CAM	RA BEEI	R TAS	STIN	G CA	RD	Surveyor							nue							
Date		Bre	wer			Beer								ABV %			OG			
Type of	Real Ale	Ale Cask Keg Bottle Can		Quality Ch Tick Box		I Tel		mperature OK			Carb	onation OK			Abse	off-flavours				
Clarity		Bri Clr az Cld Col		lour		RB DB LB Go Ye St		Other Colour				Mouthfeel		Sm Cr Gr Wa Ot		Body	Thick Average			
Taste Profile (Scores out of 10)		Malt	Roast	Caramel	Норѕ	Citrus	Fruit	Sulphur	Yeast	Sweetness	ıess	ency	Othe	er Flav	ours/	Ot	e Citrus, F her Flavo			
		2	Rc	Car	İ	Cit	Fr	Ins	Ye	Swee	Bitterness	Astringency	1	2	3	C F				
Aroma											Ш	٨				1				
Taste																2				
Aftertaste																3				
Notes																				
Bitter: Session / Premium Pale, Blond & Golden Ale : Session/ Premium IPA Mild Brown Ale & Strong Mild Stout & Porter: Session / Strong Style Style																				
., .	Ва	rley V			•			ity: Di e 15 i		, ,		•	Flavo	ured		СВо	оВ			
	ı				9	,	2			g ,										
CAMRA BEER TASTING CARD Surveyor Venue																				
Date	Date Brewer							Beer						ABV %			OG			
Cook Koo Overlite Charl																70				

Taste I Tollie	a	ם ס		\succeq		- =	_	e ∓		е	- T				Other Havours		
(Scores out of 10)	Ma	Roa	Carar	Нор	Citru	Fru	Sulpl	Yea	Sweeti	Bitterne	Astringer	1	2	3	C F		
Aroma										В	As				1		
Taste															2		
Aftertaste															3		
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 For ABV ranges, see note 15 in Tasting Procedure. Overall Score for CBoB																	
CAMRA BEER TASTING CARD Surv											Ver	nue					
Date	Date Brewer						Beer						ABV %		OG		
Type of Real Ale	Keg e Can		lity Ch	l lemr		perature OK			Carbon		onation OK		Abse	nce of Unwanted Off-flavours			
Clarity	i Clr z Cld		lour	Bl	RB DB Go Y			her our			Mout	hfeel	Sm Gr W	Body Thick Average Thin			
Taste Profile	Malt oast		Roast		.ns	ij	Sulphur	Yeast	tness	SSS	ncy	Othe	er Flav	vours	Name Citrus, Fruit & Other Flavours		
(Scores out of 10)	Ž	Ro	Cara	Hops	Citrus	Fruit	Sulp	Yea	Sweetness	Bitterness	Astringency	1	2	3	C F		
Aroma										В	¥				1		
Taste															2		
Aftertaste															3		
Notes																	
	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 For ABV ranges, see note 15 in Tasting Procedure.												Overall Score for				

Beer

Temperature OK

Other

Colour

Venue

Mouthfeel

ු Other Flavours

Carbonation OK

OG

Average Thin Name Citrus, Fruit &

Absence of Unwanted

Off-flavours

Body

Gr Wa Ot

CAMRA BEER TASTING CARD Surveyor

Colour

Tick Boxes:

BI RB DB LB

Am Go Ye St

Brewer

Bottle Can

Haz Cld

Date

Clarity

Type of Real Ale

Date		Bre	wer					Beer						ABV %			OG		
Type of Real Ale			Keg e Can	Quality Check Tick Boxes:				Temperature OK			Carb	onatio	n OK		Abse	nce of Off-fla		nted	
Clarity	Bri Clr Haz Cld		Colour		our BI RB DB Am Go Ye				_				Mouthfeel		n Cr Va Ot	Body		Thick rage Tl	hin
Taste Profile		Malt	Roast		Hops		Fruit	Sulphur	Yeast	Sweetness	iess	ency	Othe	er Flav	vours	Name Citrus, Fruit & Other Flavours			
(Scores out of 10)		2	RC	Caramel	Ĭ	Citrus	F	Sul	Уе	Swee	Bitterness	Bitterness Astringency		2	3	C F			
Arc	Aroma										ш	Ř				1			-
Taste																2			
Afte	Aftertaste															3			
Notes													•						
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Style	Bitter: Session / Premium Pale, Blond & Golden Ale : Session / Premium IPA Mild Brown Ale & Strong Mild Stout & Porter: Session / Strong												Ove	-					
•	Ва	riey V			_			ity: Di :e 15 i				-	Flavo	ured		СВо	οВ		

CAMRA BEER TASTING CARD - TASTING PROCEDURE

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- Limit number of samples to between 4 and 6 per session, choosing weaker-flavoured and lower gravity beers first.
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- 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: Bri= Bright, Clr= Clear, Haz= Hazy Cld= Cloudy; for beers indicated as unfined, lack of clarity should not necessarily be considered as an indication or absence of a fault.

Colour: BI= 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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