



# Beer Scoresheet



**Entry Number:** 23-004  
**Consensus Score:** 42 \*\*

**Ordinal Position in Flight:** 4 of 8  
☒ **This entry advanced to a mini-BOS round**

**Judge:** Kendall Alvarez Eskew  
**BJCP** B1238  
**ID:**  
**BJCP** Certified  
**Rank:**  
**Email** kendall@thirstyquaker.com  
**Address:**

## Descriptor Definitions

- ☐ **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.
- ☐ **DMS (Dimethyl Sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- ☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- ☐ **Estery** – Estery
- ☐ **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. Stale.
- ☐ **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.

Outstanding	(45-50)	World-class example of style.
<b>Excellent</b>	<b>(38-44)</b>	<b>Exemplifies the style well, requires minor fine tuning.</b>
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:** Lambic (23D)  
**Bottle** ☒ Appropriate size, cap, fill level, label removal, etc.  
**Inspection:** *thin layer of sediment*

## Aroma 10 / 12

Barnyard funk is first up, with notes of hay, grass, and overripe fruit. Mild banana-ye notes, with a bit of apple and peach. Some grainy, husky notes, and wheat. No notable hops which is good.

## Appearance 3 / 3

Very clear, with a golden yellow color. Thin white head dissipates quickly but a thin layer lingers.

## Flavor 17 / 20

Has a complex sour profile which blends funky wild yeast flavors with a mild acidic profile. Acid and funk could be a bit stronger. Some light grainy, bready, wheat malt notes. Finishes fairly dry, with a minor lingering acid without being puckering. No hops notice, very low bitterness. Balance is equal between sour and malt. Mild fruit like green apple, peaches, dried apricot.

## Mouthfeel 5 / 5

Very light body (OK), with a mild carbonation. Very crisp and clean, with very mild astringency, no warming sensations. Mild tannic finish.

## Overall Impression 8 / 10

Very easy drinking, it is light, refreshing, and has a good balance between funk, acid, and malt, though it could use a touch more acid and funk to finish it off. Un-fruitful lambics are not too common but this makes a good case for why people should try them.

## Total 43 / 50

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

Based upon the BJCP scoresheet for Beer. ©2022 Beer Judge Certification Program.

\*\* 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:** 23-004  
**Consensus Score:** 42 \*\*

**Ordinal Position in Flight:** 4 of 8

**Judge:** Barbara Klauke  
**BJCP** E3744  
**ID:**  
**BJCP** Recognized  
**Rank:**  
**Email** barbara@klauefilms.com  
**Address:**

## Descriptor Definitions

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**Category:** Lambic (23D)  
**Bottle** ☒ Appropriate size, cap, fill level, label removal, etc.  
**Inspection:** *Nothing out of the ordinary.*

**Aroma** 9 / 12  
 Fresh hay, sour

**Appearance** 3 / 3  
 White head that lingers. Straw colored. very clear.

**Flavor** 16 / 20  
 Grainy, Sweet tart. some funk. Mint.

**Mouthfeel** 4 / 5  
 High carb. Medium/thin body. Tart finish.

**Overall Impression** 8 / 10  
 Could use more body and more funk. Clean fermentation.

**Total** 40 / 50

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