



BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Ju Ron Smith
 Ju C0628
 Ju RonSmith@marketwisesolutions.co
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Category # 1 Subcategory (a-f) D Entry # 0581

Subcategory (spell out) HALES
 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)

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

SPICY HOP AROMA A LITTLE TOO HIGH,
SOME MALT SWEETNESS, BUT SHOULD BE
HIGHER

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 bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

STRAW COLOR, CLEAR, GOOD HEAD &
RETENTION

Flavor (as appropriate for style) 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

MALTY, GRAINY, SWEET, HOPS
BALANCE, BUT COULD USE A LITTLE
MORE FOR THIS AMT. OF SWEETNESS

Mouthfeel (as appropriate for style) 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MED. BODY, MOD. CARB., SMOOTH

Overall Impression 7 /10

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

A LITTLE MORE HOPS FOR BITTERNESS
TO BALANCE THIS LEVEL OF MALTY
SWEETNESS WOULD IMPROVE IT, BUT
A VERY NICE 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>37</u> /50	
Classic Example <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/>
Flawless <input checked="" type="checkbox"/>	Technical Merit <input 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"/>