



BEER SCORESHEET



Examination Version

AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org

http://www.homebrewersassociation.org

Participant ID 2011CASD-02
 Exam City San Diego, CA
 Exam Date 11/01/20

Exam Beer Number: 1 2 3 4 5 6 (circle one)
 Category # 13 Subcategory (a-f) B
 Subcategory (spell out) British Brown Ale

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

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

*low dark fruit
(plum, dates)
raisin*

Medium caramel malt immediately followed by medium-low roast and low cocoa powder/chocolate. Low spicy English hop aroma. Low red apple esters from yeast. Low vinous alcohol character. (oxidized?)

Appearance (as appropriate for style) 1 /3
 Comment on color, clarity, and head (retention, color, and texture)

*large base
clear bubbles
dissipated
quicky with
second pour*

Dark brown with garnet hue, clear (though almost opaque). No head on the pour, nor when stirred. No lacing, and low legs when swirled.

Flavor (as appropriate for style) 12 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

*to highlight
the carbon
the aroma*

Opens with medium caramel, low toffee malt flavors. No cocoa or coffee. No perceived hop flavor and low hop bitterness. Malt/Estery balance. Lingering semi-sweet finish into the lingering aftertaste. Tastes (low oxidation. Choose a different grain bill.

Mouthfeel (as appropriate for style) 2 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium-low body, low carbonation (almost flat), low alcohol warmth, low creaminess. Sticky on the lips (can be perceived from residual sweetness). No astringency.

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

*sketchy next
time and
try again.*

Interesting flavors and aromas. Definitely needed more carbonation to please it. Also seemed oxidized, could be really good if fresher or if watch oxygen intake at packaging. Yeast choice seemed to be more Belgian nor overstressed. Both yeast choices audierent. This could be a really good British Brown with water tweaks.

Total 29 /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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



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

Category # 18 Subcategory (a-f) B

Subcategory (spell out) American Pale Ale

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

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12
 Low sweet orange peel from American hops
 Low biscuit malt aroma. Low green grape skin
 esters from yeast. Low DMS cooked corniness.
 Aroma seems more muted for style.

Appearance (as appropriate for style)

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

3 /3
 Dark gold with orange hues, clear with low haze,
 white tight head persisted into a ring of
 tight bubbles. No legs or lacing.

Flavor (as appropriate for style)

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

13 /20
 Low malt biscuit and low bread crust. Low orange
 with citrus American hops, medium hop bitterness.
 Better balance. Dry finish with low lingering
 bitterness. Low melon (cantaloupe or
 honeydew)

Mouthfeel (as appropriate for style)

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

4 /5
 Medium-low body, medium carbonation. No
 alcohol warmth nor creaminess. Low astringency.
 Slight stickiness on lips (could be from
 perceived DMS)

Overall Impression

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

7 /10
 Interesting hop aroma and a pretty
 beer. Consider upping the hop utilization
 by 20% to get more typical APA-style
 aroma (esp. that nice citrus that you have).
 If all-grain, use less Pilsner malt to limit DMS
 and a rolling open boil. Also, watch the gear grind

*too little astringency.
 All told a good beer
 with some
 minor
 tweaks*

Total 34 /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"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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Exam Beer Number: 1 2 3 **4** 5 6 (circle one)
 Category # 26 Subcategory (a-f) B
 Subcategory (spell out) Belgian Dubbel

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery *okay to style*
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic *okay to style*
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Finishes dry with lingering impression of fruit. Quite tasty

Aroma (as appropriate for style) 9 /12
 Comment on malt, hops, esters, and other aromatics

Opens with medium dark fruit esters (raisins, date, fig) and medium caramel and low toast. Finishes with no hop aroma. Low vinous character. Low black pepper phenolics as it warms. Low cocoa malt. Low vanilla phenolics

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

Mahogany, clear. Off-white head of tight tiny bubbles persisted until fading into a lasting ring. Low Belgian lacing and low legs.

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

Medium caramel, low cocoa powder malt flavors. Very low woody hop character. Low hop bitterness to balance malt sweetness. Medium dark fruit esters (raisins, date, fig, plum). Low black pepper phenolics. Balance to the fruit and malt. Low vanilla flavor persists

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

Medium body, medium carbonation. Very low warmth and low creaminess. No astringency. Could be a little higher carbonation to boost aromas.

Overall Impression 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

I really enjoyed this beer. It's something special. Well-chosen expressive yeast. Beautiful beer. I would carb it a bit higher (0.5 volumes) to highlight the aroma. Also, if using all-grain, consider modifying the specialty malts as they are a touch to caramelly in

Flavor. Otherwise well-made beer. I would like the recipe please!

Total 40 /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"/>	<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"/>	
Intangibles						
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



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

Category # 9 Subcategory (a-f) C

Subcategory (spell out) Baltic Porter

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery *okay to style*
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12
 Medium cocoa, medium toffee, medium caramel malt.
 Low red apple ester. No hop aroma. Low
 mango skin (not the fresh). Low alcohol perfume.
 becomes more pronounced as warms

Appearance (as appropriate for style)

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

1 /3
 Dark brown with ruby highlights. Opaque.
 large clear bubbles quickly dissipated and would
 not come back with vigorous swirling.
 Persisting legs. No astringency

Flavor (as appropriate for style)

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

12 /20
 Medium alcohol flavor immediate. Low caramel
 malt. Low soapy phenolic almost to medicinal.
 (chlorophenol). Low hop bitterness. No hop
 aroma. Balance to alcohol & fruit.
 Medium-low fruity esters (strawberry, cherry)
 Low oxidized vinous as warms

Mouthfeel (as appropriate for style)

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

3 /5
 Medium body, low carbonation, medium alcohol
 warmth. low creaminess. No astringency.
 Very hot - could either use more time in packaging.
 different malt bill, or different yeast.

Overall Impression

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

6 /10
 Smells really interesting. Consider a different
 yeast strain and malt bill together within
 style. Also, consider lower fermentation
 temperature and longer secondary fermentation.
 Phenols and perfume alcohol seems to be stressed
 yeast. Packaging may have let oxygen in as

well - retry the recipe with minor tweaks Total 28 /50

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style
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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"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



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Exam Beer Number: 1 2 3 4 5 **6** (circle one)
 Category # 10 Subcategory (a-f) C
 Subcategory (spell out) Weizenbock

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery *okay to style*
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic *okay to style*
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

with dry refreshing aftertaste

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

Medium-low toast, low caramel, low bread, low banana esters, low perfume, Saaz-style noble hop characteristics, low red apple ester as warms up

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

Dark amber, hazy (though no floaties), large loose clear bubbles dissipated quickly, long-lasting bubbling from bottom of glass - cascading

Flavor (as appropriate for style) 16 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Opens with medium banana esters, medium-low toast and low bread crust, low rustic malt character, low clove phenolic, low spicy saazer-type noble hop. No hop bitterness. Balanced to malt ester. Finishes semi-sweet

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

Medium-high body, high carbonation. No warmth, medium-low creaminess. Feels a little sticky on the palate - maybe a little under attenuated, but is not cloyingly sweet.

Overall Impression 8 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Really nice, flavorful beer. Ester and phenols acetostyle. Seems a little under attenuated - either use a different yeast or more time in primary. This will heighten the yeast expression and balance the mouthfeel. I would like to get the recipe.

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