



PintPicker is a simple but powerful real ale flavour comparison system. It is designed for real-ale lovers and even if you are an expert it should return meaningful results – try it and see! Record your reviews and compare real ales at www.pintpicker.co.uk.

Flavours

We use the term “flavour” as a catch-all and for the sake of simplicity, we make no distinction between aroma and taste. If you can either smell it or taste it, it’s a flavour! Each flavour is scored with a value between 0 and 5. (0 means you cannot discern this flavour at all and 5 means the maximum amount of that flavour which in your experience could possibly occur in a beer). There are no right or wrong answers – everyone’s perceptions will be a little different. The recommended order in which you note the flavours and what to look out for is set out below. (*Descriptors are in italic*)

Sweet: This should be the first thing you taste as the taste buds receptive to sugar are at the front of the tongue. Note the sweetness immediately as it may shortly be masked by the bitter aftertaste. (*Honey, treacly, syrupy, sugary, cloying*)

Bitter: This can build quite gradually – bitter taste buds are mainly at the back of the tongue - so you need to form an overall impression of this over time. This is termed the “finish”. (*Dry, crisp, astringent, fresh*)

Burnt: Some beers have a very burnt taste whilst others will have little or none. It’s not always colour dependent so be prepared for some surprises! (*Roasty, toasty, malty, biscuity, liquorice, coffee, chocolate, cocoa, mocha, caramel, toffee, nutty, grainy*)

Hoppy: Absolutely crucial to the taste of beer; it simply wouldn’t be beer without the hops. Hops have a wide range of flavours from floral to spicy, but the watchword is “tangy”. (*Flowery, floral, leafy, herbal, resinous, sappy, rooty, spicy, peppery, tobacco, aniseed, cloves, heathery, perfumy, oaky, cedary, hedgerow, vegetal*)

Citrus (light fruit): Light, acidic, zesty fruit flavours (*Grapefruit, lemon, orange, lime, gooseberry, apple, pear, pineapple, apricot, melon*)

Winey (dark fruit): Rich, dark fruit and vinous flavours (*Plum, plum pudding, blackberries, banana, cherries, raisin, sultana, dried fruits, Christmas cake, vinous, grapey, sherry*)

Note the score for each flavour, then you can fill in the flavour wheel to see your beer’s individual flavour footprint. The online version will create this automatically for you.

Body: This is the overall mouthfeel, the “oomph” of the beer. It will broadly correspond to the strength but be aware that some strong beers can be pretty thin and some ABV 3.7s can pack an unexpected punch. Scale is from thin to massive.

Review: Here you can record your impressions. You can be as subjective as you want; your opinion is as valid as anyone else’s. There are many words that describe the taste of beer – use as many or as few as you like. The “Search Reviews” form on the website lets you view a list of beers containing a specific term or phrase.

Score: Rate the beer out of 10 for how much you enjoyed it. Naturally we would expect your favourite beer to have your top rating. If you score a beer less than 5 then it doesn’t suit your taste and it is unlikely you would wish to drink it again.