



# Beer scoring sheet

## LOW FERMENTATION KEG PERFORMANCE

Candidate

### Jupiler

1.	Degrease the glass: rotary movement on the brush	/2
	Degrease the glass: up and down movement on the brush	/2
	<i>[Both can be combined)</i> Bottom (and stem) of the glass	/1
2.	Rinse the glass (minimum 2 times): completely submerged	/1
	Aperture up	/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:	
	- Drip dry the glass	/1
	- First gush of foam not in the glass	/1
	- Beer spout not in head, in beer or touching the glass	/1
	- Pour in one time	/1
7.	Filled glass not under dripping beer tap	/1
8.	Foamcut:	
	- Shake off the water of the foam cutter	/1
	- In one time, gentle	/1
	- No large bubbles anymore	/1
	- Foam head	/2
	- Holding foam cutter in a 45° angle	/2
- Foam cutter back in stainless steel cup	/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**