



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

957248  
(32B)

Judge Name (print) ANDREW ROGERS  
 Judge BJCP ID E1954  
 Judge Email BJCP E1954 @ GMAIL.COM  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) PORTER

Special Ingredients: Chilli, mesquite smoked malt

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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 stale, 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 9 /12

Comment on malt, hops, esters, and other aromatics

Med-high smoked malt almost resembling peated malt, fruity/floral aromas from the chilli. Some light roastiness and sweet caramel malts

Appearance (as appropriate for style) \_\_\_\_\_ 2 /3

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

Black, low-head retention, opaque

Flavor (as appropriate for style) \_\_\_\_\_ 17 /20

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

Evident smoke character & chilli contribution but not overpowering. Roasted malts & hints of caramel malts. Melanoidin malt character provides a rich malt character. Fruity esters derived from yeast.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 /5

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

med body, low head carbonation, slight sweetness & a slight but subtle chilli heat.

Overall Impression \_\_\_\_\_ 8 /10

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

Very well balanced & well made beer. Smoke & chilli works well & base beer really compliments.

Well done! :)

Total \_\_\_\_\_ 40 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

39 39 BJCP



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) TROY PARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 957248  
3213

Subcategory (spell out) Porter  
 Special Ingredients: chilli, mesquite smoked malt

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

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 Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.  
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 Grassy – Aroma/flavor of fresh-cut grass or green leaves.  
 Light-Struck – Similar to the aroma of a skunk.  
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 Musty – Stale, musty, or moldy aromas/flavors.  
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 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) \_\_\_\_\_ 9 /12

Comment on malt, hops, esters, and other aromatics

Pea-like smoke minimal moderate malt and roast Earthiness is prominent

Appearance (as appropriate for style) \_\_\_\_\_ 2 /3

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

Black, opaque. No head.

Flavor (as appropriate for style) \_\_\_\_\_ 15 /20

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

Moderately high malt, complex chilli bite. Low bitterness.

Hop character not detected.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 /5

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

Medium-low body. Very warm chilli low carbonation

Overall Impression \_\_\_\_\_ 8 /10

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

Very enticing beer. Base porter is very good. Chilli heat is moderate (above most tastes) but personally I love it.

Great beer.

Total \_\_\_\_\_ 38 /50

SCORING GUIDE

- Outstanding** (45 - 50): World-class example of style.  
**Excellent** (38 - 44): Exemplifies style well, requires minor fine-tuning.  
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**Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- |                 |                          |                                     |                          |                          |                          |                   |
|-----------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style      |
| Flawless        | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful       | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless          |



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge:  Dean Tummers - IBU  
 Judge: Dean.Tummers@visy.com.au  
 Judge: BJCP E1951

Category # 33 Subcategory (a-f) A Entry # 816851 (33A)

Subcategory (spell out) RIS  
Special Ingredients: MED CHAR AM. OAK, SPICED RUM & VANILLA PODS

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

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- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

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- DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- 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) 8 /12  
Comment on malt, hops, esters, and other aromatics

SWEET VANILLA AROMA WITH POSSIBLE VANILLIN FROM THE OAK. SOME SPICE. NO RUM AROMA. SWEET GRAIN, NO HOP AROMA, OR COULD BE MASKED BY THE REST.

Appearance (as appropriate for style) 2 /3  
Comment on color, clarity, and head (retention, color, and texture)

JET BLACK. OPAQUE. VERY THIN TAN HEAD THAT DISSIPATES QUICKLY.

Flavor (as appropriate for style) 16 /20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

DARK FRUIT, PLUMS, RASINS. DEFINITE ALCOHOL WARMTH. NO REAL SPICED RUM FLAVOUR BUT LOW IN ROASTED OR TOASTED GRAINS. HOPS IMPERCEPTIBLE

Mouthfeel (as appropriate for style) 4 /5  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

FULL MOUTHFEEL. PLENTY OF ALCOHOL WARMTH. AFTERTASTE LINGERS SWEET + SWEET-LIKE

Overall Impression 8 /10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A RICH & COMPLEX RIS THAT WOULD DO WELL IN ITS OWN CATEGORY (20C). VANILLA, SPICED RUM & OAK ARE SUBDVED IN THE FLAVOUR BUT A CRACKING BEER NONE-THELESS

Total 38 /50

SCORING GUIDE

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- Classic Example
- Flawless
- Wonderful
- Stylistic Accuracy
- Technical Merit
- Intangibles
- Not to Style
- Significant Flaws
- Lifeless

39 45.5





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrew

on.org

Judge Name (print) ANDAN ROZERS

Judge BJCP ID E1954

Judge Email BJCP E1954@GMAIL.COM

Use Avery label # 5160

### BJCP Rank or Status:

- Apprentice
- Recognized
- Certified
- National
- Master
- Grand Master
- Honorary Master
- Honorary GM
- Mead Judge
- Provisional Judge
- Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer
- Beer Sommelier
- Non-BJCP
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- Master Cicerone
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- Other

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- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

715294  
(34C)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ /12

Comment on malt, hops, esters, and other aromatics

Coffee + vanilla aroma. Malty sweet grains. Caramel hints.

Appearance (as appropriate for style) \_\_\_\_\_ /13

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

Dark brown with ruby highlights. Light tan head + good clarity.

Flavor (as appropriate for style) \_\_\_\_\_ /20

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

Dark chocolate + coffee flavours. Sweet caramel sweetness. Rich roasty bitterness but is overly astringent + lingers into the aftertaste.

Mouthfeel (as appropriate for style) \_\_\_\_\_ /15

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

low-med body, med carbonation, slight warmth, astringent

Overall Impression \_\_\_\_\_ /10

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

The base beer was unbalanced so it was hard to compare it to a style but the bitterness was far too overwhelming to be a balanced beer. The final gravity might have been a bit low which could contribute to the bitter astringency.

Total 29 /50

SCORING GUIDE

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Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<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"/>	Lifeless

29



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) TROY DARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label #8160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 715294  
34c

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: Cocoa & Vanilla Essence

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

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- Provisional Judge
- Recognized
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) \_\_\_\_\_ 8/12  
 Comment on malt, hops, esters, and other aromatics

Coffee & vanilla, aroma, moderate malt background.

Appearance (as appropriate for style) \_\_\_\_\_ 2/13  
 Comment on color, clarity, and head (retention, color, and texture)

Very dark brown. Some haze. Tan head fades straight away!

Flavor (as appropriate for style) \_\_\_\_\_ 11/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Malt is moderate. Very high bitterness. Finish is dry. Hop flavor is low. Some vanilla is present.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Low body. Alcohol warmth is evident. Quite astringent. Low carbonation

Overall Impression \_\_\_\_\_ 6/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A VERY bitter beer with some cocoa added. No mention of style.

Total 29/50

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	Flawless		<input checked="" type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>			<input checked="" type="checkbox"/>	Lifeless
				<input type="checkbox"/>			<input type="checkbox"/>	



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.com/competition.org

Judge Name (print) AYMAN ROZERS

Judge BJCP ID E1954

Judge Email BJCP.E1954@GMAIL.COM

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 291872  
(34C)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Coriander evident & salt is noticeable. Some mild fruity esters but a clean fermentation

Appearance (as appropriate for style) 2 /3

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

Asparagus green, good head retention, slightly hazy

Flavor (as appropriate for style) 13 /20

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

light sour lemon tartness with a rich malty character enhanced from the salt. The lemon & coriander clash slightly in the flavors. Malty sweet grainy pleasant. Bitterness is low but detectable

Mouthfeel (as appropriate for style) 4 /5

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

low-med body, med-high carbonation, tart & slightly sour

Overall Impression 7 /10

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

Cleanly fermented and reasonably well balanced. The spiciness only provided an unappealing colour to the beer.

Total 33 /50

SCORING GUIDE

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

34



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) TROY PARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 291872343

Subcategory (spell out) Gose

Special Ingredients: Squid Ink, Scurvy

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

### 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 stale, 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.

**Aroma** (as appropriate for style) \_\_\_\_\_ 9 /12  
 Comment on malt, hops, esters, and other aromatics

Salty aroma sourness is evident, moderate coriander and lemon

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)

No head, very clear  
Somewhat green - straw with black

**Flavor** (as appropriate for style) \_\_\_\_\_ 14 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Moderate salty malt. Finish is balanced sweet-avg. Salt lingers into the finish. Low bitterness

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Med body low carb. Some creaminess from salt/body.

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

A pretty good gose, Excellent idea - Well presented!  
Up the carbonation to really pop it

Total \_\_\_\_\_ 35 /50

SCORING GUIDE

- Outstanding** (45 - 50): World-class example of style.  
**Excellent** (38 - 44): Exemplifies style well, requires minor fine-tuning.  
**Very Good** (30 - 35): 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. Unpleasant.  
**Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- |                 |                          |                                     |                          |                          |                          |                   |
|-----------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style      |
| Flawless        | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful       | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless          |



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge N:  Dean Tummers - IBU  
 Judge B: Dean.Tummers@visy.com.au  
 Judge E: BJCP E1951

Category # 30 Subcategory (a-f) A Entry # 559879 (30A)

Subcategory (spell out) AMERICAN STOUT

Special Ingredients: NUTMEG, CINNAMON, VANILLA

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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 stale, 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.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics  
NUTMEG DOMINATES, FOLLOWED BY VANILLA. SOME AMERICAN HOPS. VERY LITTLE GRAIN AROMA.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)  
JET BLACK + OPAQUE WITH A TAN. LASTING HEAD. TICKS ALL THE BOXES.

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
PREDOMINANT ROAST GRAINS BUT WITH NO ASTRINGENCY. NUTMEG + VANILLA ARE PRESENT, NUTMEG BEING HIGHER. HOP BITTERNESS MEDIUM. HOP FLAVOUR LOW.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM MOUTHFEEL + CARBONATION. AFTERTASTE IS LOW ROASTED.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
THE CLAIN BILL APPEALS "SPOT ON" FOR AN AMERICAN STOUT. HOPS COULD BE INCREASED + MAYBE LOWER THE NUTMEG SLIGHTLY TO ALLOW THE MORE DELICATE ADDITIONS TO SHOW THROUGH.

Total 34 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Stylistic Accuracy		Technical Merit	
Classic Example <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Flawless <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Intangibles	Lifeless <input type="checkbox"/>

34.5



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrewna@hotmail.com  
*Use Avery label # 5160*

Category # 30 Subcategory (a-f) A Entry # 559879  
30A

Subcategory (spell out) AMERICAN STOUT

Special Ingredients: NUTMEG, CINNAMON, NUTMEG, VANILLA BEAN, FRENCH BRANDY

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other NOVICE

### 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 stale, 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) \_\_\_\_\_ 8 /12

Comment on malt, hops, esters, and other aromatics  
Vanilla + Nutmeg + Cinnamon front of nose  
Nutmeg stronger than malt

Appearance (as appropriate for style) \_\_\_\_\_ 3 /13

Comment on color, clarity, and head (retention, color, and texture)  
Dark Dark  
Nice Head, creamy look

Flavor (as appropriate for style) \_\_\_\_\_ 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Warmth/Alcohol = Brandy only just mid pallet  
Again Nutmeg driven, slight vanilla  
Hop bitterness is nice

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Quite mildly bodied for rich smell + taste  
Dry finish

Overall Impression \_\_\_\_\_ 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Nice but the nutmeg overrides too much  
Couldn't get passed it, would like to taste more Brandy + vanilla

Total \_\_\_\_\_ 35 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50):	World-class example of style.
<b>Excellent</b>	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37):	Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29):	Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW ROGERS

Judge BJCP ID E1954

Judge Email BSCPE1954@GMAIL.COM

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 277593  
(30A)

Subcategory (spell out) \_\_\_\_\_  
Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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 stale, 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.

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Med-high coffee aroma that is more like cold steeped than roasted. Fruity yeast derived esters. Clean malt character. Coffee dominates aroma.

Appearance (as appropriate for style) 3 /3

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

Bronze/dark gold colour, good off white head + good retention. Good clarity.

Flavor (as appropriate for style) 12 /20

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

Med bitterness mostly attributed from the coffee. Earthy hop character, slight phenolic character possibly attributed from coffee. Sweet malty character. Slight tart character.

Mouthfeel (as appropriate for style) 3 /5

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

med body, med-low carbonation, slight creaminess but slightly lingering bitterness.

Overall Impression 6 /10

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

Coffee is overly dominant to be balanced + contributes unusual characteristics that do not aid in the drinkability. Well fermented base beer + if coffee additions were lowered it might balance a lot better.

Total 31 /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.
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- Fair** (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

32.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) TROY PARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 277593  
30A

Subcategory (spell out) Best Bitter  
 Special Ingredients: coffee

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

- BJCP Rank or Status:**
- Apprentice
  - National
  - Honorary Master
  - Provisional Judge
  - Recognized
  - Master
  - Honorary GM
  - Rank Pending
  - Certified
  - Grand Master
  - Mead Judge

- Non-BJCP Qualifications:**
- Professional Brewer
  - Certified Cicerone
  - Sensory Training
  - Beer Sommelier
  - Master Cicerone
  - Other \_\_\_\_\_
  - Non-BJCP

**Descriptor Definitions (Mark all that apply):**

- Acetaldehyde** – Green apple-like aroma and flavor.
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- 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).
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- 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.

**Aroma** (as appropriate for style) \_\_\_\_\_ 8 /12  
 Comment on malt, hops, esters, and other aromatics  
Coffee, earthy & spicy notes are moderately high.  
No diacetyl

**Appearance** (as appropriate for style) \_\_\_\_\_ 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Amber, clear & tan head

**Flavor** (as appropriate for style) \_\_\_\_\_ 13 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Medium bitterness. High fruity esters consistent with best bitter. Moderate bready malt - some biscuit notes.  
Coffee flavours are nice but don't blend well with base beer.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body, medium-low carb.  
Some creaminess.

**Overall Impression** \_\_\_\_\_ 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A good base beer however I didn't find the coffee fit well with the esters.  
Well made though

**Total** \_\_\_\_\_ 34 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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<b>Classic Example</b> <input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrewan2@hotmail.com  
*Use Avery label # 5160*

Category # 30 Subcategory (a-f) A Entry # 272682 (30A)

Subcategory (spell out) AMERICAN BROWN

Special Ingredients: DRIED CHIPOTLE PEPPER

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### Descriptor Definitions (Mark all that apply):

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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- 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.
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- 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics

Chocolate malt,  
Rich Dark chocolate.

Appearance (as appropriate for style) 1 /3  
 Comment on color, clarity, and head (retention, color, and texture)

Black Dark brown Barm  
Thin head but lacking retention.  
Very Dark for a brown.

Flavor (as appropriate for style) 16 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Dark malt, bitter linger at end.  
Very slight chilli, Pink, but after taste.  
light smokiness, very rich

Mouthfeel (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Mild mouth feel/bodyies, Dry finish

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

Nice beer, but not sure it's a brown  
being so dark, rich and bitter.

Total 34 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

32



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge 1  
Judge 2  
Judge 3



Dean Tummers - IBU

Dean.Tummers@visy.com.au

BJCP 51951

Category # 3A Subcategory (a-f) A Entry # 272682 30A

Subcategory (spell out) AMERICAN BROWN

Special Ingredients: DRIED CHIPOTLE PEPPERS

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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 stale, 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.

**Aroma** (as appropriate for style) \_\_\_\_\_ 7 /12

Comment on malt, hops, esters, and other aromatics

STRONG CHOCOLATE TONES. PRETTY MUCH MASKS OTHER AROMAS. NO CHILI AROMA. HOPS ARE VERY SUBDUED.

**Appearance** (as appropriate for style) \_\_\_\_\_ 1 /3

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

VERY DARK BROWN, ALMOST BLACK. OPAQUE. DARK TAN HEAD. THIN + DISAPPEARING.

**Flavor** (as appropriate for style) \_\_\_\_\_ 14 /20

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

VERY HIGH IN TOASTED MALTS. ROAST COFFEE FLAVOURS DOMINANT. AS THE BEER WARMS THERE IS THE SLIGHTEST SUGGESTION OF PEPPERS. GETTING MORE COFFEE THAN PEPPERS.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /5

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

MEDIUM - LOW MOUTHFEEL. MEDIUM CARBONATION. SLIGHTLY ASTRINGENT FINISH.

**Overall Impression** \_\_\_\_\_ 5 /10

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

SLIGHTLY OUT OF STYLE FOR AN AMERICAN BROWN ALE. CHOCOLATE + ROAST MALTS A BIT TOO DOMINANT IT APPEARS TO BE MORE LIKE A COFFEE OR CHOCOLATE STOUT.

Total \_\_\_\_\_ 30 /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. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDAN ROGERS

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 962967 30A

Judge BJCP ID F1954

Subcategory (spell out) \_\_\_\_\_

Judge Email BJCPF1954@GMAIL.COM

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Comments \_\_\_\_\_

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

**Aroma** (as appropriate for style) \_\_\_\_\_ 8 /12

Comment on malt, hops, esters, and other aromatics

Very pungent coffee aroma that smells like a freshly opened packet of beans. Sweet maltiness underlying the coffee. Malt is more supportive rather than balanced.

### 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.
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- 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 stale, 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)

Black, tan head & good retention, good clarity when held to the light

**Flavor** (as appropriate for style) \_\_\_\_\_ 17 /20

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

Strong coffee flavor but nicely balanced sweetness from the lactose addition. Bitterness balances the sweetness, all roasted malt characters. No hop flavor. Clean fermentation.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 4 /5

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

med-full body, creamy body, low carbonation

**Overall Impression** \_\_\_\_\_ 8 /10

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

Well presented and cleanly fermented beer. The malt sweetness is balanced well with the coffee bitterness. The coffee works well to enhance the flavors.

Tastes like the beer "Milk & 2 sugars"

Total \_\_\_\_\_ 40 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style			
	Flawless		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge  Dean Tummers - IBU  
 Judge Dean.Tummers@visy.com.au  
 Judge BJCP E1957

Category # 32 Subcategory (a-f) A Entry # 558153 (32A)

Subcategory (spell out) AMERICAN PORTER  
Special Ingredients: BEECH SMOKED MALT

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Comments \_\_\_\_\_

Aroma (as appropriate for style) 7 / 12  
Comment on malt, hops, esters, and other aromatics

LOW SMOKE AROMA. MODERATE ROAST NOTES. HOP AROMA IS IMPERCEPTIBLE.

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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).
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- 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) 2 / 3  
Comment on color, clarity, and head (retention, color, and texture)

VERY DARK BROWN WITH CROWN HIGHLIGHTS. THIN HEAD THAT FADES TO A RING QUITE QUICKLY.

Flavor (as appropriate for style) 14 / 20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

SMOKE - MALT FCAVOUR. NO BURNT CHARACTER. EARTHY FLAVOUR AS OPPOSED TO AMERICAN/CITRUS. STILL WITHIN STYLE. THE SMOKE COULD BE MORE PRONOUNCED.

Mouthfeel (as appropriate for style) 3 / 15  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

LIGHT/MEDIUM MOUTHFEEL - LOW CARBONATION. NO ALCOHOL WARMTH BUT SOME LINGERING ASTRINGENCY

Overall Impression 6 / 10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS IS A REFRESHING BEER FOR A PORTER. COULD DO WITH SOME MORE SPECIALTY GRAINS. PERHAPS INCREASE THE SMOKED MALT AS WELL SO IT BALANCES THE BASE BEER.

Total 32 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>

31.5



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND.  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrean@hotmail.com  
*Use Avery label # 5160*

Category # 32 Subcategory (a-f) A Entry # SS 815  
32A

Subcategory (spell out) AMERICAN PORTER  
 Special Ingredients: BEECH SMOKE

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

### BJCP Rank or Status:

- Apprentice     Recognized     Certified  
 National     Master     Grand Master  
 Honorary Master     Honorary GM     Mead Judge  
 Provisional Judge     Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer     Beer Sommelier     Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training     Other \_\_\_\_\_

### 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*.  
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 Grassy – Aroma/flavor of fresh-cut grass or green leaves.  
 Light-Struck – Similar to the aroma of a skunk.  
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 Musty – Stale, musty, or moldy aromas/flavors.  
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 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) \_\_\_\_\_ 7 /12  
 Comment on malt, hops, esters, and other aromatics  
Bitter burnt, not <sup>very</sup> smoky  
Dark malts.

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Jet Black.  
Thin Barn.

**Flavor** (as appropriate for style) \_\_\_\_\_ 13 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Slight clove, almost a sour touch/Acidic.  
Bitterness like burnt coffee.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Mild body/dry finish  
Husk finish.

**Overall Impression** \_\_\_\_\_ 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Couldnt get the smokiness enough  
Taste like mash was too hot and scorched  
losing maltiness and bring a harsh bitter.

Total \_\_\_\_\_ 31 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
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<b>Classic Example</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge N  Dean Tummers - IBU  
 Judge B Dean.Tummers@visy.com.au  
 Judge E BJCP E1951

Category # 32 Subcategory (a-f) B Entry # 438896 (32B)

Subcategory (spell out) IRISH RED  
 Special Ingredients: BEECHWOOD SMOKED

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other
- Non-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.
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- 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics  
SUBDUED EARTHY, LOW CRAIN AROMA.  
LOW SMOKE. LOW TOFFEE NOTES.  
QUITE LOW AROMA IN GENERAL

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)  
DARK COPPER COLOUR.  
VERY CLEAR. THIN TAN HEAD  
DOESN'T LAST LONG.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
SMOKE MORE PROMINENT IN THE  
FLAVOUR THAN THE AROMA. HOP  
BITTERNESS IS LOW, EARTHY HOP  
FLAVOUR IS MODERATE.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM - LOW MOUTHFEEL AND  
CARBONATION. NO DIACETYL.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
AN EASY DRINKING BEER BUT  
COULD PERHAPS DO WITH AN INCREASE  
IN SPECIALTY MALTS FOR MORE  
COMPLEXITY. PERHAPS ALSO A TOUCH  
MORE SMOKE.

Total 36 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

36



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrewn@hotmail.com  
*Use Avery label # 5160*

Category # 32 Subcategory (a-f) B Entry # 438896323

Subcategory (spell out) IRISH RED  
 Special Ingredients: BEECHWOOD SMOKE

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

- BJCP Rank or Status:**
- Apprentice       Recognized       Certified  
 National           Master           Grand Master  
 Honorary Master     Honorary GM     Mead Judge  
 Provisional Judge    Rank Pending

- Non-BJCP Qualifications:**
- Professional Brewer    Beer Sommelier    Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training       Other NOVICE

**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 stale, 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.

**Aroma** (as appropriate for style) \_\_\_\_\_ 8 /12  
 Comment on malt, hops, esters, and other aromatics  
Earthy, light smoke if any

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Nice Red Hue, Greenish Barm

**Flavor** (as appropriate for style) \_\_\_\_\_ 16 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Mild smoke, slight bacon finish

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
light bodied, watery finish  
Medium bitterness

**Overall Impression** \_\_\_\_\_ 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Not a bad beer at all, would like slightly more full bodied and smokiness on the nose

**Total** \_\_\_\_\_ 36 /50

**SCORING GUIDE**

<b>Outstanding</b>	(45 - 50):	World-class example of style.
<b>Excellent</b>	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37):	Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29):	Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) TROY DARKER  
 Judge BJCP ID 51423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 993265 (29C)

Subcategory (spell out) Gose  
 Special Ingredients: Passion fruit

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

### 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 stale, 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) \_\_\_\_\_ 7/12  
Comment on malt, hops, esters, and other aromatics

Strong fresh passion fruit aroma

No other character perceived

Appearance (as appropriate for style) \_\_\_\_\_ 2/3  
Comment on color, clarity, and head (retention, color, and texture)

Straw colour. Light haze. Head is small and fades instantly

Flavor (as appropriate for style) \_\_\_\_\_ 15/20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Big passion fruit flavour. Nice background grainy malt. Medium-light acidity. Some hop grassiness. Finish is somewhat sweet.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3/5  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body. Medium light carb. Some warmth.

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

A very drinkable beer. Passionfruit is a bit dominant making the beer a little one dimensional. Salt is low for styles but OK.

Total 34/50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

34



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW ROGERS  
 Judge BJCP ID E1954  
 Judge Email BSXPE1954@GMAIL.COM  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 993265 29C

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- 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.

**Aroma** (as appropriate for style) \_\_\_\_\_ /12  
 Comment on malt, hops, esters, and other aromatics

Very strong passionfruit aroma. low level of lactic acidity. otherwise very clean. Passionfruit overly dominates aroma

**Appearance** (as appropriate for style) \_\_\_\_\_ /3  
 Comment on color, clarity, and head (retention, color, and texture)

pale straw, reasonable clarity & low-no head retention

**Flavor** (as appropriate for style) \_\_\_\_\_ /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Strong passionfruit flavor with a supportive lactic acidity. Clean cracker like malt flavor. low hop bitterness & slight grassy character. low salt character balanced well.

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

low-med body, med-high carbonation with a low-med acidity. Salt enhances the mouthfeel.

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

Well presented beer and great clean fermentation characteristics. Beers flavors have been balanced well but the passionfruit dominates the overall impression & doesn't lend to a balanced character.

Total 34 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" 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"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND-NARAYAN  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandnayan@hotmail.com  
*Use Avery label # 5160*

Category # 28 Subcategory (a-f) A Entry # 422575  
28A

Subcategory (spell out) BRETT BEER  
 Special Ingredients: BELGIAN BLONDE

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other NOVICE

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.  
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 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) 8 /12  
 Comment on malt, hops, esters, and other aromatics

Light Yeast - Slight funk.  
Brett - Front  
More Brett as beer warms.

Appearance (as appropriate for style) 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)

"g" on the card  
Mid "honey" gold  
Head retention was lacking

Flavor (as appropriate for style) 17 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Warm after taste - alcohol  
Brett at front, Estery wash over (slight apricot)  
Alcohol bitter finish.  
Slight Spicery notes.  
Malt, little hop bitterness.

Mouthfeel (as appropriate for style) 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Creamy <sup>at first</sup> light carbonation, tingle on tongue  
fast to go flat  
"Carbonic"

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

A very Brett beer,  
Enjoyable.  
Head retention, storage/conditioning.

Total 37 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	Flawless	<input type="checkbox"/>	Technical Merit		<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		<input type="checkbox"/>	Intangibles		<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
	Wonderful	<input type="checkbox"/>					



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer

ion.org

Jr  Dean Tummers - IBU \_\_\_\_\_  
 Jr Dean.Tummers@visy.com.au \_\_\_\_\_  
 Ju BJCP E1951 \_\_\_\_\_

Category # 28 Subcategory (a-f) A Entry # 422515 (28A)

Subcategory (spell out) BRETT BEER

Special Ingredients: BELGIAN BLONDE

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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 stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- 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.

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

PREDOMINANT BRETT AROMA AT THE FRONT  
SOME MALT SWEETNESS IN THE  
BACKGROUND. BRETT CONTINUES TO  
DOMINATE AS THE BEER WARMS.

Appearance (as appropriate for style) 2 /13

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

MEDIUM GOLD COLOUR. HAZY TO THE  
POINT OF BEING TRANSLUCENT (MAYBE  
FROM THE POUR). THIN, WHITE HEAD  
THAT DISSIPATES QUICKLY TO A RING

Flavor (as appropriate for style) 16 /20

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

BRETT AT THE FOREFRONT AGAIN.  
SOME LOW MALT SWEETNESS.  
VERY LOW HOP BITTERNESS &  
AROMA. PHENOLIC + DRY,  
LINGERING FINISH.

Mouthfeel (as appropriate for style) 3 /15

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

CARBONATION MEDIUM. SLIGHTLY  
"SPRITZY" ON THE TONGUE (CARBONIC).  
MORE AGGRESSIVE THAN SMOOTH  
OR CREAMY.

Overall Impression 7 /10

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

AN ENJOYABLE BEER AND DEF-  
INITELY BRETT-ORIENTATED.  
REMAINING CHARACTERISTICS ARE  
A LITTLE SUBVED.

Total 37 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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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				Significant Flaws
			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	Wonderful		<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>			

37



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Troy PARICER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 194411 (28A)

Subcategory (spell out) Porter  
 Special Ingredients: WY 1335

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.  
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 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 8 /12  
 Comment on malt, hops, esters, and other aromatics  
light choc, vanilla, caramel. Very light  
funky note

Appearance (as appropriate for style) \_\_\_\_\_ 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
dark brown, brown head - lasting  
opaque

Flavor (as appropriate for style) \_\_\_\_\_ 14 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Sweet malt. Medium-low lactic  
character. medium bitterness. Finish  
is dry but funky character lingers.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
low body. High carb - prickly.  
some alcohol warmth.  
Not creamy

Overall Impression \_\_\_\_\_ 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Base porter is pretty good but can  
do with more malt character. Yeast  
has stripped too much and seems  
like its fermented out too far.  
Otherwise an interesting beer.

Total 35 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW ROGERS

Judge BJCP ID BJCPE1954@GMAIL.COM

Judge Email E1954  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 194411  
(28A)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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 stale, 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)

Comment on malt, hops, esters, and other aromatics

7 /12  
*Lemon sappiness, light char, slight woodiness & med brett characteristic that is the main aroma. Low level of oak.*

### Appearance (as appropriate for style)

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

3 /13  
*Dark brown to black, tan head & good retention. Ruby highlights & reasonable clarity.*

### Flavor (as appropriate for style)

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

14 /20  
*Choc malt flavors associated to cacao, low level of a alcoholic taste & warmth. Slight tartness & low acidity. Low roastiness & slight floral hop flavors. Supportive bitterness well balanced.*

### Mouthfeel (as appropriate for style)

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

3 /15  
*Light body, med-high carbonation, slight alcoholic warmth. Med bitterness.*

### Overall Impression

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

7 /10  
*Brett character / lacto dominates the aroma & flavor which hides the underlying character from the porter. The hot alcoholic warmth detracts from the overall flavor. Overall all the body is a touch thin.*

Total 34 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style			
	Flawless		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	

34.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) TROY PARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 485114  
28A

Subcategory (spell out) Saison  
 Special Ingredients: 1. Brett

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

### 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 stale, 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) 7 /12

Comment on malt, hops, esters, and other aromatics  
High esters - pineapple (tropical) fruit  
Some moderate earthy hops. Some  
oak funky notes. Some other  
pepper phenolics compliment.

### Appearance (as appropriate for style) 1.5 /3

Comment on color, clarity, and head (retention, color, and texture)  
Straw colour. No head. Quite  
clear.

### Flavor (as appropriate for style) 12.5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Sweet malt - too sweet /under attenuated.  
However the fruit character (passion fruit,  
pineapple) lends to a "soft drink" like  
drink. Brett character is very light.  
Finish is sweet. low vinegar acidity.

### Mouthfeel (as appropriate for style) 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body. low carb. some  
alcohol is OK.

### Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
This beer is missing the mark on  
a few things.  
- attenuation (check yeast health)  
- carbonation.  
Brett character is very light.

Total 29 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

org

Judge Name (print) AYDAN KOLERS

Judge BJCP ID E1954

Judge Email BJCP.E1954@GMAIL.COM

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 485114  
(28A)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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.
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- 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.
- 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.

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

Aroma (as appropriate for style) \_\_\_\_\_ 7 /12

Comment on malt, hops, esters, and other aromatics  
Up front acidity with low levels of vinegar. Slight malty sweet character, low perfume (floral hop character + lemon + papaya). Slight dank aroma initially, but faded.

Appearance (as appropriate for style) \_\_\_\_\_ 2 /3

Comment on color, clarity, and head (retention, color, and texture)  
light straw, no head retention, slight haze. No lacing on glass.

Flavor (as appropriate for style) \_\_\_\_\_ 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Med acidity, bready malt character. Slight peppery character. Fruity flavors but mainly lemon. Low bitterness. Low level of vinegar. Malty sweetness on the aftertaste.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Med-high carbonation, low-med body. Acidic.

Overall Impression \_\_\_\_\_ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
The acidity + tropical fruit characters dominate the beer + over shadows the base beer. If the acidity was lowered to allow the other characters to shine it would be more balanced.

Total \_\_\_\_\_ 31 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
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<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

(30)



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge  Dean Tummers - IBU \_\_\_\_\_  
 Judge Dean.Tummers@visy.com.au \_\_\_\_\_  
 Judge BJCP E1951 \_\_\_\_\_

Category # 28 Subcategory (a-f) A Entry # 521476  
28A  
 Subcategory (spell out) SAISON + BRETT  
 Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- 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.

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

Aroma (as appropriate for style) 8 /12  
 Comment on malt, hops, esters, and other aromatics  
MODERATE BRETT AROMA TO BEGIN  
WITH, GIVING WAY TO FRUIT AROMAS.  
LOW PHENOLS. ESTERS + PHENOLS  
ARE LOW ONCE PERCEIVED.

Appearance (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
MEDIUM GOLD - VERY CLOUDY.  
THIN, WHITE HEAD DISSIPATES QUICKLY.  
LOW LACING (PROBABLY THE CAUSE)

Flavor (as appropriate for style) 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
TART FLAVOUR VERY UPFRONT.  
PUSHING THE FRUIT ESTERS TO THE  
BACK. MALT SWEETNESS VERY LOW.  
STILL MORE TART THAN SOUR AS THE  
BEER WARMS. PLEASANT DRY FINISH.

Mouthfeel (as appropriate for style) 5 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
LIGHT BODY. MEDIUM CARBONATION.  
DRY FINISH. ALL TO STYLE.

Overall Impression 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A VERY PLEASANT, REFRESHING BEER  
BUT WITH A SLIGHTLY "GOSE" LIKE  
TARTNESS IN PLACE OF THE TYPICAL  
BRETT/SAISON SOURNESS.

Total 37 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38-44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers

on.org

Judge Name (print) ANDREW CHAND

Category # 28 Subcategory (a-f) A Entry # 521476  
(28A)

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) SAISON + BROS

Judge Email thechandreway@hotmail.com

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other NOVICE
- Non-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.
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- 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.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- 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)

Comment on malt, hops, esters, and other aromatics

Mild fruity up front Estery.

8 /12

### Appearance (as appropriate for style)

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

Crystal clarity,  
Midway golden  
Lack of Head,

2 /13

### Flavor (as appropriate for style)

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

Tart, sour up front, Acidic - "Puckering" Astringent  
A lot going on but a nice Saison Styled beer.

16 /20

### Mouthfeel (as appropriate for style)

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

"Thin/light" mouthfeel/Body.  
Astringent - slight Acetaldehyde "unripened Apple"  
Low carbonation

4 /15

### Overall Impression

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

Great at the beginning, needs to be  
more carbonated for my liking.  
But overall a nice sour/saison

7 /10

Total

37 /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.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

37



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrew

559366  
(34C)

en.org

Judge  Dean Tummers - IBU  
 Judge Dean.Tummers@visy.com.au  
 Judge BJCP E1951

Category # 34 Subcategory (a-f) C Entry # 8

Subcategory (spell out) BELGIAN PALE  
Special Ingredients: PILONCILLO

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other
- Non-BJCP

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- Light-Struck – Similar to the aroma of a skunk.
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- Musty – Stale, musty, or moldy aromas/flavors.
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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) 8 /12  
Comment on malt, hops, esters, and other aromatics

CLOVE TO BEGIN WITH. SOME TOASTY CRAIN IN THE BACKGROUND. NO HOP AROMA. FRUITY ESTERS COME THROUGH AS IT WARMES.

Appearance (as appropriate for style) 2 /3  
Comment on color, clarity, and head (retention, color, and texture)

COPPERY GOLD. VERY CLEAR. THIN, OFF-WHITE HEAD WITH LOW RETENTION

Flavor (as appropriate for style) 15 /20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

AGAIN, CLOVE-LIKE TO BEGIN WITH WHICH FADES TO BANANA ESTERS LATER.

Mouthfeel (as appropriate for style) 4 /5  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM-LIGHT MOUTHFEEL. CARBONATION MEDIUM. SLIGHTLY DRY FINISH

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

DIFFICULT TO DETECT THE CHANGE IN FLAVOUR WITH THE PILONCILLO. WITHIN STYLE FOR A BELGIAN PALE ALE BUT WE HAD TROUBLE WORKING OUT WHAT THE EFFECT OF THE SPECIALTY INGREDIENT WAS INTENDED TO BE.

Total 36 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" 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"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

36.5



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Andrew Curran  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrwan@hotmail.com  
*Use Avery label # 5160*

Category # 34 Subcategory (a-f) C Entry # 559366 34C

Subcategory (spell out) BELGIAN PALE  
 Special Ingredients: PILONCILLO

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other NAVICE

### 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 stale, 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) 8 /12  
 Comment on malt, hops, esters, and other aromatics  
Banana front, fruity, slight clove.

Appearance (as appropriate for style) 3 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Copper, Very clear, nice barn.

Flavor (as appropriate for style) 16 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Soft mouthfeel, dry short finish, Spicy hop finish,

Mouthfeel (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Soft mouthfeel, medium carbonation.

Overall Impression 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Easy drinker, Smells better than the taste  
Unsure on what speciality ingredient is sorry.

Total 37 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

1.org

Judge Name (print) Alyan ROGERS  
 Judge BJCP ID E1954  
 Judge Email BJCPE1954@GMAIL.COM  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 332333 (28B)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### 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 stale, 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.

**Aroma** (as appropriate for style) 6 /12  
 Comment on malt, hops, esters, and other aromatics

*Strong honey & peach character. An Avery sweet aroma hints that it may be under attenuated to a level of pineapple & mango. The pineapple aroma reminds me of dried pineapple. Little to no hops.*

**Appearance** (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)

*dark gold - light brown, good clarity & no head retention.*

**Flavor** (as appropriate for style) 11 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

*Strong acidity that follows all the way into the aftertaste. Pineapple & peach character dominate with a low grainy aftertaste low hop flavenic & bitterness.*

**Mouthfeel** (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

*Light body, high carbonation & high acidity. Low bitterness. Acidity lingers well into aftertaste.*

**Overall Impression** 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

*Overly acidic to be balanced with the fruits or base beer. Hops aren't evident enough to be a flavor/aroma characteristic. Acidity was more acetic rather than lactic.*

Total 27 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

<b>Classic Example</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>

26.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Troy PARICEL  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label #5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 33233  
283

Subcategory (spell out) Pale Ale  
 Special Ingredients: Peach, mango

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

- BJCP Rank or Status:**
- Apprentice       Recognized       Certified  
 National           Master             Grand Master  
 Honorary Master    Honorary GM     Mead Judge  
 Provisional Judge    Rank Pending

- Non-BJCP Qualifications:**
- Professional Brewer    Beer Sommelier    Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training       Other \_\_\_\_\_

- 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 stale, 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.

**Aroma** (as appropriate for style) \_\_\_\_\_ 7 /12  
 Comment on malt, hops, esters, and other aromatics  
Very sweet honey up front. Peach is strong ton  
No hops

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Brilliant clarity. No head. Light brown colour.

**Flavor** (as appropriate for style) \_\_\_\_\_ 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Very sweet. Medium bitterness. Lactic character starts to dominate in the finish. Some vinegar noted ton

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body. Very low carb  
Acidity follows all the way down - prickly

**Overall Impression** \_\_\_\_\_ 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A very odd beer. It's dominated first by the sweetness, then second by the acidity.

Total 26 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW ROGERS

Judge BJCP ID 1954

Judge Email BJCP1954@GMAIL.COM  
Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 327135  
29A

Subcategory (spell out) \_\_\_\_\_  
Special Ingredients: \_\_\_\_\_

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

**BJCP Rank or Status:**

Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 6 /12  
Comment on malt, hops, esters, and other aromatics  
Strong orange dominates aroma. Earthy hops  
character very faint

**Non-BJCP Qualifications:**

Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

**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 stale, 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) 2 /3  
Comment on color, clarity, and head (retention, color, and texture)  
Golden appearance with low head retention  
is hazy. Orange pieces floating in beer.

**Flavor** (as appropriate for style) 9 /20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Strong orange flavor with very high  
bitterness. The bitterness is very lingering  
and continues all the way to the aftertaste.  
Low sweet malt character but low-med vegetal  
flavors. Slightly alcoholic

**Mouthfeel** (as appropriate for style) 2 /5  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Low to med body, low carbonation, hot  
alcohol, bitter astringent

**Overall Impression** 4 /10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Orange is totally dominant of the aroma &  
flavor profile - the beer is far too bitter to  
be balanced. If the pitch in the orange wasn't  
removed this could contribute to excessive  
bitterness & vegetal character.

Total 23 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

<b>Classic Example</b> <input type="checkbox"/> <b>Flawless</b> <input type="checkbox"/> <b>Wonderful</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Not to Style</b> <b>Significant Flaws</b> <b>Intangibles</b> <b>Lifeless</b>
	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	
	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	
	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer

n.org

Judge Name (print) TROY PARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 324135 (29A)

Subcategory (spell out) Saison

Special Ingredients: Orange

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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 stale, 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.

Aroma (as appropriate for style) \_\_\_\_\_ 6 /12

Comment on malt, hops, esters, and other aromatics  
Intense orange / lemon anther.

Very

Appearance (as appropriate for style) \_\_\_\_\_ 1 /3

Comment on color, clarity, and head (retention, color, and texture)  
Very hazy. Golden color. No head. Chunks of orange!

Flavor (as appropriate for style) \_\_\_\_\_ 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Very intense orange flavour. High bitterness probably contributed by pith. Malt is there but character dominated.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
High alcohol level, pith astringency, is high  
Low body.

Overall Impression \_\_\_\_\_ 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
NO balance. All orange and alcohol. Very intense.  
An interesting experience none-the-less

Total \_\_\_\_\_ 23 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	
	<input type="checkbox"/>		<input type="checkbox"/>		
	<input type="checkbox"/>		<input checked="" type="checkbox"/>		Technical Merit
	<input type="checkbox"/>		<input type="checkbox"/>		
Flawless	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	
	<input type="checkbox"/>		<input type="checkbox"/>		
Wonderful	<input type="checkbox"/>		<input type="checkbox"/>		

(23)



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW ROSSERS  
 Judge BJCP ID E1954  
 Judge Email BJCPE1954@GMAIL.COM  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 783526  
 Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: 28C

**BJCP Rank or Status:**

Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

**Non-BJCP Qualifications:**

Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

- 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 stale, 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.

**Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.  
 Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 5 /12  
 Comment on malt, hops, esters, and other aromatics  
light funkiness with distinct sulfur aroma.  
low malt character - low earthy hops.  
No honey character

**Appearance** (as appropriate for style) 1.5 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
light straw, low head retention + quite hazy

**Flavor** (as appropriate for style) 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Strong fruit characters + clean fermentation.  
Mild graininess but little to no honey character. Low floral/earthy hop character

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
low carbonation, very low body - almost watery

**Overall Impression** 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Body is lacking + honey not evident enough. Sulfur character in aroma could be cleaned up from extended conditioning.

Total 235 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

783526  
28C  
AMERICAN HOMEBREWERS ASSOCIATION

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) TROY PARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) Braggot  
 Special Ingredients: Tan Tree Honey

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

**BJCP Rank or Status:**

Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

**Aroma** (as appropriate for style) \_\_\_\_\_ S /12  
 Comment on malt, hops, esters, and other aromatics  
Light funky aroma - sulfur. Hovers  
character - not detected.

**Non-BJCP Qualifications:**

Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

- 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 stale, 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) \_\_\_\_\_ 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Very light straw. Hazy. Has no  
head.

**Flavor** (as appropriate for style) \_\_\_\_\_ 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Very watery - flavor is very light  
quite dry. No residual sweetness.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Very low body. Very low carb  
Alcohol is low.

**Overall Impression** \_\_\_\_\_ 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Very hard to believe this is a  
1000 -> 1006 beer. Lacking flavor.  
Doesn't seem very alcoholic.

Total 23 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

(23.5)





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

tion.org

663197  
(29A)

Judge Name (print) ANDREW ROGERS

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Judge BJCP ID E1954

Subcategory (spell out) \_\_\_\_\_

Judge Email BJCP E1954@GMAIL.COM

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

Comments \_\_\_\_\_

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Mild cherries, low level of sulphur. Slight graininess. Initial aroma was chlorophenolic but dissipated quickly.

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

Appearance (as appropriate for style) 2 /13

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

pink/red, good clarity, but no head retention.

### 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 stale, 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.

Flavor (as appropriate for style) 15 /20

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

Up front cherry flavour + balanced with a sweet grainy character. Slight tartness from the fruit addition. low hop flavour or bitterness.

Mouthfeel (as appropriate for style) 4 /5

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

med body, low-med carbonation, slight tartness.

Overall Impression 6 /10

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

The beer comes across slightly sweet to be sessionable but the flavours are well balanced. If it attenuated slightly more this would improve the overall impression.

Total 33 /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. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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

31.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email the.chandrewan@hotmail.com  
*Use Avery label # 5160*

Category # 29 Subcategory (a-f) A Entry # 668321  
29A

Subcategory (spell out) AMERICAN WHEAT  
 Special Ingredients: BLUE BERRIES

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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*.
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- 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 stale, 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 7 / 12  
 Comment on malt, hops, esters, and other aromatics

Fruity, light malt, slightly sweet.  
slight must,

Appearance (as appropriate for style) \_\_\_\_\_ 2 / 13  
 Comment on color, clarity, and head (retention, color, and texture)

Hazy, Reddish Hue.  
Thin Head but lasting.

Flavor (as appropriate for style) \_\_\_\_\_ 17 / 20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Taste Artificial  
Tart, Clove Spice, slightly sour.  
Rose Water

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 / 15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Talk, Crisp Dry with crisp finish.

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

Almost a Lambic Style.  
Good quencher, great summer cleanser.  
Refreshing

Total \_\_\_\_\_ 37 / 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. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge N: Dean Tummers - IBU  
 Judge B: Dean.Tummers@visy.com.au  
 Judge En: BJCP E1951

Category # 29 Subcategory (a-f) A Entry # 668321 (29A)  
 Subcategory (spell out) AMERICAN WHEAT  
 Special Ingredients: BLUEBERRIES

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other
- Non-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, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, 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.

Comments \_\_\_\_\_  
 Aroma (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
SWEET FRUITY AROMA, FOLLOWED BY CRAINY DRYNESS. VERY LOW HOP AROMA. BALANCE IS QUITE FRUIT-FORWARD.

Appearance (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
REDDISH AMBER + VERY CLOUDY. THIN, PALE LED HEAD THAT DISAPPEARS TO A RING.

Flavor (as appropriate for style) 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
TART AT THE FOREFRONT WITH MALT RESTRAINED. SOME LOW CLOVE IN THE BACKGROUND.

Mouthfeel (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
SOME CARBONIC "BITE" AND SOURNESS GIVING THE IMPRESSION OF HIGHER CARBONATION. FINISHES DRY.

Overall Impression 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A DRINKABLE BEER THAT TAKES THE BALANCE A LITTLE TOO MUCH TOWARD THE FRUIT, LEAVING THE GRAINS BEHIND. PERHAPS MORE WHEAT TO LESS FRUIT. BUT AN ENJOYABLE BEER.

Total 34 /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. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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

35.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge N  Dean Tummers - IBU  
 Judge E Dean.Tummers@visy.com.au  
 Judge E BJCP E1951

Category # 29 Subcategory (a-f) A Entry # 61157 29A

Subcategory (spell out) "WHEAT"  
 Special Ingredients: SOUR CHERRY

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### 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 stale, 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) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
SOME SWEET FRUIT AROMA (BANANA? HONEY?) WITH CRAINY BACKGROUND. LOW CARAMEL AROMA WHICH INCREASES AS THE BEER WARMS.

Appearance (as appropriate for style) 3 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
REDDISH, VERY CLEAR. NO HEAD. WHITE HEAD FADES QUICKLY + LEAVES SLIGHT LACING.

Flavor (as appropriate for style) 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
MODERATE TART FLAVOUR WITH LOW CRAINS IN THE BACKGROUND. COULD DO WITH SOME MORE OF THE BASE BEER CHARACTERISTICS.

Mouthfeel (as appropriate for style) 4 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM - LIGHT MOUTHFEEL. CARBONATION MEDIUM. FINISHES CLEAN + SLIGHTLY DRY WITH SOME SLIGHT SOUR AFTERTASTE.

Overall Impression 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A NICE, SIMPLE FRUIT-FLAVOURED WHEAT BEER THAT HAS A NICE TART FLAVOUR. COULD DO WITH SOME MORE MALT (WHEAT) COMPLEXITY TO BALANCE THE FLAVOURS.

Total 35 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers

tion.org

Judge Name (print) ANDREW CHAND

Category # 29 Subcategory (a-f) A Entry # 611157 (29A)

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) WHEAT

Judge Email thechandrewnan@hotmail.com

Special Ingredients: SOUP CHERRY

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other Novice
- Non-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 stale, 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) 8 / 12

Comment on malt, hops, esters, and other aromatics

Honey - Sweet  
light cherry back note / strawberry.

Appearance (as appropriate for style) 3 / 3

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

Nice Beerm - good retention  
Very Very Clear  
Cherry red, vibrant

Flavor (as appropriate for style) 16 / 20

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

Mild tart, Spritzy carbonation  
Very light/delicate malt background  
Almost tart strawberries.

Mouthfeel (as appropriate for style) 3 / 5

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

light bodied but very drinkable

Overall Impression 7 / 10

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

Refreshing, quenching.  
Sessionable or a great cleanser.  
I think a great beer for the "Non-Bear" drinking

Total 37 / 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. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- |                 |                          |                                     |                                     |                          |                          |                   |
|-----------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style      |
| Flawless        | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful       | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless          |

(36)



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW ROGERS  
 Judge BJCP ID E1954  
 Judge Email BJCPE1954@GMAIL.COM  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 868775  
294

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: Raspberry

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### 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 stale, 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.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Strong raspberry character, low-med lactic acid with a mild funkiness. Light pilsner character.

Appearance (as appropriate for style) 2 /3

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

Bright pink/red, hazy in appearance but lacking head retention.

Flavor (as appropriate for style) 16 /20

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

Up front raspberry character is dominant. Med clean lactic sourness & light graininess. Fruity finish & low & supporting bitterness.

Mouthfeel (as appropriate for style) 4 /5

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

Low body - very refreshing med-high carbonation, supporting bitter/sour balance.

Overall Impression 7 /10

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

Very clean fermentation & balanced quite well. No notes were left in the entrance stating that there were raspberries added but judged it according to the addition. Could be missing some wheat tartness.

Total 37 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Troy PARKER  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 568775 (29A)

Subcategory (spell out) Berliner Weisse  
 Special Ingredients: Maybe raspberries??

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### 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.
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- 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.
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- 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) \_\_\_\_\_ 8 / 12

Comment on malt, hops, esters, and other aromatics  
Strong raspberry aroma. Moderate sourness. Some grain notes.

Appearance (as appropriate for style) \_\_\_\_\_ 2 / 13

Comment on color, clarity, and head (retention, color, and texture)  
Deep red. No head. Brilliant clarity

Flavor (as appropriate for style) \_\_\_\_\_ 15 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Strong berry notes. Some background malt is good. Acidic notes are moderate and balance.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium-low body. No creaminess. Some alcohol.

Overall Impression \_\_\_\_\_ 8 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A very nice beer. Raspberries are a touch dominant and lead to almost fake taste.

Nice beer PLEASE SPECIFY FRUIT!!

Total \_\_\_\_\_ 37 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

37



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrewan@hotmail.com  
*Use Avery label # 5160*

Category # 29 Subcategory (a-f) A Entry # 496669  
29A

Subcategory (spell out) PALE ALE

Special Ingredients: PEACH, MANGO, LACTO

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other None

### 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.  
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 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.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Bruised fruit, light peach/stonefruit.

Little to no malt, or hops.

Appearance (as appropriate for style) 2 /3

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

Good Clarity, Dark Gold  
Lack of head

Flavor (as appropriate for style) 13 /20

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

Extremely tart - Lacto  
Sour/Acidic Very vinegary

Mouthfeel (as appropriate for style) 2 /5

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

Thin, light Bodied.

Overall Impression 6 /10

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

Couldnt find the Hops or malt  
Sour/Acidic mouth took over the experience

Total 29 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
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<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge  Dean Tummers - IBU  
 Judge Dean.Tummers@visy.com.au  
 Judge BJCP E1951

Category # 29 Subcategory (a-f) A Entry # 496669 (29A)

Subcategory (spell out) Pale Ale?

Special Ingredients: Peach, Mango + Lacto

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### 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 stale, 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.

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

LOW FRUIT AROMA THAT IS ALMOST MASKED BY THE LACTO. NO REAL EVIDENCE OF THE BASE BEER STYLE (APA? IPA?).

Appearance (as appropriate for style) 2 /13

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

DARK GOLD TO ALMOST AMBER. SRM 20-15H? CLEAR - NO HEAD. NO HEAD EVEN ON SWIRLING.

Flavor (as appropriate for style) 13 /20

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

VERY PROMINENT LACTO - SOURNESS + ACIDITY. LOW FRUIT IS AGAIN MASKED. SOME LOW HOP BITTERNESS.

Mouthfeel (as appropriate for style) 2 /15

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

LIGHT MOUTHFEEL. CARBONIC BITE EFFECT MOST LIKELY FROM THE INOCULATION. VERY TART FINISH. PALE ALE STYLE CHARACTERISTICS VERY MUCH IN THE BACKGROUND.

Overall Impression 6 /10

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

DIFFICULT TO JUDGE WITH THE BASE BEER IN MIND ("LIGHTLY HOPPED YELLOW PALE ALE") BUT THE LACTO IS VERY DOMINANT + LEAVES THE FRUIT IN THE BACKGROUND. MAYBE NEXT TIME DROP THE LACTO.

Total 30 /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. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- Classic Example     Not to Style
- Flawless     Significant Flaws
- Wonderful     Lifeless

29.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thecharndrewana@hotmail.com  
*Use Avery label # 5160*

Category # 29 Subcategory (a-f) A Entry # 323129  
29A

Subcategory (spell out) Gose  
 Special Ingredients: MANDARIN

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

- BJCP Rank or Status:**
- Apprentice       Recognized       Certified  
 National           Master             Grand Master  
 Honorary Master    Honorary GM     Mead Judge  
 Provisional Judge    Rank Pending

**Aroma** (as appropriate for style) \_\_\_\_\_ 8 /12  
 Comment on malt, hops, esters, and other aromatics  
Mild Mandarin, citrus.  
Low malt or Hops.  
Slight orange blossoms/honey.

- Non-BJCP Qualifications:**
- Professional Brewer    Beer Sommelier    Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training       Other \_\_\_\_\_

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Extremely Hazy, Solid Floaties. (grain?) maybe  
Nice Barm,

- 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.  
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 **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).  
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 **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.

**Flavor** (as appropriate for style) \_\_\_\_\_ 17 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Candied Orange peel - slightly artificial taste.  
Light Saltiness, more citrus/mandarin.  
Slight "green tinge"

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body, slightly creamy - "Smooth."  
Slightly "Syrupy"

**Overall Impression** \_\_\_\_\_ 8 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Quenching.  
Good for first time Gose drinker.

Total 38 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
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<b>Classic Example</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>

323129  
29A



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers

org

Judge  Dean Tummers - IBU

Judge Dean.Tummers@visy.com.au

Judge BJCP E1951

Category # 29 Subcategory (a-f) A Entry # 78526 (29A)

Subcategory (spell out) GOSE

Special Ingredients: MANDARIN

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Honorary GM  Mead Judge
- Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

### 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 stale, 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.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics  
MODERATE MANDARIN AROMA WITH VERY LOW MALT IN THE BACKGROUND. MALT SWEETNESS ARRIVES AS IT WARMES.

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
VERY HAZY, TRANSLUCENT. SRM 5-7. THIN HEAD THAT FADES QUICKLY TO A RING.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
DOMINANT SOURNESS WITH LOW SALT IN THE BACKGROUND. FADES TO A SWEETNESS. MANDARIN FLAVOUR IS NOTICEABLE. IF ANYTHING, THE SOURNESS COULD BE DIALED BACK JUST A BIT.

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
HIGH CARBONATION - MEDIUM-LIGHT BODY. LINGERING SOUR- FRUIT AFTERTASTE.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
IT IS DEFINITELY A REFRESHING BEER BUT THE BALANCE COULD BE BROUGHT BACK TO THE SALT AS OPPOSED TO THE SOURNESS.

Total 36 /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. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- |                 |                          |                          |                                     |                          |                          |                   |
|-----------------|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style      |
| Flawless        | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful       | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless          |

(37)



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAN  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrewan@hotmail.com  
*Use Avery label # 5160*

Category # 29 Subcategory (a-f) A Entry # 815967  
29A

Subcategory (spell out) IRISH STOUT  
 Special Ingredients: ORANGE ZEST

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

### BJCP Rank or Status:

- Apprentice       Recognized       Certified  
 National         Master             Grand Master  
 Honorary Master    Honorary GM     Mead Judge  
 Provisional Judge    Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer    Beer Sommelier    Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training       Other \_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.  
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 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.  
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 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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 6 /12

Comment on malt, hops, esters, and other aromatics

Mild coffee  
Dark Malt  
No upfront orange

Appearance (as appropriate for style) \_\_\_\_\_ 2 /13

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

Dark Dark  
Thin Beem  
Lacking Head retention

Flavor (as appropriate for style) \_\_\_\_\_ 17 /20

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

Coffee Rich, slight chocolate malt  
Nice bitter towards the end, may be due  
to the Orange Zest  
Warming

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3 /15

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

Smooth/creamy  
Dry

Overall Impression \_\_\_\_\_ 8 /10

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

Couldn't define the orange apart  
from contributing to end bitterness  
but a very good stout.

Total \_\_\_\_\_ 36 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrew

ation.org

Judge N



Dean Tummers - IBU

Judge B

Dean.Tummers@visy.com.au

Judge E

BJCP E1951

Category # 29 Subcategory (a-f) A Entry # 815967 (29A)

Subcategory (spell out) IRISH STOUT  
Special Ingredients: ORANGE ZEST

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### Descriptor Definitions (Mark all that apply):

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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Musty – Stale, musty, or moldy aromas/flavors.
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- 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.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

MILD ROASTED GRAIN AROMA WITH VERY LOW COFFEE. MALT SWEETNESS. NO ORANGE DETECTED IN THE AROMA UNTIL THE SAMPLE WARMES. THEN IT'S VERY LOW.

Appearance (as appropriate for style) 2 /3

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

JET BLACK WITH A THIN TAN HEAD THAT DISSIPATES QUICKLY. RUBY UNDER LIGHT.

Flavor (as appropriate for style) 15 /20

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

MALTS ARE SUBDUED. ROASTED GRAINS ARE EVIDENT BUT NOT OVERPOWERING, WHICH IS PLEASANT. HOP FLAVOUR IS LOW + BITTERNESS MODERATE BUT ORANGE FLAVOUR IS QUITE LOW

Mouthfeel (as appropriate for style) 5 /5

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

MEDIUM - LIGHT MOUTHFEEL. CARBONATION IS LOW. BITTER AFTERTASTE IS PLEASANT.

Overall Impression 6 /10

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

A GREAT BEER BUT WE HAD TROUBLE GETTING THE ORANGE. AS AN IRISH STOUT IT WAS EXCEPTIONAL BUT WE HAD TO WORK TO FIND THE ZEST. HAVING SAID THAT I'D BE HAPPY TO MAKE A STOUT LIKE THIS ONE.

Total 34 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" 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"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandrewnan@hotmail.com  
*Use Avery label # 5160*

Category # 29 Subcategory (a-f) B Entry # 853256  
2903

Subcategory (spell out) EIS - STOUT  
 Special Ingredients: CHERRY CHOCOLATE

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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) 10 /12  
 Comment on malt, hops, esters, and other aromatics

Sweet, dark cocoa  
Light malt but rich

Appearance (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)

Dark, Jet Black  
Thin head

Flavor (as appropriate for style) 18 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Rich chocolate with coconut cherry finish  
Velvety smooth with nice bitterness  
"Warming"

Mouthfeel (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Velvet smooth, warming  
Smooth/light "even" carbonation  
Full bodied, cream.

Overall Impression 8 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Very NICE!  
Around the fireplace with ugg boots + guitar  
Fantastic Beer

Total 42 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
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		Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge  Dean Tummers - IBU \_\_\_\_\_  
 Judge Dean.Tummers@visy.com.au \_\_\_\_\_  
 Judge BJCP E1951 \_\_\_\_\_

Category # 29 Subcategory (a-f) B Entry # 853256 (29B)

Subcategory (spell out) ES - STOUT  
Special Ingredients: CHERRY CHOCOLATE

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

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- Light-Struck – Similar to the aroma of a skunk.
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- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics  
SWEET CHOCOLATE AROMA WITH SOME LOW GLAINY MALT IN THE BACKGROUND. HOPS + FRUIT LOW & NOT EVIDENT. IT'S ALL ABOUT THE CHOCOLATE.

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)  
SET BLACK, OPAQUE. LOW DARK HEAD THAT IS THIN & DISSIPATES.

Flavor (as appropriate for style) 17 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
A VERY SMOOTH, VELVETY BEER. HOPS LOW TO IMPERCEPTIBLE. ROAST & OTHER SPECIALTY GRAINS DOMINATE AT FIRST. LOW CHERRY FOLLOWS. FINISH IS SWEET. LOW ALCOHOL WARMTH.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
AGAIN, SMOOTH & LUSCIOUS. MEDIUM BODY BUT CARBONATION LOW. ALCOHOL WARMTH PRESENT BUT NOT EXCESSIVE.

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A CRACKING BEER. CHOCOLATE DOMINANT. CHERRY A TOUCH SUBVED BUT EVIDENT. WELL DONE!

Total 40 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
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Stylistic Accuracy	
Classic Example	<input type="checkbox"/>
Flawless	<input checked="" type="checkbox"/>
Wonderful	<input checked="" type="checkbox"/>
Technical Merit	
Not to Style	<input type="checkbox"/>
Significant Flaws	<input type="checkbox"/>
Intangibles	
Lifeless	<input type="checkbox"/>



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Anna Rogers  
 Judge BJCP ID E1954  
 Judge Email ASCP@1954@GMAIL.COM  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 96313/29A

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
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- Master
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- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) \_\_\_\_\_ /12

Comment on malt, hops, esters, and other aromatics  
Salty with low levels of orange peel. Fruity esters evident but not dominant. Floral hops are noticeable but low & enhanced with low levels of coriander.

**Appearance** (as appropriate for style) \_\_\_\_\_ /3

Comment on color, clarity, and head (retention, color, and texture)  
Plum, low clarity & reasonable head retention. Plum to brown in colour.

**Flavor** (as appropriate for style) \_\_\_\_\_ /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Salt is a bit high to be below threshold. Coriander character is evident but low-med/low. Black & want flavours are evident & balanced, nice malty sweetness, low to med bitterness & a nice floral flavour all the way through.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Med body, low-med carbonation, creamy character. Slight tartness but quite low.

**Overall Impression** \_\_\_\_\_ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
The fruit is incorporated quite nicely into this style with it neither dominating nor lacking. The salt additions should be lowered slightly to provide more balance for the style.

**Total** \_\_\_\_\_ /50

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	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" 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	Intangibles				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	Lifeless		



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Troy Paricek  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 963131  
 (29A)

Subcategory (spell out) Gose  
 Special Ingredients: Black Current.

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

### 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 stale, 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.

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

Aroma (as appropriate for style) \_\_\_\_\_ 8 / 12  
 Comment on malt, hops, esters, and other aromatics  
Very salty aroma. Berry notes  
back up the salt. Some Caviander  
notes

Appearance (as appropriate for style) \_\_\_\_\_ 2 / 3  
 Comment on color, clarity, and head (retention, color, and texture)  
Hazy. Purple-brown colour.  
Low head

Flavor (as appropriate for style) \_\_\_\_\_ 15 / 20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Very salty. Some moderate fruit  
notes. Nice spicy phenolics.  
medium-light bitterness.  
Nice acidity too

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 / 5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium-full body. Medium-low carb  
some alcohol evident.

Overall Impression \_\_\_\_\_ 7 / 10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A very nice fruit Gose. Salt is  
a bit over-done and the black  
current flavour a little dull.  
But a very good beer.

Total 36 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

34.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Tray Prucel  
 Judge BJCP ID E1423  
 Judge Email bjcp.tray@gmail.com  
*Use Avery label #5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 71726  
29A  
 Subcategory (spell out) Berliner Weisse  
 Special Ingredients: cherries

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

### 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 stale, 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)

Comment on malt, hops, esters, and other aromatics

8 / 12  
Very strong cherry aroma. Some nutty grain notes add complexity.

### Appearance (as appropriate for style)

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

3 / 13  
Brilliant clarity. Bright pink head and colour.

### Flavor (as appropriate for style)

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

16 / 20  
Intense cherry flavour. Lactic acidity is moderate-high. Light bitterness. Finish is dry with acidity.

### Mouthfeel (as appropriate for style)

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

4 / 5  
Light body. medium carb - still prickly

### Overall Impression

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

8 / 10  
A very nice beer. Cherry pushes the fruit beer limits but being a berliner it has to.  
Well done

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. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" 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"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

ation.org

Judge Name (print) AYOAN ROGERS

Judge BJCP ID E1954

Judge Email BJCPE1954@GMAIL.COM

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 717726 (29A)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, 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.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Strong dominating cherry character with a slight nutty almond aroma. Clean lactic acid. low underlying malt sweetness.

Appearance (as appropriate for style) 3 /3

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

Bright pink/red colour, pink low head retention & good clarity.

Flavor (as appropriate for style) 16 /20

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

Strong cherry & very tart from the fruits. med-high lactic acidity with a mild Brett funk reminiscent of wood. low malt sweetness. fruit character dominates the beer.

Mouthfeel (as appropriate for style) 4 /5

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

light-med body, med-high carbonation. tartness from the fruit & supporting sourness from the lacto.

Overall Impression 7 /10

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

Very strong cherry flavors & character overly dominate beer & doesn't allow base beer to shine through. Well produced beer & great fermentation characteristics.

Total 38 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

38.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW CHAND  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email thechandnewton@hotmail.com  
*Use Avery label # 5160*

Category # 28 Subcategory (a-f) B. Entry # 819832  
288

Subcategory (spell out) Pilsner.  
 Special Ingredients: "Funk"

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

### 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*.  
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 **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 stale, 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) 5 /12  
 Comment on malt, hops, esters, and other aromatics  
Very Light Funk if any.  
See Pilsner grain - husks.  
Slightly musty, Light Honey.  
Chlorophenolic - slight Band-aid smell.

**Appearance** (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Hazy, light straw colour

**Flavor** (as appropriate for style) 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Infection??  
Sharp/Harsh at back of pallet  
light malt, little to NO hop bitterness.

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Very light bodied palate  
little to NO carbonation.  
overly dry.

**Overall Impression** 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A little harsh but missed the target  
Taste infected to me.  
L

Total 23 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
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<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge  Dean Tummers - IBU  
 Judge Dean.Tummers@visy.com.au  
 Judge BJCP E1951

Category # 28 Subcategory (a-f) B Entry # 829632 (28B)

Subcategory (spell out) PILSNER  
 Special Ingredients: "FUNKINESS"

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

**BJCP Rank or Status:**  
 Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Honorary GM  Mead Judge  
 Provisional Judge  Rank Pending

**Aroma** (as appropriate for style) 6 /12  
 Comment on malt, hops, esters, and other aromatics  
DRY GRAINY AROMA WITH LOW HOPS.  
PILSNER CHARACTERISTICS MORE EVIDENT  
THAN ANY SPECIALTY ADDITIONS.  
CHLOROPHENOLIC NOTES ARE APPARENT.

**Non-BJCP Qualifications:**  
 Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

**Appearance** (as appropriate for style) 1 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
STRAW COLOURED. VERY HAZY.  
HEAD IS THIN & WHITE. DISAPPEARS  
QUICKLY.

- 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.
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  - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
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  - 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.

**Flavor** (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
INITIAL PHENOLICS MASK THE MALT  
& HOPS. BITTERNESS IS LOW.  
MALT & HOPS ARE THERE BUT  
THE PHENOLICS ARE GETTING IN  
THE WAY.

**Mouthfeel** (as appropriate for style) 2 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM CARBONATION. SLIGHTLY  
PRICKLY ON THE TONGUE.  
AFTERTASTE IS SLIGHTLY MEDICINAL  
& LINGERING.

**Overall Impression** 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
SADLY I THINK SOMETHING GOT INTO  
THE BOTTLE. AROMA + FLAVOUR  
SUGGEST AN INFECTION. HAD THE  
SAME HAPPEN TO MY BOHEMIAN AT  
LAST YEAR'S QABC.

Total 26 /50

**SCORING GUIDE**

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
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<b>Classic Example</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>

24.5