

# HOPSESSED®

A vocabulary to guide structured and descriptive hop sensory analysis in the brewery.

Each category is supported by examples to focus your senses, rather than limit your responses.



## Floral

Elderflower, chamomile, lily, jasmine, rose, geranium, lavender



## Citrus

Grapefruit, orange, mandarin, lemon, lemongrass, ginger



## Sweet fruits

Banana, pineapple, passionfruit, peach, melon, kiwi, mango, guava



## Green fruits

Pear, apple, quince, green grapes



## Berries & Currants

Strawberry, raspberry, blueberry, blackberry, blackcurrant



## Cream caramel

Cream, caramel, vanilla, yoghurt, butter, honey, coconut



## Woody

Pine, resin, earthy, tobacco, cognac, leather, incense



## Menthol

Menthol, mint, camphor, eucalyptus



## Herbal

Parsley, coriander, basil, oregano, fennel, rosemary, tea



## Spicy

Pepper, chilli, curry, aniseed, clove, cinnamon, nutmeg



## Grassy

Grass, hay, tomato leaves, nettle, cucumber



## Vegetal

Celery, leek, onion, garlic, radish

## Taste

Bitter

Sweet

Sour

Salt

Umami

## Mouthfeel

Alcohol  
(warm)

Astringency  
(dry, grippy)

Body  
(thick, full)

Carbonation  
(dense, bubbly)

## Faults

Acetaldehyde (green apple)  
*Stressed/unhealthy yeast*

Acetic acid (vinegar)  
*Bad sanitation*

Autolysis (burnt rubber)  
*Beer on yeast too long*

Butyric acid (vomit)  
*Infection*

Diacetyl (butter)  
*Faulty ferment/dirty lines*

Dimethyl sulphate (cabbage)  
*Short boil*

Hydrogen sulphide (rotten egg)  
*Stressed yeast*

Isovaleric acid (cheesy)  
*Poor quality hops*

Light strike (catty)  
*UV reacting with alpha acids*

Oxidation (cardboard)  
*Excessive oxygen*

Phenolic (medicinal)  
*Improper sparging*