



# BEER SCORESHEET

## Examination Version

AHA/BJCP Sanctioned Competition Program



http://www.bjcp.org

http://www.homebrewersassociation.org

Participant ID: \_\_\_\_\_

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

Exam City: \_\_\_\_\_

Exam Date: \_\_\_\_\_

Category # 8 Subcategory (a-f) A

Subcategory (spell out) Ordinary Bitter

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

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

Comments n/a

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Big bready-biscuity nose, medium-high. Has toasty notes too. Med-low earthy-floral hops. With caramel with some darker/burnt sugar notes. Esters are fairly low. Quite 'English' with a dry, crackery character that could come from a hint of roast malt or biscuit/amber. Seems rustic, within expectations for style.

Appearance (as appropriate for style) 2 /3

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

No head at all - none just a white ring of tiny bubbles - very thin. Slight haze, not enough to worry about. medium-light amber color - OK

Flavor (as appropriate for style) 12 /20

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

Dry, bready-biscuity-toasty flavor up front, moderate strength. Moderate bitterness, light acidity leading into a dusty-dry finish. Moderate hop flavor - earthy, mostly. Moderate esters blend in with the malt. Could be old or using stale ingredients. Flavors are kind of muddled. Bitterness has a slightly harsh edge as it lingers. Slight acidity in aftertaste. Esters have a dark fruit character as from

Mouthfeel (as appropriate for style) 3 /5

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

Medium carbonation - a bit on the lively side for a bitter. Medium to medium-light body. Slight astringency as from hops. Not creamy. Light acidic bite. No alcohol.

Overall Impression 6 /10

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

Kind of lifeless/boring - could be old or using old/stale grain. Has a nice 'English' character with a lovely biscuity crackery base malt. Caramel qualities low in the balance but bitterness level is about right in the balance. A bit spritzy - watch overcarbonation (over-primary, CO2 too high if forced carb'd, or bottled slightly early). Acidic notes detract - could be age or the stink of infection (watch oxygen uptake in packing and sanitation on cold side) - not huge but noticeable. Malt complexity and malt-hop balance are the

### 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

SCORING GUIDE	<b>Outstanding</b> (45 - 50):	World-class example of style	<u>best parts.</u>
	<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	
<b>Problematic</b> (0 - 13):	Major off flavors and aromas dominate		

<u>Drinkable, but not great. Use fresher ingredients.</u>	Stylistic Accuracy				
	Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless
Total		<u>31</u>			