

## MALTS AND HOPS

**Words to describe malt flavors:** Malty, biscuity, breadlike, grainy, rich, deep, roasty, cereal, cookie-like, coffeeish, caramelly, toffee-like, molasses-like, malt complexity, smoky, sweet, autumnal, burnt cream, scalded milk, oatmeal, rustic, layered.

**Words to describe hop flavor and bitterness:** Piney, citrusy, grapefruity, earthy, musty, spicy, sharp, bright, fresh, herbal, zippy, lemony, newly-mown lawn, aromatic, floral, springlike, brilliant, sprucelike, juniper-like, minty, pungent, elegant, grassy.

## YEAST FERMENTATION FLAVORS

**Words to describe fermentation flavors deriving from yeast:** Fresh-baked bread, clovelike, bubblegum, yeasty, Belgiany, aromatic, tropical, subtle, fruity, clean, banana-like (and for some sour or extreme beers) horseblankety, earthy, musty.

## CARBONATION AND MOUTHFEEL

**Words to describe conditioning (carbonation):** Soft, effervescent, spritzy, sparkling, zippy, pinpoint, bubbly, gentle, low carbonation, highly carbonated.

**Words to describe body & mouthfeel:** Rich, full, light, slick, creamy, oily, heavy, velvety, sweet, dry, thick, thin.

## FINISH

**Words to describe warm ethanol (alcohol):** flavors from strong beer: Warm finish, heat, vodka, esters, pungent, strength.

SOURCE: <http://appellationbeer.com/blog/words-to-describe-the-beer-you-are-tasting/>