Tasting Notes			
Details 2 103 CMaCU Coding			
Batch: 3 03 SMaSH Godiva			
Date	Day #	Score	Notes
06-09-2020	0		Brew day
16-09-2020	10		Bottling day
02-10-2020	26	2,75	Cooled and served @ 11 C. Opening the swing-top gave a puff. Poured clear with a little yeast from conditioning. No foam, light carbonation. A light sour taste, boozy, some light esters and dry mouthfeel.
13-10-2020	37	2,75	Cooled and served @ 11 C. Opening the swing-top gave a puff. Poured clear with a little yeast from conditioning. No foam, light carbonation. A light sour taste, boozy, some light esters and dry mouthfeel.
24-10-2020	48	2,75	Cooled and served @ 11 C. Opening the swing-top gave a puff. Poured clear with a little yeast from conditioning. No foam, light carbonation. A light sour taste, boozy and dry mouthfeel.
31-10-2020	55	2,75	Cooled and served @ 12 C. Opening the swing-top gave a small puff. Poured clear with a little foam. Light carbonation. A light sour grassy taste, boozy and a dry mouthfeel.
08-11-2020	63	2,75	Cooled and served @ 12 C. Opening the swing-top gave a small puff. Poured clear with a little foam. Light carbonation. A light sour grassy taste, boozy and a dry mouthfeel.
15-11-2020	70	2,75	Cooled and served @ 12 C. Opening the swing-top gave a small puff. Poured clear with a little foam. Light carbonation. A light sour grassy taste, less boozy and a dry mouthfeel.
04-12-2020	89	2,75	Cooled and served @ 12 C. Opening the swing-top gave a pop. Poured clear with a foam. Moderate carbonation. A light sour grassy taste, less boozy and a dry mouthfeel.