BEER SCORESHEET

Very Good

Judge Name: John Doe
Rank: BJCP Novice
Date: 1/9/2021
BJCP Id: XXXXX
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Entry # 1
Category: 12B Australian Sparkling Ale
Special ingredients:
Comments: Smith's Sparkling Ale
Red caps 33cl

Score: **32**/50

Aroma **8**/12

Malt	Low Bready/Bread Crust
Hops	Medium Tropical/Mango
	Medium-Low Tropical/Lychee on first nose
	Medium-Low Citrusy/Orange
	Low Earthy/Cheesy
	Low Peach
Fermentation	Medium-Low Esters/Bubblegum
	Low Esters/Quince
	Low Esters/Ripe Apple
Other	
Flaws	Low Alcoholic when the beer warms INAPPROPRIATE
Comments	Intriguing mix of tropical fruit and bubble gum dominates first impression, orange, ripe apple, and bread crust are more present when the beer warms, a tad of alcohol is noticeable, hops aromas tend to be dull/cheesy

Appearance **3**/3

Color	Pale Amber (8 SRM)		
	Orange hue	**Clarity**	Clear
Head	White	**Texture**	Dense
Retention	Good	**Other**	Laces cling on the glass

Flavor **13**/20

Malt	Low Bready/Bread		
Hops	Medium-Low Citrusy/Grapefruit		
Fermentation	Low Esters/Ripe Apple		
	Low Esters/Pear		
Other	Low Spicy/Licorice		
Flaws	Low Astringent/Harshness aftertaste INAPPROPRIATE		
Bitterness	Medium	**Balance**	Slightly Hoppy
Finish	Dry		
Comments	The finish is dry and the lingering bitterness is a bit harsh		

Mouthfeel **3**/5

Body	Medium	**Creaminess**	Medium-Low
Carbonation	High	**Astringency**	Low
Warmth	Low		

Overall Impression **5**/10

Accuracy	Almost on Target	**Technical Merit**	Minor Flaws
Drinkability	I would drink a pint	**Intangible**	Missing Complexity
Scoring Guide	Very Good: Generally within style parameters, minor flaws		
Feedback	Nice appearance and intriguing first nose, the acidic bite from high carbonation is mitigated by malt sweetness, the finish is dry but the balance is a bit broken by a harsh bitterness. Also, some alcohol scent affects the expected thirst-quenching level. The beer could be improved by using fresher hops and fewer fermentable to reduce alcohol (or lower fermentation temperature to reduce esters). The harsh bitterness/astringency can be reduced by reaching a mash pH of 5.3, using sparge water pH < 6 and < 76°C, less high-alpha hops, and filtering dry hops if any.		