

# BEER SCORESHEET

Excellent

Judge Name: Piero Pers

Rank: Cicerone

Date: 8/30/2020, 17:17:00

Entry # 1

Category: 26D Belgian Dark Strong Ale

Special ingredients:

Comments:

Score: **41** / 50

## Aroma

10 / 12

<b>Malt</b>	Medium Sweet/Chocolate
<b>Hops</b>	Not detected
<b>Fermentation</b>	Medium Esters/Raisin Clean
<b>Other</b>	Medium Alcohol Low Sugar/Brown
<b>Flaws</b>	
<b>Comments</b>	Complex amalgam of alcohol, chocolatey malts, and esters.

## Appearance

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<b>Color</b>	Deep Brown (25 SRM)	<b>Clarity</b>	Brilliant
<b>Head</b>	Tan	<b>Texture</b>	Dense
<b>Retention</b>	Average	<b>Other</b>	

## Flavor

16 / 20

<b>Malt</b>	Medium Sweet/Chocolate		
<b>Hops</b>	Not detected		
<b>Fermentation</b>	Medium-High Esters/Fig		
	Medium-High Esters/Raisin		
<b>Other</b>	Medium-High Sugar/Brown		
	Medium Alcohol		
<b>Flaws</b>			
<b>Bitterness</b>	Medium	<b>Balance</b>	Slightly Malty
<b>Finish</b>	Soft		
<b>Comments</b>	Alcohol has a bit of a bite but is not hot.		
	Finishes a bit too sweet with a somewhat salty note.		

## Mouthfeel

5 / 5

<b>Body</b>	Medium-Full	<b>Creaminess</b>	Low
<b>Carbonation</b>	Medium-High	<b>Astringency</b>	None
<b>Warmth</b>	Medium-Hot		
<b>Other sensations</b>	High initial carbonation dissipates quickly		

## Overall Impression

7 / 10

<b>Accuracy</b>	Classic	<b>Technical Merit</b>	Minor Flaws
<b>Drinkability</b>	I would drink a pint	<b>Intangible</b>	Average
<b>Scoring Guide</b>	Excellent: Exemplifies style well, requires minor fine-tuning		
<b>Feedback</b>	It's a little one dimensional with a sweet, brown sugar finish. Could cut back a little on the brown sugar aspect. A different yeast might add complexity with some peppery phenols.		