

HOPSESSED® SENSORY WORKSHEET

Name: _____

Crop year: _____

Hop variety: _____

Lot number: _____

Date: _____

Intensity (1-10)

Category

Aroma

Flavour

Description

**Floral**

Elderflower, jasmine, rose, geranium, other: _____

**Citrus**

Grapefruit, orange, lemon, ginger, other: _____

**Sweet fruits**

Pineapple, passionfruit, peach, melon, other: _____

**Green fruits**

Pear, apple, quince, green grapes, other: _____

**Berries**

Strawberry, raspberry, blueberry, other: _____

**Cream caramel**

Cream, caramel, vanilla, coconut, other: _____

**Woody**

Pine, resin, earthy, tobacco, eather, other: _____

**Menthol**

Menthol, mint, camphor, eucalyptus, other: _____

**Herbal**

Parsley, coriander, basil, fennel, tea, other: _____

**Spicy**

Pepper, chilli, curry, aniseed, clove, other: _____

**Grassy**

Grass, hay, tomato leaves, cucumber, other: _____

**Vegetal**

Celery, leek, onion, garlic, radish, other: _____

Taste

Bitter

Sweet

Sour

Salt

Umami

Mouthfeel

Alcohol
(warm)Astringency
(dry, grippy)Body
(thick, full)Carbonation
(dense, bubbly)

Faults

Acetaldehyde
(green apple)Acetic acid
(vinegar)Autolysis
(burnt rubber)Butyric acid
(vomit)Diacetyl
(butter)Dimethyl sulphate
(cabbage)Hydrogen sulphide
(rotten egg)Isovaleric acid
(cheesy)Light strike
(catty)Oxidation
(cardboard)Phenolic
(medicinal)

Comments

Rating

/ 10