



Beer scoring sheet

HIGH FERMENTATION KEG PERFORMANCE

Candidate

Hoegaarden Rosée

1.	Degreasing the glass: rotary movement on the brush Degreasing the glass: up and down movement on the brush <i>[Both can be combined]</i> Bottom of the glass	/2 /2 /1
2.	Rinse the glass (minimum 2 times): completely submerged Aperture up	/1 /1
3.	Check cleanness by looking through the glass, opening down.	/1
4.	Put the glass upright on the drainer, logo towards client	/1
5.	Cool the glass (in running water)	/1
6.	Pouring according to the rules of art: <ul style="list-style-type: none"> - Drip dry the glass - First gush of foam not in the glass - Beer spout not in head, in beer or touching the glass - Pour in one time 	/1 /1 /1 /1
7.	Filled glass not under dripping beer spout	/1
8.	Foamcut: <ul style="list-style-type: none"> - Shake off the water of the foam cutter - In one time, gentle - No large bubbles anymore - Foam head - Holding foam cutter in a 45° angle - Foam cutter back in stainless steel cup 	/1 /1 /1 /2 /2 /1
9.	Rinse the glass and pat dry the base of the glass	/2
10.	Show glass, logo towards client	/1
11.	On your health	/1
12.	Always hold the glass at the bottom during the whole performance	/3

TOTAL

/30