

Taste

Sweet, Salty, Sour, Bitter, Umami
Emerging: Fat, Calcium

*Taste elements are like primary colors and prime numbers—
they are basic and cannot be broken down further.
They are detected by our tongue and soft palate.*

Flavor

Mouthfeel

Body, Carbonation, Alcohol warmth,
Astringency, Slick, Spicy, Cooling,
Temperature

*Temperatures, textures and pain are detected by the
trigeminal nerve which is part of the mouth's
sense of touch.*

Aroma

Malt-derived (e.g. grain, toast, chocolate, etc.),
Hop-derived (e.g. grapefruit, pine, mint, etc.),
Yeast-derived (e.g. banana, clove, apple, peach,
apricot, etc.), and many other beer elements
can contribute aromas (e.g. Brettanomyces,
Adjuncts, Wood, etc.).

*Taste and mouthfeel are very well defined.
Any other flavors detected are likely aroma.
Humans can detect anywhere from
10,000-100,000 different compounds.*

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Flavor Triangle

Potential elements one may perceive in a beer.

Detection and preference are personal and unique to each individual, and are continually modified by experience and circumstance. As you identify what you detect, you can begin to piece together what interactions (interplay of triangle characteristics) are occurring.

Created via collaboration between Dr. Nicole Garneau, CraftBeer.com, and the Cicerone® Certification Program.



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