




BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jur  **Michael Page**
Recognized
BJCP ID #E1418
mike_page_@msn.com
Judge Email _____
Use Avery label # 5160

Category #14 Subcategory (a-f) 1 Entry # 141501

Subcategory: Old Ale (English Strong Ale)

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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 stale, 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) 7 /12

Comment on malt, hops, esters, and other aromatics

Some dried fruit at first, nutty & caramel malt aroma. Some strong diacetyl within style.

Appearance (as appropriate for style) 3 /3

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

Creamy light tan head with lasting retention. Deep copper - Brown in color. Good clarity.

Flavor (as appropriate for style) 14 /20

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

lots of dried fruit partially more dominant than the malt flavor. Some nutty & caramel malt with a good amount of port & sherry.

Mouthfeel (as appropriate for style) 3 /5

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

medium body tilting toward the lower end of scale possibly due to aging. Some astringent warmth.

Overall Impression 6 /10

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

A fair example of style. lots of fruit & port & sherry flavors. Lacking malt & characters like apple & caramel. Fruit ester complexity lacking also.

Total 33 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) Kris Domagala
Judge BJCP ID E1150
Judge Email _____
Use Avery label #5160

Category #14 Subcategory (a-f) 1 Entry # 141501

Subcategory: Old Ale (English Strong Ale)

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
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| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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- ☐ **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.
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- ☐ **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) 9 /12

Comment on malt, hops, esters, and other aromatics

Strong dark fruit esters, vineous in character.
adequate malty malt character underneath
some oxidation noted. A little one dimensional

Appearance (as appropriate for style) 3 /3

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

Dark brown, clear. Low tan head with
reasonable persistence

Flavor (as appropriate for style) 12 /20

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

Strong vineous flavour up front with a tangy
edge to it. Med-low malasses malt character.
Med-low bitterness - balances towards esters.
Alcohol not entirely evident.

Mouthfeel (as appropriate for style) 3 /5

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

Med-low body, thin for style. Med-low
carbonation. Was alcohol evident.

Overall Impression 6 /10

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

Good aged characteristics, but lacks malt
fullness & complexity to balance.
Suggest using more malt character malt +
perhaps higher mash temp to increase
residual body for long aging

Total 83 /50

SCORING GUIDE	Outstanding	(45 - 50): World-class example of style.
	Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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Judge Name (print) Kris Donagale

Category #14

Subcategory (a-f) 1

Entry # 141503

Judge BJCP ID E1150

Subcategory: Old Ale (English Strong Ale)

Judge Email _____

Special Ingredients:

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

Use Avery label #J160

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12
Med-low toffee malt. Low dark fruit esters.
Difficult to pick out much else - a bit
mixed in general.

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Appearance (as appropriate for style)

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

3 /3
Brown with red hue. Brilliantly clear.
Medium tan head with great persistence!

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- ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style)

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

12 /20
Strong vineous/dark fruit esters with a
notable tang in medium full finish. Light
toffee malt underneath. Med low to low
bitterness. Low alcohol

Mouthfeel (as appropriate for style)

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

4 /5
Medium body, medium low carbonation
Little to no alcohol warmth

Overall Impression

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

6 /10
Tangy fruitiness dominates most of
the other characteristics. Needs a bit more
body to balance. More specialty malts
may help in this regard, as well as
adding more malt complexity

Total

32 /50

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<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>




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Ju  **Michael Page**
 Ju **Recognized**
 Ju **BJCP ID #E1418**
 Ju **mike_page_@msn.com**

Use Avery label #5160

Category #14

Subcategory (a-f) 1

Entry # 141503

Subcategory: Old Ale (English Strong Ale)

Special Ingredients:

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

Comments

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
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| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

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- ☐ **Light-Struck** – Similar to the aroma of a skunk.
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- ☐ **Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- ☐ **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)

Comment on malt, hops, esters, and other aromatics

Some Nutty & slight caramel malt
 aroma. (Blk. finity esters). Some
 paper or cardboard oxidation
 present.

Appearance (as appropriate for style)

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

Dark copper to reddish brown in
 color. Very little head retention.
 Good clarity.

Flavor (as appropriate for style)

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

30. Dried fruit & sherry
 dominating over malt. malt
 completely is lacking. Some Nutty
 & toffee but very slight. Some
 paper/cardboard off-flavors present.

Mouthfeel (as appropriate for style)

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

Medium body with some
 alcohol. Warmth present.
 Not full or creamy.

Overall Impression

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

Potentially a good example
 of a certain oxidized flavor
 were not present. Still displaying
 dark fruit & sherry character
 though.

Total

29 /50

SCORING GUIDE

- | | |
|--------------------|--|
| Outstanding | (45 - 50): World-class example of style. |
| Excellent | (38 - 44): Exemplifies style well, requires minor fine-tuning. |
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- | | | | | | | |
|------------------------|--------------------------|---------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Lifeless |



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Judge Name (print) Kris Domagala

Category #14

Subcategory (a-f) 1

Entry # 141505

Judge BJCP ID E1150

Subcategory: Old Ale (English Strong Ale)

Judge Email _____

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
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- ☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Moderate fruity/vinous esters with some
light toffee malt underneath. Low aged
character, not much alcohol evident.

Appearance (as appropriate for style)

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

Dark brown with red hue - brilliant
clarity. large coarse head settles
to tighter cover with good persistence

Flavor (as appropriate for style)

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

Oxidative character up front. Moderate
vinous esters with noticeable tang. Fairly
dry finish. Low toffee malt, slight roast-
like dryness. Fairly low bitterness -
balanced towards esters.

Mouthfeel (as appropriate for style)

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

Med low carbonation, med-low
body - a bit lacking for style. No
noticeable alcohol warmth

Overall Impression

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

On the right track, but lacks rich
malt complexity. Would suggest more
specialty malt in the medium colour range
vinous tang might be from darker spec.
malts, which could be dialed back if
that's the case

Total

30 /50

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Flawless		Technical Merit		Significant Flaws	
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Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>





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Jud  **Michael Page**
Recognized
BJCP ID #E1418
mike_page_@msn.com
Judge  _____
Use Every Label # 5160

Category #14

Subcategory (a-f) 1

Entry # 141505

Subcategory: Old Ale (English Strong Ale)

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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 stale, 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)

Comment on malt, hops, esters, and other aromatics

6 /12
Some Roast malt and notes of coconut malt. Slight fruit ester. Some dried fruit & no alcohol of any.

Appearance (as appropriate for style)

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

2 /3
Dark brown, nearing black but still translucent. Pale creamy white head

Flavor (as appropriate for style)

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

12 /20
Coconut & toffee malt character with dried fruit well balanced. Some chocolate malt also. Slight port like character. No alcohol.

Mouthfeel (as appropriate for style)

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

3 /5
Medium body with some hop astringency. Fair carbonation & little to no alcohol warmth.

Overall Impression

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

6 /10
With dried fruits prominent & malt character like toffee & coffee, palatable but some what lacking.

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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Kris Domogala
Judge BJCP ID E1150
Judge Email _____
Use Avery label #5160

Category #14 Subcategory (a-f) 2 Entry # 142004

Subcategory: Strong Scotch Ale

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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 stale, 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) 7 /12

Comment on malt, hops, esters, and other aromatics

Phenolic smoke malt up front. Low caramel
malt underneath. Presents more as a
Rauchbier. No hops, little ester character
no apparent alcohol

Appearance (as appropriate for style) 3 /3

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

Deep copper, brilliantly clear. Moderate
tan head with good persistence + legs.

Flavor (as appropriate for style) 13 /20

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

Moderately strong phenolic smoke malt
up front. Moderate caramel underneath. Quite
a full finish with lingering smoke &
malt sweetness. Low bitterness - balanced
to smoked malt.

Mouthfeel (as appropriate for style) 4 /5

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

Full body + low carbonation. Light
alcohol warmth

Overall Impression 6 /10

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

Smoked character overpowers rest of
the beer - should be more restrained &
used to add complexity, not be the highlight
Richness might have been more
with less smoke, but is lost a bit as
it is. Beer is otherwise very well made
+ fermented.

Total 33 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Juc **Michael Page**
 Jud **Recognized**
 Jud **BJCP ID #E1418**
 Jud **mike_page_@msn.com**
Use Avery label #5160

Category #14 Subcategory (a-f) 2 Entry # 142004

Subcategory: Strong Scotch Ale

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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 stale, 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) _____ /12

Comment on malt, hops, esters, and other aromatics

Peaty & smoky malt character. Some caramel.

Appearance (as appropriate for style) _____ /3

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

Dark brown with copper highlights. Great light for head retention.

Flavor (as appropriate for style) _____ /16

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

Plenty of caramel malt & some peaty goodness also. Some yeast ester present. Plenty of dark fruits & well balanced.

Mouthfeel (as appropriate for style) _____ /5

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

Medium to full body. Some alcohol warmth. Low carbonation.

Overall Impression _____ /10

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

Plenty of malt complexity & well balanced with hop bitterness. Lots of dark fruit & a good body.

Total 37 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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




BEER SCORESHEET

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<http://www.homebrewersassociation.org>

Judg  **Michael Page**
 Judg **Recognized**
 BJCP ID #E1418
 Judg **mike_page_@msn.com**
Use Avery label #5160

Category #14 Subcategory (a-f) 2 Entry # 142502

Subcategory: Strong Scotch Ale

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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.
- ☐ **Diacyetyl** – 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 stale, 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)

Comment on malt, hops, esters, and other aromatics 8 /12

plenty of caramel malt & a hint of peat.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture) 3 /3

Dark tan head with good retention. Dark brown with copper highlights.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 15 /20

Dark fruity esters like raisins & plums. Some part of sherry like qualities. Caramelized malt slightly under balanced. Some spicy phenolic flavors.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations 3 /5

Medium body with some alcohol warmth. Soft creamy body & some hop bitterness & astringency.

Overall Impression

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

A fair example but the fruity esters over powered the malt character. Lacking some malt complexity. Spicy phenols could be reduced by choice of hops or yeast.

Total 36 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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 checked="" type="checkbox"/> <input 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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Kris Domagala
 Judge BJCP ID E1150
 Judge Email _____
Use Avery label #5160

Category #14 Subcategory (a-f) 2 Entry # 142502

Subcategory: Strong Scotch Ale

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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 stale, 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.).
☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Moderate caramel malt with some vineous aged ester character. Some alcohol perceived. Light spiciness adds some complexity

Appearance (as appropriate for style) 3 /3

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

Brown with red hue. Medium tan head with good persistence. Clear

Flavor (as appropriate for style) 15 /20

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

Full, rich sweet/caramel up front. Light spicy hops add complexity, although linger a bit much in the medium full finish. Med-low bitterness - enough to support sweet malt balance. Fruity esters a bit high.

Mouthfeel (as appropriate for style) 4 /5

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

Full body, med-low carbonation - a little low. Low alcohol warmth

Overall Impression 8 /10

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

Well made beer that hits most of the marks on style. Lingering spiciness detracts a little - if hop derived would suggest a cleaner bittering hop. Otherwise watch phenol production during fermentation

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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Stylistic Accuracy	
Classic Example	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless	<input type="checkbox"/> <input checked="" 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.homebrewersassociation.org>

Judge	Michael Page Recognized BJCP ID #E1418 mike_page_@msn.com
Judge	
Judge	

Use Avery label #5160.

Category #14

Subcategory (a-f) 2

Entry # 142504

Subcategory: Strong Scotch Ale

Special Ingredients:

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

Comments

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

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- ☐ **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)

Comment on malt, hops, esters, and other aromatics

7 /12

Some malt & caramel malt notes. Malty or earthy notes detected. Some paper or cardboard oxidation present

Appearance (as appropriate for style)

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

2 /3

Dark brown with red & copper highlights. Average head retention.

Flavor (as appropriate for style)

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

12 /20

Some malt & caramel malt notes, including cardboard flavors. Caramel & toffee malt well balanced with hop bitterness

Mouthfeel (as appropriate for style)

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

4 /5

Medium body with low carbonation & some alcohol warmth

Overall Impression

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

6 /10

A fair example although oxidized & has compromised still displaying dark fruit & caramel & toffee malt complexity.

Total

31 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<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.homebrewersassociation.org>

Judge Name (print) Kris Domagala

Category #14

Subcategory (a-f) 2

Entry # 142504

Judge BJCP ID E1150

Subcategory: Strong Scotch Ale

Judge Email _____
Use Avery label #5160

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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 stale, 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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12

Moderately strong dark fruit/vinous esters
up front. Med to low caramel toffee underneath.
Some aged/oxidation character evident.
Low alcohol

Appearance (as appropriate for style)

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

3 /3

Copper/red brilliantly clear. med-low
off white head with good persistence.

Flavor (as appropriate for style)

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

11 /20

Strong vinous/dark fruity esters up front
with noticeable lingering tang in medium
full finish. Low bitterness ok but would
be too low without oxidative character.
Low caramel malt

Mouthfeel (as appropriate for style)

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

3 /5

Medium body but low carbonation -
too low for support. Not much alcohol
warmth apparent.

Overall Impression

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

5 /10

Oxidized, vinous esters dominate
leaving very little rich malt complexity
behind. Watch oxygen pickup after
fermentation starts

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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Kris Domagala
 Judge BJCP ID E1150
 Judge Email _____
Use Avery label #5160

Category #14

Subcategory (a-f) 3

Entry # 143001

Subcategory: English Barley Wine

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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 stale, 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.
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☐ **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)

Comment on malt, hops, esters, and other aromatics

9 /12

Moderately strong vineous/fruity esters. Hotter alcohol notes. Moderate caramel/toffee underneath esters. No hop aroma.

Appearance (as appropriate for style)

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

3 /13

Brilliantly clear. Deep copper with red hue. Low tan head with low persistence. Legs on swirling.

Flavor (as appropriate for style)

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

16 /20

Rich toffee malt + some spiciness up front. Some oxidative fruity esters. Add complexity. Medium low bitterness supports malt, but spicy/earthy hop character lingers a bit long in medium full finish. Some alcohol noted.

Mouthfeel (as appropriate for style)

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

4 /5

Full chewy body, low in carbonation. Not much alcohol warmth apparent.

Overall Impression

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

8 /10

Good malt component of recipe. Oxidization character OK, but getting close to bordering on too much. Lingering hop/spice flavor detracts from finish. If hop derived, could try a cleaner bittering hop in future.

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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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




BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Juc  **Michael Page**
 Juc **Recognized**
 Juc **BJCP ID #E1418**
 Juc **mike_page_@msn.com**
 Use Avery label #5160

Category #14

Subcategory (a-f) 3

Entry # 143001

Subcategory: English Barley Wine

Special Ingredients:

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

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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 stale, 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)

Comment on malt, hops, esters, and other aromatics

Dark & dried fruit esters like plum & raisin. Some malt character but well hidden. Little to no English hop aroma. 9 /12

Appearance (as appropriate for style)

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

Deep red - copper to dark brown color. Off white head that slips away as to style. 3 /3

Flavor (as appropriate for style)

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

Loads of dark fruit. Coarse & some roasted malt complexity. Some sherry like oxidation prevalent. Some earthy hop flavors well balanced. 17 /20

Mouthfeel (as appropriate for style)

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

Full body & port like texture. Great upper to savor in small sips. 4 /5

Overall Impression

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

This is a good example of style with plenty of malt complexity & little of dark fruit & some English hops well balanced. 7 /10

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. Unpleasant.
	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example <input type="checkbox"/>		Stylistic Accuracy		Not to Style	
Flawless <input type="checkbox"/>		Technical Merit		Significant Flaws	
Wonderful <input type="checkbox"/>		Intangibles		Lifeless	



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Kris Domagala
 Judge BJCP ID E1150
 Judge Email _____
Use Avery label # SJ 60

Category #14 Subcategory (a-f) 3 Entry # 143002

Subcategory: English Barley Wine

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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 stale, 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) 8 /12

Comment on malt, hops, esters, and other aromatics

Strong raisin fruitiness up front. Alcohol very evident. Difficult to discern malt profile underneath. Very much port like in aroma.

Appearance (as appropriate for style) 3 /3

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

Deep copper, brilliantly clear. Low off white head with low persistence.

Flavor (as appropriate for style) 14 /20

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

Strong fruity esters & port flavours. Very noticeable alcohol. Moderate caramel malt underneath. Quite sweet, but enough bitterness in combination with spicy alcohol to balance. Malt complexity dominated by fruitiness.

Mouthfeel (as appropriate for style) 5 /5

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

Full chewy body. Low carbonation. Noticeable alcohol warmth.

Overall Impression 7 /10

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

A very nice, warming beer, but a lot of the underlying malt character seems to have converted to fruity esters through age and/or oxidation to the point that it's more port-like in character. Watch oxygen pickup for aging beers like this.

Total 37 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Stylistic Accuracy	
Classic Example	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless	<input type="checkbox"/> <input checked="" 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

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud **Michael Page**
 Recognized
 BJCP ID #E1418
 mike_page_@msn.com
 Judge **Use Every Label # 5160**

Category #14

Subcategory (a-f) 3

Entry # 143002

Subcategory: English Barley Wine

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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 stale, 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.
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- ☐ **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)

Comment on malt, hops, esters, and other aromatics

lots of dark fruits & some caramel malt character but, some what hidden. Sherry like oxidizer & some cardboard 7 / 12

Appearance (as appropriate for style)

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

Dark brown with slight rpyg highlights. Very white head no head retention. 2 / 3

Flavor (as appropriate for style)

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

Very Rich malt caramel with huge plum & raisin intensity. Port like flavors are prominent 16 / 20

Mouthfeel (as appropriate for style)

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

Big full body with lots of alcohol warmth. Smooth & velvety finish. 4 / 5

Overall Impression

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

This is a well aged beer, displays lots of dark fruits & plums off malt character. Probably nearing its age limit though as I smell paper or cardboard as exhaling 8 / 10

Total

37 / 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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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




BEER SCORESHEET


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Jud  **Michael Page**
 Recognized
 BJCP ID #E1418
 mike_page_@msn.com

Use Avery label #5160.

Category #14

Subcategory (a-f) 3

Entry # 143506

Subcategory: English Barley Wine

Special Ingredients:

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

Comments

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

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 stale, 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)

Comment on malt, hops, esters, and other aromatics

Some dried fruits & moderate caramel malt. No sherry or alcohol. Some toast malt. 5 /12

Appearance (as appropriate for style)

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

Very dark brown with off-white head & the head retention of a young version 2.3

Flavor (as appropriate for style)

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

Roast & caramel malt & some chocolate. Some raisin & dark defected under a thick blanket of malt sweetness. 14 /20

Mouthfeel (as appropriate for style)

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

Full body with some hop bitterness. Creamy texture & a smooth sensation. 7 /5

Overall Impression

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

This is a fair sample. Roast malt is strong & detracts from potential dark fruit flavors & aromatics. Use more toast & caramel & 6 /10

Total

30 /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. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- | | | | | | | |
|------------------------|--------------------------|---------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Kris Domagala

Category #14

Subcategory (a-f) 3

Entry # 143506

Judge BJCP ID E1150

Subcategory: English Barley Wine

Judge Email _____

Special Ingredients:

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

Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Comments _____

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12

Moderate burnt dark dried fruit esters up front. Some caramel/roasted malt character underneath. Moderate, clean alcohol evident.

Descriptor Definitions (Mark all that apply):

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- ☐ **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 stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- ☐ **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- ☐ **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.

Appearance (as appropriate for style)

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

2 /3

Very dark brown almost opaque. Persistent tan head of moderate size. A little dark

Flavor (as appropriate for style)

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

11 /20

Dry, burnt dark fruit esters up front with roast-like malt character. Fruitiness leaves tangy aftertaste in medium-dry finish. Low bitterness & hop flavor (entirely) ok. Balanced towards tangy fruity esters.

Mouthfeel (as appropriate for style)

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

3 /5

Med-low body with drying character. Med-low carbonation ok. Not much alcohol warmth.

Overall Impression

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

6 /10

Dark fruit esters dominate flavor & aroma & give drying mouth feel. If using roasted malts they should be more restrained, and colour should come from medium colour malts & possibly extended boil instead. The beer itself isn't too bad, but it misses the marks on style.

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. Unpleasant. |
| Problematic | (00 - 13): | Major off flavors and aromas dominate. Hard to drink. |

- | | | | | | | | |
|------------------------|--------------------------|---------------------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge



Michael Page
Recognized
BJCP ID #E1418
mike_page_@msn.com

Judge

Judge

Use Avery label #5160

Category #14

Subcategory (a-f) 4

Entry # 144003

Subcategory: American Barley Wine

Special Ingredients:

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

Comments

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

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- ☐ **Light-Struck** – Similar to the aroma of a skunk.
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- ☐ **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)

Comment on malt, hops, esters, and other aromatics

American hop varieties nicely balanced with toast & caramel malt qualities. Floral hop aroma is great. 11/12

Appearance (as appropriate for style)

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

light amber with a hint of copper in color. white head with no retention. 3/3

Flavor (as appropriate for style)

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

Rich caramel & toffee malt with some toast. Great floral & earthy hop accompaniment. 18/20

Mouthfeel (as appropriate for style)

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

Bdy chunky & velvety body with moderate carbonation. Some alcohol warmth. 5/5

Overall Impression

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

This is a great example leaving very little to criticize. Well made & clearly an excellent recipe. 9/10

Total

46 /50

SCORING GUIDE	Outstanding	(45 - 50): World-class example of style.
	Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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Classic Example <input checked="" type="checkbox"/>		Stylistic Accuracy	
Flawless <input checked="" type="checkbox"/>		<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Wonderful <input checked="" type="checkbox"/>		<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
		Intangibles	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Kris Damgala
 Judge BJCP ID E1150
 Judge Email _____
Use Avery label # 5160.

Category #14

Subcategory (a-f) 4

Entry # 144003

Subcategory: American Barley Wine

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

12 /12
 Moderately strong crystal/caramel malt up front.
 Moderate citrus/piney/resiny hop aroma. Med-
 low dry fruit esters. Good level of complexity.
 Not with alcohol evident

Appearance (as appropriate for style)

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

3 /13
 Amber, brilliantly clear. Med-low off
 white head with good persistence. 1/2
 Visible legs when swirled.

Flavor (as appropriate for style)

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

18 /20
 Moderately strong piney/resiny hop flavor
 with significant supporting caramel
 malt. Moderate bitterness puts malt sweetness
 into line, making for a dangerously drinkable
 strong ale. Low fruity esters add complexity.
 A little bit of astringency in finish

Mouthfeel (as appropriate for style)

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

4 /5
 Full body. Alcohol warmth a bit
 subdued. Med-low carbonation

Overall Impression

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

9 /10
 Very well made beer in its prime. Hop
 presence still on the fresh side with
 assertive bitterness to put malt sweetness
 in its place.

Total

46 /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.
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Stylistic Accuracy
 Classic Example ☒ ☐ ☐ ☐ ☐ Not to Style
Technical Merit
 Flawless ☒ ☐ ☐ ☐ ☐ Significant Flaws
Intangibles
 Wonderful ☒ ☐ ☐ ☐ ☐ Lifeless