BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

The American Homebrewers Association

http://www.beertown.org

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Category # 9 **Subcategory (a-f)** A **Entry #** 582

Subcategory (spell out) Scottish 60/-

Special Ingredients:

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

Comments

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

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

Aroma (as appropriate for style) 7 /12
Comment on malt, hops, esters, and other aromatics
Light malt aroma with caramel notes. A hint of wortiness is not welcome. Low hop aroma. Kettle caramelization type malt in the background. V. low esters.

Appearance (as appropriate for style) 3 /3
Comment on color, clarity, and head (retention, color, and texture)
Deep copper with tan head. Excellent clarity. Good retention.

Flavor (as appropriate for style) 16 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Low malt flavor is appropriate. Low bitterness. Some caramel in the background. Dry finish. Med-low hop flavor. Low esters. Dry earthiness.

Mouthfeel (as appropriate for style) 5 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Med-low body. Medium carbonation.

Overall Impression 9 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A very enjoyable 60/- ! Appropriate malt (caramel + kettle carm.) with a dry finish. Great session beer.

Total 40 /50

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 ☒ ☐ ☐ ☐ ☐ Not to Style

Technical Merit
Flawless ☐ ☒ ☐ ☐ ☐ ☐ Significant Flaws

Intangibles
Wonderful ☒ ☐ ☐ ☐ ☐ Lifeless

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Please send any comments to Comp_Director@BJCP.org