



BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

2009/14

Category # 23 Subcategory (a-f) A Entry # 159

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

Judge Qualifications and BJCP Rank:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Mead Judge Cider Judge
- Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 10 /12
Comment on malt, hops, esters, and other aromatics

coffee, roasty, malt. no alcohol smell (a very good thing)

Appearance (as appropriate for style) 5 /3
Comment on color, clarity, and head (retention, color, and texture)

black and thick as molasses, a little head retention (appropriate)

Flavor (as appropriate for style) 15 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

the coffee comes through quite a bit, residual sweetness balances out coffee and the chocolaty roasted flavors. a very good, well-balanced beer. very little alcohol is coming through in taste - would like to know ABV

Mouthfeel (as appropriate for style) 4 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

thick, low carbonation, both to style. no astringency which is good for using coffee, not particularly warming (why its 4 not 5)

Overall Impression 7 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

a very good beer, well-balanced. It's hard to get enough alcohol in a beer like this without vinous or fusel alcohol flavor, although I would like more of a low warming sensation from alcohol.

Total 39 /50

Look up detailed descriptions in the BJCP vocabulary application: <http://www.bjcp.org/cep/vocab/>

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
		Technical Merit					
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
		Intangibles					
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

2009/4
Entry label # 5160

Category # 23 Subcategory (a-f) A Entry # 0159

Subcategory (spell out) IMPERIAL STOUT
Special Ingredients: STARBUCKS FRENCH ROAST COFFEE

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

Judge Qualifications and BJCP Rank:

- Apprentice
- National
- Honorary Master
- Professional Brewer
- Recognized
- Master
- Mead Judge
- Non-BJCP
- Certified
- Grand Master
- Cider Judge
- Rank Pending

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) 8 /12
Comment on malt, hops, esters, and other aromatics

GOOD ROASTED MALTY SMELL

Appearance (as appropriate for style) 2 /13
Comment on color, clarity, and head (retention, color, and texture)

Flavor (as appropriate for style) 10 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

GOOD COFFEE FLAVOR AT FIRST, ALCOHOL FLAVOR SLOWLY GETS STRONGER

Mouthfeel (as appropriate for style) 4 /15
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

GOOD FULL BODY, WARMS YOU UP, NICE AND SMOOTH

Overall Impression 9 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

GREAT BEER, WOULD DEFINATELY BUY THIS BEER. VERY NICELY DONE

Total 39 /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				Not to Style
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit				Significant Flaws
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles				Lifeless
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

2009/4

ENTRY: 113

Category # _____ St 23: SPECIALTY BEER
Aged on Star Bucks French Roast
Subcategory (spell out) _____ Coffee Beans 13F Russian Imperial
Special Ingredients: _____ Stout

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

COFFEE

10 /12

Appearance (as appropriate for style)

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

ESPRESSO CONCENTRATE
BROWN HEAD

3 /13

Flavor (as appropriate for style)

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

FLAVOR ASSAULT - FINISH? AFTER
2 MINUTES IT'S NICE
NOT EVEN ENJOYABLE

1 /20

Mouthfeel (as appropriate for style)

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

BITTER & ABUSIVE
IT'S ESPRESSO CONCENTRAT

1 /15

Overall Impression

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

SORRY BAD NEWS
EXPERIMENT GONE BAD
SHOULD NOT HAVE BEEN SUBMITTED

1 /10

Total

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