

Off Flavours 怪味

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How to taste beer 怎么品尝啤酒

- 1) Swirl the glass gently and take a few short, sharp sniffs to get the aroma. 轻轻得摇动杯子然后快速用鼻子吸气
- 2) Take a couple of small sips. Let the beer sit on your tongue to get the flavours. 喝几个小口，把啤酒留几秒钟在你的舌头上
- 3) Swallow. You need to swallow in order to judge the bitterness. 燕下去，伟了判断苦度。

	Name 名字	Description 描述	Causes 原因
1	Acetaldehyde 乙醛	Green apple, cut grass 青苹果，切过的草	Intermediate fermentation product - the beer's not ready. Some yeasts produce more. 中间发酵产物 - 啤酒还没有发酵完。有些酵母品种出更多
2	Acetic Acid 醋酸	Vinegar 。。。醋！	Bacterial contamination, Wild yeast contamination. Sometimes desired (e.g. Flanders Red) 细菌污染，野生酵母污染。有时所需的（例如弗兰德红啤）
3	Almond (Benzaldehyde) 杏仁（苯甲醛）	...Almond, marzipan 。。。杏仁	Some yeasts on high-alcohol worts, slight oxidation. Sometimes desired (e.g. English barleywines) 有些酵母菌在酒度高的麦芽汁中，轻微的氧化，有时所需的（例如英式大麦酒）
4	Bitter (Isolone) 苦	Hops! 酒花！	...adding hops... 。。。加酒花。。。
5	Butyric Acid 丁酸	Putrid, baby vomit 腐烂，婴儿呕吐	Bacterial contamination 细菌污染
6	Caprylic Acid 辛酸	Soapy, fatty, candle wax, goats cheese 肥皂，肥，蜡烛，羊奶酪	Microbial contamination, yeast breakdown 微生物污染，酵母菌毛病
7	Lactobacillus Contamination 乳酸菌污染	Sour, buttery 酸，奶油	Bacterial contamination 细菌污染
8	D.M.S (Dimethyl Sulphide) 二甲基硫醚	Cooked corn & vegetables 煮熟的玉米和蔬菜	Wort boil, wort cooling, contamination 麦芽汁煮沸，麦芽汁冷却，污染
9	Diacetyl 双乙酰	Butter, butterscotch 黄油，奶油	Intermediate fermentation product. Microbial contamination, improper maturation, weak yeast, insufficient aeration. 中间发酵产物，微生物污染，不适当的成熟，酵母毛病，曝氧气不足
10	Earthy (Ethyl Fenchol) 朴实的（乙基葑醇）	Soil-like 土壤样	Packaging-derived, water contamination 包装来源，水污染
11	Ethyl Acetate 醋酸乙酯	Solvent, nail polish remover 溶剂，指甲油去除	An ester present in all beers! Wort composition, yeast growth, higher fermentation temperature, insufficient aeration. 所有的啤酒都有这种酯！麦芽汁成分，酵母的生长，高温发酵，曝氧气不足
12	Ethyl Hexanoate 乙酸乙酯	Aniseed, apple, liquorice 大料，八角，苹果，甘草	Another ester. Fermentation product. Wort composition, yeast health, high fermentation temperatures. FUN FACT: it's an insect pheromone! The fruit fly drosophila gets the horn when it gets a whiff. 另一种酯。发酵产物。麦芽汁成分，酵母的健康，高温发酵。有趣的事实：这也是一个昆虫信息素！一种果蝇闻到的时候就会好色！