



BEER SCORESHEET

Examination Version

AHA/BJCP Sanctioned Competition Program



http://www.bjcp.org

http://www.homebrewersassociation.org

Participant ID: _____

Category # 3 Subcategory (a-f) A

Exam Beer Number: (1) 2 3 4 5 6 (circle one)

Subcategory (spell out) Vienna Lager

Exam City: _____

Special Ingredients: _____

Exam Date: _____

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

Comments n/a

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Moderate intensity, malty nose - bready, toasty, rich, suggestive of continental malts. Very light esters. Just a touch of floral hop aromatics. Barest hints of paper - oxidized? That would also explain the plum-like fruit. Mouthiness is fairly complex, multi-layered and rich - inviting/interesting. Light suggestion of sweetness, no noticeable alcohol. Malt-forward balance.

Appearance (as appropriate for style) 2 /3

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

low head - just a half-moon of off-white froth on the surface. Seems quite clear, even to a flashlight - nice. Attractive amber-orange color - good for style.

Flavor (as appropriate for style) 14 /20

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

rich mouthiness - toasty, bready, lightly caramelly with some Maillard product pungency - moderately strong. Fairly dry finish with a little bit of hop flavor (floral) and quite a bit of malt richness that lingers. Moderate bitterness - OK. The hop flavor starts early and lets into aftertaste - also OK, but slightly harsh. Fairly crisp finish, not tart, but pH is on low side which makes it kind of lively.

Mouthfeel (as appropriate for style) 4 /5

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

Medium to medium-light body. Moderate carbonation. Not warming or creamy. Slight astringency/harshness. Fairly smooth lager character. The little bit of harshness seems consistent with a light oxidation/age issue, not grainy-husky.

Overall Impression 7 /10

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

Tasty, malt expression - complex and rich. Good balance between malt, hops and body - evenly matched and supportive. Shows some slight age/oxidation signs (fruit, harshness, paper) - kind of like some commercial imports might show. Consume fresher, watch cold-side oxygen uptake during transfers and packaging. Enjoyable to drink. Malty but not as intense/heavy as an Oktoberfest - The lighter body and balanced bitterness make it a very well balanced Vienna. Just a bit over the hill.

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
Problematic (0 - 13):	Major off flavors and aromas dominate	

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