

CAMRA BEER TASTING CARD – TASTING PROCEDURE

1. Only score real ales from cask, keg, bottle or can. Only score good examples of the brand.
2. For tasting guidance see the tasting panel handbook in the Volunteers' area of the CAMRA website or on the 'Welcome' page of the Brewery information System.
3. Limit number of samples to between 4 and 6 per session, choosing weaker-flavoured and lower gravity beers first.
4. Responses should be recorded by each individual and not by consensus; joint tastings and discussion may help in the assessment of a beer but returns should be from individual tasters.
5. Complete the form fully by circling the applicable items or completing the blank spaces.
6. **ABV/OG** Record ABV and original gravity, if available and needed to update the Brewery Information System.
7. Confirm the sample is representative of this beer by ticking the Quality Check Tick Boxes.
8. Sample aroma first then record taste during drinking. You may need to revisit aroma and taste as the sample warms.
9. Aftertaste can be up to 3 minutes after swallowing; note any changes such as increasing bitterness.
10. Score each taste profile characteristic from not detectable (0) to intense (10); half marks are allowed.
11. Use the CF box to name types of citrus or fruit such as tropical, stone, hedgerow, vine, dried or individual fruits.
12. Use the 1 2 3 boxes in the last column to name up to three additional flavours such as chocolate, spices or toffee. Score these in the 'Other Flavours' columns.
13. The 'Notes' boxes are for either a full description or noting any characteristics, including fruits, not covered elsewhere.
14. **Overall Score** Taking into account the information recorded, identify the beer style. Enter an overall score (0-10) for overall impression and match-to-style (i.e. Is this a good beer in compliance with style guidelines?). It might be easier to consider separate scores for each, then record the average. These scores will be used in selecting nominations for CBoB and CWBoB (n.b. - This is different from 'WhatPub' scores, which rate venues for beer quality).
15. **Style** It is important that beers are classified correctly; refer to the Styles Manual for full details. Bitters and Pale, Blond and Golden Ales up to and including 4.3% ABV are 'Session', 4.4% to 6.4% are 'Premium', 6.5% and above are Strong Ales.

Stout and Porters up to and including 4.9% ABV are 'Session', 5.0 % and above are 'Strong'.

Barley Wines and Strong Ales must be at least 6.5 % ABV.

Abbreviations

Clarity: Br= Bright, Cl= Clear, Haz= Hazy Cld= Cloudy; for beers indicated as unlined, lack of clarity should not necessarily be considered as an indication or absence of a fault.

Colour: Bl= Black, RB= Ruby Brown, DB= Dark Brown, LB= Light Brown, Am= Amber, Go= Gold, Ye= Yellow, St= Straw; use 'Other Colour' to describe any not covered here.

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Date		Brewer		Surveyor		Venue	
Type of Real Ale		Cask Keg Bottle Can	Beer	Quality Check Tick Boxes:		ABV %	OG
Clarity		Colour	Temperature OK	Carbonation OK		Absence of Unwanted Off-flavours	
Bri Cir Haz Cid	BI RB DB LB Am Go Ye St	Other Colour	Mouthfeel	Sm Cr Gr Wa Ot	Thick Average Thin		

Taste Profile (Scores out of 10)	Malt	Roast	Caramel	Hops	Citrus	Fruit	Sulphur	Yeast	Sweetness	Bitterness	Astringency	Other Flavours		Name Citrus, Fruit & Other Flavours	
	Aroma											1	2	3	C
	Taste														F
	Aftertaste														1
Notes															

Style	Bitter: Session / Premium Pale, Blond & Golden Ale: Session / Premium IPA Mild Brown Ale & Strong Mild Stout & Porter: Session / Strong Barley Wine & Strong Ale Speciality: Differently-produced / Flavoured <i>For ABV ranges, see note 15 in Tasting Procedure.</i>													Overall Score for CBoB
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