



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge David Villaire
C0540
Judge villaire@hotmail.com
Judge

Category # 14 Subcategory (a-f) B Entry # 0556

Subcategory (spell out) American IPA
Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments OK

Aroma (as appropriate for style) 10/12

Comment on malt, hops, esters, and other aromatics.
strong hop aroma over a
lightly sweet malt base
some fruitiness
no other aromas

Appearance (as appropriate for style) 3/3

Comment on color, clarity, and head (retention, color, and texture)
dark gold / clear off-white head
good retention

Flavor (as appropriate for style) 16/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
strong assertive hop flavor
+ bitterness over a neutral
sweet malt base
light fruitiness
somewhat dry bitter finish

Mouthfeel (as appropriate for style) 5/5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body smooth
good carbonation
non astringent dry finish

Overall Impression 8/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

nicely made American IPA

Total 42/50

Judge Qualifications/BJCP Rank :

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Professional Brewer
 Novice (non-BJCP) Experienced (but not in BJCP)

Descriptor Definitions (Mark all that apply):

- Acetaldehyde - Green apple-like aroma and flavor.
 Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as "hot."
 Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor.
 Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 Grassy - Aroma/flavor of fresh-cut grass or green leaves.
 Light-Struck - Similar to the aroma of a skunk.
 Metallic - Tinny, coin, copper, iron, or blood-like flavor.
 Musty - Stale, musty, or moldy aromas/flavors.
 Oxidized - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur - The aroma of rotten eggs or burning matches.
 Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty - A bread, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application:
<http://www.bjcp.org/cep/vocab/>

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
	Excellent (38 - 44):	Exemplifies style well, requires minor fine-tuning
	Very Good (30 - 37):	Generally within style parameters, some minor flaws
	Good (21 - 29):	Misses the mark on style and/or minor flaws
	Fair (14 - 20):	Off flavors, aromas or major style deficiencies
Problematic (0 - 13):	Major off flavors and aromas dominate	

		Stylistic Accuracy				
Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit				
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		Intangibles				
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless