



BEER SCORESHEET

Examination Version

AHA/BJCP Sanctioned Competition Program



http://www.bjcp.org

http://www.homebrewersassociation.org

Participant ID: _____

Category # 19 Subcategory (a-f) B

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

Subcategory (spell out) English Barleywine

Special Ingredients: _____

Exam City: _____

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

Exam Date: _____

Comments Ma

Aroma (as appropriate for style) 12 /12

Comment on malt, hops, esters, and other aromatics
High malt intensity. Deep caramel w/ bready-toasty-malty/sweet aroma - a classic UK BW nose. Moderate fruit blends well with the caramel - not a specific fruit but has a 'darker' character like plums. Moderate hop aroma - earthy and floral. Mild alcohol noted. Seems aged but not old - doesn't have sherry/molasses. Still has a fresh malt character but not so young as to seem worty. Clean. Can't wait to taste it.

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)
Some haze, not fully clear. Low off-white head, has OK retention. Lovely reddish - amber color - great for style. That reddish note is very attractive.

Flavor (as appropriate for style) 18 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malty-caramelly - bready, initially sweet but with alcohol and moderate hop bitterness to balance. Malted/caramelization intensity noted. Rich, rich, rich. Delicious. Mild hop flavor noticeable but not high - has a clean floral note like fresh goldings. Alcohol adds complexity without harshness or fusels. Clean flavors. Fresh, intense malt but steps short of malty/braxy. Complex esters, dark fruit, surprise of malt. Malty-rich but

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
High body - full mouthfeel. Warming but not hot - definitely a big beer. Creamy but not heavy, syrupy or thick. Not astringent. Seems well conditioned since the alcohol is tamed and it seems well fermented.

Overall Impression 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Like a Thomas Hardy's Ale on a good day. Lovely complexity. Seems aged but not old - more age would likely continue to add complexity - this has great future potential but is drinking well right now. Superb balance of malt, hops, esters and alcohol. Clean, definitely English. I absolutely love this beer; note medal worthy. A little more age might improve it more, letting it drop clear and increasing complexity. Splitting hairs - hard to improve. I wouldn't change the recipe, but it might get even better - try it next year.

Total 45 /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
- 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	

Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless