



BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Jud Nancy Hartman
Jud C0670
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Jud

Category # 23 Subcategory (a-f) A Entry # 558

Subcategory (spell out) Sweet Stout
Special Ingredients: Vanilla &bourbon

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

Bourbon - alcohol
roasted grains
little hop aroma

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, coinny, 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)

very dark brown - opaque 40+ SRM
brown head with moderate retention

Flavor (as appropriate for style) 14/120
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

smooth bourbon notes
roasty grain not bitter
sweet finish
balanced toward malt

Mouthfeel (as appropriate for style) 5/15
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium full body creamy
low carbonization
alcohol warmth

Overall Impression 7/10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Bourbon adds smoothness to
this well balanced

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>36/50</u>	
Classic Example <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Flawless <input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless