



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) STEVE S

Category #16

Subcategory (a-f) 1

Entry # 161004

Judge BJCP ID _____

Judge Email _____

Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

PLEASANT GRAIN AROMA WITH MODERATE
NO SWEETNESS

Appearance (as appropriate for style)

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

HAZY PALE YELLOW COLOUR, EXCELLENT
HEAD + RETENTION

Flavor (as appropriate for style)

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

MEDIUM GRAIN FLAVOUR, DRY SWEETNESS
FINISH MEDIUM HOP BITTERNESS
SLIGHT CITRUS

Mouthfeel (as appropriate for style)

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

MEDIUM LIGHT BODY, MORE CARBONATION
WOULD ASSIST DRY FINISH

Overall Impression

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

GOOD EXAMPLE OF CLASS

Total

35 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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



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<http://www.homebrewersassociation.org>

Judge Name	Dean Tummers
Judge BJCP	Ipswich Brewers Union
Judge Email	Dean.Tummers@visy.com.au

Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other

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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #16
Subcategory (a-f) 1
Entry # 161004
Subcategory: American Wheat or Rye Beer
Special Ingredients:
Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*SWEET GRAIN AROMA. NO ESTERS
BUT A SWEET FLORAL HOP AROMA.
DEFINITELY AMERICAN HOPS.
NO DIACETYL*

Appearance (as appropriate for style)

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

*MEDIUM GOLD COLOUR.
HAZY TO THE POINT OF BEING
OPAQUE. HEAD IS WHITE & PERSISTENT.*

Flavor (as appropriate for style)

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

*STRONG GRAINS IN THE BEGINNING
OF THE PALATE. HOP BITTERNESS
IS LICIT BORDERLINE ON MEDIUM
& THE FINISH IS DRY. NO PHENOLS.*

Mouthfeel (as appropriate for style)

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

*LIGHT BODY. CARBONATION IS
A LITTLE LOW.*

Overall Impression

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

*A DRINKABLE BEER THAT WOULD
BENEFIT FROM SUBSTANTIAL MORE
CARBONATION.*

Total
37 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	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.

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stylistic Accuracy
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Technical Merit
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles
						Significant Flaws
						Lifeless

 Please send any comments to Comp_Director@BJCP.org



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<http://www.homebrewersassociation.org>

Judge Name	Dean Tummers
Judge BJCP	Ipswich Brewers Union
Judge Email	Dean.Tummers@visy.com.au
Use Avery label #5160	

BJCP Rank or Status:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

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Category #16
Subcategory (a-f) 1
Entry # 161502

Subcategory: American Wheat or Rye Beer
Special Ingredients:

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 WE RE-CATEGORIZED THIS AS RYE.
 Comments *(AND SAVED YOUR BUTT)*

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

STRONG RYE AROMA WHICH
*DOMINATES. NO CLOVE OR BANANA.
HOP AROMA IS MASKED BY RYE.*
Appearance (as appropriate for style)

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

DARK GOLD WITH HAZE.
THICK HEAD DISAPPEARS QUICKLY
Flavor (as appropriate for style)

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

*VERY STRONG SPICY RYE FLAVOR
THAT LINGERS WELL INTO THE
AFTERTASTE. HOPS WELL IN THE
BACKGROUND*
Mouthfeel (as appropriate for style)

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

*LIGHT MOUTHFEEL THAT WOULD
BENEFIT FROM MORE CARBONATION.
VERY DRY FINISH.*
Overall Impression

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

*A VERY "WET YOUR FACE" RYE.
AS A "RYE HEAD" I COULD SIT ON
THIS ALL DAY. BUT THE EVIDENCE
CAN FOR MODERATELY STRONG GRAINS
& MEDIUM-MEDIUM HIGH CARBONATION.
DROP THE RYE A TAD + UP THE
CARBONATION & IT'LL BE A CRACKER*
Total 32 / 50

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) STEVE

Judge BJCP ID _____

Judge Email _____

Use Avery label #5160

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 | |

Non-BJCP Qualifications:

- | | | |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

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- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 1

Entry # 161502

Subcategory: American Wheat or Rye Beer**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.Comments NOT SPECIFIED AS RYE, BUT RESEMBLES7 1/2 /12**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

DOMINANT RYE CHARACTERISTIC
OVERRIDES ANY OTHER**Appearance** (as appropriate for style)

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

DARK RYE GARNET ACCENTS
NO HEAD NOR RETENTION1 1/2 /13**Flavor** (as appropriate for style)

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

MEDIUM STRONG RYE FLAVOR
LINGERING RYE FINISH
GOOD SWEET / DRY BALANCE
LOW HOP1 1/2 /10**Mouthfeel** (as appropriate for style)

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

MEDIUM BODY LIGHT ALCOHOL
ARMED LOW CARB3 1/5**Overall Impression**

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

DOMINATED BY RYE, A PLEASANT
DRINKER7 /10ADHERING TO 16.1 GUIDELINES I HAD
TO SLIGHTLY PENALIZE EG> THE DARK
RYE APPEARANCE IS OUTSIDE GUIDELINESTotal 32 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
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	Stylistic Accuracy				Not to Style
	Classic Example	Technical Merit	Intangibles	Significant Flaws	
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

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Judge Name	Dean Tummers	Category #16	Subcategory (a-f) 1	Entry #
Judge BJCP #	Ipswich Brewers Union Dean.Tummers@visy.com.au	161508		
Judge Email	Use Avery label #5160			
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				
Non-BJCP Qualifications: <input type="checkbox"/> Professional Brewer <input type="checkbox"/> Beer Sommelier <input type="checkbox"/> Non-BJCP <input type="checkbox"/> Certified Cicerone <input type="checkbox"/> Master Cicerone <input type="checkbox"/> Sensory Training <input type="checkbox"/> Other _____				
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Category #16 Subcategory: American Wheat Special Ingredients: Bottle Inspection: <input type="checkbox"/> Appropriate size, cap, fill level, label removal, etc. Comments _____				
Aroma (as appropriate for style) 8 /12 Comment on malt, hops, esters, and other aromatics <i>MODERATE GRAINS ARE EVIDENT. LOW SWEETNESS WITH FLORAL HOP TONES.</i>				
Appearance (as appropriate for style) 2 /3 Comment on color, clarity, and head (retention, color, and texture) <i>PALE GOLD WITH CLARITY. LOW DENSITY HEAD CLEANS IN A RING AROUND THE EDGE.</i>				
Flavor (as appropriate for style) 15 /20 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics <i>MODERATE GRAINS + SOME LOW HOP BITTERNESS. AFTERTASTE IS A LINGERING DRY THAT STICKS WITH THE TONGUE.</i>				
Mouthfeel (as appropriate for style) 3 /5 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations <i>LIGHT BUT LACKING A LITTLE IN CARBONATION.</i>				
Overall Impression 7 /10 Comment on overall drinking pleasure associated with entry, give suggestions for improvement <i>AN ENJOYABLE BEER WITH MAYBE A LITTLE TOO MUCH LINGERING DRYNESS AND NOT QUITE ENOUGH CARBONATION TO STYLE. UPPING THE LATTER WOULD MOST LIKELY ADDRESS THE FORMER AND IT WOULD BE BRILLIANT.</i>				
Total 35 /50				
SCORING GUIDE		Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. 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.		
		Stylistic Accuracy <input type="checkbox"/> Classic Example <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style Technical Merit <input type="checkbox"/> Flawless <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws Intangibles <input type="checkbox"/> Wonderful <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless		



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Judge Name (print) STEVE S

Category #16

Subcategory (a-f) 1

Entry # 161508

Judge BJCP ID _____

Subcategory: American Wheat

Judge Email _____
Use Avery label #5160

Special Ingredients:

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Comments _____

Non-BJCP Qualifications:

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- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Moderate wheat notes

8 /12

Floral / spicy hop aroma

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- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style)

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

Straw colour slight haze

2 /13

little visual carbonation

Average head + retention

Flavor (as appropriate for style)

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

Plum/soy grainy flavor

13 /20

With sour dry linger

Slight spiciness

Mouthfeel (as appropriate for style)

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

Medium body, low carb, fine carbonation

3 /15

Overall Impression

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

Refreshing dry good hop/wheat grain balance

6 /10

Total

32 /50

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

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) STEVE S

Category #16

Subcategory (a-f) 2

Entry # 162002

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

Subcategory: Weizen/Weissbier (Wheat)

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Comments _____

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12

GREAT GRAIN / BANANA ESTERS

BREADY / BREADY

SLIGHT BUBBLEGUM AROMA

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/aftershave; 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 bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style)

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

3 /3

PALe STRAw

TAlK LONG LASTING HEAD

Flavor (as appropriate for style)

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

14 /20

TART BANANA / DRY FINISH

LOW HOP SLIGHTLY SOUR

YOUNG + FRESH

Mouthfeel (as appropriate for style)

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

4 /5

MEDIUM LIGHT BODY SLIGHT CREAMINESS

Overall Impression

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

7 /10

TART / SOUR DRY REFRESHING

BEER

Total

36 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	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.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name: Dean Tummers
 Judge BJCP: Ipswich Brewers Union
 Judge Email: Dean.Tummers@visy.com.au

Use Avery label # 5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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.
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- 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, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- 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.

Category #16

Subcategory (a-f) 2

Entry # 162002

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

PROMINENT BANANA ESTERS AT THE BEGINNING. CLOVE EVIDENT. GRAINS ARE PRESENT BUT THE ESTERS DOMINATE

8 /12

Appearance (as appropriate for style)

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

MEDIUM GOLD WITH A PERSISTENT WHITE HEAD. BASICALLY TICES ALL THE BOXES

3 /3

Flavor (as appropriate for style)

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

TART FLAVOUR (WHICH IS FINE)
BANANAS EVIDENT MORE THAN CLOVE. SWEET GRAIN FLAVOUR IS LACKING. TART FLAVOUR LINGERS INTO THE AFTERTASTE

13 /20

Mouthfeel (as appropriate for style)

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

GOOD CARBONATION + TEXTURE.
(FIRST ONE WITH THE RIGHT CARBONATION)

4 /5

Overall Impression

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

AN INTERESTING BEER WITH GOOD BANANA ESTERS BUT A LOT OF TARTNESS IN THE FLAVOUR THAT MASKS THE GRAINS.

6 /10

Total

30 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) STEVE S

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 2

Entry # 162003

Subcategory: Weizen/Weissbier (Wheat)**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12*SLIGHT DMS**LOW CLOVE / OR HEAT***Appearance** (as appropriate for style)

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

2 /3*LIGHT PALE STRAW SLIGHT HEAD**PREAKS UP QUICKLY***Flavor** (as appropriate for style)

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

4½ /20*DMS, ASTRINGENT, SLIGHT OFF**FUROUR (PHENOLIC)***Mouthfeel** (as appropriate for style)

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

3 /5*AVERAGE CARB, PUCKERING ASTRINGENCY***Overall Impression**

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

5½ /10*Poor Balance FROM FAULTS**THOUGH NICE GRAININESS**NEEDS MORE FRUITY ESTER***Total**24 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	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.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (F) **Dean Tummers**
 Judge BJCP ID **Ipswich Brewers Union**
 Judge Email **Dean.Tummers@visy.com.au**

Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 2

Entry # **162003**

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT CLOVE AROMA, NOT A LOT OF ESTERS BUT DMS IS EVIDENT. SOME WHEAT GRAIN IN THE BACKGROUND.

6 /12

Appearance (as appropriate for style)

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

VERY PALE WITH WHEAT HAZE. HEAD IS THIN & CLEARS TO THE EDGE IN A RING.

2 /3

Flavor (as appropriate for style)

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

PHENOLIC FLAVOUR TO BEGIN WITH, WITH MALT IN THE BACKGROUND. NO EVIDENT HOP FLAVOUR. PHENOLS CONTINUE INTO THE AFTERTASTE

10 /20

Mouthfeel (as appropriate for style)

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

SLIGHT ASTRINGENCY. LIGHT MOUTH FEEL. CARBONATION LOW.

3 /5

Overall Impression

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

I DON'T MAKE WHEATS SO I CAN'T ADVISE BUT I'D SUGGEST UPING THE BANANA ESTERS, BACKING OFF ON THE WHEAT A LITTLE & DROPPING THE DMS. PERHAPS A DIFFERENT YEAST. AGAIN, I CAN'T ADVISE.

6 /10

Total

27 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>STEVE S</i>
Judge BJCP ID	
Judge Email	<i>Use Avery label #5160</i>

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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/aftershave; 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 bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 2

Entry # 162005

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*NICE BLANKE OF PHENOLS/ESTERS
PROMINENT GOA NINES SS*

Appearance (as appropriate for style)

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

*DARK GOLDEN
AVERAGE HEAD SLOWLY DISSIPATES*

Flavor (as appropriate for style)

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

*NICELY BALANCED MODERATE BANANA/WEAT RATIO
AVERAGE CARB
TAUT CITRUSY CHARACTER*

Mouthfeel (as appropriate for style)

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

MEDIUM BODY LIGHT ON THE FINISH

Overall Impression

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

*GOOD BALANCE / DRINKER
NO FAULTS
EXCELLENT*

Total

39 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) **Dean Tummers**
 Judge BJCP ID **Ipswich Brewers Union**
 Judge Email **Dean.Tummers@visy.com.au**

Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other

Descriptor Definitions (Mark all that apply):

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- 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.

Category #16
Subcategory (a-f) 2
Entry # 162005

Subcategory: Weizen/Weissbier (Wheat)

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

10 / 12
BANANA + CLOVE EVIDENT AND WELL BALANCED. SWEET GRAINS IN THE BACKGROUND. BEST AROMA SO FAR.
Appearance (as appropriate for style)

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

2 / 3
DARK GOLD + HAZY TO THE POINT OF BEING OPAQUE. HEAD IS THIN + CLINGS IN A RING ON THE EDGE.
Flavor (as appropriate for style)

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

16 / 20
LOW BANANA + CLOVE IN THE BEGINNING, BUBBLEGUM IN THE BACKGROUND BUT THE BASE IS GRAIN. FINISH LEAVES A LITTLE TO THE SWEET END OF THE SCALE.
Mouthfeel (as appropriate for style)

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

3 / 5
BODY IS MEDIUM-LIGHT. CARBONATION MEDIUM-LOW.
Overall Impression

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

8 / 10
A VERY WELL BALANCED BEER THAT TASTED GREAT. CAN'T OFFER A DAMNED THING!
Total
39 / 50
SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
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	Stylistic Accuracy			
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

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Judge Name (p)	Dean Tummers
Judge BJCP ID	Ipswich Brewers Union
Judge Email	<u>Dean.Tummers@visy.com.au</u>
Use Avery label #5160	

BJCP Rank or Status:

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 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

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 Certified Cicerone Master Cicerone
 Sensory Training Other _____

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- 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	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 #16	Subcategory (a-f) 2	Entry # 162501
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Subcategory: Weizen/Weissbier (Wheat)

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*CLOVE DOMINATES BANANA
AND MALT SITS WELL IN THE
BACKGROUND. NO DISCERNABLE
HOP AROMA.*

Appearance (as appropriate for style)

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

*LIGHT TO MEDIUM GOLD.
SOME EXPECTED HAZE.
GOOD, PERSISTENT, WHITE HEAD.*

Flavor (as appropriate for style)

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

*CLOVE = STRONG. BANANA = MEDIUM.
BUBBLE COMES LOW + ARRIVES LATER.
GRAINY SWEETNESS STILL IN THE
BACKGROUND AND A LITTLE LOW.
BUT AN INTERESTING + ENJOYABLE
TASTE EXPERIENCE.*

Mouthfeel (as appropriate for style)

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

*MEDIUM - LIGHT BODY +
CARBONATION MEDIUM.*

Overall Impression

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

*BRIEFLY THE GRAIN TO THE
FOREFRONT MORE (MAYBE
UP THE SPECIALTY GRAINS ALITTLE)
BUT AN ENJOYABLE BEER.*

Total
39 /50

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

 Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>STEVE S</i>
Judge BJCP ID	
Judge Email	<i>Use Avery label #5160</i>

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, copper, iron, or blood-like flavor.
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- 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 bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 2

Entry # 162501

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*CLOVE DOMINANT WITH BANANA
UNDERTONES
PHENOLIC
LOW HOP*

10 /12

Appearance (as appropriate for style)

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

*DECENT CREAMY HEAD, PLUFFY
GOOD RETENTION
CLEAN CLEAR BRIGHT*

3 /3

Flavor (as appropriate for style)

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

*1164 CLOVE FLAVOUR I FOUND IT
ABOUT ANY BANANA ESTERS
SLIGHT BREADY FLAVOUR
LOW HOP
AVERAGE CARB*

16 /20

Mouthfeel (as appropriate for style)

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

*TART SLIGHT SPICE CLOVE
AVERAGE CARB*

4 /5

Overall Impression

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

*MORE GRAIN SWEETNESS WOULD HAVE
BALANCED TO MY PALETTE BUT
I ENJOIED THE CLOVE REGARDLESS*

8 /10

Total

11 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

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Judge Name (p) Judge BJCP ID Judge Email <i>(Use Avery label #5160)</i>	Category #16 Subcategory (a-f) 2 Subcategory: Weizen/Weissbier (Wheat) Special Ingredients: Bottle Inspection: <input type="checkbox"/> Appropriate size, cap, fill level, label removal, etc. Comments _____	Entry # 162503																																						
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"/> Provisional Judge <input type="checkbox"/> Rank Pending	Aroma (as appropriate for style) 6 /12 Comment on malt, hops, esters, and other aromatics <i>DIACETYL IS THE INITIAL AROMA CAN'T PICK A LOT BEHIND IT. CLOVES + MALT ARE SLIGHTLY EVIDENT.</i>																																							
Non-BJCP Qualifications: <input type="checkbox"/> Professional Brewer <input type="checkbox"/> Beer Sommelier <input type="checkbox"/> Non-BJCP <input type="checkbox"/> Certified Cicerone <input type="checkbox"/> Master Cicerone <input type="checkbox"/> Sensory Training <input type="checkbox"/> Other _____	Appearance (as appropriate for style) 2 /3 Comment on color, clarity, and head (retention, color, and texture) <i>LIGHT GOLD WITH BRILLIANT CLARITY. THIN, WHITE HEAD DISAPPEARS QUICKLY.</i>																																							
Descriptor Definitions (Mark all that apply): <input type="checkbox"/> Acetaldehyde – Green apple-like aroma and flavor. <input type="checkbox"/> Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> . <input type="checkbox"/> Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. <input checked="" type="checkbox"/> Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. <input type="checkbox"/> DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor. <input type="checkbox"/> Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). <input type="checkbox"/> Grassy – Aroma/flavor of fresh-cut grass or green leaves. <input type="checkbox"/> Light-Struck – Similar to the aroma of a skunk. <input type="checkbox"/> Metallic – Tinny, coiny, copper, iron, or blood-like flavor. <input type="checkbox"/> Musty – Stale, musty, or moldy aromas/flavors. <input type="checkbox"/> Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. <input type="checkbox"/> Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). <input type="checkbox"/> Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. <input type="checkbox"/> Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). <input type="checkbox"/> Sulfur – The aroma of rotten eggs or burning matches. <input type="checkbox"/> Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.). <input type="checkbox"/> Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Flavor (as appropriate for style) 10 /20 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics <i>DIACETYL IN THE FORE FRONT WITH SOME LOW CLOVE IN THE BACK GROUND. ESTERS, HOPS + GRAIN SWEETNESS, IF PRESENT, ARE MASKED.</i>																																							
	Mouthfeel (as appropriate for style) 2 /5 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations <i>SLICK AND A LITTLE CLOYING CARBONATION MEDIUM-LOW + MOUTHFEEL IS LIGHT.</i>																																							
	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement <i>THE DIACETYL UNFORTUNATELY DOMINATES. PERHAPS LOOK AT FERMENTATION. ONCE THE OTHER FLAVORS GET A CHANCE TO COME THROUGH IT WILL BE A GOOD BEER.</i>		5 /10																																					
SCORING GUIDE	Total 25 /50 <table border="1"> <tr> <td rowspan="2">Outstanding (45 - 50): World-class example of style.</td> <td colspan="4">Stylistic Accuracy</td> </tr> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/> Not to Style</td> </tr> <tr> <td>Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.</td> <td colspan="4">Technical Merit</td> </tr> <tr> <td>Very Good (30 - 37): Generally within style parameters, some minor flaws.</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/> Significant Flaws</td> </tr> <tr> <td>Good (21 - 29): Misses the mark on style and/or minor flaws.</td> <td colspan="4">Intangibles</td> </tr> <tr> <td>Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/> Lifeless</td> </tr> <tr> <td>Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.</td> <td colspan="4"></td> </tr> </table>			Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Not to Style	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.	Technical Merit				Very Good (30 - 37): Generally within style parameters, some minor flaws.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Significant Flaws	Good (21 - 29): Misses the mark on style and/or minor flaws.	Intangibles				Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Lifeless	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.				
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

http://www.bjcp.org

Judge Name (print) STEVE S

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160**BJCP Rank or Status:**

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training 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.
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 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 2

Entry # 162503

Subcategory: Weizen/Weissbier (Wheat)**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

DIACETYL DOMINATES PHENOLS / ESTERS6 /12**Appearance** (as appropriate for style)

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

BRIGHT CLEAR
POOR HEAD BREAKS UP QUICKLY
NO VISIBLE CARBONATION1½ /3**Flavor** (as appropriate for style)

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

DIACETYL - TASTES LIKE MARGARINE
SLIGHT CLOVE MINIMAL GRANULESS
NO BANANA8 /20**Mouthfeel** (as appropriate for style)

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

SLICK
AVERAGE CARB2½ /5**Overall Impression**

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

DIACETYL DOMINATES ANY
MERITS UNFORTUNATELY
ALL I TASTE IS BUTTER/MARG4 /10

Total

22 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) STEVE S

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
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- 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.

Category #16**Subcategory (a-f) 2****Entry #** 162504**Subcategory:** Weizen/Weissbier (Wheat)**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*DECENT PHENOL / ESTER COMBO
NICE BALANCE
A GOOD START!*

*10 /12***Appearance** (as appropriate for style)

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

*SLIGHT HAZE AMBER
VISIBLE CARBONATION
AVERAGE HEAD + RETENTION*

*2 1/2 /3***Flavor** (as appropriate for style)

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

*SLIGHT ACETALDEHYDE
SPICY
TART DRY FINISH*

*13 /20***Mouthfeel** (as appropriate for style)

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

DECENT CARB + ASSTRINGENCY

*4 /5***Overall Impression**

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

*ACETALDEHYDE SEEMS TO BE PRESENT
WHICH TAKES AWAY ESTERS?
STILL A PLEASANT BEER*

*7 /10***Total***36 1/2 /50***SCORING GUIDE**

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) **Dean Tummers**
 Judge BJCP ID **Ipswich Brewers Union**
 Judge Email **Dean.Tummers@visy.com.au**
Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other

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- 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.

Category #16

Subcategory (a-f) 2

Entry # **162504**

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*BALANCE OF CLOVE & BANANA
ESTERS WITH MALT SWEETNESS
AT THE BASE. EVEN A HINT
OF BUBBLE OOM.*

10 /12

Appearance (as appropriate for style)

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

*DEEP GOLD, LOTS OF HAZE THICK,
WHITE, PERSISTENT HEAD.
TICKS EVERY BOX.*

3 /3

Flavor (as appropriate for style)

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

*CLOVES DOMINATE BANANAS
& GRAIN AGAIN IN THE BACKGROUND.
HOPS VERY LOW, WHICH IS FINE.
MAYBE SLIGHTLY MORE TOWARDS
THE ESTERS NEXT TIME...*

15 /20

Mouthfeel (as appropriate for style)

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

*MEDIUM BODY & CARBONATION.
SLIGHTLY ASTRINGENT IN THE
FINISH.*

3 /5

Overall Impression

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

*AN ENJOYABLE BEER THAT
WOULD BENEFIT FROM
A MORE BALANCED "PHENOL TO
ESTER" RATIO.*

7 /10

Total

38 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	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.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (pr) **Dean Tummers**
 Judge BJCP ID **Ipswich Brewers Union**
 Judge Email **Dean.Tummers@visy.com.au**

Use Avery label # 5160
BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

SCORING GUIDE

- | | |
|--------------------|--|
| Outstanding | (45 - 50): World-class example of style. |
| Excellent | (38 - 44): Exemplifies style well, requires minor fine-tuning. |
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| Fair | (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. |
| Problematic | (00 - 13): Major off flavors and aromas dominate. Hard to drink. |

Category #16
Subcategory (a-f) 2
Entry # 162505

Subcategory: Weizen/Weissbier (Wheat)

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*CLOVES EVIDENT, WITH LOW
BANANA & BUBBLEGUM TO
FOLLOW. SOME CROWN BUT
A TOUCH OF ACETALDEHYDE.*

8 /12

Appearance (as appropriate for style)

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

*MEDIUM-LIGHT GOLD. SLIGHT HAZE
NO VISIBLE HEAD*

1 /3

Flavor (as appropriate for style)

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

*BANANAS ARE MORE EVIDENT
IN THE FLAVOUR + BALANCE
THE CLOVES. CROWN SWEETNESS
IN THE BACKGROUND. TARTNESS
Lingers.*

15 /20

Mouthfeel (as appropriate for style)

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

*MOUThFEEL IS LOW DUE TO
POOR CARBONATION.*

2 /5

Overall Impression

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

*IT IS A WELL BALANCED BEER
BUT THERE IS AN UNDERLYING
OFF FLAVOUR THAT ONE OF US
IDENTIFIES AS ACETALDEHYDE +
THE OTHER AS SOUR. MORE
CARBONATION WOULD HELP ALOT*

6 /10

Total

32 /50

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) STEVE S

Category #16

Subcategory (a-f) 2

Entry # 162505

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

BANANA, BUBBLEGUM, LOW CLOSE
PRESENCE
SOME BEEFY PRESENCE
HOWEVER THERE IS AN OFF FLAVOUR, I CAN'T
DISCERN

Appearance (as appropriate for style)

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

PALE STRAW SLIGHT HAZE THOUGH BRIGHT
NO HEAD NO VISIBLE CARB

Flavor (as appropriate for style)

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

SLIGHT SOUR' AFTERTASTE - TART
BREADY
LOW HOP FLAVOUR
POOR CARBONATION

Mouthfeel (as appropriate for style)

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

POOR CARB

Overall Impression

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

CARBONATION LETS YOU DOWN
MORE ESTERS NEEDED
LIFELESS

Total

31 1/2 /50

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (i) Dean Tummers
 Judge BJCP II Ipswich Brewers Union
 Judge Email Dean.Tummers@visy.com.au

Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other

Descriptor Definitions (Mark all that apply):

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- 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/aftershave; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #16**Subcategory (a-f) 2****Entry #** 162506**Subcategory:** Weizen/Weissbier (Wheat)**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*CLOVE DOMINATES AT THE BEGINNING,
WITH MORE CLOVE BEHIND IT.
IF I DIDN'T KNOW BETTER I'D
SWEAR IT WAS A RYE.*

Appearance (as appropriate for style)

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

*DARK GOLD, ALMOST AMBER.
NICE, OFF-WHITE HEAD.*

Flavor (as appropriate for style)

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

*PHEONICS AT THE FOREFRONT
DOMINATING ANY ESTERS.
GRAIN SWEETNESS EVIDENT.
AFTERTASTE IS DRY.*

Mouthfeel (as appropriate for style)

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

*LIGHT/MEDIUM MOUTHFEEL.
CARBONATION IS MEDIUM-LOW
BUT IT HAS A PLEASANT
SPRITZINESS*

Overall Impression

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

*An ENJOYABLE BEER.
MAYBE ALLOW THE ESTERS
TO SHINE THROUGH NEXT TIME.*

Total

37/50

SCORING GUIDE

- | | |
|--------------------|--|
| Outstanding | (45 - 50): World-class example of style. |
| Excellent | (38 - 44): Exemplifies style well, requires minor fine-tuning. |
| 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. |

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge Name (print) STEVE S

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

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 | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

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- 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.
- Ester – 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 2

Entry # 162506

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

BIG LOVE PRESENCE INVITES FURTHER EXPLORATION

10 / 12

Appearance (as appropriate for style)

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

SLIGHT HAZE DARK AMBER/GARNET
REASONABLE HEAD + RETENTION
SLIGHT HEAD BUBBLE NO VISIBLE CARBO

2 1 / 3

Flavor (as appropriate for style)

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

STRONG PHENOLLS SLIGHT ESTER
SOME MALT SWEETNESS
GRAINY PRESENCE

14 / 20

Mouthfeel (as appropriate for style)

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

MED BODY AVERAGE CARB / ASTRINGENT

4 / 5

Overall Impression

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

POWERFUL LOVE PRESENCE
BEAUTIFUL GRAININESS
MORE ESTERS WOULD WIN THE DAY

7 1 / 10

Total

38 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. 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.
----------------------	--

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

Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles
Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name	Dean Tummers
Judge BJCP II	Ipswich Brewers Union Dean.Tummers@visy.com.au
Judge Email	<i>Use Avery label # 5160</i>

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

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SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
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Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #16 Subcategory (a-f) 2 Entry # 162509

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

CLOVES DOMINATE INITIALLY, WITH ANY ESTERS IN THE BACKGROUND. SOME LOW DIACETYL.

Appearance (as appropriate for style)

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

LIGHT GOLD WITH SLIGHT HAZE. HEAD IS THIN + STICKS TO THE EDGE.

Flavor (as appropriate for style)

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

DIACETYL ACID, MORE PROMINENT IN THE FLAVOUR THAN THE AROMA. LOW CLOVE + BANANA IN THE BACKGROUND.

Mouthfeel (as appropriate for style)

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

A LITTLE SLICK ON THE TONGUE. CARBONATION MED/LOW AND MOUTHFEEL MEDIUM.

Overall Impression

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

Once THE DIACETYL ISSUE IS DEALT WITH THIS WILL GO FROM BEING A GOOD BEER TO A GREAT ONE. HOW TO DO THAT IS BEYOND ME. BUT EVERYTHING ELSE IS THERE. IT JUST NEEDS TO SHINE THROUGH.

Total

30 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Category #16	Subcategory (a-f) 2	Entry #
Judge BJCP ID	162509		
Judge Email Use Avery label #5160			

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #16
Subcategory (a-f) 2

Entry # 162509

Subcategory: Weizen/Weissbier (Wheat)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*DIACETYL / DMS COMBO DISSIPATES
SOME ESTERS COMPENSATE*

8 /12

Appearance (as appropriate for style)

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

*SLIGHT HAZE
AVERAGE HEAD + RETENTION
NO VISIBLE CARBONATION*

1 1/2 /3

Flavor (as appropriate for style)

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

*DIACETYL DOMINATES AN OTHERWISE
DECENT BEER*

9 /20

Mouthfeel (as appropriate for style)

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

*SLICK, SOUR, AVERAGE CARB
CREAMY, ASTRINGENT*

3 /5

Overall Impression

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

*MY COMMENTS INDICATE SOFT FLAVORS
ALTHOUGH ONLY I STILL ENJOY
THIS BEER.*

6 /10

Total

27 1/2 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	STEVE S
Judge BJCP ID	
Judge Email	Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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 #16

Subcategory (a-f) 3

Entry # 163507

Subcategory: Dunkel Weizen

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12

ODD BALANCE OF PHENOL/ESTER
RAISINS. CHARACTERISTIC

Appearance (as appropriate for style)

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

2 /13

RICH RUBY ACCENT

OFF WHITE HEAD - AVERAGE, DISSIPATES

Flavor (as appropriate for style)

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

14 /20

STOUTY, SWEET MALT FINISH -
NO MELANOIDS CHARACTERISTIC
NO HOP PRESENCE
FLAVOURFUL

Mouthfeel (as appropriate for style)

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

4 /15

MEDIUM BODY MALTY
CREAMY LOW CARBONATION

Overall Impression

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

8 /10

EXCELLENT BALANCE OF ATTRIBUTES
KEELED TO GUIDELINES.
MALTY RICH CHARACTER
NICE

Total

37 /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
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (p) **Dean Tummers**
 Judge BJCP ID **Ipswich Brewers Union**
 Judge Email **Dean.Tummers@visy.com.au**

Use Avery label #3160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other

Descriptor Definitions (Mark all that apply):

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- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 3

Entry # **163507**

Subcategory: Dunkel Weizen

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*LOW PHENOLS, SOME FRUITY ESTERS
BUT FRUIT-MINCE SOCKETS WITH BANANAS.
LOW GRAINS IN THE BACKGROUND*

8 /12

Appearance (as appropriate for style)

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

*VERY DARK BROWN WITH ROBY HIGH-
LIGHTS WHEN LIGHT IS SHONE THROUGH.
OFF-WHITE PERSISTENT HEAD.*

3 /13

Flavor (as appropriate for style)

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

*COMPLEX, SWEET MALT'S RICHT
AT THE FOREFRONT. MEANOIDS PRESENT.
HOPS NOT EVIDENT.
WHICH IS FINE. SWEET FINISH*

15 /20

Mouthfeel (as appropriate for style)

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

*MEDIUM MOUTHFEEL & CARBONATION
COULD BE A LITTLE HIGHER.
FINISHES A LITTLE CLOUTING.*

3 /15

Overall Impression

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

*STRONG FLAVOURS BLEND
WELL TO PRODUCE A COMPLEX
BEER THAT IS AS INTERESTING
TO DRINK AS IT IS ENJOYABLE.
HOW TO IMPROVE? MAYBE COOL
AT THE ESTER/PHENOL BALANCE*

8 /10

Total

37 /50

SCORING GUIDE

- | | |
|--------------------|--|
| Outstanding | (45 - 50): World-class example of style. |
| Excellent | (38 - 44): Exemplifies style well, requires minor fine-tuning. |
| 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. |

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name	Dean Tummers
Judge BJCP	Ipswich Brewers Union
Judge Email	Dean.Tummers@visy.com.au
----- Use Avery label #5160 -----	

BJCP Rank or Status:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

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 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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 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.

SCORING GUIDE

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Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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 #16	Subcategory (a-f) 3	Entry # 163510
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Subcategory: Dunkel Weizen**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*CLOVES DOMINATE. LOW BANANA
ESTERS IN THE BACKGROUND. NO HOPS.*

8 /12

Appearance (as appropriate for style)

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

*DARK COOL WITH GOOD CLARITY.
HEAD IS THIN & OFF-WHITE.
DISAPPEARS QUICKLY.*

2 /3

Flavor (as appropriate for style)

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

*CLOVES DOMINATE AGAIN. DRY
TO BEGIN WITH. MALT SWEETNESS
IS IN THE BACKGROUND. ESTERS
& HOPS, IF EVIDENT, ARE
MASKED BY PHENOLS.*

16 /20

Mouthfeel (as appropriate for style)

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

*MEDIUM MOUTHFEEL &
MEDIUM CARBONATION.
BOTH WORK.*

4 /5

Overall Impression

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

*A GOOD EXAMPLE OF THE STYLE,
POSSIBLY BALANCE THINGS
A LITTLE MORE TOWARDS
ESTERS. A GOOD SPECIALTY
BEER.*

8 /10

Total

38 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) STEVE S

Category #16

Subcategory (a-f) 3

Entry # 163510

Judge BJCP ID _____

Subcategory: Dunkel Weizen

Judge Email _____

Special Ingredients:

(Use Avery label #5160)

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

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 | |

Non-BJCP Qualifications:

- | | | |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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.
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- 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, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- 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.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

CLOVEY PRESENCE / SLIGHT ESTER ADDS
TO THE ANTICIPATION

10 / 12

Appearance (as appropriate for style)

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

SLIGHT HAZE GOOD COLOUR
DECENT HEAD SLOWLY DISSIPATES

27 / 3

Flavor (as appropriate for style)

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

MODERATE CLOVE PRESENCE DOMINATES
LESSER ESTER PRESENCE
GOOD GRAIN

15 / 20

Mouthfeel (as appropriate for style)

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

MED - FULL BODY
SLIGHT FLUFFY

4 / 5

Overall Impression

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

DARK SLIGHT ESTER & DECENT
PHENOLIC GOOD GRAINED DRINKER
WOULD PREFER MORE ESTERS
PERSONALLY BUT A RIPPER

8 / 10

Total

39 1/2 / 50

SCORING GUIDE

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (**Dean Tummers**
Ipswich Brewers Union
Dean.Tummers@visy.com.au
 Judge BJCP I
 Judge Email
Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

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Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #16 Subcategory (a-f) 3 Entry # 163511

Subcategory: Dunkel Weizen

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

10 /12

*GOOD BALANCE OF PHENOLS + ESTERS.
MALT SWEETNESS EVIDENT.*

Appearance (as appropriate for style)

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

2 /3

*MANGOLOGY WITH SOME HAZE.
HEAD IS OFF WHITE & THICK
BUT RADES QUICKLY*

Flavor (as appropriate for style)

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

16 /20

*CLOVE AT THE FOREFRONT
FOLLOWED BY BANANAS.
SOME GRAIN - NO HOPS*

Mouthfeel (as appropriate for style)

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

4 /5

*LIGHT / MEDIUM CARBONATION
& MOUTHFEEL. SOME
SLIGHT FLUFFINESS*

Overall Impression

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

7 /10

*DEFINITELY A SPICY & FRUITY
BEER PERHAPS LACKING
SLIGHTLY IN ESTERS.
BUT A GOOD BEER*

Total

39 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) STEVE S

Judge BJCP ID _____

Judge Email _____

Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #16

Subcategory (a-f) 3

Entry # 163511

Subcategory: Dunkel Weizen

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

10/21/12

GREAT BALANCE PHENOL/ESTER/MALT SWEETNESS

Appearance (as appropriate for style)

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

2 / 3

SLIGHT HAZE MAHOGANY OFF WHITE HEAD FADES

Flavor (as appropriate for style)

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

15 / 20

SAME AS AROMA

DECENT FLAVOUR COMBINATION

Mouthfeel (as appropriate for style)

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

4 / 5

AVERAGE CARB MEDIUM BODY

Overall Impression

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

8 / 10

MALTY REFRESHING WHEAT WITH GOOD BALANCE

Total

39 1/2 / 50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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	Stylistic Accuracy					Not to Style
	Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Technical Merit	Significant Flaws
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles	
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (pri) Dean Tummers
 Judge BJCP ID Ipswich Brewers Union
 Judge Email Dean.Tummers@visy.com.au

Use Avery label #5160

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training 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, coiny, 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.
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SCORING GUIDE

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Category #16 Subcategory (a-f) 4 Entry # 164001

Subcategory: Weizenbock

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

10 /12

*FRUIT MINCE PIE IN A GLASS.
DARK FRUIT + MELANOIDS
ALL PRESENT. PHENOLS ARE SLIGHTLY
+ NO BANANA ESTERS*

Appearance (as appropriate for style)

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

3 /13

*DARK AMBER WITH CREAMY
HONEYCOMBS. HEAD IS OFF-WHITE
+ PERSISTENT. VERY CLEAR.*

Flavor (as appropriate for style)

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

16 /20

*MARSH FLAVOUR WITH PLENTY
OF DARK FRUITS. MELANOIDS
PRESENT. PHENOLS STILL NOT
BECOME EVIDENT. HOPS LOW.*

Mouthfeel (as appropriate for style)

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

4 /15

*MEDIUM MOUTHFEEL.
CARBONATION IS MEDIUM.
CREAMY AT THE FINISH.*

Overall Impression

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

7 /10

*A COMPLEX + ENJOYABLE
BEER THAT ONLY LACKS SUGAR
IN PHENOLS. GUIDELINES CALL
FOR MODERATE.*

Total

40 /50

		Stylistic Accuracy					
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
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BEER SCORESHEET

<http://www.bjcp.org>
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 Judge Name (print) STEVE S

Judge BJCP ID _____

 Judge Email _____
Use Avery label #5160
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 |
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Non-BJCP Qualifications:

- | | | |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input checked="" type="checkbox"/> Non-BJCP |
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Category #16
Subcategory (a-f) 4
Entry # 164001
Subcategory: Weizenbock

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*DECENT MELANOIDS, BREADY,
RAISIN FRUIT
LIGHT BANANA
SWEET PHENOLS*

10/212
Appearance (as appropriate for style)

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

*RUDY HIGHLIGHTS SLIGHT HEAD
DECENT TONIC HEAD RETAINS*

22/23
Flavor (as appropriate for style)

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

*SLIGHT ALCOWE WHEATY
GOOD BALANCE DARK FRUIT, SPICE
LIGHT BANANA*

14/20
Mouthfeel (as appropriate for style)

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

*WARM LOW CARB CREAMY
MALTIC RICHNESS*

4/5
Overall Impression

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

*DECENT MALT/DARK FRUIT COMBO
COMPLEX, CREAMY
GOOD EXAMPLE*

8/10
Total
39/50
SCORING GUIDE

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