

A2 Sensory analysis

Quality parameter	Organoleptic characteristics of beer	Score	Rating	Note
Transparency	Transparent glossy, without suspensions	3	Excellent	2
	Transparent without shine with single fine powders (powdered)	2	Good	
	Slightly opalescent	1	Satisfactory	
	Strongly opalescent, cloudy	0	-	Removed from the tasting as not corresponding to standard
Color	Matches the type of beer , minimal deflections for this type of beer	3	Excellent	3
	Matches the type of beer, medium deflections for this type of beer	2	Good	
	Matches the type of beer, maximum deflections for this type of beer	1	Satisfactory	
	Not match the type of beer , lighter or darker established by standard	0	Poor	
Flavor	Great flavor, appropriate for the type of beer, clean, fresh , frank	4	Excellent	4
	Good flavor for the type of beer , but not marked	3	Good	
	The aroma noticeable foreign shades , very marked malt shade	2	Satisfactory	
	Marked foreign shades in the aroma: fruity, sour, yeast, aroma of young beer, etc.	1	Poor	
Taste	For light beer			
	Completeness and purity of taste			
	Great , no foreign flavor , balanced taste , appropriate for the type of beer	5	Excellent	-
	Nice clean taste, appropriate for the type of beer, but not very balanced	4	Good	
	Not very clean taste, immature young beer flavor , caramel flavor , a bit empty , poorly marked	3	Satisfied	-
	Empty taste and off-flavor : yeast , fruity, spicy, sour	2	Poor	-
	Hop bitterness			
	Clean hop , soft , balanced , corresponding to the type of beer	5	Excellent	-
Clean hop , not very balanced , slightly residual , coarse	4	Good	-	

	Hop , rough, residual or weak, not appropriate for the type of beer	3	Satisfied	-
	Not hop , earthy	2	Poor	-
	For dark beer			
	Malt flavor (dark malt)			
	Clean malt flavor, light bitterness	5	Excellent	4
	Malty flavor with slightly roasted malt	4	Good	
	Weak malty , earthy taste of burnt (burnt) malt	3	Satisfied	
	Weak malty , earthy taste of burnt (burnt) malt	2	Poor	
Foam and saturation with carbon dioxide	Beer in bottles			
	Abundant, compact , stable foam height of at least 40 mm , resistance is not less than 4 minutes with abundant and slow release of gas bubbles	5	Excellent	
	5.1.2. Compact, stable foam with a minimum height of 30 mm and retention not less than 3 minutes at a slow and rapidly vanishing effervescence	4	Good	4
	Foam height of not less than 20 mm and retention not less than 2 minutes	3	Satisfied	
	Foam height of less than 20 mm, retention less than 2 min	-	Poor	
	No foam	-	-	
	For beer in barrels			
	Compact, stable foam height of at least 35 mm and retention of at least 3.5 min at a slow and rapidly vanishing effervescence	5	Excellent	4
	The foam height of at least 25 mm and retention of not less than 2.5 m	4	Good	
	The foam height of at least 15 mm and retention of not less than 1.5 m	3	Satisfied	
	Foam heights less than 15 mm and retention of less than 1.5 m	2	Poor	-
	No foam	-	-	Removed from the tasting as not corresponding to standard