Beer Tasting Tool Kit

This kit, by Jeff Altworth, is for those people who believe they will never know enough about beer and brewing. If you know everything there is to know about beer, this kit is not for you. The kit has instructions for how to taste a beer, a note pad for recording key information on the beer being tasted and a quick reference guide to refer to when tasting. It is a good tool for showing others how to taste beer and a good tool for calibrating a group of beer tasters. I purchased my kit at Target.

The kit contains a brief 46 page booklet that explains how to taste beer like a professional. It describes the different types and styles of beers, how to pour a beer how to taste like a brewer, and some ideas on how to host a brewing.

The kit has 4 detailed notepads that help to capture and record 16 taste profiles and the strength of each; bitter herbal, fruity, heavy, sour, astringent, roasty, hoppy, sweet, spicy, aftertaste, creamy, floral, alcoholic, effervescent, and citrus. It is a spider web format that allows you to plot the 16 tastes and how strongly they appear. It has a place to take notes for how the beer looks, smells, sips and swallows. The kit also comes with a quick reference guide with key information to be placed on the table with key tasting information and definitions; it gives you the words to describe what you taste. The kit also contains 12 paper bags to conceal bottles for blind tasting.