

WSET Level 1 Systematic Approach to Tasting Beer®

The WSET Level 1 Systematic Approach to Tasting Beer® (SAT) will help you to take a consistent approach with every sample, and your educator will show you how to use it.

Appearance	
Clarity	clear – hazy – opaque
Colour	straw – gold – amber – copper – brown – black
Other observations	e.g. foam
Nose	
Aroma characteristics	e.g. aromas from malt and grain, hops, yeast, other
Other observations	e.g. intensity
Palate	
Aroma characteristics	e.g. aromas from malt and grain, hops, yeast, other
Other observations	e.g. intensity, carbonation, body, alcohol, bitterness, sweetness, acidity

WSET Level 1 Beer-Lexicon

Supporting the WSET Level 1 Systematic Approach to Tasting Beer®

Aromas from malt and grain	
Bread	bread dough, water cracker, bread crumb, bread crust, digestive biscuit/ graham cracker, toasted bread, burnt bread
Sweet/confectionery	honey, caramel, candy floss (cotton candy), black treacle (molasses)
Dried fruit	raisin, prune, date, dried fig
Nut/bean	toasted nut, chocolate, coffee, cocoa
Aromas from hops	
Floral	rose, geranium, lavender, jasmine, elderflower, blossom, chamomile
Berry	strawberry, raspberry, redcurrant, blackcurrant, gooseberry, blueberry
Pome fruit	apple, pear
Citrus fruit	grapefruit, lemon, lime, orange, mandarin, bergamot
Stone fruit	peach, apricot, nectarine, cherry, plum
Tropical fruit	lychee, mango, melon, passion fruit, pineapple, papaya, guava, coconut
Herbaceous	grass, blackcurrant leaf, lemongrass, hay
Herbal	mint, dill, sage, thyme, fennel, basil, black tea, green tea
Other	pine, spice, earth, forest floor, onion, garlic, cedar, peppercorn
Aromas from yeast	
Fruit	apple, pear, lemon, orange, grapefruit, strawberry, grape, apricot, cherry, peach, banana, pineapple, fig, dried fruit
Spice	clove, nutmeg, white peppercorn, black peppercorn, aniseed
Farmyard	hay, horse blanket, leather, earth, damp wool
Other	bubblegum, fruit candy, nail varnish, liquorice