

Seibel & BJCP Flavor Kit Training Tasting Notes

Standard	Aroma & Flavor	Strength 1-5	Notes
<i>Acetaldehyde</i>	Sharp green apples		
<i>Acetic</i>	Vinegar		
<i>Almond</i>	Amaretto, cherry pits, marzipan		
<i>Bitter</i>	Hop bitterness		
<i>Butyric</i>	Rancid, vomitous		
<i>Caprylic</i>	Goaty, sweaty animal		
<i>Diacetyl</i>	Butter, butterscotch		
<i>DMS</i>	Corn, canned veg		
<i>Earthy</i>	Musty cellar, corked		
<i>Ethyl Acetate</i>	solvent, nail polish remover		
<i>Ethyl hexanoate</i>	pineapple, low solventy		
<i>Geraniol</i>	Roses		
<i>Grainy</i>	Grain husks		
<i>Hefeweizen</i>	bananas & cloves		
<i>Indole</i>	fæcal, barnyard		
<i>Infection</i>	Sour cream		
<i>Isoamyl acetate</i>	Banana, circus peanuts		
<i>Isovaleric</i>	Cheesy, sweat socks		
<i>Lactic</i>	Sour milk		
<i>Mercaptan</i>	Skunky		
<i>Metallic</i>	Pennies, blood, iron like		
<i>Papery</i>	Wet cardboard		
<i>Spicy</i>	Cloves		
<i>Vanilla</i>	Vanilla, oaky, bourbon		

Overall Thoughts

Were there any standards that you found particularly low or high? How does this correlate with other tasters?

Apart from the flavors and aromas is there an artificial or “chemical” component to a specific standard?

Do you get other flavors/aromas than the main ones listed for each standard?

How often have you tasted these flavors in your own beer? While actually judging?

Did you have any “Eureka” moments? Did you finally identify any flavors which you couldn’t previously?

Anything else you think would help you for future beers?