



Entry: 026021

26C

Position  
in flight  
Entry  
5  
of  
9Advanced to  
MINI-BOS

PLACE

39

CONSENSUS SCORE

may not be an average of  
judge's individual scores

# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud Mark Zamaitis  
BJCP Recognized Judge (E2568)  
mzamaitis@gmail.com

Jud

Jud

Category # 26 Subcategory (a-f) C Entry # 026021Subcategory (spell out) Belgian Tripel

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 | <input type="checkbox"/> Cider Judge  |

**Non-BJCP Qualifications:**

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> GABF/WBC        |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Adv. 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, 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 bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12

light grainy malty sweetness; med-high fruity esters (pomme fruit); very faint spicy phenolics; hard to detect hops given large No diacetyl/DMS fruity esters

**Appearance** (as appropriate for style)

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

3 /3

Gold + clear w/ creamy white head that lasts - perfect

**Flavor** (as appropriate for style)

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

16 /20

Strong fruity esters fill the palate → peach + plum; low grainy malty sweetness; Medium floral hop flavor; Pretty evenly balanced w/ a lightly dry finish No off-flavors; Dryness + fruit lingers

**Mouthfeel** (as appropriate for style)

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

5 /5

Medium body supported w/ med-high carb. Medium creaminess; no astringency; No alcohol

**Overall Impression**

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

8 /10

This was a very good beer w/ great balance + great esters. Full flavor. The esters did seem to overwhelm a bit + took away from the malt + hops. More aroma hops would help. Excellent example.

Total

40 /50**SCORING GUIDE**

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

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



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Judge Richard Cohen  
BJCP Certified Judge (B1444)  
racohen8@comcast.net  
Judge  
Judge

Category # 26 Subcategory (a-f) C Entry # 026021

Subcategory (spell out) BELGIAN TRIPEL

Special Ingredients:

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

Comments SLIGHTLY LOW FILL

## BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified  
☐ National ☐ Master ☐ Grand Master  
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge  
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## Non-BJCP Qualifications:

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☐ Certified Cicerone ☐ Adv. Cicerone ☐ Master Cicerone  
☐ Sensory Training ☐ Other

## Descriptor Definitions (Mark all that apply):

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## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

MODERATE SPICY HOP PRESENCE / LOW GRAINY AND SWEET  
MALT NOTES / MODERATE ESTERS (LIGHT PEACHES) /  
MODERATE SPICY PHENOLS (LIGHT PEPPER)

## Appearance (as appropriate for style)

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

DEEP GOLDEN COLOR / BIG MOUSSEY OFF WHITE HEAD /  
VERY GOOD CLARITY / HEAD HAS PRETTY GOOD  
RETENTION LEAVING GOOD LACING

## Flavor (as appropriate for style)

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

LOW SWEET GRAINY MALT / MODERATE SPICY HOP  
FLAVOR / MODERATE HOP BITTERNESS WHICH  
PERSISTS INTO AFTERTASTE / FAIRLY DRY  
FINISH WITH A LITTLE SWEETNESS

## Mouthfeel (as appropriate for style)

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

MEDIUM BODY / MEDIUM CARBONATION / NO REAL  
ALCOHOL WARMTH / NOT CREAMY / NOT  
ASTRINGENT / FAIRLY DRY FINISH

## Overall Impression

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

A WELL-MADE, ENJOYABLE BEER / THE  
SPICINESS FROM THE HOPS IS A BIT MUCH,  
AS THE PHENOLS ALSO SEEM TO DOMINATE /  
CHECK YOUR HOP BILL AND PERHAPS ADJUST  
ACCORDINGLY / YOU MAY ALSO BOOST THE  
MALT PRESENCE A BIT TO ACCOMPLISH  
A SIMILAR RESULT

Total 37 / 50

SCORING GUIDE

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