

When we taste beer, we follow a process. The focus is on describing what we see without evaluating it. Through the perception of the beer, conclusions can also be drawn in part about the beer style and the brewing process.

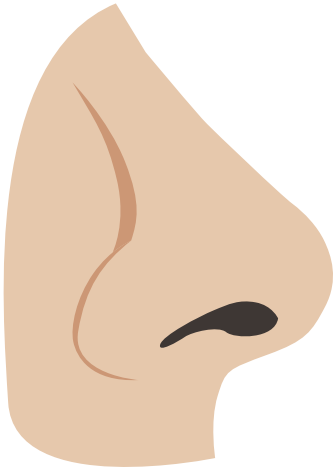
Description



The first thing to describe is what you see. Because even with beer, the first impression is crucial. In this step you can perceive:

- Quality of the foam
- Color of the beer
- Transparency of the beer

Smell

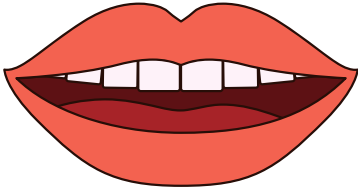


Before you taste a sip, you first have to smell it. The full focus here is on the perception of the aromas.

Through concentrated perception of the aromas, you get a first impression of the beer in this way. In this step, one can perceive

- Aromas

Tasting



The beer comes into contact with the tongue as you taste it. You let the beer run from the tip of your tongue to the roof of your mouth and perceive all the aromas. But it's not only aromas that are detected in this way, but also the texture of the beer.

In this step you can perceive

- Aromas
- Texture
- Resence
- Temperature
- Bitterness
- partly also alcohol