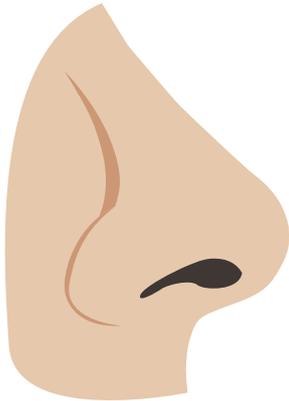


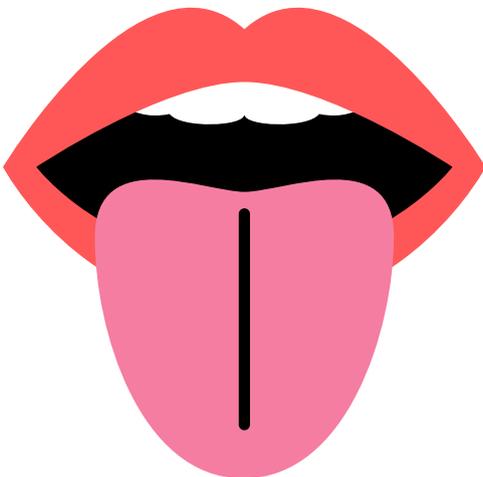
Sensory perception determines how we perceive our beer in a tasting. Every person perceives aromas differently and is trained differently. However, the perception of aromas can also be trained.

Perception of aromas through the nose



- Normally the first way to perceive aromas in a beer
- Aromas are perceived most through the nose --> approx. 80%.

Perception of flavors on the tongue



- One perceives the tastes sweet, salty, bitter, sour & umami via the tongue.
- All tastes can be perceived anywhere on the tongue, but with different intensities. Sweet, for example, is perceived most strongly at the tip of the tongue.
- Only about 20% of the flavors are perceived via the oral cavity.

Generally speaking, we taste retronasally. Although we already perceive aromas through the nose at the start of the drink, aromas also reach our olfactory mucosa "from behind" through the mouth.

The tasting glass



- The glass has a stem, so you do not heat the beer with his hands.
- The lower part of the glass is very full / bulbous. This creates a large surface area that releases many flavors of the beer.
- Towards the top, the glass becomes a little narrower again. Thus, the aromas can be perceived concentrated by the nose.
- The upper rim is curved outward, so that you can give the beer directly on the middle of the tongue.