

BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Olan Subjeth	Category # 10 Subcategory (a-f) A Entry # \(\int \) \(\alpha \)
Judge BJCP ID	Subcategory (spell out) Merican Rale Ale
i	Special Ingredients: Ne Malt
Judge Email	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
☐ Apprentice ☐ Recognized ☐ Certified ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Nice Citrus aroma - I get more grapetruit
Non-BJCP Qualifications:	than crything. Subdued malt, spiky notes
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other ☐ Deep Local College ☐ Deep Local Colle	
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic – The aroma, flavor, and warming effect of	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) Been was myrky, and there want much head. Descent lacing:
ethanol and higher alcohols. Sometimes described as <i>hot</i> .	- PERM TIME STATE
☐ Astringent — Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics Hop Forward, by bitterness is reserved. Hop Wayness
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	play well with spircy notes and mild toasty undertenes. Shaht linguing bitterness on day
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	- Rish
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Condo level is nice No stickness no
☐ Musty – Stale, musty, or moldy aromas/flavors.	ast ringeray Pretty watery.
☐ 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).	Overall Impression/10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement Entrapel a but no the intended flavor, but your still
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	mode a rice brown Double the ye next time, watch
☐ Sulfur - The aroma of rotten eggs or burning matches.	the mash types for body.
☐ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Consider Knings for clarity.
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor Good (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficienc	inor flaws. Technical Merit Flawless Intangibles Intangibles