



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARYLIN KOPPER

Category # 7 Subcategory (a-f) 1 Entry # 071001

Judge BJCP ID _____

Subcategory (spell out) American Pale Ale

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

light fruit + citrus / orange/tropical
no real malt shines.

7 /12

Appearance (as appropriate for style)

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

slimy colored, hazy no foam

1 /13

Flavor (as appropriate for style)

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

bitter, very light malt character.
balanced, hop forward slight
chlorophenol / medicinal

8 /20

Mouthfeel (as appropriate for style)

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

Body is very light, dry, bitter

2 /15

Overall Impression

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

Wondering if it was too chilled into
coffee, chlorophenol? Maybe from
Chloramines/chlorine - Not 100%, certain
really appears hops have all contributed to
Bitterness & lost late additions.
Could do with more body & late hops.
attention to balance of malt hops for style

6 /10

Total 24 /50

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



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Judge
Brian McRae
 BJCP #E1426
 brian.p.mcrae@gmail.com

B. RECOGNIZED

- Certified
- nd Master
- Provisional Judge
- Rank Pending

Non-BJCP Qualifications:

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

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SCORING GUIDE

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Category #7

Subcategory (a-f) 1

Entry # 071001

Subcategory: American Pale Ale

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Pineapple

LIGHT SWEET MALT

HOPPY, BUT NOT HARSH

6 /12

Appearance (as appropriate for style)

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

VERY CLOUDY

LIGHT YELLOW, STRAW - QUITE PALE

MIN TO NO HEAD

SRM 1-2

1 /3

Flavor (as appropriate for style)

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

BITTER UP FRONT AND LINGERING

NOT OVERWHELMING, BUT DOMINANT

VERY LIGHT BODY WITH MW MALT

BITTERNESS IS CENTER OF MOUTH

SLIGHTLY MEDICINAL ON FINISH

8 /20

Mouthfeel (as appropriate for style)

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

TOWARDS DRY WITH SOME, BUT

MINIMAL BODY

MEDIUM CARBONATION

3 /5

Overall Impression

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

NOT "REFRESHING"

HOPS PRESENT IN AROMA AND

BITTERING

MALT DOESNT BALANCE BITTER

OVERALL, DOESNT BLEND/HARMONIZE

DRY HOP ISSUES?

HOPS FRESH?

Total

5 /10

23 /50

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

Please send any comments to Comp_Director@BJCP.org



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Judge
Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

BJC
RECOGNIZED
 A
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 Provisional Judge Rank Pending

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- Certified Cicerone Master Cicerone
- Sensory Training Other _____

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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

| | |
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| | 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. |

Category #7

Subcategory (a-f) 1

Entry # 071002

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

VERY LIGHT AROMAS
MALT DOMINANT OVER HOPS / ESTERS
NO DISTINCT CHARACTER
JUST SLIGHTLY FLORAL, SLIGHTLY SWEET

Appearance (as appropriate for style)

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

COCOON /
VERY CLEAR
LOW HEAD OR SWELL, SOME RETENTION

Flavor (as appropriate for style)

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

BITTERNESS DOMINATES UP FRONT
SOUR, VINOUS QUALITY
NO DISTINCT MALT BODY

Mouthfeel (as appropriate for style)

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

VERY DRY, ALMOST ASTRINGENT
MEDIUM CARBONATION
SLIGHT ALCOHOL WARMTH
BITTERNESS IN MOUTH - PALATE

Overall Impression

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

NOT "125 FRESHING"
NOT BALANCED
HOP BITTERNESS DOMINATES
CHECK RECIPE FOR BALANCE
POSSIBLY INCREASE MASH TEMP,
DECREASE HOP ADDITIONS

Total

26 /50

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

Please send any comments to Comp_Director@BJCP.org



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Judge Name (print) MARTIN PORTER

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160 _____

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

Category #7
Subcategory (a-f) 1
Entry # 071002
Subcategory: American Pale Ale

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hops up front piney/resinous Moderate
Not too light Some fruit

Appearance (as appropriate for style)

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

Amber colour/deep gold nice foam full
away. Clarity is pretty good very slight
haze hangs for a while

Flavor (as appropriate for style)

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

Nice malt character though finishes a little
winy with a slight astringency. Bitter,
but not over the top, though it does hang
for quite awhile. would be good to
see a little more clean hops upfront.

Mouthfeel (as appropriate for style)

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

A little low on the body, astringency
detракts a bit.

Overall Impression

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

Astringency detracted from what could
have been a good beer.
Maybe attention to water profile + a bit
more body. Hops were a little confused
at mash temp about 1-1.5° would balance
it + work on hop balance
? over sparged? re. astringency?

Total
22/50
SCORING GUIDE

| | |
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| | Stylistic Accuracy | | | | |
|------------------|---------------------------|--------------------------|-------------------------------------|--------------------------|--|
| | 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"/> | Technical Merit |
| | <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"/> | Intangibles |
| | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Lifeless |



BEER SCORESHEET

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Judge Name (print) MARIN POTTER

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071003

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Honey malt - Big & bold honey + Toffee

Appearance (as appropriate for style)

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

Rich amber colour + good clarity
foam lingers after being teased.

Flavor (as appropriate for style)

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

Light honey toffee, but dominated
by solid bitterness. No yeast character /
Odd ball sweetness
Raspberry/sour/phenolic (low) comes through late

Mouthfeel (as appropriate for style)

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

a little toady for style carbonation ok,
slight astringency ? chlorophenols ???

Overall Impression

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

Really needs more late hops + more body
Odd ball peppy notes come through late
as it warms. Not an unpleasant beer
Just not really to style on body + hops up
front

Total

28/50

SCORING GUIDE

| | |
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| Stylistic Accuracy | |
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| Classic Example | <input type="checkbox"/> |
| Technical Merit | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> |
| Intangibles | <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> |
| Significant Flaws | <input type="checkbox"/> |
| Lifeless | <input type="checkbox"/> |

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| | | | | | |
|--|--|---|--|---------|--------|
| Jud | | Category #7 | Subcategory (a-f) 1 | Entry # | 071003 |
| Jud Brian McRae BJCP #E1426 Jud brian.p.mcrae@gmail.com | | Subcategory: American Pale Ale Special Ingredients: Bottle Inspection: <input type="checkbox"/> Appropriate size, cap, fill level, label removal, etc. Comments _____ Aroma (as appropriate for style) 6 /12 Comment on malt, hops, esters, and other aromatics <i>STRONG ALMOST MEAD-LIKE HONEY MALT BUTTERSCOTCH ~ DIACETYL? LACKING HOP CHARACTER PROTO FOR STYLE</i> | | | |
| BJC <input type="checkbox"/> A RECOGNIZED <input type="checkbox"/> N <input type="checkbox"/> E <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 _____ | | ed | Master | Judge | |
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| Appearance (as appropriate for style) 2 /3 Comment on color, clarity, and head (retention, color, and texture) <i>VERY CLEAR LIGHT TO MED GOLD LOW HEAD ON SWIRL</i> | | | | | |
| Flavor (as appropriate for style) 10 /20 Comment on malt, hops, fermentation characteristics, balance, finish/aftershave, and other flavor characteristics <i>BITTERNESS DOMINATES LITTLE TO NO MALT = NOT BALANCED LIGHT PEPPERY, PHENOLIC SOME LIGHT, BISCUITY MALT AS BASE WORMS</i> | | | | | |
| Mouthfeel (as appropriate for style) 3 /5 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations <i>VERY THIN, DRY SLIGHTLY CREAMY UNDERLYING PEPPERY SENSATION</i> | | | | | |
| Overall Impression 7 /10 Comment on overall drinking pleasure associated with entry, give suggestions for improvement <i>BEER IMPROVED WITH DRINKING BECAME MORE BALANCED AND INVITED "MORISHNESS" CHARACTER IS LIGHT AND SESSION-ABLE AROMA NOT APPROPRIATE TO STYLE DIACETYL ROSE / FULL - FLICKER FINISH? Hops fresh? INCREASED AROMA ADDITI Total 8</i> | | | | | |
| 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 | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Not to Style <input type="checkbox"/> Technical Merit <input type="checkbox"/> Flawless <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Significant Flaws <input type="checkbox"/> Intangibles <input type="checkbox"/> Wonderful <input type="checkbox"/> <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>

| | |
|--|-------------------------|
| Jud | |
| Jud | Brian McRae |
| | BJCP #E1426 |
| Jud | brian.p.mcrae@gmail.com |
| BJC | |
| <input type="checkbox"/> A] RECOGNIZED | |
| <input type="checkbox"/> N | |
| <input type="checkbox"/> H | |
| <input type="checkbox"/> Provisional Judge <input type="checkbox"/> 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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

| | |
|---------------|--|
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|---------------|--|

Category #7 Subcategory (a-f) 1 Entry # 071004

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

BOTH MALT & HOPS PRESENT

CARAMEL, TOFFEE

GRAPEFRUIT CITRUS

LIGHT ESTERS

HOP AROMA SHOULD BE BIGGER FOR STYLE 2

Appearance (as appropriate for style)

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

LIGHT TO MEDIUM GOLD → SRM 4 (JUST LOW TO STYLE)

REASONABLY CLEAR → SLIGHT CHILL AA 26
LOW HEAD, MODERATE PERSISTENCE

Flavor (as appropriate for style)

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

MEDIUM BODY

MED TO HIGH BITTERNESS → BALANCE

CITRUSFRUIT - DOGEL BITTER

Hop flavor could be bolder for style

Mouthfeel (as appropriate for style)

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

MEDIUM TO HIGH CARBONATION

COOL, REFRESHING

SOME ALCOHOL WARMTH

PLEASANT LINGERING BITTERNESS

Overall Impression

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

REFRESHING PALE ALE TO STYLE

Hop aroma is low to restrained

Hop flavor is " "

A very nice, sessionable beer

For style could be bolder on hops

CHECK HOP FRESHNESS /

INCREASE LATE ADDITIONS

Total

35 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

| | |
|--------------------|-----------------------|
| Judge Name (print) | MARTIN POTTER |
| Judge BJCP ID | |
| Judge Email | Use Avery label #5160 |

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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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071004

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Light balance of malt + hops
a little low on the hops very slight citrus

8 /12

Appearance (as appropriate for style)

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

Reasonable clarity pale gold.
foam remains but not much. white foam
slight haze, cleared with warming

2 /3

Flavor (as appropriate for style)

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

Distinct caramel malt, bitter edge
No discernible yeasty characteristics
citrusy

13 /20

Mouthfeel (as appropriate for style)

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

Medium → Medium/light. good carbonation

4 /5

Nice body & no major flaws.

Overall Impression

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

Nice malt backbone for style could
do with just a little more late hops
to define flavor & dry hops.
Don't hold back - it's a decent beer, but
needs some hop tweaking late & dry.
Very sessionable beer, just not quite there
for an APA.

7 /10

Total

34 /50

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MANNAI PENN

Judge BJCP ID _____

Judge Email _____

Use Avery label #5160

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.
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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 bready, sulfury or yeast-like aroma or flavor.

SCORING GUIDE

| | |
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| 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. |

Category #7

Subcategory (a-f) 1

Entry # 071005

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5/12

Unusual vegetal / phenolic aroma. ? Yeastie hard to describe. I think no hop aroma, nut/must in way of malt aroma.

Appearance (as appropriate for style)

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

1.5/3

pale golden. Low foam teases up fingers a little

Flavor (as appropriate for style)

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

5/20

Old ball vinyl/rubber / phenolic character. Flavour → think garden hose flavour. Hops are there but underlying flavour takes away from it lacks malt backbone.

Mouthfeel (as appropriate for style)

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

2/5

Half dry - off-dry. carbonation ok. astringency creeps in late.

Overall Impression

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

5/10

Don't feel beat up by this. Look at your water treatment hard to pinpoint where this went wrong. Malt backbone needs attention & T mash temp. - check your thermometer. Unfortunately a number of process flaws showed up. Recipe & process need a tune up.

Total

18.5/50

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

<http://www.bjcp.org>

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|--|--|
| Juror Name: | |
| Juror: | Brian McRae |
| | BJCP #E1426 |
| | brian.p.mcrae@gmail.com |
| BJ: | RECOGNIZED |
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ |

Non-BJCP Qualifications:

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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SCORING GUIDE

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| 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. |

Category #7 Subcategory (a-f) 1 Entry # 071005

Subcategory: American Pale Ale**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*LIGHT YEASTY AROMA
MINIMAL MALT OR HOP CHARACTER*

5 /12

Appearance (as appropriate for style)

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

*LIGHT STRAW COLOR LOW FOR STYLE
GOOD CLARITY POSSIBLY SOME HAZE
LOW TO MODERATE PERSISTENT HEAD*

2 /13

Flavor (as appropriate for style)

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

*STRONG DOMINANT MINT FLAVOUR
THAT IS INAPPROPRIATE AND HARSH
TO CHARACTERISE
LOW TO NO HOP OR MALT FLAVOUR
STRONG BITTER FINISH - NUMBING*

6 /20

Mouthfeel (as appropriate for style)

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

*VERY DRY AND THIN
BITTENESS Lingers*

2 /15

Overall Impression

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

*NOT "REFRESHING", NOT "MORSEY"
VERY UNBALANCED
BITTENESS IS LATE AND HARSH
CHECK RECIPE INCLUDING DATE
QUALITY AND FRESHNESS
OF INGREDIENTS*

5 /10

Total

20 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | | | | | |
|---|---------------------------------------|--------------------------------|---------------------|---------|--------|
| Judge | | Category #7 | Subcategory (a-f) 1 | Entry # | 071006 |
| Judge | Brian McRae | Subcategory: American Pale Ale | | | |
| Judge | BJCP #E1426 | | | | |
| Judge | brian.p.mcrae@gmail.com | | | | |
| BJCI | RECOGNIZED | | | | |
| <input type="checkbox"/> Af | <input type="checkbox"/> Master | | | | |
| <input type="checkbox"/> Ne | <input type="checkbox"/> Judge | | | | |
| <input type="checkbox"/> Hc | | | | | |
| <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): | | | | | |
| <input type="checkbox"/> Acetaldehyde – Green apple-like aroma and flavor. <input type="checkbox"/> Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> . <input type="checkbox"/> Astringent – Puckering, lingering harshness and/or dryness in the finish/aftershave; harsh graininess; huskiness. <input type="checkbox"/> Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. <input type="checkbox"/> DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor. <input type="checkbox"/> Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). <input type="checkbox"/> Grassy – Aroma/flavor of fresh-cut grass or green leaves. <input type="checkbox"/> Light-Struck – Similar to the aroma of a skunk. <input type="checkbox"/> Metallic – Tinny, coiny, copper, iron, or blood-like flavor. <input type="checkbox"/> Musty – Stale, musty, or moldy aromas/flavors. <input type="checkbox"/> Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. <input type="checkbox"/> Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). <input type="checkbox"/> Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. <input type="checkbox"/> Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). <input type="checkbox"/> Sulfur – The aroma of rotten eggs or burning matches. <input type="checkbox"/> Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) <input type="checkbox"/> Yeasty – A bready, sulfury or yeast-like aroma or flavor. | | | | | |
| Comments _____ | | | | | |
| Aroma (as appropriate for style) | | | | | |
| <input type="checkbox"/> Comment on malt, hops, esters, and other aromatics <i>MEDIUM BALANCED HOP / MALT AROMA</i> <i>MALT IS LIGHT CARAMEL + HONEY</i> <i>HOPS TROPICAL, PINEAPPLE</i> | | | | | |
| Appearance (as appropriate for style) | | | | | |
| <input type="checkbox"/> Comment on color, clarity, and head (retention, color, and texture) <i>LIGHT GOLD - LOW FOR STYLE</i> <i>GOOD CLARITY / SLIGHT HEAD</i> <i>LOW HEAD ON SWIRL</i> | | | | | |
| Flavor (as appropriate for style) | | | | | |
| <input type="checkbox"/> Comment on malt, hops, fermentation characteristics, balance, finish/aftershave, and other flavor characteristics <i>MALT DOMINANT</i> <i>BITTERNESS HITS SECOND WITH SOME LINGER</i> <i>BALANCE IS GOOD, BUT FOR STYLE</i> <i>SHOWED 130% MORE TOWARDS HOPS</i> | | | | | |
| Mouthfeel (as appropriate for style) | | | | | |
| <input type="checkbox"/> Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations <i>MEDIUM TO LOW CARBONATION</i> <i>MEDIUM TO DRY BODY</i> <i>SUCH CREAMINESS</i> | | | | | |
| Overall Impression | | | | | |
| <input type="checkbox"/> Comment on overall drinking pleasure associated with entry, give suggestions for improvement <i>PLEASANT & SESSIONABLE</i> <i>But LACKS DISTINCT STYLE Hop CHAR.</i> <i>READS MORE LIKE AN ENGLISH BITTER (BUT IS APA FORM CHAR.)</i> <i>ADJUST RECIPE TO INCREASE Hop PRESENCE - TIMING, QUANTITY,</i> <i>FRESHNESS</i> | | | | | |
| Total | 33 / 50 | | | | |

| | |
|-------------|--|
| 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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| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Not to Style |
| Technical Merit | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Significant Flaws |
| Flawless | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Intangibles |
| Wonderful | <input type="checkbox"/> | <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) MARTIN PORTER

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

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-y, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071006

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

light malt + gentle hops hint of fruit
citrus.

Not getting any estery smells.

8/12

Appearance (as appropriate for style)

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

Lower end of colour for style
clarity is ok but slight haze
foam teased up + lingers a little

2/13

Flavor (as appropriate for style)

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

Light malt sweetness
hops while present aren't really dominant
Bitterness is up there + lingers.
Malt balance is a little out of whack - white grape
if really needs a bit more late kettle hops
& dry hop. ? may be mineral additions

12/20

Mouthfeel (as appropriate for style)

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

Medium light body, finishes clean.
no astringency, but bitterness hangs on
palate late.

4/15

Overall Impression

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

Not abd beer at all - quite decent
could go a little deeper on the malt then
balance it with a bigger statement late
& dry hop. Overall a pleasant beer,
just not quite there.
No major flaws.

7/10

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. |

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judg

Jud Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

BJC

RECOGNIZED

 A N H PROVISIONAL JUDGE PROVISIONAL JUDGE

ed
Master
Judge

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071007

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hops DOMINANT, MALT BACKGROUND
TROPICAL, FRUITY
LIGHT CITRUS /

9 /12

Appearance (as appropriate for style)

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

LIGHT STRAW GOLD, LOW FOR STYLE
REASONABLE CLARITY, LIGHT HAZE
MINIMAL TO NO HEAD

1 /13

Flavor (as appropriate for style)

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

VERY LIGHT SWEET MALT
FOODFLAVOUR BUT NOT OVERWHELMING BITTER
BITTER DOMINANT OVER MALT
NO DISTINCT HOP FLAVOUR /CHARACTER

14 /20

Mouthfeel (as appropriate for style)

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

BODY IS THIN - WELL FERMENTED
MEDIUM TO LOW CARBONATION
SOME ALCOHOL WARMTH
BITTERNESS LINGERS

3 /15

Overall Impression

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

REFRESHING → TO STYLE
AND BITTER
BUT LACKING DISTINCT HOP FLAVOUR
NOTHING UNPLEASANT BUT
ALSO NO "STAND-OUT" CHARACTER
TRY TWEAKING RECIPE TO INCREASE
HOP FLAVOUR

7 /10

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

| | Stylistic Accuracy | | | | |
|-----------------|--------------------------|--------------------------|-------------------------------------|--------------------------|-------------------|
| 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"/> | Technical Merit |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| | Intangibles | | | | Lifeless |

Please send any comments to Comp_Director@BJCP.org



32 1

BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) MARTIN PITTEN

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
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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 bready, sulfury or yeast-like aroma or flavor.

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. |

Category #7 Subcategory (a-f) 1 Entry # 071007

Subcategory: American Pale Ale**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

*Hoppy up front (YAY!) citrus aroma
some tropical fruit Some light sweet malt**No esters evident.***Appearance** (as appropriate for style) 1.5 /3

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

*Slight haze golden colour reasonable
clarity form dissipates quickly but
hangs a little on low side***Flavor** (as appropriate for style) 1.5 /20

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

*low sweet malt light body
Not as hoppy in flavour as anticipated
Review late kettle additions + dry hops.
Bitterness is ok***Mouthfeel** (as appropriate for style) 3 /5

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

*light + dry - bit on the thin side.
Carbonation ok***Overall Impression** 6 /10

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

*Overall it's not bad at all, just found myself
wanting a bit more body + some more hops
for flavour & aroma
Review mashing temps & h. as a little harder
on late 10,50 hops + dry hop.
attention to foam food some directions
& attention to body***Total****32.5 /50**

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

Judg

Judg Brian McRae
BJCP #E1426
Judg brian.p.mcrae@gmail.com

BJC

A RECOGNIZED

N

H

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*.
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- 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071008

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*STRONG, DOMINANT TOFFEE/HONEY MALT
NO ESTERS
HARD TO PICK MUCH HOP CHARACTER*

8 /12

Appearance (as appropriate for style)

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

*MEDIUM GOLD
GOOD CLARITY
LOW HEAD*

2 /3

Flavor (as appropriate for style)

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

*MALT & BITTER BOTH PRESENT UP FRONT
BITTER ON FINISH
CITRUS-LIKE HOP FLAVOR / GRAPEFRUIT*

16 /20

Mouthfeel (as appropriate for style)

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

*MEDIUM CARBONATION
SLIGHT ASTRINGENCY
MODERATE BREWMAIERS*

5 /5

Overall Impression

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

*REFRESHING & NICELY BALANCED
APPROPRIATE TO STYLE
HAS NECESSARY CHARACTER, BUT
IS STILL MODESTLY RESTRAINED
WILL BE INTERESTING TO SEE IF IT
HOLD UP 1-MONTH FOR NATIONALS OR
NEEDED TO BE BIGGER.*

9 /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. |

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

| | Intangibles | | | |
|--|--------------------------|-------------------------------------|--------------------------|-----------------------------------|
| | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Lifeless |

Please send any comments to Comp_Director@BJCP.org



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BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)

Jud Brian McRae
Jud BJCP #E1426
Email brian.p.mcrae@gmail.com

BJC

A: RECOGNIZED
 N.
 H.
 P.

d
Master
Judge

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-y, 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.
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- 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-y, sulfury or yeast-like aroma or flavor.

Category #7
Subcategory (a-f) 1
Entry # 071009

Subcategory: American Pale Ale

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Subtle BUT DISTINCT MALT & Hop BUDS
 YEASTY FERM CHARACTER
 MALTISI TOFFEE / CARAMEL
 Hops HANDEL TO DICE = SLIGHT TROPICAL

Appearance (as appropriate for style)

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

MEDIUM GOLD
 CLEAR - NO HAZE
 LOW TO MODERATE HEAD

Flavor (as appropriate for style)

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

MALT DOMINANT
 VERY LOW-KEY BITTERNESS
 TASTE IS MOSTLY BACK OF MOUTH
 POSSIBLE TROPICAL HOP FLAVOUR
 BLENDING INTO MALT SUNSET
 NOT DISTINCT

Mouthfeel (as appropriate for style)

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

MEDIUM TO THIN BODY
 SOME DISTINCT ALCOHOL WARMTH
 MEDIUM TO LOW CARBONATION

Overall Impression

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

MALT IS DOMINANT OVER BITTER
 CONTRARY TO STYLE
 BEER IS NOT BALANCED AND NOT
 REFRESHING = JUST MISSES

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. |

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

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

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*.
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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**y, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071009

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Light hop + low malt
difficult to describe yeasty/hoppy*

Appearance (as appropriate for style)

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

*Bright + great clarity
Deep golden colour
Nice low foam - banana + slight lacing.*

Flavor (as appropriate for style)

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

*Dominant flavor is malt driven.
Bitterness is good + lingers nicely to style
But really needs a good hit of late
hops + dry hops.*

Mouthfeel (as appropriate for style)

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

*Medium to light body + thin mouthfeel for the
APA style carbonation is ok*

Overall Impression

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

*Overall while a reasonable beer, it's balance
is more malt driven + needs late
hops/dry hops to be more upfront.
Nice work on the clarity
- consider mineral additions to be more
aimed at hops than malt? - assumption
was it No-CHILL???*

Total

32 /50

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



BEER SCORESHEET

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<http://www.homebrewersassociation.org>

Judge
Brian McRae
 BJCP #E1426
 brian.p.mcrae@gmail.com

BJ RECOGNIZED

- 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

| | |
|----------------------|---|
| 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. |

Category #7 Subcategory (a-f) 1

Entry # 071010

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

MALT & ESTER DOMINANT
 SLIGHT ADNEE AROMA
 SLIGHT VEGETAL
 NO DISTINCT Hop Aroma CHAR. OF STYLE

Appearance (as appropriate for style)

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

LIGHT GOLD - LOW TO OK FOR STYLE
 REASONABLE CLARITY SOME HAZE
 LOW TO MODERATE CARBONATION

Flavor (as appropriate for style)

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

STRONG Hop flavour - Grapefruit
 BITTERNESS ON FINISH
 SUFFICIENT MALT CHARACTER TO BALANCE

Mouthfeel (as appropriate for style)

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

MEDIUM CARBONATION
 MEDIUM BODY
 SLIGHT CREAMINESS

Overall Impression

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

TO STYLE BUT NOT DISTINCTLY
 "MOREISH"
 HARD TO PICK FAULTS BUT IT
 DOESN'T QUITE COME TOGETHER
 TO BE "REFRESHING"
 INCREASE HOP AROMA AND MAYBE
 PLAY WITH YEAST / FERM TEMP

Total

34 /50

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

Please send any comments to Comp_Director@BJCP.org



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| | | | | | | | | | | | | | | | |
|--|---|---------------------|-----------------------|---|---------------------------|---|--|--|------------------------|---|---|--|--------------------|---|--|
| Judge Name (print) <u>MARTIN PORTER</u> | Category #7 | Subcategory (a-f) 1 | Entry # <u>071010</u> | | | | | | | | | | | | |
| Judge BJCP ID _____ | Subcategory: American Pale Ale | | | | | | | | | | | | | | |
| Judge Email _____ Use Avery label #5160 _____ | Special Ingredients: | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | |
| Descriptor Definitions (Mark all that apply): | <input type="checkbox"/> Acetaldehyde – Green apple-like aroma and flavor. <input type="checkbox"/> Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> . <input type="checkbox"/> Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. <input type="checkbox"/> Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. <input type="checkbox"/> DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor. <input type="checkbox"/> Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). <input type="checkbox"/> Grassy – Aroma/flavor of fresh-cut grass or green leaves. <input type="checkbox"/> Light-Struck – Similar to the aroma of a skunk. <input type="checkbox"/> Metallic – Tinny, coiny, copper, iron, or blood-like flavor. <input type="checkbox"/> Musty – Stale, musty, or moldy aromas/flavors. <input type="checkbox"/> Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. <input type="checkbox"/> Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). <input type="checkbox"/> Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. <input type="checkbox"/> Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). <input type="checkbox"/> Sulfur – The aroma of rotten eggs or burning matches. <input type="checkbox"/> Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) <input type="checkbox"/> Yeasty – A bready, sulfury or yeast-like aroma or flavor. | | | | | | | | | | | | | | |
| Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics | <u>6 /12</u> <u>Malty - light toffee + fruit</u> <u>Very, very low hop aroma. slight citrus.</u> | | | | | | | | | | | | | | |
| Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) | <u>21 /3</u> <u>Pale gold, clear. Low foam, hangs a white but dissipates.</u> <u>- Nice work on the clarity</u> | | | | | | | | | | | | | | |
| Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics | <u>16 /20</u> <u>Favor from hops is bigger than the arena - more correctly balanced than the arena.</u> <u>Bitterness lingers nicely after slight yeasty ester.</u> | | | | | | | | | | | | | | |
| Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations | <u>4 /5</u> <u>Medium body Moderate carbonation</u> | | | | | | | | | | | | | | |
| Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement | <u>7 /10</u> <u>Wondering if yeast ester was from malty underpitch???</u> <u>Pleasant beer</u> <u>Some slight hop tannins would smooth beer shine to its potential</u> | | | | | | | | | | | | | | |
| Total | <u>35 /50</u> | | | | | | | | | | | | | | |
| SCORING GUIDE | <table border="1"> <tr> <td>Outstanding (45 - 50): World-class example of style.</td> <td>Stylistic Accuracy</td> </tr> <tr> <td>Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.</td> <td><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style</td> </tr> <tr> <td>Very Good (30 - 37): Generally within style parameters, some minor flaws.</td> <td>Technical Merit</td> </tr> <tr> <td>Good (21 - 29): Misses the mark on style and/or minor flaws.</td> <td><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws</td> </tr> <tr> <td>Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.</td> <td>Intangibles</td> </tr> <tr> <td>Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.</td> <td><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless</td> </tr> </table> | | | Outstanding (45 - 50): World-class example of style. | Stylistic Accuracy | Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style | Very Good (30 - 37): Generally within style parameters, some minor flaws. | Technical Merit | Good (21 - 29): Misses the mark on style and/or minor flaws. | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws | Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. | Intangibles | Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless |
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| SCORING GUIDE | |
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BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud
Jud Brian McRae
BJCP #E1426
Jud brian.p.mcrae@gmail.com

RECOGNIZED

A
 N
 F
 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*.
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- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

SCORING GUIDE

| | |
|--------------------|--|
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Category #7

Subcategory (a-f) 1

Entry # **071501**

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

BIG HOP AROMA ON TOP

TROPICAL

SUPPORTING TOFFEE MALT SWEETNESS

10 / 12

Appearance (as appropriate for style)

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

LIGHT GOLD - LOW FOR STYLE

GOD CLARITY + SIGHT HAZE

MED TO HIGH CARBONATION

3 / 3

Flavor (as appropriate for style)

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

MODERATE BITTER AND CITROS-

LIKE HOP ASTRINGENCY UP FRONT

SLIGHT MALT SWEETNESS SUFFICIENT

TO BALANCE

17 / 20

Mouthfeel (as appropriate for style)

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

MEDIUM TO DRY BODY

MODERATE CARBONATION

DISTINCT ALCOHOL WARMTH

CREAMY

5 / 5

Overall Impression

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

VERY SESSIONABLE PALE ALE

REFRESHING & CLEAN FLAVORS

HOP FLAVOUR PRESENT AS / WITH

BITTERNESS RATHER THAN DISTINCT

ALCOHOL AROMAS HIGH, BUT VOLE BODI

9 / 10

Total

44 / 50

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

Please send any comments to Comp_Director@BJCP.org



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<http://www.homebrewersassociation.org>

Judge Name (print) MARYN

Category #7

Subcategory (a-f) 1

Entry # 071501

Judge BJCP ID _____

Judge Email _____

Use Avery label #5160

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*.
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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.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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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 bready, sulfury or yeast-like aroma or flavor.

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hops Hops Hops + Hops
fruity / citrus hops + not much else

No Malt character gets through.

10/12

Appearance (as appropriate for style)

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

Nice white foam. fingers.
Very pale golden a little under colour for style.
Nice clarity

3/13

Flavor (as appropriate for style)

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

Hoppy hop forward could do with bit more malt character for APA category
Malt is lost

16/20

Mouthfeel (as appropriate for style)

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

carbonation a little high light &
medium body - could go a little more
body to carry those hops.

4/15

Overall Impression

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

Overall a very pleasant beer, a slight rework
on malt would have seen it really shine

Thanks for putting in a decent beer.
"this close"

8/10

Total

41/150

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



BEER SCORESHEET

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Judge Name (print) MARINA NORTEL

Category #7

Subcategory (a-f) 1

Entry # 071502

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160

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*.
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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 bready, sulfury or yeast-like aroma or flavor.

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Hops up front some maltiness
Some esters' fruity*

10/12

Appearance (as appropriate for style)

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

Brilliant clarity low fine foam

2.5/3

Flavor (as appropriate for style)

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

*Bitterness is up front slight lingering + pleasant. Finishes clean.
Malt is there but with low Hop forward Spiciness picks up as it warms but dominant citrus/loures/piney hop flavour.*

1.6/20

Mouthfeel (as appropriate for style)

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

Medium light body Malty fairly highly carbonated

4/5

Overall Impression

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

Overall a pleasant beer to drink while it's hop forward I'd really like it a little more so for an APA could also do with a little more body/malt character. Had more late & dry hops would get it there

7.5/10

Total

60/50

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Juror
Brian McRae
 BJCP #E1426
 brian.p.mcrae@gmail.com

BJCTM RECOGNIZED

/ Master Judge
 M I
 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7 Subcategory (a-f) 1

Entry # 071502

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hop Dominant / MALT BACK
 POSSIBLE LOW ESTERS
 NO STAND-OUT CHARACTERISTICS

9 /12

Appearance (as appropriate for style)

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

MED COLOR
 HIGH CLARITY
 LOW HEAD OR SIZZLE

2 /13

Flavor (as appropriate for style)

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

BITTER (NOT TINNY) BUT DOMINANT
 MALT RESTRAINED BUT BALANCED
 HOP FLAVOUR COMES THROUGH ON FINISH
 PEPPERY - PHENOLIC AFTERTASTE

17 /20

Mouthfeel (as appropriate for style)

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

MEDIUM TO HIGH CARBONATION
 MEDIUM TO LOW BODY
 SOME CREAMINESS // SOME WARMTH
 MOD TO LOW ASTRINGENCY

5 /15

Overall Impression

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

SESSIONABLE
 REFRESHING AND MOREISH
 GOOD BALANCE OF FLAVOURS
 RESTRAINED FOR STYLE ON HOP
 AROMA AND FLAVOUR

8 /10

Total

41 /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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Technical Merit |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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) MARY S. POTTER

Category #7

Subcategory (a-f) 1

Entry # 071503

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin-y, 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 ~~bready~~, sulfury or yeast-like aroma or flavor.

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Malt aroma, fruity apple like

Appearance (as appropriate for style)

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

low foam, tends to not last
distinct haze pale - golden colour.

Flavor (as appropriate for style)

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

Malt is bready/biscuity + maybe a little
toffee. Lingering bitterness. "Husky"
Hops are a very distinct fruity flavour
? Tropical citrus blond.

Mouthfeel (as appropriate for style)

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

low to moderate carbonation.
light medium body finishes dryish

Overall Impression

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

While it has some of the basic
APA characteristics, it really wants
a recipe re-work.
Definitely a summer, refreshing beer
but doesn't really shine as an APA, sorry.
Lacks depth of complexity

Total

29 /50

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

http://www.bjcp.org

Judge:

Brian McRae

BJCP #E1426

brian.p.mcrae@gmail.com

BJCP

RECOGNIZED

Ap
 Nat
 Hon

Provisional Judge 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.
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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 bready, sulfury or yeast-like aroma or flavor.

SCORING GUIDE

| | |
|--------------------|--|
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| Fair | (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. |
| Problematic | (00 - 13): Major off flavors and aromas dominate. Hard to drink. |

Category #7

Subcategory (a-f) 1

Entry # 071503

Subcategory: American Pale Ale**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

STRONG MALT - TOFFEE, APPLE, YEAST
 NO DISTINCT HOP AROMA
 REAR IS FOR STYLE

Appearance (as appropriate for style)

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

LIGHT GOLD - LOW FOR STYLE
 OK CLARITY - LIGHT HAZE
 VERY LOW CARBONATION

Flavor (as appropriate for style)

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

BISCUITY MALT WITH
 BITTER FINISH
 BIT OF A 1-2, PUNCH WITH NO
 COMPLEXITY

Mouthfeel (as appropriate for style)

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

MEDIUM CARBONATION
 LIGHT TO MEDIUM BODY
 CREAMY

Overall Impression

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

HAS BASIC CHARACTERISTICS FOR
 STYLE, BUT DOESN'T COME
 TOGETHER TO BE REFRESHING
 OR STAND-OUT
 TECHNIQUE SEEM OK - NO BIG FLAWS
 CHECK RECIPE & FRESHNESS OF
 INGREDIENTS

Total

30 /50

Stylistic Accuracy**Classic Example** Not to Style**Technical Merit****Flawless** Significant Flaws**Intangibles****Wonderful** Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)

Jud Brian McRae
Jud BJCP #E1426
--- brian.p.mcrae@gmail.com

BJC

A RECOGNIZED
 N
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 P

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071504

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

YEASTY / FERM CHAR.

VERY LIGHT MALT

PINKEY / RESINOUS (LIGHT)

10 / 12

Appearance (as appropriate for style)

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

MED GOLD TO BRONZE

VERY CLOUDY

LOW TO NO HEAD

2 / 3

Flavor (as appropriate for style)

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

NOSE COMPLEX PRESENTATION

MALT / HOP / BITTER ALL PRESENT

MORE BITTER AS WARM AND FLAT

17 / 20

Mouthfeel (as appropriate for style)

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

VERY MIDDLE OF MOUTH, THEN FULL

MEDIUM CARBONATION

MEDIUM TO MODERATE BODY

4 / 5

Overall Impression

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

VERY GOOD EXAMPLE OF STYLE

ALL REQ'D ELEMENTS PRESENT

NOT OVER-DOKE / SPICY SESSIONABLE

REFRESHING!! IS DESCRIPTIVE OF

FIRST IMPRESSION

9 / 10

Total

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|--------------------|------------------------------|
| Judge Name (print) | <i>MARINA POTTER</i> |
| Judge BJCP ID | |
| Judge Email | <i>Use Avery label #5160</i> |

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*.
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- Musty – Stale, musty, or moldy aromas/flavors.
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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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071504

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Low malt + yeast y note / Bready
Pine + front hop note.*

Appearance (as appropriate for style)

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

*Hazy, low head clinging + slight lacing
Hop haze / vegetal haze*

Flavor (as appropriate for style)

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

*Hops Hops + More hops
Not much shines on the malt front.
Mixed bag of pine + citrus/fruity bold & complex.
Bitterness is good / lingers nicely but not harsh.*

Mouthfeel (as appropriate for style)

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

Medium body bordering on medium/light

Overall Impression

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

*Solid example of an AAM, Only REALLY
WANTS less. JUST A LITTLE more MALT
& perhaps attention to foam - hop aroma fades
a little fast*

Total

43.5/50

SCORING GUIDE

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARTIN HOWE

Category #7

Subcategory (a-f) 1

Entry # 071505

Judge BJCP ID _____

Subcategory: American Pale 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 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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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style)

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

Cloudy dark straw/pale golden.
Head lasts.

Flavor (as appropriate for style)

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

So much going on here, its difficult
to tell. Hints of garden hose, water source - garden hose?
Honey flavor permeates through.
Just harsh.

Mouthfeel (as appropriate for style)

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

High carbonation pushing up a head that
lasts.

Overall Impression

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

Sorry but hard to tell what went wrong
with this beer ie water errors
Mash/boil errors Adding lots + lots
of hops does not improve it.

Total

8 /50

| | |
|-------------|--|
| Outstanding | (45 - 50): World-class example of style. |
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| | Stylistic Accuracy | | | | |
|-----------------|--------------------------|--------------------------|--------------------------|--------------------------|---|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> Not to Style |
| Technical Merit | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> Significant Flaws |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> Intangibles |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud
Jud Brian McRae
BJCP #E1426
Jud brian.p.mcrae@gmail.com

BJC RECOGNIZED

A
 N
 E
 Provisional Judge Rank Pending

Master
 judge

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7 Subcategory (a-f) 1

Entry # 071505

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

STRONG VEGETAL FUNK

PHENOLIC

*Possibly some Hop Aromas + MALT
SULFUR!*

2 /12

Appearance (as appropriate for style)

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

LIGHT GOLD - LOW FOR STYLE

VERY CLOUDY

MED HEAD ON SWIRL

2 /13

Flavor (as appropriate for style)

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

*UNPLEASANT REAVOUR DOMINATES - VEGETAL
BITTERNESS LINGERS ON TONGUE*

2 /20

Mouthfeel (as appropriate for style)

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

MEDIUM TO HIGH CARBONATION

MEDIUM TO LIGHT BODY

4 /15

Overall Impression

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

SERIOUS FLAW PRESENT

DOMINATING AROMA AND TASTE

POSSIBLE YEAST HEALTH ISSUE

*COULD BE INFECTION - DIDN'T HAVE
BOTTLE TO OPEN*

CHECK SANITATION AS WELL

2 /10

Total

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

STEWARD CONFIRMED THIS WDS
A GUSTOE, SO SUSPECT
INFECTION



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge
Ju Brian McRae
BJCP #E1426
Ju brian.p.mcrae@gmail.com

BJ RECOGNIZED

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.
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- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
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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 bready, sulfury or yeast-like aroma or flavor.

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. |

Category #7 Subcategory (a-f) 1

Entry # 071506

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

PLASTIC - PHENOLIC

YEASTY
APPLE / CIDER

Appearance (as appropriate for style)

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

PALE TO STRAW - LIGHT FOR STYLE

NO HEAD

DEFINITE HAZE

Flavor (as appropriate for style)

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

VERY STRONG & HARSH BITTER

NO MALT TO BALANCE

STRONGLY PEPPERY PHENOLIC

BITTER / HARSH IS SO DOMINANT
THAT NOTH. NO. ELSE COMES THROUGH

Mouthfeel (as appropriate for style)

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

MEDIUM TO HIGH CARBONATION

DRY & WELL CARBONATED, BUT NOT

SLIGHT ASTRINGENCY

3 /15

Overall Impression

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

NOT A BALANCED BEER

BITTERNESS IS NOT PLEASANT

ANY IS UNSUPPORTED

REFRESHING, BUT NOT MOREISH

3 /10

Total

13 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Maren J Morris*

Category #7

Subcategory (a-f) 1

Entry # 071506

Judge BJCP ID _____

Subcategory: American Pale 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 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 | | |

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-y, 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.
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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-y, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slight vinyl, phenolic aroma
low, hoppy, honey/toffee.*

Appearance (as appropriate for style)

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

Low, white slight fine head doesn't last. slight/moderate haze.

Flavor (as appropriate for style)

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

*Slightness tingers off phenolics/chlorophenol?
? chlorinated water?
Hops aren't well defined, whilst present.*

Somewhat cardboardy / Husky flavour tinges

Mouthfeel (as appropriate for style)

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

*Light / medium light body fairly highly carbonated
finishes off dry*

Overall Impression

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

*Highly bittered beer, Hop aroma off flavor are quite low - thinking maybe it might have been a no-chilled beer but certainly not much in hop aroma / flavor.
Some training errors for an APA.*

Total

15 /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"/> | |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge:

Brian McRae

BJCP #E1426

Judge: brian.p.mcrae@gmail.com

BJCP

RECOGNIZED

Master

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):

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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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071507

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

3 /12

STRONG YEASTY / FERMENTATION CHARACTER
LIGHT MALT
SLIGHT VEGETAL FUNK
LITTLE TO NO HOP AROMA
REFRESHING & STYLISH

Appearance (as appropriate for style)

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

2 /3

MEDIUM GOLD

GOOD CLARITY - NO HAZE
LOW HEAD & SOME CLINGING

Flavor (as appropriate for style)

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

14 /20

STRONG CITRUS HOP FLAVOUR
MALT IN BACKGROUND - BALANCED
BITTERNESS RESTRAINED - HOP
FLAVOUR APPEARS TO BE DOMINANT
BITTER

Mouthfeel (as appropriate for style)

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

4 /15

MEDIUM TO HIGH CARBONATION
SLIGHT ASTRINGENCY
NOT CREAMY
MEDIUM TO DRY BODY

Overall Impression

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

6 /10

WITH A GENERAL INTENT OF STYLE
BUT LACKING "ZING" TO MAKE IT
REFRESHING & SESSIONABLE
BITTER / ASTRINGENT IS A BIT OFF-PUTTING

MAYBE PLAY WITH HOPS - TIMING,
VARIETY, ETC.

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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| Stylistic Accuracy | |
|--------------------|--|
| Classic Example | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style |
| Technical Merit | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws |
| Intangibles | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> <input 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 Name (print) Marcus Lorenz

Category #7

Subcategory (a-f) 1

Entry # 071507

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160 _____

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):

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

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Vegetal + Yeasty almost like
turkey. Not much on the hops side.
light malt on the nose.*

Appearance (as appropriate for style)

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

*low white light foam. deep golden
to pale amber great clarity + No haze.*

Flavor (as appropriate for style)

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

*Bit of malt character but dominant
is vegetal while it has a citrus/
fruity hoppy nature it's not well defined
Hard to explain some astringency
seeping through that detracts*

Mouthfeel (as appropriate for style)

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

*Medium to medium-light body + warm
appropriate for style.*

Overall Impression

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

*Great clarity, off subtle or oniony.
+ some astringency toward the finish
washy + not well defined on hops
Needs a retarding on the hops - were they
fresh & dried well? Styles used??
7 minutes & water?*

Total

29 /50

SCORING GUIDE

| | |
|--------------------|--|
| Outstanding | (45 - 50): World-class example of style. |
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| | Stylistic Accuracy | | | | |
|------------------------|---------------------------|--------------------------|--------------------------|--------------------------|--|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Not to Style |
| Technical Merit | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Significant Flaws |
| Intangibles | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> | <input 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 Name (print) Marcus Horren

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

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):

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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.
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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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071508

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hops up front after finishing it's up
malt comes through behind mouthfeel/taste
+ some yeast esters.
BALANCE Hop forward ✓

9 /12

Appearance (as appropriate for style)

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

Nice clarity. Low foam fades fast.
but not totally. No haze

2 /3

Flavor (as appropriate for style)

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

Nice solid malt backbone.
Hop forward, but could be a touch more.
Bitterness lingers a little, but not overwhe...
Slight/Very slight phenolic comes through.

16 /20

Mouthfeel (as appropriate for style)

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

Carbonation mod/high. Medium body
finishes a touch dry

4 /5

Overall Impression

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

Overall, quite a decent beer.
I just wish it had a touch more
on aroma & flavor from the
nose. Then it could shine.
Thanks for putting it on.

7 /10

Total

38 /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 | Technical Merit | Intangibles | Not to Style |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Significant Flaws |
| Wonderful | <input 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 Name (print)

Jud: Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

BJC

A RECOGNIZED
 N
 H
 P

Master
Judge

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071508

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

HOPS + MALT, IN THAT ORDER
Some YEASTY / ESTERY FROM CHIN.
HOP AROMA TOWARDS STONE FRUITING
= Low

Appearance (as appropriate for style)

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

LOW TO NO HEAD
MEDIUM GOLD
HIGH CLARITY

Flavor (as appropriate for style)

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

SOLID MALT & BITER, IN Balance
BITTER LINGUIC
INTERESTING, PHENOLIC / PEPPERY
CHARACTER

Mouthfeel (as appropriate for style)

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

MEDIUM TO LIGHT BODY
MEDIUM CARBONATION
SLIGHT CREAMINESS
SLIGHT ALCOHOL WARMTH

Overall Impression

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

REFRESHING & SESSIONABLE
BITTERNESS SLIGHTLY HANDEL
ALMOST MEDICINAL
NICE HOP BURP!!

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Maren Rotten

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

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

SCORING GUIDE

| | |
|--------------------|--|
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| 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. |

Category #7

Subcategory (a-f) 1

Entry # 071509

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Malt + Hops up front. Solid aroma.
Rich mix of fruit /Tropical fruit
Hint of Honey /TOFFEE

10 /12

Appearance (as appropriate for style)

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

Deep golden color, clear light
white foam fades fast.

3 /3

Flavor (as appropriate for style)

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

Solid malt backbone, Mid Palate a sweetness
is slight.
Hops Holdup up front still - citrus /fruit
Bitterness lingers not harsh.

18 /20

Mouthfeel (as appropriate for style)

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

Medium, medium light body carbonation
medium/high. no astringency & ttt

4 /5

Overall Impression

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

Overall an enjoyable example of
the style + well done.

9 /10

My only comment would be that it
still could use a bit more hops late/dry.
-minor twists!

Total

16 /15 /50

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



43

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Brian McRae
 Judge BJCP #E1426
 Judge brian.p.mcrae@gmail.com

RECOGNIZED

BJCI
 Aj
 Nt
 Hc
 Provisional Judge Rank Pending

Master
Judge

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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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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 bready, sulfury or yeast-like aroma or flavor.

Category #7
Subcategory (a-f) 1
Entry # 071509

Subcategory: American Pale Ale
Special Ingredients:
Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

NICE DISTINCT MALT + Hop Aroma
 MALT SEEMS TO DOMINATE - Toffee to Caramel
 Low to No ESTERS
 Hops Tropical - Pineapple

10 / 12

Appearance (as appropriate for style)

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

LIGHT GOLD
 VERY CLEAR - CRYSTAL
 Low Head, But Clings Well to Glass

2 / 3

Flavor (as appropriate for style)

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

NICE PRESENTATION
 GOOD CITRUSY HOP FLAVOUR
 LIGHT MALT TOUCH IN BACK - BALANCED
 NO DEFINITIVE BITTERNESS BUT
 NOT MISSING BITTERNESS

18 / 20

Mouthfeel (as appropriate for style)

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

SLIGHTLY CREAMY
 MEDIUM TO LOW CARBONATION
 NO DISTINCT WARMTH - BUT SUGGESTIVE

4 / 5

Overall Impression

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

- REFRESHING - SESSIONABLE
 MEETS ALL STYLE OBJECTIVES
 BUT NOT OVER THE TOP

9 / 10

Total

43 / 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. |
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| | | | | | | | |
|------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|---------------------------|--------------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | Not to Style |
| Technical Merit | <input type="checkbox"/> | Technical Merit | Significant Flaws |
| Flawless | <input type="checkbox"/> | Intangibles | Lifeless |
| Wonderful | <input type="checkbox"/> | | |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Marcin Horwitz

Category #7

Subcategory (a-f) 1

Entry # 071510

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160

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):

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- 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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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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 bready, sulfury or yeast-like aroma or flavor.

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Rich malt + toffee / honey / caramel
Fruity hops
Roast coffee
Don't get rooibos*

Appearance (as appropriate for style)

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

*Deep golden pale amber - clear
light tan white head, linger's long.*

Flavor (as appropriate for style)

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

*Solid malt backbone - well defined
caramel flavours but not too much.
Hops are a bit wishy washy - Makes me
look for more from it!
Solid bitterness - Nice!*

Mouthfeel (as appropriate for style)

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

*Medium to medium light body finishes
clean on palate despite the cara.
Carbonation is mod/high.*

Overall Impression

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

*Overall an enjoyable beer - thank you.
My only "criticism" would be it's a little
low on flavor & aroma hops. - "A LITTLE"*

*A reasonable representation of the APA
style, just at the lower end on Hops*

Total

37 /50

SCORING GUIDE

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

Juc Brian McRae
BJCP #E1426
Juc brian.p.mcrae@gmail.com

BJC
 A RECOGNIZED

P
 I
 F
 Provisional Judge Rank Pending

ed
Master
Judge

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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- 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 bready, sulfury or yeast-like aroma or flavor.

Category #7 Subcategory (a-f) 1

Entry # 071510

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SWEET CARAMEL, TO FLESS

YEASTY FERM CHAR

POSSIBLE TROPICAL HOP AROMA

8 /12

Appearance (as appropriate for style)

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

MEDIUM GOLD

BRILLIANT CLARITY

LOW HEAD - CLINGS OK

2 /13

Flavor (as appropriate for style)

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

IN APPROPRIATE VEGETAL NOTE UP FRSH

MODERATE TO HIGH BITTERNESS

MALT BODY / SWEETNESS, PRESENT

NOT WELL BLENDENED - SUGARISH

STRONG HOP BURP

12 /20

Mouthfeel (as appropriate for style)

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

MEDIUM TO HIGH CARBONATION

SLIGHT CREAMINESS + WARMTH

4 /5

Overall Impression

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

CLOSEDLY TO STYLE

But DOESN'T COME TOGETHER

NICELY - LACKING HARMONY

MIGHT ACTUALLY BALANCE OUT

Better w/ A few weeks

7 /10

Total

33 /50

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

| Stylistic Accuracy | |
|--------------------|--------------------------|
| Classic Example | <input type="checkbox"/> |
| Technical Merit | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> |
| Intangibles | <input type="checkbox"/> |
| Wonderful | <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>

| | |
|--------------------|-----------------------|
| Judge Name (print) | MARTIN POTTER |
| Judge BJCP ID | |
| Judge Email | Use Avery label #5160 |

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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- 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071511

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hops up front - some spicy phenolic (low)
Some initial sweetness comes through
like toffee.

8 /12

Appearance (as appropriate for style)

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

Deep Amber to reddish hue clear but
with slight haze. Head cream + lingers.

3 /3

Flavor (as appropriate for style)

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

"Happy" - citrusy / fruity MIXED BAG.
Cola comes through - 3 malt used.
Not getting any real clear fermentation
characteristics - clean.

12 /20

Mouthfeel (as appropriate for style)

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

Medium / medium - light body
Med / High Carbonation. Wasn't
r of astringent.

3.5 /5

Overall Impression

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

Overall a pleasant beer, thanks
for letting it in.
Just had me looking for a ' tad more
clarity from the hops. - Has the
basis for a great beer.

8 /10

Total

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|------------------------|-------------------------|
| Judge Name (print) | BRIAN MGRAS |
| Judge BJCP ID | E 1426 |
| Judge Email | BRIAN.P.MGRAS@GMAIL.COM |
| Use Avery label # 5160 | |

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

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. |

Category #7

Subcategory (a-f) 1

Entry # 071511

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12

NICE DOMINANT HOP AROMA
SUPPORTED BY YEAST & MALT

Appearance (as appropriate for style)

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

3 /3

LIGHT AMBER

GOOD CLARITY

LOW TO NO PERSISTENT HEAD

Flavor (as appropriate for style)

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

14 /20

VERY INTERESTING UNUSUAL FLAVOUR

HARD TO PICK AS HOP VS MALT FLAVOUR

NICE BITTERNESS

NOT CLEAR HOP AROMA

MALTS NICE

Mouthfeel (as appropriate for style)

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

4 /5

MEDIUM TO HIGH CARBONATION

SLIGHT CREAMINESS + WARMTH

VERY LOW ASTRINGENCY

Overall Impression

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

8 /10

DOGS PRESENT AS A REFRESHING

AND SESSIONABLE BEER THAT

IS CLOSELY ALIKE TO STYLE

ODD FLAVOUR IS NOT UNPLEASANT

BUT IS HARD TO ASSOCIATE AS

CHARACTERISTIC TO STYLE

Total

37 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARVIN POTTER

Category #7

Subcategory (a-f) 1

Entry # 071512

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

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 bready, sulfury or yeast-like aroma or flavor.

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Fruity - Tropical through No malty notes.

9 /12

Appearance (as appropriate for style)

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

Pale golden colour / yellow. slight haze head clung

21 /13

Flavor (as appropriate for style)

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

Hop forward with not much contribution from the malt which showed up - and we argued about that endlessly. :-)

10 /20

Mouthfeel (as appropriate for style)

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

Light dry body & mouthfeel. highly carbonated

4 /15

Overall Impression

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

I really liked this beer - as a blonde ale - it's not really to style as an APA. - Should have been in category b:2 where it would have rocked

8 /10

Total

33 /50

| | |
|--------------------|--|
| 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 | | | |
|--|--|----------------------------|----------------------------|--|
| | <input type="checkbox"/> Classic Example | <input type="checkbox"/> □ | <input type="checkbox"/> □ | <input type="checkbox"/> □ Not to Style |
| | Technical Merit | | | |
| | <input type="checkbox"/> Flawless | <input type="checkbox"/> □ | <input type="checkbox"/> □ | <input type="checkbox"/> □ Significant Flaws |
| | Intangibles | | | |
| | <input type="checkbox"/> Wonderful | <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 Name (print) BRIAN MCRAE
 Judge BJCP ID E1426
 Judge Email BRIAN.D.MCRAE@GMAIL.COM
 Use Avery label #5160

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):

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- 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.
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- Light-Struck – Similar to the aroma of a skunk.
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- Musty – Stale, musty, or moldy aromas/flavors.
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- 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071512

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

GUAVA

LIGHT HONEY MALT

9 /12

Appearance (as appropriate for style)

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

VERY LIGHT GOLD - LOW FOR STYLED

CRYSTAL CLEAR

LOW HEAD, BUT CLEANS TO GLASS

2 /3

Flavor (as appropriate for style)

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

VERY RUE COMPLEX MALT FLAVOUR

NOT DISTINCTIVELY HOPPY

PEPPERY, PHENOLIC NOTES

10 /20

Mouthfeel (as appropriate for style)

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

MEDIUM TO HIGH CARBONATION

MEDIUM TO LIGHT BODY

NO ASTRINGENCY OR CREEPINESS

4 /5

Overall Impression

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

VERY PLEASANT SESSIONABLE BEER

BUT LACKING CHARACTERISTIC

APA HOPPINESS

RE-CONSIDER CATEGORY

THIS IS A NICE BEER

TUST NOT TO STYLES!

8 /10

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. |

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) BRIAN MCROSS
Judge BJCP ID E1426
Judge Email BRIAN.P.MCROSS@GMAIL.COM
Use Avery label # 5160

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):

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- 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7
Subcategory (a-f) 1
Entry # 071513
Subcategory: American Pale Ale
Special Ingredients:
Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

HOPS & MALT, POSSIBLY SOME ESTERS
8 /12
Appearance (as appropriate for style)

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

COLD - SLIGHT HAZE
LOW HEAD - SOME LACING
2 /13
Flavor (as appropriate for style)

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

VERY STRONG ASTRINGENT BITTER
MALT SWEETNESS IN CLOTHING
COMBINATION IS UNBALANCED - HOT
HAS A LOT OF GOOD FLAVOR PLEASANT
BUT DOESN'T COME THROUGH WELL
10 /20
Mouthfeel (as appropriate for style)

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

MEDIUM CARBONATION
SLIGHT CREAMINESS + WARMTH
SLIGHT ASTRINGENCY
4 /15
Overall Impression

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

SWEET CLOTHING BITTER IN
THAT DOESN'T COME
THROUGH STRONGLY, BUT
WITHOUT BALANCE
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. |

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARTIN KORTEN

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

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.
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- 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).
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071513

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

9 /12

Mix of malt & hops don't get anything yeasty from it at all Hop aroma is very particularly big

Appearance (as appropriate for style)

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

2 /3

Deep golden colour with moderate haze

Flavor (as appropriate for style)

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

12 /20

Slightly hop forward but there's an astringency that really detracts from it. Malt has a rich carboate/almost toffee like bitterness ok Hop v/tt

Mouthfeel (as appropriate for style)

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

4 /5

Medium/light body some astringency that creeps in it stays not sure what's caused that

Overall Impression

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

7 /10

overall not a bad beer, very slight astringency was a let down for it found myself looking for more from the hops over a solid malt backbone.

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) BRIAN MCGLAS

Judge BJCP ID E426

Judge Email Brian.McGla@Gmail.com
Use Avery label #5160

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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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071514

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hops + MALT + YEAST

NO ESTERS

CITRUS + TROPICAL

LIGHT CARAMEL

9 /12

Appearance (as appropriate for style)

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

SOLID GOLD

VERY HIGH CLARITY

VERY LOW HEAD

2 /13

Flavor (as appropriate for style)

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

BITTER - WELL ROUNDED, DOWNTON

OK MALT BACKING

HOP FLAVOUR SUBDUED → CITRUS

BITTER ON FINISH

14 /20

Mouthfeel (as appropriate for style)

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

MED TO LOW CARBONATION

LIGHT CREAMINESS

DRY FINISH

4 /15

Overall Impression

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

APPROACHING REFRESHING & SESSIONABLE

NOT UNBALANCED, BUT LACKS

ZING - HARMONY

GENERICALLY TO STYLE

BUT HOP FLAVOUR SUBDUED

7 /10

Total

36 /50

| | |
|-------------|--|
| 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 type="checkbox"/> |
| Technical Merit | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> |
| Intangibles | <input type="checkbox"/> |
| Wonderful | <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>

Judge Name (print) MARTIN PORTER

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7
Subcategory (a-f) 1
Entry # 071514

Subcategory: American Pale Ale

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

9 / 12

Hops up front, citrusy/fruity but some malt comes through on the nose as caramel

Appearance (as appropriate for style)

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

2 / 3

Mid golden colour white low head
Lingers fairly well

Flavor (as appropriate for style)

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

13 / 20

Bitterness lingers a little, but not long.
Pleasant

Plenty of malt character from light caramel note
(could be a little more)

Fruity/citrusy hops - looking for more

4 / 5

Mouthfeel (as appropriate for style)

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

Light → med/light body no astringency
or major problems carbonation med/high

Overall Impression

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

7 / 10

Overall a pleasant beer while the hop
flavour was low, it stayed with me through
this.

Total

35 / 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 | | | | |
|-----------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| | <input type="checkbox"/> Not to Style |
| Classic Example | <input type="checkbox"/> Technical Merit |
| Flawless | <input type="checkbox"/> Significant Flaws |
| Wonderful | <input type="checkbox"/> Intangibles |
| | | | | | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|--------------------|-----------------------|
| Judge Name (print) | MARTIN PITTEN |
| Judge BJCP ID | |
| Judge Email | Use Avery label #5160 |

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7

Subcategory (a-f) 1

Entry # 071515

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Dale + cara malts

Fruity hops - citrusy mainly

3

2 /12

Appearance (as appropriate for style)

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

Deep golden to pale amber light
white head mostly falls away - moderate
pace Haze but reasonably clear

2 /13

Flavor (as appropriate for style)

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

Solid malt backbone, hops - citrusy/grapefruity

Balanced slightly more towards the hops.

12 /20

Mouthfeel (as appropriate for style)

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

Light medium body, carbonation.

3 /15

Overall Impression

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

Overall a pleasant beer to drink very sessionable

6 /10

Just found it a little lacking on the hops & malt front for the classic APA Style.

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. |

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



BEER SCORESHEET

<http://www.bjcp.org>
AHA/BJCP Sanctioned Competition Program
<http://www.homebrewersassociation.org>

| | |
|-----------------------|--------------------------------|
| Judge Name (print) | <i>BRIAN MYERS</i> |
| Judge BJCP ID | <i>E1426</i> |
| Judge Email | <i>Brian.P.Myers@gmail.com</i> |
| Use Avery label #5160 | |

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.
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 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 bready, sulfury or yeast-like aroma or flavor.

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. |

Category #7
Subcategory (a-f) 1
Entry # 071515

Subcategory: American Pale Ale
Special Ingredients:
Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*LIGHT MALT & ESTERS
HOPS SUBDOED TO NOT PRESENT*
Appearance (as appropriate for style)

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

*GOLD
GOOD CLARITY - SLIGHT HEAD
MED TO LOW HEAD*
Flavor (as appropriate for style)

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

*SOLID MALT BODY
BALANCED BITTERNESS
HOP FLAVOUR PRESENT, BUT INDISTINCT*
Mouthfeel (as appropriate for style)

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

*MEDIUM CARBONATION
NOTICABLY ALCOOL WARMTH
SLIGHT CREAMINESS*
Overall Impression

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

*ALMOST "REFRESHING"
SLIGHTLY CLOVING AND
BITTER IS PRONDUCED, NOT BLENDED
A WELL MADE BEER AND
GENERICALLY TO STYLE
BUT DOESN'T/ COME TOGETHER*
Total
32 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|--------------------|-------------------------------|
| Judge Name (print) | <i>MARTIN RODGER</i> |
| Judge BJCP ID | |
| Judge Email | <i>Use Avery label # 5160</i> |

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #7
Subcategory (a-f) 1
Entry # 071516

Subcategory: American Pale Ale
Special Ingredients:
Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Hops - Big bold + citrusy
9 /12
Appearance (as appropriate for style)

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

*Highly carbonated great clarity, reddish
tan or solid amber cream head
Lingers w/ slight haze.*
7 /13
Flavor (as appropriate for style)

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

*Solid malt backbone Hop forward
with a statement of citrus hops / lime*
16 /20
Mouthfeel (as appropriate for style)

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

*Medium body mid/high carbonation
Body carries hops*
4 /15
Overall Impression

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

*Overall a good beer - though suffers
a bit from imbalance between malt
& hops.*
7 /10
Strengths for putting it in the comp.
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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Not to Style |
| Technical Merit | | | | | |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Significant Flaws |
| Intangibles | | | | | |
| Wonderful | <input type="checkbox"/> | <input 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 Name (print) |
| Judge BJCP ID |
| Judge Email |

Use Avery label # 5160

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

| 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. |

Category #7 Subcategory (a-f) 1 Entry # 071516

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

HOPS + MALT

TROPICAL - GUAVA

CARAMEL / TOFFEE

NO ESTERS

9 /12

Appearance (as appropriate for style)

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

GOLD TO BRONZE

GOOD CLARITY - SLIGHT HAZE

MEDIUM PERSISTENT HEAD

3 /3

Flavor (as appropriate for style)

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

COMPACT BITTER + MALT

UNPLEASANT EDGE

Possible CITRUS Hop Flavour

13 /20

Mouthfeel (as appropriate for style)

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

MED CARBONATION

DISTINCT ALCOHOL WARMTH

BODY MED TO DRY

4 /5

Overall Impression

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

VERY STRONG FLAVOURS THAT

DON'T MANAGE TO BLEND

BITTERNESS IS NOT PLEASANT

AND DOESN'T BLEND WITH MALT

7 /10

Total

36 /50

| | | Stylistic Accuracy | | | | | |
|-----------------|--|--------------------------|-------------------------------------|-------------------------------------|--------------------------|-------------------|--|
| | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | |
| | | Technical Merit | | | | | |
| 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"/> | Intangibles | |
| | | | | | | Lifeless | |

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) MARINA PORTEN

Category #7

Subcategory (a-f) 1

Entry # 071517

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Citrus up front.
Slight malty note.*

9 /12

Appearance (as appropriate for style)

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

GOLDEN how foam little bit lingers.

2 /13

Flavor (as appropriate for style)

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

*Malt caramel/caramello + light toffee
nutty hop note Malt is a little
bready/biscuity + dominates.*

14 /20

Mouthfeel (as appropriate for style)

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

*Light to medium light body finish a
little dry*

3 /15

Overall Impression

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

*Hop forward but "just" could really
go a little harder on the hops to be
in style. Both flavour + aroma*

7 /10

Total

35 /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 | | | | | |
|------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| | <input type="checkbox"/> Not to Style |
| Classic Example | | | | | | Technical Merit |
| Flawless | <input type="checkbox"/> Significant Flaws |
| Intangibles | | | | | | Wonderful |
| Wonderful | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) BRIAN MCGRATH
 Judge BJCP ID E1426
 Judge Email BRIAN.MCGRATH@COMCAST.COM
Use Avery label #5160

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*.
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SCORING GUIDE

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Category #7

Subcategory (a-f) 1

Entry # 071517

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

HONEY HOPS AROMA

LIGHT MALT

SOME SUGAR OSTERS

8 /12

Appearance (as appropriate for style)

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

GOLD - LOW FOR STYLE

CLEAR - SIGHTABLE

LOW TO NO HEAD

2 /3

Flavor (as appropriate for style)

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

LIGHT MALT & BIRSHEN

BALANCED TO MALT

BISCUITY / TOASTY

MODERATE HOP FLAVOUR - STONE FRUIT

15 /20

Mouthfeel (as appropriate for style)

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

MED TO LOW CARBONATION

LIGHT CARBONATED

LOW TO MED BODY

4 /5

Overall Impression

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

SESSIONABLE BUT JUST MISSES

BEING REFRESHING

SUGAR CLOYING FINISH

8 /10

Total

37 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

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| | | | |
|---|-------------|---------------------|----------------|
| Judge Name (print) | Category #7 | Subcategory (a-f) 1 | Entry # 071518 |
| Judge BJCP ID | | | |
| Judge Email _____ Use Avery label # 5160 | | | |

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
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SCORING GUIDE

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

Category #7 Subcategory (a-f) 1 Entry # 071518

Subcategory: American Pale Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics'

*STRONG YEAST / FERM CHAR
SLIGHT APPLES / ACETALDEHYDE*

3 /12

Appearance (as appropriate for style)

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

*CRYSTAL CLEAR
GOLD TO DEEP GOLD
MINIMAL HEAD, BUT SOME LACING*

2 /13

Flavor (as appropriate for style)

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

*ODD VEGETAL, DANE, GRASSY
PLAOUR!
SUETE, BUT NOTICEABLE*

9 /20

Mouthfeel (as appropriate for style)

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

*MEDIUM CARBONATION
DRY TO MODERATE BODY
HOT CREAMY OR ASTRINGENT
DISTINCT WARMING*

4 /15

Overall Impression

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

*DISTINCT UNPLEASANT TASTE
PREDOMINATES
PROBABLY HAS RYE STYLE
CHARACTERISTICS / BUT SUBSUMED
IF DRY HOPPED / POSSIBLY VEGETAL
SOURCES*

5 /10

Total

28 /50

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

Please send any comments to Comp_Director@BJCP.org



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BEER SCORESHEET

Judge Name (print) MARTIN POTTER

Category #7

Subcategory (a-f) 1

Entry # 071518

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160 _____

BJCP Rank or Status:

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

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Subcategory: American Pale Ale

Special Ingredients:

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Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Bold hops + some malt caramel.
fruity + resinous "DANK" & grassy*

Appearance (as appropriate for style)

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

*Dark golden to amber
low foam + lasts*

3 / 13

CLEAR +

Flavor (as appropriate for style)

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

*Dank + grassy + bigger on the flavor
than on the nose. Not getting much
from the malt. Vegetable / hearty / eye*

0 / 20

Mouthfeel (as appropriate for style)

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

*Medium, light to medium body
Carbonation med/high*

4 / 15

Overall Impression

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

*Overall found the beer a little over the top on whatever the English ale/dry
hops were - something has gone astray.
Oxidized not sure what to make of it.*

6 / 10

Total

31 / 50

SCORING GUIDE

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