



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

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Category # 10 Subcategory (a-f) A Entry # 0565

Subcategory (spell out) PALE
 Special Ingredients: _____

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

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.

Comments _____

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics
MUSTY, EARTHY AROMA, TYPICAL HOP AROMA
TOO LOW, SOME CARAMELTY MALT
AROMA, BUT ALSO SOME BISCUIT
MALT AROMA - LACKING TYPICAL HOP
CHARACTER IN NOSE

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)
DEEP GOLD COLOR, GOOD HEAD & RETENTION,
CLEAR

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
A BIT TOO MUCH CARAMELTY MALT
FOR THE STYLE - NICE MALT & HOP
BALANCE - MORE LIKE AN AMBER,
LACKING SOME HOP FLAVOR FOR
A PALE

Mouthfeel (as appropriate for style) 5 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MED BODY, MOD. CARBONATION, SMOOTH

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
PERHAPS A BETTER AM. AMBER, TOO
MUCH CARAMEL MALT AND NOT ENOUGH
HOP FLAVOR & AROMA FOR A PALE
-MAYBE A CALIF. COMMON WITH
THIS HOP.
-NICE DRINKING BEER

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	

		Total <u>31</u> /50	
Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>
		Not to Style	<input type="checkbox"/>
		Significant Flaws	<input type="checkbox"/>
		Lifeless	<input type="checkbox"/>