



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Ray Snyder
 B0476
 raysnyder@fuse.net

Category # 14 Subcategory (a-f) C Entry # 0541

Subcategory (spell out) DIPA
 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) 8 /12
 Comment on malt, hops, esters, and other aromatics
Prominent Hop Aroma - Resiny and Piney

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.

Appearance (as appropriate for style) 3 /13
 Comment on color, clarity, and head (retention, color, and texture)
golden w copper tinge, small tight bubbles in the head good retention

Flavor (as appropriate for style) 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Big but balanced bitterness and malt intense hop flavor and clean attenuation, my dear the low end of the range for alcohol strength (or else it's masked by the flavor)

Mouthfeel (as appropriate for style) 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body good carbonation, slight astringency but that's probably from the hops

Overall Impression 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A really good effort, a well crafted intense beer with a huge hop flavor. Make more!

Total 39 /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	

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