good for style). No astringency - it's all hop bitter in back of the tongue. Good for style, crisp and not cloying.

OVERALL IMPRESSION Creamy or cloying. 10 8

Comment on overall drinking pleasure, give suggestions for improvement Very fine example of a Dortmund. Suggest a slight drop in bittering hop, since the impression is almost that of a German Pilsner (minus aroma hop). A tad lighter/paler malt bill can reduce color, but that's minor. Mashing, ferment techniques are great as-is. TOTAL (50 possible points) 41

EXAM BEER #2

Subcategory (Spell out) Blonde Ale 6B

AROMA (as appropriate for style) 12 3

Malt, hops, esters, and other aromatics Light aroma of mostly caramel malt - not really appropriate in this style. An almost citrusy tang is very faint in the back, and not appropriate. Light ester, no hop. No diacetyl.

APPEARANCE (as appropriate for style) 3 1

Color, clarity, and head (retention, color, and texture) Clear - good. Amber color - not good, far too dark for this style. Very low head, and attempts to raise it failed - poor head retention.

FLAVOR (as appropriate for style) 20 6

Malt, hops, fermentation/behavior characteristics, balance, finish/aftertaste Tart sourness and caramel. Low bittering hop, perhaps even too low for this mildly hopped style, and sweetness and fatness overwhelm the finish. No flavor hop comes through, which is OK for style, nor is there diacetyl (good) but other problems are major.

MOUTHFEEL (as appropriate for style) 5 2

Body, Med body seems heavier due to too low carbonation. No real alcohol apparent (good). Cloying (not good) sweet finish and tart. Not astringent, at least.

OVERALL IMPRESSION 10 4

Comment on overall drinking pleasure, give suggestions for improvement Problems render this beer out of style. Cut the crystal/caramel malt (or very long boil). Tartness could be lactic acid bacteria, so work on sanitation. Carbonation should be much higher. Fix these and it'll be lots closer to style. TOTAL (50 possible points) 16

## Notes about these reviews:

- Notice how the evaluations touch on each aspect of the beer: malt, yeast, hops, and off-flavors.
- Intensity words (e.g. low, medium, high) are frequently used.
- Where flaws are noticed, recommendations are given.
- There aren't many flowery words. It's "just the facts ma'am".
- The reviews are given in the context of providing feedback to the brewer. This is very different than the magazine-style review we'll see in a minute. You have to know who your audience is. If you're reviewing your own homebrew, you'll probably want to take the BJCP approach and give yourself feedback.

# Template

On the next page you will find the blank BJCP template. You can also [download a copy](#) from the BJCP website.



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.  
 Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

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- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) \_\_\_\_\_/12  
 Comment on malt, hops, esters, and other aromatics

**Appearance** (as appropriate for style) \_\_\_\_\_/3  
 Comment on color, clarity, and head (retention, color, and texture)

**Flavor** (as appropriate for style) \_\_\_\_\_/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

**Mouthfeel** (as appropriate for style) \_\_\_\_\_/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

**Overall Impression** \_\_\_\_\_/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

**Total** \_\_\_\_\_/50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

# The Magazine-Style Review

## Explanation

If there's a drawback to the BJCP-style review it's that they're not very... well.... sexy.

You won't find much emotion or vivid language. They're sort of cold. Now, I'm not saying your beer review should read like a piece from Shakespeare, but a little imagery doesn't hurt.

It really depends on your style and your intended audience. If you enjoy the art of writing and if you're writing for an audience, maybe on a beer blog, then it can help to juice up your review a bit.

For that, I recommend the Magazine Review. This is the style you typically see followed in beer magazines like Draft and Beer Connoisseur, in travel magazines, on blogs, and other publications that can't afford to write boring beer reviews.

## Examples

Here are a few example reviews from Draft Magazine:

### **LA Petroleuse Ale**

*Though hazy, this beer radiates bright orange beneath a downy white head. Musty yeast brings earth tones to the beer's toasted bread scents while floral and orange hops and peppery spice enliven the aroma. This effervescent beer shoots down the tongue, pricking the taste buds along the way with white pepper and sprightly carbonation. Earth hops signal a bitter rise in the back, jump-starting a long, refreshingly dry finish as the chest flows with alcohol warmth.*

## **Tank 7 Farmhouse Ale**

*This beer's thick, white head emits a rich bouquet: Fragrant floral, tangerine and spicy pepper scents strum the beer's soft bready aroma. Earthy black pepper and bread flavors take the lead, followed by a contrasting sweet bubblegum mid-sip. As the beer flows over the tongue, a lively interplay of earth clove and juicy lemon emerges. Vibrant carbonation tickles the tongue and ushers the flavors from the mouth for a very dry finish.*

## **Two Hearted Ale**

*Pouring a sparkling clear orange hue with a fleeting white head, Two Hearted Ale captivates with its juicy, hop-centric aroma: Fresh orange and apricot scents blend with grassy notes while light bready scents soften the bouquet. Toasted grains build a solid base on the tongue as vibrant hops emerge. Orange and lemon rind bounce over the tongue, with tropical pineapple notes peeking out in the middle. Toasted malts hold ground before smooth bitterness cleans the mouth without*

*assaulting the taste buds. Balanced from start to finish, this IPA gives a prism of hop flavor without the aggressive hop bite.*

See how this type of review is different than the BJBJ review? Much more colorful language, more verbs, and they are written as more of an experience.

Let's go through now and dissect these reviews.

First, a few comments:

- One of the big factors that differentiates the magazine-style review from the beer judge review is the use of more verbs. And not just verbs, but *vivid* verbs. I'll highlight them to point out exactly what I mean.
- You'd think there are only so many ways you can say the words "flavor" and "aroma", but these types of reviews will surprise you. I'll highlight these words by calling them [fw] for "flavor word".

- Where I write “appearance”, “aroma”, “flavor”, and “finish”, I’m referring to the aspect of the beer covered in the preceding sentence(s).

Here are those reviews again, with my notes in red:

### LA Petroleuse Ale

*Though hazy, this beer radiates [verb] bright orange beneath a downy white head [this sentence describes the appearance]. Musty yeast brings earth tones [fw] to the beer’s toasted bread scents [flavor word] while floral and orange hops and peppery spice enliven [verb] the aroma [aroma]. This effervescent beer shoots down the tongue, pricking [verb] the taste buds along the way with white pepper and sprightly carbonation [flavor]. Earth hops signal [verb] a bitter rise in the back, jump-starting [verb] a long, refreshingly dry finish as the chest flows [verb] with alcohol warmth [finish].*

## Tank 7 Farmhouse Ale

*This beer's thick, white head [appearance] emits [verb] a rich bouquet [fw]: Fragrant floral, tangerine and spicy pepper scents [fw] strum [verb] the beer's soft bread aroma [fw] [aroma]. Earthy black pepper and bread flavors [fw] take the lead [verb], followed by a contrasting sweet bubblegum mid-sip [flavor]. As the beer flows [verb] over the tongue, a lively interplay of earth clove and juicy lemon emerges [flavor]. Vibrant carbonation tickles [verb] the tongue and ushers [verb] the flavors [fw] from the mouth for a very dry finish [finish].*

## Two Hearted Ale

*Pouring a sparkling clear orange hue with a fleeting white head [appearance], Two Hearted Ale captivates [verb] with its juicy, hop-centric aroma [fw]: Fresh orange and apricot scents [fw] blend [verb] with grassy notes [fw] while light bread scents soften [verb] the bouquet [aroma]. Toasted grains build [verb] a solid base on the tongue as vibrant hops emerge [verb]. Orange and lemon rind bounce over the*

*tongue, with tropical pineapple notes [fw] peeking out in the middle. Toasted malts hold ground [verb] before smooth bitterness cleans [verb] the mouth without assaulting the taste buds [finish]. Balanced from start to finish, this IPA gives a prism of hop flavor [fw] without the aggressive hop bite [overall].*

Ok, ready to write your own? Here are 3 tips for writing a Magazine Review:

1. Follow a similar start-to-finish structure. Just like you're tasting the beer.
2. Notice that the verbs are written in a specific way. Take the first verb in the first sentence for example. The author could have written it in the past tense: "The beer radiated...". But to make it more engaging, they wrote, "This beer radiates...." See how writing your verbs this tense makes it feel like you're there? Write your verbs this way too.

3. Change up your flavor words to keep it interesting.
4. Use specific adjectives to describe those flavors. It's not just citrus, it's orange. It's not just orange, it's fresh orange. It's not just yeast, it's musty yeast.
5. Use intensity words. So instead of bready scents, it's light bready scents.

# Template

The structure

- Appearance (1 sentences)
- Aroma (1-3 sentences)
- Flavor (1-3 sentences)
- Finish (1 sentence)
- Overall (1 sentence)

Using that template, here is a review I just wrote for Copper Kettle Mexican Chocolate Stout:

*A quickly fading mocha head sits atop a viscous, jet-black liquid. The aroma radiates powerful spices: vanilla, cinnamon, and cloves. Sweet chocolate notes mingle and balance the bouquet. Roasted dark malts and fiery cinnamon lead the way, followed by caramel, candy-like flavors. The ale sits heavy on the tongue. Rich, bready malt gives way to a bitter dryness in the finish. A warming alcohol sensation lingers. This beer is a spectacular display of Mexican spices, yet it never masks the beer resting underneath.*

Is mine as good as the Draft Magazine reviews? Nope. But they write those descriptions for a living. Your reviews don't need to be as good as theirs either. But now you can see how this type of review really spruces things up compared to the BJCP review.

# The 3-Sentence Review

## Explanation

Sometimes you don't have the space to write a long beer review. Or maybe you just don't feel like it.

Enter the 3-Sentence Review

This is perfect review to write when:

- You're posting to Twitter, Facebook, or Untapped.
- You're short on time but still want to make a few notes about your beer in a journal or your phone.

# Examples

## **Avery White Rascal**

*A mix of orange peel and coriander greet the nose. Fresh wheat flavors blend with citrus notes. A highly drinkable, world-class witbier.*

## **Dogfish Head 90 Minute IPA**

*Intense hop aroma: resinous, fresh, oily. Toast-like malt flavors support the big American hop bitterness. Stands out in the sea of DIPAs.*

## **Samuel Smith Oatmeal Stout**

*Notes of coffee, chocolate, and sweet caramel malts. Oatmeal adds complexity and a velvety mouthfeel. Classic English stout infused with the one-of-a-kind Samuel Smith yeast character.*

You don't need to be a Sherlock Holmes to uncover what's going on here:

- Sentence 1: Aroma and/or flavor
- Sentence 2: Flavor and/or mouthfeel
- Sentence 3: Overall impression; wrap up

Some notes:

- We're skipping appearance because with only 3 sentences, there's no room for it. And people care far more about how a beer smells and tastes.
- You don't *have* to be specific about whether or not the characteristics you mention are actually aromas or flavors. The truth is: In most beers, the flavors closely mimics the aroma. Note that in the third review, "Notes of coffee..." could refer to the aroma or flavor. It's ok to combine them.

- I always recommend concluding with an overall impression. People enjoy hearing the main takeaway.
- If you can't score the beer (like in Untapped) you may consider using a simple ranking system in your written reviews. That may mean just writing a score like (8/10) after your review.
- As always, use the beer tasting cheat sheet to guide you. Just because these reviews are short doesn't mean you can't use specific, vivid language.

# Template

Ready to give this one a shot?

Here's the structure again:

- Sentence 1: Aroma and/or flavor
- Sentence 2: Flavor and/or mouthfeel
- Sentence 3: Overall impression; wrap up

What's not so obvious about this review, and why I love it, is that it forces you to pack a lot of meaning into those three sentences. Unlike the Magazine Review where you can go on and on and on... the brevity of the 3-Sentence Review forces you to hone your message. Over time you'll notice your reviews getting better and better. Do this for a few months and then look back on your earlier reviews and you'll see what I mean.

# The In-Person Beer Review

## Explanation

Finally, we have the in-person review. In my mind, this is the most important review. Why?

Because beer is a social beverage!

Sure it's fun to scribble notes in our journal, but the real fun comes in talking about beer in what the kids now call "RL". Or, "Real Life". (What has this world come to... )

Anyways, you'll be pleasantly surprised to hear that you already have the tools to give a stellar in-person beer review. It came from an exercise you performed in Beer Tasting Mastery.



What is it?

Line 'em up, of course!

I've found that giving a Line 'em up style beer review works perfectly for verbal reviews.

Why is that?

It's because people think in relative terms. Most of your friends will have at least a general idea of what an IPA is or what a stout is. (If not, your task becomes very easy because you just need to talk about the style, not even your beer in particular.)

What they *really* want to know is, "How does that IPA compare to all the other ones?"

Enter your Line 'em up training.

## Examples

Let's continue with that IPA example. Say you're at a bar with your best bud and he orders a Belgian Tripel, while you order an American IPA.

You know the question is coming, and sure enough...

*"How is it?"* pops out of his mouth.

But you're ready for him, because you've done your Line 'em up training and categorized IPAs in your head.

So you might say...

### **Example 1 - IPA**

*It's surprisingly low on bitterness but has a ton of hop flavor and aroma. The hops are really dank and resinous compared to most IPAs. I love it.*

## **Example 2 – Stout**

*It's not as roasty as most, but it has a very rich chocolate malt flavor. I'd appreciate a bit more bite to it, but it's a very drinkable beer.*

## **Example 3 – Belgian Saison**

*It's definitely a funkier saison. Lots of barnyard flavors. THIS is my kind of beer.*

### **Analysis:**

- Notice that these are short. Nobody wants to hear you go on and on and on about your beer. There are people who do that, and they sound like they're trying to impress everyone in the room. We call those people beer snobs. You can always talk more

about your beer, but after 2-3 sentences it's best to shut up and let the other person respond.

- Did you notice how we snuck the comparisons in there?

“... compared to most IPAs.”

“... not as roasty as most”

“... a funkier saison”

What you're doing here is subtly giving a relative review to your buddy. It helps them understand where your beer fits in among the thousands of beers out there.

- Finally, each review included a judgement. We want to go beyond the lame “*It's good*” beer review. But we don't want to leave out a judgement call entirely. After all, you

could talk for five minutes about your beer, but if you don't include a judgement, the person you're with will be mentally screaming "SO DO YOU LIKE IT OR NOT???"

So make sure you include how you feel about the beer, but wrap up your judgement in the rest of the review. You could also do what I did in Example 2 where I said how I think the beer could be improved.

## Template

OK your turn. Here's the template:

- Sentence 1: Compare the beer to other examples of the style.
- Sentence 2: Expand on the characteristics of the beer. (optional)
- Sentence 3: Give a judgement & suggest room for improvement, if any.

*Now go taste some beers!*

*Cheers!*