

## Malts

Bready / Malty	Dough (Yeasty, play-dough) Cracker (Wheat things, saltine, cheese crackers) Bread (Toast, breadcrumbs, bread crust, biscuit, pretzel, flour, rye, sourdough) Sweet bread (Sugar cookie, Graham crackers) Breakfast cereals (Grape-nuts, cheerios, corn flakes, bran flakes, shredded wheat, oatmeal) Pasta
Grainy	Oats Raw barley cooked rice
Spicy	Cinnamon Black pepper
Nutty	Almond Walnut Pecan Peanut Sunflower seed
Woody	
Vegetal	Cucumber, sprouts, green bean, alfalfa, asparagus, celery, corn, DMS
Grassy	Hay, dry grass, hemp, dry weeds, burlap, green plants, green tea, black tea
Smokey	Smoked (light to ash/burnt); tobacco; wood smoke; peat
Floral	Clover, dandelion, wildflower, honeysuckle
Fruity	Melon, apple, watermelon, lemon
Dairy	Butter, milk
Sweet aromatic / candy	Honey, light caramel, dark caramel, toffee, chocolate (white, milk, dark), cake, brown sugar, vanilla, dried fruit, roasted marshmallow, molasses, black licorice, burnt sugar, raisins, prunes
Roasty	Coffee, cocoa, roasted almonds, roasted barley

Source: <https://www.draughtlab.com/flavormaps>; Liscomb et al (2015) *Specialty Malt Contributions to Wort and Beer*. MBAA TQ, 52 (4) 181-190; Weyermann Malt Aroma Wheel (r). When off flavour, moved to reverse.

## Hops

Floral	Elderflower, Chamomile blossom, lily of the valley, jasmine, apple blossom, rose, geranium, carnation, lilac, lavender
Citrus	Grapefruit, orange, lime, lemon, bergamot, lemon grass, ginger, tangerine
Sweet fruits	Banana, watermelon, honeydew melon, peach, paricot, passion fruit, lychee, dried fruit, plum, pineapple, cherry, kiwi, mango, guava
Green fruits	pear, quince, apple, gooseberry, white wine grapes
Red berries	Cassis (black currant), red currant, blueberries, raspberries, blackberries, strawberries, wild strawberries, cranberries
Cream caramel	Butter, chocolate, yoghurt, honey, cream, caramel, toffee, coffee, vanilla, tonka
Woody aromatic	Tobacco, cognac, barrique, leather, woodruff, incense, myrrh, resin, earthy, cedar, pine
Menthol	Mint, lemon balm, camphor, menthol, wine yeast
Herbal	Lovage, thuja, basil, parsley, tarragon, dill, fennel, thyme, rosemary, marjoram, green tea, black tea, mate tea, sage
Spicy	Pepper, chili, curry, juniper, aniseed, nutmeg, liquorice, clove ginger bread, fennel seeds
Grassy-hay	Green-grassy, fresh cut grass, hay, tomato leaves, green peppers, nettle
Vegetal	Celery stock, celery root, leek, onion, artichoke, garlic, wild garlic

Source: Drexler et al. (2017) *The Language of Hops: How to Assess Hop Flavor in Hops and Beer*. MBAA TQ. 54 (1). 34-37.

## Other ingredients

Sugars	Glucose, fructose, sucrose, maltose, ...; candi; with molasses, lactose, ...
Drinks	Whisk(e)y, rum, gin, wine, ...
Wood	French, American, Eastern EU; medium or high toast level
Herbs and spices	Bog-myrtle, wormwood, yarrow, lavender, coriander, cumin, ...
Flowers	Chamomile, viola, ...
Dried fruits	Sweet orange, bitter orange, ...
Fruits	Prunes, grapes, grapefruit, ...

## Off-flavour odours

2-phenylethanol (rose like)  
Acetaldehyde (green apple)  
Acetic (sour)  
Acetone  
Acidic  
Alcoholic  
Alkaline (bitter)  
Almond (oxidation, malt, playdough)  
Alpha acids (bitters)  
Autolyzed (sulfury, marmite)  
Baby diaper (indole)  
Bakelite (electrical fire)  
Banana (isoamyl acetate)  
Barnyard (caprylic, horsey, indole, isovaleric)  
Beany (bean soup)  
Brettanomyces  
Bromophenol (phenol, electrical fire)  
**Burnt**  
Butyric acid (fatty acid, sulfury, baby sick)  
Can liner (lacquer like)  
Caprylic (fatty acids, sulfury, goaty, soapy, sweaty)  
Carbolic (phenol)  
Cardboard (papery)  
Catty (hops, oxidation)  
Celery  
Cheesy (dry, stale cheese, hydrolytic rancidity)  
Chlorophenol (band-aid, antiseptic, hospital, TCP)

Cidery (green apple)  
Cooked onion  
Cooked potato  
Cooked tomato  
Cooked vegetable  
Corn grits  
**DMS:** dimethyl sulfide (sulfur; cooked  
broccoli/corn/vegetable)  
**Earthy** (sulfury, basement, cellar, compost, fungus-like)  
Esters (bubblegum, butter, candy, cream, citrusy, floral,  
herbal, honey, plant-like, soft fruit, spicy, tree fruit,  
tropical fruit, vinous)  
Ethanol  
Fat, oil, hydrocarbon  
Fatty acid  
Fusel alcohols (alcoholic, harsh, solventy)  
Garlic  
**Grassy** (alfalfa, crushed green leaves, fresh grass)  
Horsey (barnyard, goaty, horse blanket)  
Indole (enteric, fecal, pig-like, coliform)  
Isovaleric acid (blue cheese, cheese, rancidity)  
Lactic (sour; citric, lactic, sour milk, yoghurt)  
Leathery (oxidation; hay like)  
Lightstruck (catty, farty, mercaptan, skunky, sulfury)  
Mercaptan (catty, drains, farty, fecal, skunky)  
Metallic (aluminum foil, bitter, blood-like, coin-like,  
coppery, iron, rusty)

Musty  
Nail polish remover (solventy)  
**Oxidation** (dull, stale, ball-point pen, honey, inky,  
metallic, musty, nutty, rancid)  
Papery (oxidation, wet cardboard, dull, shoe box)  
**Phenolic** (bitter, fruit skins, grape seeds, tannic, tea-like,  
woody, medicinal, burnt)  
Plastic (burning plastic, can-liner, plastic)  
**Rubbery**  
Sherry like (oxidation)  
Shrimp like  
Smoky (phenol)  
Soapy  
**Solventy** (chemical solvents)  
Sour (acidic, cidery, citrusy (lemon, grapefruit), tartaric,  
lactic)  
Spicy (allspice, cinnamon, clove, eugenol, medicinal,  
peppery)  
Sulfur (autolyzed, brothy, cooked)  
**Sulfidic** (hydrogen sulfide, rotten eggs)  
**Sulfitic** (sulfur dioxide, biting, burning matches, burnt  
rubber)  
**Diacetyl** (vicinal diaketones, VDK, butter, buttered  
popcorn, butterscotch)  
Worty

See for source and remedies for off flavours: Carolina Brewmasters - The Complete Beer Fault Guide v1.4 at [https://www.carolinabrewmasters.com/PDF/Complete\\_Beer\\_Fault\\_Guide.pdf](https://www.carolinabrewmasters.com/PDF/Complete_Beer_Fault_Guide.pdf)  
Bold items are from BKG (most common) off flavours in grading, see [https://www.bierkeurmeestersgilde.nl/p-httpd/multimedia/upload\\_ajax66HBVn.pdf](https://www.bierkeurmeestersgilde.nl/p-httpd/multimedia/upload_ajax66HBVn.pdf)  
DraughtLab Malt profile at <https://www.draughtlab.com/flavormaps>  
Liscomb et al (2015) *Specialty Malt Contributions to Wort and Beer*. MBAA TQ, 52 (4) 181-190.

NB: Descriptor words written as supplier(s) uses, e.g. Weyermann or Barth-Haas. Double entries have been fused. Any flavour that is considered too intense for a particular style may be considered an off-flavour; some off-flavours are not off- in certain styles. Yeast-derived flavours have been omitted as huge overlap present, see Bright Brewers yeast flavour wheels, 2018.

Made by Bart Ferguson, 2019

