BEER SCORESHEET

Examination Version

AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org http://www.homebrewersassocation.org

Participant ID: _____

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

Exam City: _____

Exam Date: _____

Category # 6 **Subcategory (a-f)** B

Subcategory (spell out) Blonde Ale

Special Ingredients: _____

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

Comments n/a

Aroma (as appropriate for style) 3 /12

Comment on malt, hops, esters, and other aromatics

Initial whiff is very unappealing/off - sulfury and acidic - unfortunately reminiscent of vomit or spoiled milk (baby vomit?) - moderately intense, overshadowing other aromatics. Mild honey-like sweetness underneath. No hops detected. Moderate fruity esters, pear-like. Light grainy malt with some light caramel notes (candy-like). No alcohol or other notes. Off aroma dominates.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture) Not inviting at all.

Low frothy white head, covering surface of beer, about 1/8" tall. Head retained well. Fairly clear - ok, not perfect. Medium gold color - fine for style

Flavor (as appropriate for style) 9 /20

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

Fortunately, lacks the flavor of the off aroma. Sweet honey-like flavor, moderate intensity. Low to med-low bitterness. Malty-sweet finish. Moderate esters, like cherries, apples and pears. Seems kind of full on the palate with a thin finish/aftertaste and some acidity. In exhaling, I get plastic/phenolic notes. Grainy base malt like North American 2 row - grainy and lightly husky. Didn't taste like it smelled, but still flawed.

Mouthfeel (as appropriate for style) 3 /5

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

Medium to medium-full body yet seems thin due to some acidity. Medium carbonation, maybe reading medium-high. Initially, it seems creamy but thins out. Not astringent/warming.

Overall Impression 4 /10

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

Odd beer. Smelled horrible but didn't taste as bad. Honey-sweet, fruity, grainy base malt, light bitterness - that's the right balance. On the sweet side but the acidity helps balance (but shouldn't be there). So many potential problems - look at infection first (wild yeast/phenolic/tart), maybe yeast health/strain (sulfur), age/handling (possible infection source). Initially I was thinking diacetyl due to sour milk but I didn't really taste it or feel it. Unless ingredients were dirty or spoiled, problems are on the cold side - focus on fermentation first then packaging.

Total 22 /50

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 — vomit-like
- ☐ Vegetal
- ☐ Yeasty

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

Stylistic Accuracy

Classic Example ☐ ☐ ☑ ☐ ☐ Not to Style

Technical Merit

Flawless ☐ ☐ ☐ ☐ ☑ Significant Flaws

Intangibles

Wonderful ☐ ☐ ☐ ☑ ☐ Lifeless