



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 # 11 Subcategory (a-f) A

Subcategory (spell out) Mild

Special Ingredients: _____

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

Comments Na

Aroma (as appropriate for style) 3 /12

Comment on malt, hops, esters, and other aromatics
Fruity-sour with some chocolate-roast notes. Vinegary - The wine flashes to Flanders Brown... Woody, Balsamic-like flavor. Mild grainy-toasty bread malt underneath but the sour-fruity notes are strong and most prominent. Fruit is like sour cherry with a hint of bitter orange. Chocolate character is like med-dark chocolate.

Appearance (as appropriate for style) 1 /13

Comment on color, clarity, and head (retention, color, and texture)
cloudy - murky. Medium-dark brown color. almost flat; ring of huge tan bubbles settled very quickly. unappealing clarity.

Flavor (as appropriate for style) 4 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Harsh, burnt rubber flavor - strong. Vinegar and wood notes are noticeable but less than in aroma. Dry, -dry finish with meaty, brothy aftertaste. Extreme dryness - attenuation, some burnt notes, dusty malt flavors washed out, but has a low chocolate flavor with hint burnt/roast notes. Dry, harsh aftertaste. Medium bitterness, some for harshness and dryness. Difficult to drink due to dryness.

Mouthfeel (as appropriate for style) 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Astringent - dry - woody. Flat carbonation - still. Medium body. No alcohol. Not creamy. Dryness with emphasis since it is both a flavor and a mouthfeel - kind of like sandpaper.

Overall Impression 3 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Flavor shows classic autolysis signs - burnt rubber, brothy/meaty. Remove beer from yeast sooner (after fermentation) and avoid warm conditioning for the yeast for extended periods. Flat, oxidized, vinegary - all are oxygen-related. Avoid oxygen uptake on cold side, during conditioning and packaging. Avoid contact with air; check equipment for acetobacter / sanitize or replace. Multiple problems, all likely occurring on the cold side. Monitor fermentation more closely. Don't delay transfers. Total 13 /50

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic - burnt, rubbery
- Solvent
- Sour/Acidic - acetic
- Sulfur
- 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

Keep things clean.	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Classic Example	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
Use fresh ingredients.	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless
Flawless	Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	