

HOP & BEER SENSORY LEXICON

WHY USE A LEXICON?

Both hops and beer contain hundreds of flavor-active compounds which contribute to aroma, taste, and mouthfeel. While this complexity can make sensory science feel overwhelming, it is possible to create a “dictionary” of flavors to help organize the chaos. Creating a universal language to describe hop and beer flavor allows us to be descriptive, quantitative, and replicable in our research and discussions. Most of the aromas listed here can be found in both hops and in beer, though some will be more common in one or the other. The lexicon is intended to provide an overview of potential flavors and is not an exhaustive list. Descriptions of flavor tend to vary from region to region and culture to culture. With that in mind, it should also be noted that a lexicon is never truly finished and will continue to evolve as new hop varieties and brewing methods are adopted.

AROMA



DRIED FRUIT

Date • Dried Apricot
Dried Fig • Raisin



BERRY

Black Currant • Blueberry
Grape • Raspberry • Strawberry



STONE FRUIT

Apricot • Cherry
Peach • Plum



POMME

Apple • Pear



MELON

Cantaloupe • Cucumber
Honeydew • Watermelon



TROPICAL

Banana • Coconut • Guava • Lychee
Mango • Passion Fruit • Pineapple



CITRUS

Grapefruit • Lemon
Lemongrass • Lime • Orange



FLORAL

Cherry Blossom • Geranium
Jasmine • Rose • Soapy



HERBAL

Black Tea • Dill • Green Tea
Mint • Rosemary • Thyme



VEGETAL

Cabbage • Celery
Green Pepper • Tomato Plant



GRASSY

Green Grass • Hay



EARTHY

Barnyard • Compost • Geosmin
Leather • Mushroom • Soil



WOODY

Cedar • Pine • Resinous • Sawdust
Tea Tree • Tobacco



SPICY

Anise • Black Pepper
Cinnamon • Clove • Ginger



SWEET AROMATIC

Bubblegum • Caramel • Chocolate
Creamy • Honey • Vanilla



ONION / GARLIC

Garlic • Green Onion • Onion



CANNABIS



NUTTY

Almond • Peanut • Walnut



BREADY

Biscuit • Dough
Graham Cracker • Oatmeal • Rye



ROASTED

Coffee • Dark Malt



OFF-NOTES

Burnt Rubber • Cardboard • Catty
Cheesy • Diesel • Musty
Plastic/Waxy • Smoky
Sulfur • Sweaty

*Acetaldehyde • Butyric Acid
Diacetyl • DMS • Lactic Acid
Light Strike • Metallic

*Off notes occurring in beer

TASTE

BITTER **SALT** **SOUR** **SWEET** **UMAMI**

MOUTHFEEL

ALCOHOL

Warming • Boozy

ASTRINGENCY

Drying • Grippy

BODY

Thickness • Fullness

CARBONATION

Bubble Size • Density