



Beer Scoresheet



Entry Number: 000201
Consensus Score: 35 **

Ordinal Position in Flight: 12 of
☒ This entry advanced to a mini-BOS round

Judge Name: Max Finnance
BJCP ID: E2003
BJCP Rank: Certified, Advanced
Cicerone
Email: max.finnance@gmail.com

Category: Lambic (23D)
Bottle: ☒ Appropriate size, cap, fill level, label removal, etc.
Inspection:

Aroma

8/12

Malt	None LOW Medium HIGH []	Inappropriate <input type="checkbox"/>	Medium white bread and dough aromas with crackers.
Hops	None LOW Medium HIGH []	Inappropriate <input type="checkbox"/>	No notable hop aromas
Fermentation Character	None LOW Medium HIGH []	Inappropriate <input type="checkbox"/>	Slightly funky with note of hay, stone fruit, and low pome fruit.
Other			

Appearance

3/3

Color	Yellow Gold Amber Copper Brown Black []	Inappropriate <input type="checkbox"/>
Clarity	Opaque Hazy Brilliant []	Inappropriate <input type="checkbox"/>
Head: Size	None Small Medium Large []	Inappropriate <input type="checkbox"/>
Head: Retention	Quick Long Lasting []	Inappropriate <input type="checkbox"/>
Head: Color	White Ivory Beige Tan []	Inappropriate <input type="checkbox"/>
Other		

Flavor

13/20

Malt	None LOW Medium HIGH []	Inappropriate <input type="checkbox"/>	White bread and cracker malt flavors continue from nose
Hops	None LOW Medium HIGH []	Inappropriate <input type="checkbox"/>	Very low hop flavors, light earthy note
Bitterness	None LOW Medium HIGH []	Inappropriate <input type="checkbox"/>	Bitterness is quite low.
Fermentation Character	None LOW Medium HIGH []	Inappropriate <input type="checkbox"/>	Hay, farmyard, light stone fruit acidity,
Balance	Hoppy Malty []	Inappropriate <input type="checkbox"/>	Malt and fermentation balanced, appropriate for style.
Finish/Aftertaste	Dry Sweet []	Inappropriate <input type="checkbox"/>	Finishes dry with a classic Brett flavor lingering.
Other			

Mouthfeel

5/5

Body	Thin Medium Full []	Inappropriate <input type="checkbox"/>
Carbonation	None LOW Medium HIGH []	

Inappropriate

☐

Warmth

None

Low

Medium

High

Inappropriate

☐

Creaminess

None

Low

Medium

High

Inappropriate

☐

Astringency

None

Low

Medium

High

Inappropriate

☐

Other

Overall Impression

7/10

This is an excellent example of a lambic, well done. Slightly more stone fruit acidity and funkiness from fermentation may lead to an even more enjoyable beer, but could also develop with continued aging.

Stylistic Accuracy

Not to Style

Classic Example

Technical Merit

Significant Flaws

Flawless

Intangibles

Lifeless

Wonderful

Flaws for Style

Acetaldehyde		Alcoholic	
Astringent	Low	Brettanomyces	
DMS (Dimethyl Sulfide)		Diacetyl	
Estery		Grassy	
Light-Struck		Medicinal	
Metallic		Musty	
Oxidized		Plastic	
Smoky		Solvent	
Sour/Acidic		Spicy	
Sulfury		Vegetal	

Total

36/50

Outstanding	(45-50)	World-class example of style.	Good	(21-29)	Misses the mark on style and/or minor flaws.
Excellent	(38-44)	Exemplifies the style well, requires minor fine tuning.	Fair	(14-20)	Off flavors/aromas or major style deficiencies. Unpleasant.
Very Good	(30-37)	Generally within style parameters, some minor flaws.	Problematic	(00-13)	Major off flavors and aromas dominate. Hard to drink.

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** At least two judges from the flight in which your submission was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.



Beer Scoresheet



Entry Number: 000201
Consensus Score: 35 **

Ordinal Position in Flight: 4 of 11

Judge Name: James Tai
BJCP ID: E1140
BJCP Rank: Certified, Judge with
Sensory Training,
Advanced Cicerone
Email: jamesztai@hotmail.com

Category: Lambic (23D)
Bottle ☒ Appropriate size, cap, fill level, label removal, etc.
Inspection: No flaws

Aroma

8/12

Malt None LOW Medium High Inappropriate Water cracker (unsalted), Oyster cracker
☐

Hops None LOW Medium High Inappropriate Perhaps some Isovaleric
☐

Fermentation Character None LOW Medium High Inappropriate Not as prominent as perhaps expected.
☐

Other Maybe some diacetyl, which is acceptable in the process

Appearance

2/3

Color Yellow Gold Amber Copper Brown Black Inappropriate fine hue/shadowing to the yellow
☐

Clarity Opaque Hazy Brilliant Inappropriate
☐

Head: Size None Small Medium Large Inappropriate
☐

Head: Retention Quick Long Lasting Inappropriate
☐

Head: Color White Ivory Beige Tan Inappropriate
☐

Other light orange creamsicle highlights

Flavor

12/20

Malt None LOW Medium High Inappropriate Sweeter across palate than expected
☐

Hops None LOW Medium High Inappropriate Rustic elements separate from fermentation
character
☐

Bitterness None LOW Medium High Inappropriate contributed by fermentation
☐

Fermentation Character None LOW Medium High Inappropriate faint rustic/barnyard phenol hints
☐

Balance Hoppy Malty Inappropriate But light in intensity/valence
☐

Finish/Aftertaste Dry Sweet Inappropriate Not as dry as expected
☐

Other Noticeable residual sweetness, albeit faint

Mouthfeel

4/5

Body Thin Medium Full Inappropriate To style
☐

Carbonation

None LOW Medium High

▼

Inappropriate To style

☐

Warmth

None LOW Medium High

▼

Inappropriate To style

☐

Creaminess

None LOW Medium High

▼

Inappropriate Perhaps augmented by perceptible sweetness

☐

Astringency

None LOW Medium High

▼

Inappropriate In proper range

☐

Other**Overall Impression****8/10**

A nice example. carbonation is sufficient here too. Faint “brett” elements, in my estimation.

Stylistic Accuracy

Not to Style ▼ Classic Example

Technical Merit

Significant Flaws ▼ Flawless

Intangibles

Lifeless ▼ Wonderful

Flaws for Style

Acetaldehyde		Alcoholic	
Astringent	Low	Brettanomyces	Low
DMS (Dimethyl Sulfide)		Diacetyl	Low
Estery		Grassy	
Light-Struck		Medicinal	
Metallic		Musty	
Oxidized		Plastic	
Smoky		Solvent	
Sour/Acidic	Medium	Spicy	
Sulfury		Vegetal	

Total**34/50**

Outstanding (45-50)	World-class example of style.	Good (21-29)	Misses the mark on style and/or minor flaws.
Excellent (38-44)	Exemplifies the style well, requires minor fine tuning.	Fair (14-20)	Off flavors/aromas or major style deficiencies. Unpleasant.
Very Good (30-37)	Generally within style parameters, some minor flaws.	Problematic (00-13)	Major off flavors and aromas dominate. Hard to drink.

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