



SOUR

In beer the 2 main sources of sourness are lactic acid (just like in yogurt) and acetic acid (just like in vinegar).

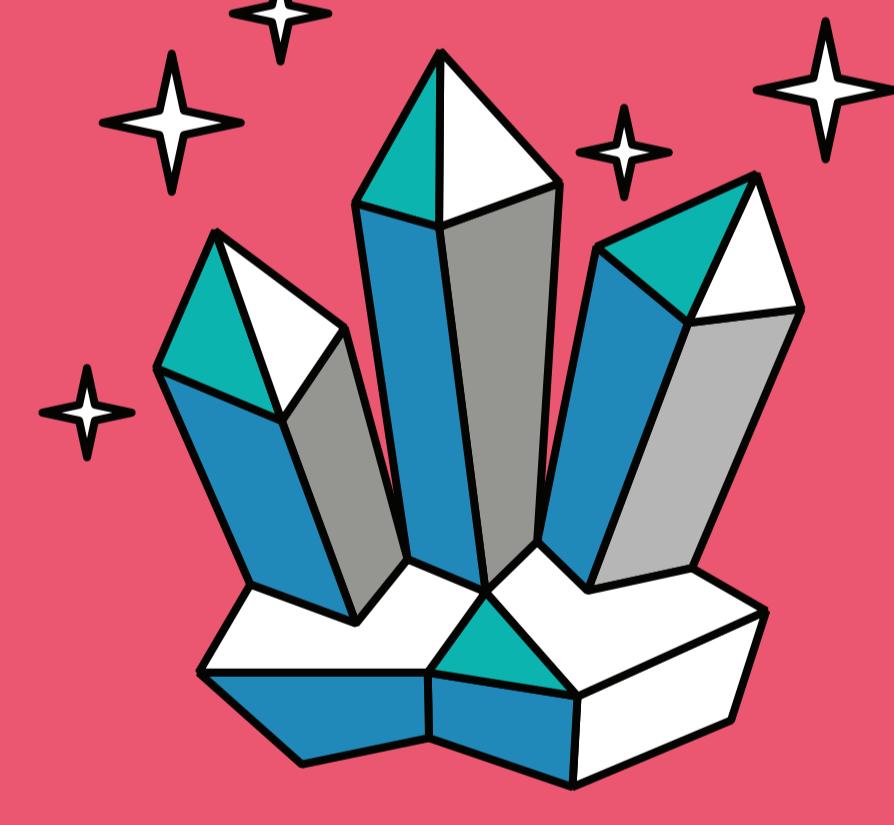


These acids are typically produced by bacteria's and are characteristics of beer styles like:

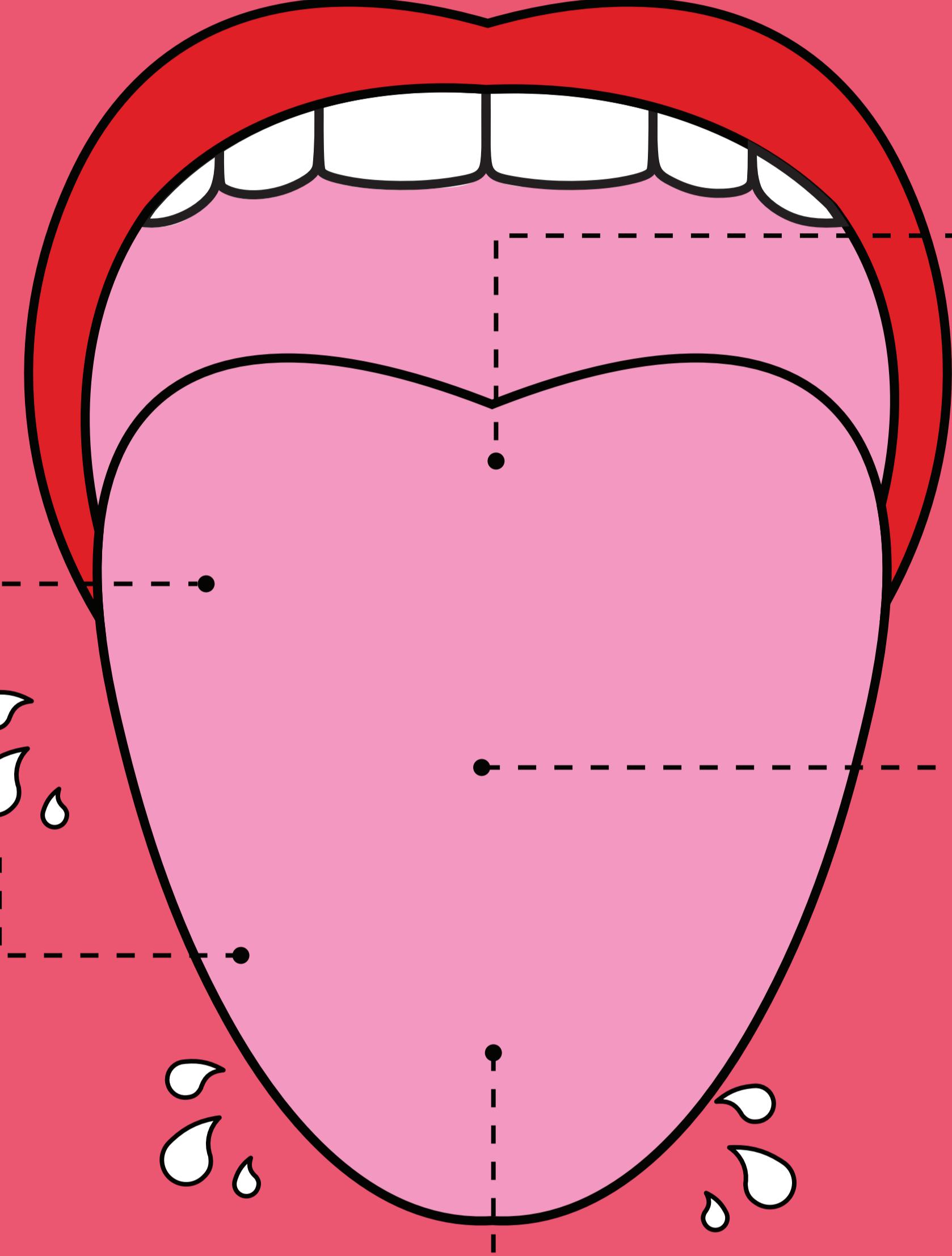
lambics, berliner weisse, farmhouse

SALTY

Water minerality or proper addition of salt can drive a salty character in some beers (*Gose from Germany*)



THE SENSORY EXPERIENCE 5 TASTES



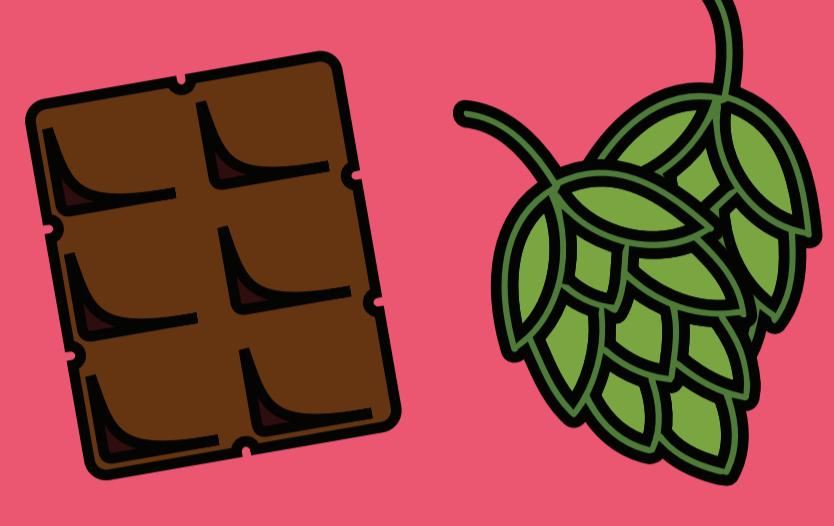
SWEET

In beer the sweetness in general comes from the malt or other grains. Some sugars are too complex for the yeast to digest and they remain in the finished beer.



BITTER

Hops and Dark malts can bring bitterness. Instinctively we associate bitterness with poison (as many poisons in nature are bitter). This is a survival behavior.



Bitterness must be learned to be appreciated. Other examples of bitter ingredients: Dark chocolate, coffee, endive, spinach, grapefruit.

UMAMI

Umami is a unique taste typical of fermented food like soy sauce. Some dark beers can develop that savoury character.

(Barley Wine, Imperial stout)



INTENSITY SPECTRUM

Light Huge

FLAVOR SPECTRUM

- Fruity: Exotic, Stone Fruit, Berries.
- Floral: Rose, Acacia, Jacinth.
- Spice: Pepper, Smoke.
- Grain: Caramel, Bread Crust, Toast, Coffee.

TAKE SPECTRUM

