

MATERIALS:

- Hops (brewer's cut, cones, or pellets)
- Blue construction paper (Any paper will do, but blue is preferred)
- Rubbing or isopropyl alcohol
- Paper towels
- Paper and pencil for note taking

METHODS:

1. Arrange hop sample on construction paper and begin with an initial visual and tactile inspection (see chart)
2. Prepare sample for aroma evaluation:
 - a. Brewer's cuts or whole cones: cup anywhere from a few cones to a handful in both hands
 - b. Pellets: grind a small amount of pellets with a hop grinder or by crushing with another tool
3. Optional: break up and warm sample by rubbing vigorously in hands
4. Cup in hands and smell with one, some, or all of these techniques:
 - a. Smell deeply with nose nearly touching sample
 - b. Smell while gradually bringing the sample up towards the nose
 - c. "Drive by" taking whiffs as sample is moved passed the nose
5. Consult sensory lexicon and record key descriptors, off aromas, and variety-specific characteristics

VISUAL

Bright Lupulin Color
Bright Pellet/Cone Color
Low/No Seeds
No browning

TACTILE

Medium Density – not overly packed
Low Moisture – firm & not overly dry

AROMA

Key Descriptors (see Sensory Lexicon on reverse side)
Variety Character
Off-Aromas

TIPS & TRICKS:

Try to clean your hands between samples to minimize sample crossover– alcohol and paper towels are the most effective at removing any residue and help prevent tainting of results.

Be mindful of how many hops you smell in a single setting – sensory fatigue is a real thing! If you find yourself getting stuck after about 4-6 samples, try taking a break.

Train yourself on aroma with the real food references - prior to evaluation, consider visiting your local grocery store or farmers market.

Arrange your samples so that you start evaluation with the lowest aroma intensity and finish with highest – this way you won't miss out on the more subtle sensory notes.


CITRUS

Orange • Grapefruit
Lemon • Lime


TROPICAL

Mango • Pineapple
Passion Fruit • Papaya • Guava


RED FRUITS

Black Currant • Raspberry
Cherry • Strawberry • Blueberry


GREEN FRUITS

Apple • Melon
Gooseberry • Pear • Cucumber


STONE FRUITS

Peach • Apricot
Plum


FLORAL

Rose • Lavender
Elderflower


PINE/RESIN

Evergreen
Cannabis


HERBAL

Mint • Tea • Rosemary
Dill • Eucalyptus


GRASSY

Fresh Cut Grass
Lemongrass • Hay


SPICY

Black Pepper • Clove
Anise • Ginger


VEGETAL

Onion • Garlic • Bell Pepper
Celery • Carrot


SWEET

Caramel • Vanilla
Butter • Coconut


OFF-NOTES

Medicinal • Plastic • Rubber • Smoky
Rotten/Skunky • Cheesy • Diesel/Petroleum

NOTES