



HRC experimental hop evaluation form – 2013 harvest samples

Hop Identification No.: _____ Evaluator: _____

1. How do you rate the flavor and aroma imparted by this hop? Excellent, Good, Fair, Poor

2. Rate acceptability for brewing: Yes or No

3. Describe class of flavor/aroma imparted by this hop using the following groups.

You may select up to three descriptors but you should rank them in order of prominence where 1 = Most prominent aroma; 2 = second most prominent aroma; 3 = third most prominent aroma.

	fruity	citrusy	tropical	floral	herbal	spicy	woody	onion/ garlic	sweaty
Rank									

4. Please provide any positive or negative comments about this hop as presented in the lager beer matrix.