

# WSET Level 2 Systematic Approach to Tasting Beer®

Appearance	
Clarity	clear – slightly hazy – hazy/cloudy – opaque
Colour	straw – gold – amber – copper – brown – black – other
Foam	none – small – medium – large
Other observations	e.g. head retention (foam stand), head (foam) colour, sediment
Nose	
Aroma intensity	light – medium – pronounced
Aroma characteristics	e.g. aromas from malt and grain, hops, yeast and bacteria, other aromas, possible off-flavours/off-aromas
Palate	
Carbonation	none – low – medium – high
Body	light – medium – full
Alcohol	low – medium – high – very high
Bitterness	none – low – medium – high
Sweetness	none – low – medium – high
Aroma intensity	light – medium – pronounced
Aroma characteristics	e.g. aromas from malt and grain, hops, yeast and bacteria, other aromas, possible off-flavours/off-aromas
Finish	short – medium – long
Other observations	e.g. acidity, texture, astringency, warming sensation, lingering bitterness
Conclusions	
Quality	faulty – poor – acceptable – good – very good – outstanding

# WSET Level 2 Beer-Lexicon

Supporting the WSET Level 2 Systematic Approach to Tasting Beer®

Describing aroma	
Aromas from malt and grain	
<b>Bread</b>	bread dough, water cracker, bread crumb, bread crust, digestive biscuit/graham cracker, toasted bread, burnt bread
<b>Sweet/confectionery</b>	honey, caramel, candy floss (cotton candy), toffee, black treacle (molasses)
<b>Dried fruit</b>	raisin, prune, date, dried fig
<b>Nut/bean</b>	toasted nut, chocolate, coffee, cocoa
<b>Smoke</b>	woodsmoke, smoked bacon, smoked cheese
Aromas from hops	
<b>Floral</b>	rose, geranium, lavender, jasmine, elderflower, blossom, chamomile
<b>Berry</b>	strawberry, raspberry, redcurrant, blackcurrant, gooseberry, blueberry
<b>Pome fruit</b>	apple, pear
<b>Citrus fruit</b>	grapefruit, lemon, lime, orange, mandarin, bergamot
<b>Stone fruit</b>	peach, apricot, nectarine, cherry, plum
<b>Tropical fruit</b>	lychee, mango, melon, passion fruit, pineapple, papaya, guava, coconut
<b>Herbaceous</b>	grass, rocket (arugula), blackcurrant leaf, lemongrass, hay
<b>Herbal</b>	mint, dill, sage, thyme, fennel, basil, black tea, green tea
<b>Other</b>	pine, resin, spice, earth, forest floor, onion, garlic, cedar, peppercorn
Aromas from yeast and bacteria	
<b>Fruit</b>	apple, pear, lemon, orange, grapefruit, strawberry, grape, apricot, cherry, peach, banana, pineapple, rhubarb, fig, dried fruit
<b>Spice</b>	clove, nutmeg, white peppercorn, black peppercorn, aniseed
<b>Farmyard</b>	hay, horse blanket, leather, earth, damp wool
<b>Other</b>	vinegar, bubblegum, fruit candy, nail varnish, liquorice, yoghurt
Other aromas	
<b>Oak</b>	vanilla, coconut, almond, smoke, cinnamon, toffee
<b>Fruit and other additions</b>	raspberry, cherry, blueberry, blackberry, grape, apricot, peach, plum, marzipan, rhubarb, coriander seed, other
<b>Ageing</b>	dried fruit, toffee, caramel, Port, tobacco
Possible off-flavours/off-aromas	
<b>Acetaldehyde</b>	green apple, raw pumpkin, emulsion paint
<b>Diacetyl</b>	butter, buttered popcorn
<b>Dimethyl sulfide (DMS)</b>	cooked sweetcorn, cooked cabbage, tomato juice
<b>Staling</b>	papery, stale, wet cardboard
<b>Light struck</b>	skunk, cat urine, scorched hair
<b>Phenolic off-flavours</b>	clove, medicinal, smoke
<b>Bacterial infection</b>	rancid butter, vinegar, cooked cabbage



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