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| |  |  |  | | --- | --- | --- | |  | **BEER MARQUE**  **Beer Inspection Form V11** |  | |  |
|  |  |
| Pub Name: Postcode: Date  Assessor: Time:   1. Sample a variety of beers as per form. Choose the **slowest selling beers** where appropriate 2. Take **1 pint glasses as they would be used to serve a customer**. This is especially important when testing for nucleated glasses 3. Any beer presented to you counts towards the audit   **Temp spec - STANDARD 5-8°C = 5 <5°C = 3 8.1-9°C = 2 >9°C = 0**  **Temp spec - EXTRA COLD 0-5°C = 5 5.1-6°C = 3 7.1-8°C = 2 >8°C = 0**  **Temp spec – CASK ALE 10-14°C = 5 14.1-15°C = 3 <10°C = 2 >15°C = 0** | |

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| **1. CASK ALE - BREWER/NAME** Temp…………..…….°C  Temperature / 5 Appearance / 5  Aroma / 5 Taste / 5  **Beer Quality Section: / 20 (pass mark 16/20)**  Clean Glass / 4 Head retention after 2 minutes / 4 Excessive overspill / 2  Appropriate head size / 2 Hand not touching rim / 2 Logo facing customer / 2  Correct branded glass (or unbranded glass) / 4  **Serve Quality Section: / 20 (pass mark 16/20)** |
| **CASK ALE RESULT - BOTH SECTIONS MUST PASS FOR OVERALL PASS → PASS / FAIL (circle)**  **COMMENTS:** |
| **2. STANDARD LAGER - BREWER/NAME** Temp…………..…….°C   Standard (S) or Extra Cold (XC) ? ……………..  Temperature / 5 Appearance / 5  Aroma / 5 Taste / 5  **Beer Quality Section: / 20 (pass mark 16/20)**  Clean Glass / 4 Head retention after 2 minutes / 4 Excessive overspill / 2  Appropriate head size / 2 Hand not touching rim / 2 Logo facing customer / 2  Correct branded glass (or unbranded glass) / 4  **Serve Quality Section: / 20 (pass mark 16/20)** |
| **STANDARD LAGER RESULT - BOTH SECTIONS MUST PASS FOR OVERALL PASS → PASS / FAIL (circle)**  **COMMENTS:** |
| **Following text not for inclusion on final form**  **Temperature, appearance, aroma & taste: (5,3,2,0)**  **Clean glass: (4, 2 or 0) -** As well as visual checks -Extensive bubble cling = 0, some clusters = 2, very few sporadic bubbles or spotless = 4 **Head retention:** **(4, 2 or 0)** A full strong head should be present after approximately 2 minutes. **Excessive overspill: (2 or 0)** Unless it is part of the style of pour there should be no overspill **Appropriate head size: (2, 1 or 0)** will differ depending on glass types, region and product. Down to the assessor. **Hand not touching rim: (2, 1 or 0)** 0 marks if the hand touches the rim of the glass. 1 if it comes close.  **Logo facing customer: (2 or 0)** if used,the logos should be shown facing the customer for the perfect presentation **Correct branded glass: (4 or 0)** only a non-branded glass or the glass matching the product should be used |

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| **3. PREMIUM LAGER - BREWER/NAME** Temp…………..…….°C   Standard (S) or Extra Cold (XC) ? ……………..  Temperature / 5 Appearance / 5  Aroma / 5 Taste / 5  **Beer Quality Section: / 20 (pass mark 16/20)**  Clean Glass / 4 Head retention after 2 minutes / 4 Excessive overspill / 2  Appropriate head size / 2 Hand not touching rim / 2 Logo facing customer / 2  Correct branded glass (or unbranded glass) / 4  **Serve Quality Section: / 20 (pass mark 16/20)** |
| **PREMIUM LAGER RESULT - BOTH SECTIONS MUST PASS FOR OVERALL PASS → PASS / FAIL (circle)**  **COMMENTS:** |
| **4. CRAFT / KEG ALE - BREWER/NAME** Temp…………..…….°C   Standard (S) or Extra Cold (XC) ? ……………..  Temperature / 5 Appearance / 5  Aroma / 5 Taste / 5  **Beer Quality Section: / 20 (pass mark 16/20)**  Clean Glass / 4 Head retention after 2 minutes / 4 Excessive overspill / 2  Appropriate head size / 2 Hand not touching rim / 2 Logo facing customer / 2  Correct branded glass (or unbranded glass) / 4  **Serve Quality Section: / 20 (pass mark 16/20)** |
| **CRAFT / KEG ALE RESULT - BOTH SECTIONS MUST PASS FOR OVERALL PASS → PASS / FAIL (circle)**  **COMMENTS:** |
| **5. STOUT - BREWER/NAME** Temp…………..…….°C   Standard (S) or Extra Cold (XC) ? ……………..  Temperature / 5 Appearance / 5  Aroma / 5 Taste / 5  **Beer Quality Section: / 20 (pass mark 16/20)**  Clean Glass / 4 Head retention after 2 minutes / 4 Excessive overspill / 2  Appropriate head size / 2 Hand not touching rim / 2 Logo facing customer / 2  2-part pour (if reqd.) / 2 Correct branded glass (or unbranded glass) / 2  **Serve Quality Section: / 20 (pass mark 16/20)** |
| **STOUT RESULT - BOTH SECTIONS MUST PASS FOR OVERALL PASS → PASS / FAIL (circle)**  **COMMENTS:** |
| **General Comments/Reasons for failure:**    Overall Rating 0 - 5 (see scoring chart): \_\_\_\_\_\_\_ |

**Beer Marque** will only be issuing one overall star rating incorporating cellar standards, beer quality and beer serve.   
  
A Beer Marque audit **contains SOTCD audit plus up to 5 beer samples**. A minimum of 4 beers will have to be tested to be eligible.   
  
**Each beer** is marked under two main criteria - **quality** (temp, appearance, aroma, taste) and **serve** (glass cleanliness, glass type, head retention etc).   
  
**To score 3 stars or above:**

* Every beer must score 16 / 20 or above on both quality & serve
* SOTCD audit must score 36 points or above (3 stars)
* Reach the overall 3 star threshold set at 80% as per the table below

|  |  |  |  |
| --- | --- | --- | --- |
| **Summary** | **Max score is 2 stars if any of these scores not attained** | **Points Available** | **Points Scored** |
| Beer 1 - Quality | 16 | 20 |  |
| Beer 1 - Serve | 16 | 20 |  |
|  |  |  |  |
| Beer 2 - Quality | 16 | 20 |  |
| Beer 2 - Serve | 16 | 20 |  |
|  |  |  |  |
| Beer 3 - Quality | 16 | 20 |  |
| Beer 3 - Serve | 16 | 20 |  |
|  |  |  |  |
| Beer 4 - Quality | 16 | 20 |  |
| Beer 4 - Serve | 16 | 20 |  |
|  |  |  |  |
| Beer 5 - Quality | 16 | 20 |  |
| Beer 5 - Serve | 16 | 20 |  |
|  |  |  |  |
| SOTCD Points | 36 | 55 |  |
|  |  |  |  |
| **Total Points if 4 beers** |  | **215** |  |
| **Total Points if 5 beers** |  | **255** |  |

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| --- | --- | --- | --- | --- |
|  | 4 beers tested | % | 5 beers tested | Rating |
| 0 stars | <129 | <60% | <153 | Fail |
| 1 star | 129 | 60%+ | 153 | Fail |
| 2 stars | 150 | 70%+ | 179 | Fail |
| 3 stars | 172 | 80%+ | 204 | Pass |
| 4 stars | 193 | 90%+ | 230 | Good |
| 5 stars | 204 | 95%+ | 242 | Excellent |