

I'm not robot!

The Beer Flavour Wheel from Craft Beer World.It's the summer of 2012 and I'm lying on my living room floor tracing pencil lines around dinner plates onto A3 sheets of plain white paper. There's a few balled-up sheets of paper next to me. I've got some colouring pencils (some sharpenings are stuck in the carpet and I'll have to deal with them later), a ruler (I had to go and buy that especially), a marker pen (though I'm a few days away from using that) and a notebook covered in different beer descriptors (which took bloody ages to write). There's also a copy of the Meilgaard beer flavour wheel, because I think I can come up with a more user-friendly version of it. The best-known beer flavour wheel is not one for the amateur drinker. It's scientific, there are words I've never encountered in beer before or things which I just didn't (and in some cases still don't) understand. And I didn't really like the colours.So I started listing the ingredients of beer, then worked outwards from the centre of the circle, filling in different characteristics, which was then finished with a final ring around the outside of what that words represent for the drinking experience.Draft after draft I scribbled and sketched on circle outlines on large sheets of white paper until finally, a few weeks later, it looked like a useable and useful flavour wheel. I sent it to my publishers, Dog n Bone, who sent it to the designer, and a couple of versions later we got to the flavour wheel you see today, which was published in my first book Craft Beer World. There's some more info on the design process on my old blog, Pencil & Spoon.My aim was to create a simpler wheel, one with more common words but also one which wasn't overly simplified and still gave the most relevant terms for the regular beer drinker. Many years later and I still think it works really well, I'm now working on a second version of Craft Beer World (out summer 2020, I think) and it's probably time for a small update on the wheel... The Oxford Companion to Beer definition of Flavor Wheel is an internationally accepted tool that describes in a graphical wheel format the flavor terminology of beer. It serves to standardize the terms used in descriptive analysis of beer and enables brewers to communicate effectively about flavor. The original wheel named and described 122 separately identifiable flavor notes (in 14 classes) that can occur in beer. The system was developed from 1974 to 1979 by a joint working group consisting of the Master Brewers Association of the Americas, the American Society of Brewing Chemists, and the European Brewery Convention and stems largely from the input of the late sensory evaluation scientist Dr Morten Meilgaard On the wheel each separately identifiable flavor characteristic has its own name; similar flavors are placed together and no terms are duplicated for the same flavor characteristic. The goal is to provide a reference standard compound to be used in spiking (titrated dosing with flavor-active or aroma-active compounds) of beer samples to convey the meaning of each term. This aids in the training of sensory panelists.From the simplified figure of the wheel it can be seen that the inner portion consists of 14 classes of components. As an example, Class 1 is aromatic, fragrant, fruity, and floral. The first tier then represents the more specific flavors that appear within that class. Class 1 is broken down into alcoholic, solvent-like, estery, fruity, acetaldehyde, floral, and hoppy descriptors. A four-digit code is also applied to those descriptor terms. The class and first-tier terms contain common terminology familiar to most people and thus form a vocabulary to fulfill nonspecialist needs. A second tier, not shown in the figure, further refines the flavor notes and becomes more specific and specialized. For example, the term "estery" from the aromatic/fragrant class (Class 1) is subdivided into distinct esters such as iso-amyl acetate, ethyl acetate, and ethyl hexanoate. The other second-tier terms are also subclassified into the distinct flavor notes within the respective groups. Additionally, components are also classified into more diversified physical odor, taste, mouthfeel, warming, and after-taste/flavor sensations.Flavor wheels graphically represent the flavors found in beer and standardize the terminology used to describe beer flavor, reproduced by permission from the american society of brewing chemists, st. paul, mnAs terminology and understanding of beer flavor components grow, so, ideally, does the Beer Flavor Wheel. Recently collaborative committees are redefining the wheel to include more aged/oxidized beer flavors, the concept of mouthfeel, and newer, more style-specific flavor components. The time may have come to split up the wheel into several subwheels to better define the new terminology.See also flavor.Gary Spedding The beer aroma wheel is a useful tool to describe the complexity of beer. Whether you are a beginner or a beer connoisseur, the use of the wheel during beer tasting will facilitate the description of the sensory perceptions. Using comprehensible attributes familiar from daily life allows beer connoisseurs as well as beginners to communicate among and with each other in the same language. Use it next time you taste a beer and you'll be surprised how well this list of descriptive terms helps you to make out some characteristics. UPDATED NOVEMBER 2021: There's now a new version of the Beer Flavour Wheel! And alongside the Beer Flavour Wheels, there's now a Hop Flavour Wheel, a Malt Flavour Wheel, a Fermentation & Maturation Wheel, plus a wheel each for Hop and Malt Varieties! They're all available to purchase at www.beerdredge.com. ---When writing Craft Beer World I decided to draw up a new beer flavour wheel. The existing wheel is great, but it's pretty complicated and designed for brewers and beer geeks. I wanted something simpler and more manageable for beer drinkers. Below is my flavour wheel, which is printed in Craft Beer World and Beer and Food. The BeerDredge Flavour Wheels present a lexicon of the most common terms used to describe beer's flavour and drinking characteristics, with the aim of improving beer communication, evaluation and education, whether in the brewery, the bar, or at home. These Flavour Wheels present the foundation of beer's language. They are collected from, and developed with, industry experts and include source-based foods and plants, technical terms and relevant chemical compounds, plus where those qualities might come from. We've created a Hop Flavour Wheel, a Malt Flavour Wheel, a Fermentation & Maturation Flavour Wheel, a wheel each to show the specific aromas of different Hop and Malt Varieties, and there's the overall Beer Flavour Wheel. The beer lexicon gives words to form a language, but our individual perceptions transform those words into stories and meanings, and for that reason the wheels encourage the drinker to apply their own terms and their own qualifiers, for example, is the lemon aroma like lemon zest, lemon marmalade or lemon cordial. The wheels are available in a variety of sizes, from coasters to posters, with the wheels available as standard in a set of six. Some versions are available in American English, but British English is the standard. If you would like to enquire about different print sizes, language translations, ordering in bulk for your company, usage rights or purchasing the files for printing for your company's internal use, then please email mark@beerdredge.com. If you would like to speak about developing a bespoke Flavour Wheels for your company's products – whether beer or another drink or food – then send us an email. We are working with brewers to develop specific Flavour Wheels for their key brands. UPDATED NOVEMBER 2021: There's now a new version of the Beer Flavour Wheel! And alongside the Beer Flavour Wheels, there's now a Hop Flavour Wheel, a Malt Flavour Wheel, a Fermentation & Maturation Wheel, plus a wheel each for Hop and Malt Varieties! They're all available to purchase at www.beerdredge.com as a set of six as well as other formats.--- I like the established beer flavour wheel, which was introduced in the 1970s by brewing chemist Dr Morten Meilgaard. It works well, it's easy to read and it goes into a lot of technical detail. But looking at the wheel it includes compounds such as 2-Phenylethanol and Isoamyl acetate, which are pretty technical pieces of information that aren't exactly common knowledge (2-Phenylethanol is a rose-like aroma and Isoamyl acetate is banana). So while I like that wheel, it's not the most consumer-friendly. Doing some research I found wheels for coffee, chocolate (both from here), wine (which is aroma-specific) and whisky, which are easy to use and interesting and break down the tasting experience into a simpler format, just giving recognisable flavours (mostly, anyway; I had no idea what cineolic or camphoric were in the coffee wheel until I googled them – like spicy, woody bay leaf or tea tree, I think). When I was working on Craft Beer World, I thought I'd try and rework the beer wheel to see what I could do. Not as a replacement for the one we all know, but a wheel which is more approachable for general drinkers; one which looks at the specific ingredients and processes of beer, looks at esters and off-flavours, considers mouthfeel, aroma, flavour and the general experience of beer. Not necessarily one for brewers or the technical troubleshooters. I wanted a wheel aimed at looking for the right word to describe how beer tastes or for figuring out what a flavour is and where it might have come from. It was just an itch-scratching experiment to begin and I started throwing down words and drawing big circles with lots of lines in and around them, but gradually a useable wheel took shape. And that wheel had a nice flow of flavours to it. So I sent it to my editor, who sent it to the (incredibly patient...) designer, who put something together. The Beer Flavor Wheel (the book is written in American; or, more accurately, I wrote it in English and someone translated it) I come up with is in the book, which went to print this week and will be out in a few months. And here it is below, the first thing I'm allowed to share from Craft Beer World. I'm really pleased with how this wheel has turned out and I hope that it can be something which drinkers find useful. What do you think?





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