



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|-----------------------|--|
| Judge Name (print) | SIMEON BONETT |
| Judge BJCP ID | |
| Judge Email | simeon.bonett@gmail.com |
| 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):

- 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 #17 Subcategory (a-f) 1 Entry # 171002

Subcategory: Witbier (White)
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

Spicy and perfumey. aroma dominated & detracts.
Some hydrogen sulphide. Not displaying
classic zesty citrus peel brightness

Appearance (as appropriate for style)

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

Slight hazy, otherwise quite clear
Pale gold colour. Head retention low
Should have more yeast in suspension.

Flavor (as appropriate for style)

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

Some malt sweetness. Flowery, perfumey (spices?) character dominated. Seems to overpower.
low wheat type flavour.

Mouthfeel (as appropriate for style)

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

Quite full body, slightly creamy. carbonation
is Med - should be higher. Seems a bit
flabby, not particularly refreshing.

Overall Impression

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

Quite enjoyable beer, but lacking restraint
in flowery/perfumey character, and missing
classic citrusy element to spicing. Otherwise,
quite a solid base beer just lacking
subtly and let down with a lower
than desirable character

Total

29 /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. |

| | | Stylistic Accuracy | | | | | |
|--|--|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| | | <input type="checkbox"/> Not to Style |
| | | Technical Merit | | | | | |
| | | <input type="checkbox"/> Significant Flaws |
| | | Intangibles | | | | | |
| | | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

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 Judge Name (print) Ben Connery

Judge BJCP ID _____

 Judge Email bconnery740@gmail.com
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:

- | | | |
|--|--|-----------------------------------|
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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.)
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| Problematic | (00 - 13): Major off flavors and aromas dominate. Hard to drink. |

Category #17
Subcategory (a-f) 1
Entry # 171002

Subcategory: Witbier (White)

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

grainy honey graininess, some citrus
lemon in spice character on the nose of it though there is a hint of M.
overall a little lacking in aroma overall
no obvious faults

Appearance (as appropriate for style)

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

very pale. some haze but not cloudy
head retention is reasonable but not
the big fluffy head the style calls for

Flavor (as appropriate for style)

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

sweet & grainy flavor with a hint of honey
some agree in the finish but and
some citrus but lacking a bit the balance
in both. lots of carbonation emphasizes
the sweetness. good level of bitterness

Mouthfeel (as appropriate for style)

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

body appears fuller than it should
due to lower carbonation, this also
makes the finish seem lighter than
perhaps it is.

Overall Impression

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

The elusive citrus & spice are lacking
overall. The lower carbonation also
affects the perception of the sweetness
making the beer appear fuller bodied
and higher in finish than it perhaps
is. towards fresher citrus, put in late and
really up the carbonation. maybe a higher
Total 29 /50

Stylistic Accuracy

 Classic Example Not to Style

Technical Merit

 Flawless Significant Flaws

Intangibles

 Wonderful Lifeless

 80%
SAM
Wheat
100%



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Judge Name (print) _____

Category #17

Subcategory (a-f) 1

Entry # 171004

Judge BJCP ID _____

Subcategory: Witbier (White)

Judge Email bconnery74@gmail.com
Use Avery label #3160

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

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- | | | |
|--|--|-----------------------------------|
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| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> 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.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Some light on the malt but a phenolic or medicinal note indicates a possible infection. No real citrus or spice or other characters

Appearance (as appropriate for style)

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

No haze, very clear, golden color and head, lacks the classic hazziness from starch or yeast

Flavor (as appropriate for style)

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

Very astringent and medicinal note makes it very hard to judge and give much feedback. I can get some sweet malt but other characters are lost

Mouthfeel (as appropriate for style)

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

Astringency & tang again detracts here. Hoppy to have a good level of body for the style and good carb

Overall Impression

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

I believe there was the makings of a good beer but the phenolic & solvent aspects leading to the astringency dominate. They're implying a wild yeast or post fermentation infection

Total

13 /50

| | |
|----------------------|---|
| SCORING GUIDE | Outstanding (45 - 50): World-class example of style. |
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| | Stylistic Accuracy | | | | |
|-----------------|--------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Technical Merit | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Intangibles | | | | | |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless |



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<http://www.homebrewersassociation.org>

Judge Name (print) SIMON BENETT

Judge BJCP ID _____

Judge Email simon.bennett@gmail.com
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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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #17

Subcategory (a-f) 1

Entry # 171004

Subcategory: Witbier (White)

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

Medicinal phenolic aroma dominates. Slightly solventy. Missing classic citrusy zest. Slightly perfumey.

5 /12

Appearance (as appropriate for style)

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

Pale Golden color. slight haze but otherwise very clear. Missing classic clarity from Yeast or starch in suspension. Head retention low.

2 /3

Flavor (as appropriate for style)

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

phenolic medicinal type harshness dominates the flavor and finish.

5 /20

Mouthfeel (as appropriate for style)

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

harsh, astringent mouth coating, slightly creamy, quite drying and lingering.

2 /5

Overall Impression

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

Significant issues with phenolic astringency effect on drinkability of this beer. Review Cleaning and sanitizing practices.

3 /10

Total

17 /50

SCORING GUIDE

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) SIMEON RONETTE

Judge BJCP ID _____

Judge Email Simeon.Bonet@Aonmail.com
Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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:

- | | | |
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| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
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Category #17

Subcategory (a-f) 1

Entry # 171501

Subcategory: Witbier (White)

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

Grainy and sour aroma up front, with a slight rubbery character, not unpleasant. Some nice bright citrusy zest.

Appearance (as appropriate for style)

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

3 /3

Pale, straw colour. Some haze. Could be more cloudy. Head retention is great

Flavor (as appropriate for style)

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

16 /20

Low gravity malt character. Pleasant sour quality. Some phenolic spiciness character, which is somewhat enjoyable. Dries out nicely. Good balance, although a little unusual.

Mouthfeel (as appropriate for style)

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

4 /5

Med body, carbonation med - could perhaps be higher. Lacking "creamy" quality. Balanced with the style.

Overall Impression

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

7 /10

An enjoyable Witbier with some exciting spice and sour highlights. Very drinkable, good balance. Some phenolic character that is pleasant now but could develop - not sure if intentional, but doesn't detract now.

Total

40 /50

SCORING GUIDE

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

Please send any comments to Comp_Director@BJCP.org



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Judge Name (print) Ben Connery

Judge BJCP ID _____

 Judge Email bconnery74@mail.com
Use Avery label #5160
BJCP Rank or Status:

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Category #17

Subcategory (a-f) 1

Entry # 171501

Subcategory: Witbier (White)

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

herbal note, some citrus & spice and tartness. A light grainy note. There's a slight funk I can't place, maybe musty, phissty but it's a light and overall very good balance of aroma

Appearance (as appropriate for style)

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

great head, some haze but still a little clear. Good pale colour

Flavor (as appropriate for style)

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

grainy mouth is very slightly dominated by citrus flavor and a strong tang that is balanced against the flavor overall. There's a hint of a phenolic note but it isn't overpowering at this stage. A good flavor but watch for whatever was

Mouthfeel (as appropriate for style)

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

medium bodied. Carbonated & seem a little full but in a good way. Astringency is at a good level for the style.

Overall Impression

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

A well made beer with many of the characters of the style. The hint of a phenolic/tart note is not yet dominating, but be careful of cleaning off yeast ferment handling. Perhaps a little more spice too.

Total

37 1/2 /50

30 1/2

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETT?

Judge BJCP ID _____

Judge Email Simeon.Bonett@gmail.com
Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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 #17

Subcategory (a-f) 1

Entry # 171505

Subcategory: Witbier (White)

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

Grainy, sweet malt type character with classic yeast phenols and esters. faint fruitiness, not overly citrusy or zesty. enjoyable complexity as it warms up.

Appearance (as appropriate for style)

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

2 /13

Very light straw colour, hazy, contributing to "white" appearance. Head retention is fair, low.

Flavor (as appropriate for style)

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

17 /20

Classic wheat and grainy malt character, backed up with some phenolic spiciness. Hop bitterness low and allows great balance. faint tartness.

Mouthfeel (as appropriate for style)

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

7 /15

Enjoyable, restrained sweet and sour quality. Body is meaty - could be fuller or more creamy, but is suited to the level of carbonation - perhaps a little low.

Overall Impression

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

8 /10

Very tasty example of a Witbier, with excellent balance, nice complexity without being over the top. Shows more yeast contributing rather than spices which is enjoyable, but some zesty citrusy character lacking for style.

Total

41 /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 | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> Significant Flaws |
| Intangibles | <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Ben Connery

Judge BJCP ID _____

Judge Email bconnery74@gmail.com

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.
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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.
- 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 #17

Subcategory (a-f) 1

Entry # 171505

Subcategory: Witbier (White)

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

grassy wheat aroma, hint of vanilla. Some spruce notes from yeast or spruce. Hint of fruit but the citrus of the style is lacking, no faults

9 /12

Appearance (as appropriate for style)

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

very bright colour, some haze but slightly clear. Lacking in head

2 /13

Flavor (as appropriate for style)

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

sweet with a hint of honey. Some citrus but could use more. Spruce beer is complementary not overpowering. Slight bitterness to the finish as per the style

17 /20

Mouthfeel (as appropriate for style)

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

Good body. Sweet up front, but sourness & bitterness balanced well in the finish & little tacking in carb. about that only detracts slightly

4 /5

Overall Impression

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

A very well made beer that just needs a little more carbonation. and citrus to make it into outstanding. Sweetness & spiciness well balanced good yeast character. Really well made beer!

8 /10

Total

40 /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. |

| Stylistic Accuracy | | | | | |
|--------------------|--------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Technical Merit | | | | | |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Intangibles | | | | | |
| Wonderful | <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 (print) | Ben Connery |
| Judge BJCP ID | |
| Judge Email | bconnery74@gmail.com |
| 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.
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- 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 #17
Subcategory (a-f) 2
Entry # 172001

Subcategory: Saison

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

fruityness of cerise, some spicy phenols, malty character of breadly/mustiness, needs more fruitiness and spiciness and less malt

Appearance (as appropriate for style)

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

1 /3

dark henna amber. no head retention very clear. Lacking in carbonation and head

Flavor (as appropriate for style)

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

10 /20

malt characters come forward first, hint of ceramill & breadly notes. French brings some spice and a sweater flavorly note there is a hint of tang but the overall character lacks due to the very low carbonation

Mouthfeel (as appropriate for style)

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

3 /5

medium bodied but low carb enhances a sweet perception of the finish. Some astringency but not overpowering. Really needs that extra carbonation

Overall Impression

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

5 /10

A very milt character that needs more fruity spicier characters from the yeast and present some additions. lower carbonation tends also detracts from the overall character needed for this style

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"/> Not to Style |
| Technical Merit | | | | | |
| Flawless | <input type="checkbox"/> Significant Flaws |
| Intangibles | | | | | |
| Wonderful | <input type="checkbox"/> Lifeless |

The flavor is more malt dominated and needs more spice from the yeast or spice additions. Malt could have gone as a Biere de Garde



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON SPINETTI

Judge BJCP ID _____

Judge Email simeon.spinetti@gmail.com

Use Avery label # 5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- 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 #17

Subcategory (a-f) 2

Entry # 172001

Subcategory: Saison

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

7 /12

Musty, nutty malt aroma. Some sourness. A bit papery. Slightly orange. Yestery character. Not particularly earthy though, more like autolysis.

Appearance (as appropriate for style)

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

2 /3

Deep orange, amber color. Good clarity. Head retention is low.

Flavor (as appropriate for style)

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

12 /20

Rich, some malt character with some nutty elements. Balance is good. Malt character dominates, lacking yeast derived complexity.

Mouthfeel (as appropriate for style)

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

3 /5

Body is mal. Some lingering astringency. Mal carbonation could be higher to increase refreshing character.

Overall Impression

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

5 /10

Quite enjoyable although an off the mark in some yeasty areas. Certainly requires more yeast character - esters and possibly phenolics. Could have sat better in Biere de Garde style.

Total

29 /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 | Technical Merit | Intangibles | Not to Style | Significant Flaws |
| Flawless | <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> |
| | | | | | Lifeless |



37

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMON BONSTELL
 Judge BJCP ID
 Judge Email Simon.Bonstell@gmail.com
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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- 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.
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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 #17
Subcategory (a-f) 2
Entry # 172003

Subcategory: Saison
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

Inital fruity, slightly solventy aroma, Medicinal phenolics, spicy. Some bright citrusy notes. Low malt character. Some bubblegum esters. Subtle "woody pine?"

Appearance (as appropriate for style)

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

2 /3

Deep golden colour. Good Clarity. Head retention is okay/no.

Flavor (as appropriate for style)

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

14 /20

fruity, citrusy, bright yeast character, with spicy phenolics. Low malt. Some woody spice character, ph support. Balance is good. Finish is a bit harsh.

Mouthfeel (as appropriate for style)

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

3 /5

Low-mid body. Slight, dry/bitter astringency. Carbonation could be higher. Some alcohol impression.

Overall Impression

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

6 /10

Worte an enjoyable beer, good complexity. Could use a bit more carbonation to lift and give vibrance. Some lingering harshness, possibly spice derived, is detracting from drinkability. Could use some softness. Definitely more carbonation and refreshingly quenching.

Total
35 /50

| Stylistic Accuracy | | | | | |
|--------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| Classic Example | <input type="checkbox"/> Not to Style |
| Technical Merit | | | | | |
| Flawless | <input type="checkbox"/> Significant Flaws |
| 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) Ben Connery

Judge BJCP ID _____

Judge Email bconnery740@gmail.com
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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- 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 #17

Subcategory (a-f) 2

Entry # 172003

Subcategory: Saison

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

Very fruit with a solvent character soon coming. Some spice hiding under that. Very malt, no real hop aroma some yeast esters

Appearance (as appropriate for style)

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

Orange gold colour. Head slightly foaming. Cans a little tan. Good clarity

Flavor (as appropriate for style)

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

orange fruit supported by a tartness and some sweet malt. The bitterness seems a little high in the finish. Good spruce notes, very good malt and a hint of maliness, warming alcohol finish

Mouthfeel (as appropriate for style)

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

Very dry, beaded but lack of carbonation makes it appear fuller. Part finish but not overpowering. A little linger on bitterness that's unbalance, the finish a little

Overall Impression

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

A very drinkable beer with good yeast characters working with a very sweet malt base. Increase carbonation and watch the bitterness, which can a little high and lingering

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"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit |
| Wonderful | <input type="checkbox"/> | Significant Flaws |
| | Intangibles | | | | | Lifeless |

Please send any comments to Comp_Director@BJCP.org

It doesn't dominate.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

http://www.bjcp.org

Judge Name (print) Ben Connery

Judge BJCP ID

Judge Email bconnery74@gmail.com
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 #17

Subcategory (a-f) 2

Entry # 172005

Subcategory: Saison

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

off note funky, cheesy and some sulfur hints of sourness. This dominates and hides other characters

3 /12

Appearance (as appropriate for style)

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

gold orange. Head is ok but faded fast
slight haze, ranking carbonation

2 /3

Flavor (as appropriate for style)

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

sour creamy note, strong fruity character that fades towards into a vinegar like character like a cider vinegar. lacking much after than that aspect

6 /20

Mouthfeel (as appropriate for style)

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

low carbonation, good mouth body
sour note that slightly picks
but not unpleasant. carbonation
level is what really lets it down

2 /5

Overall Impression

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

While the funky aroma doesn't come through in the flavor there is a vinegar character that dominates
Thog it is impossible to give much feedback on the base beer

4 /10

Total

19 /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"/> Not to Style |
| Technical Merit | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> Significant Flaws |
| Intangibles | <input type="checkbox"/> Lifeless |
| Wonderful | <input type="checkbox"/> |

due to that vinegar aspect.
Personally I'd drink this beer, but
it can't be judged as a Saison.



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETTI

Judge BJCP ID _____

Judge Email Simeon.bonetti@gmail.com
Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|--------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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, 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 #17
Subcategory (a-f) 2
Entry # 172005
Subcategory: Saison
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

Initial hint of cheesy funk. Butyric acid.
"Cidery" type sourness. No phenolic spicy quality.
No citrusy quality, or fruitiness.

Appearance (as appropriate for style)

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

2 /3

Deep golden to light orange. Some haze.
Head retention okay/low.

Flavor (as appropriate for style)

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

9 /20

Some faint yeasty fruitiness. Mostly dominated by "apple cider vinegar" type sourness with a warming alcohol impression in finish.
A little one dimensional. Blop bitterness low.

Mouthfeel (as appropriate for style)

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

3 /5

Low to medium body. Carbonation is low-med, could be higher. Sourness is quite vinegary.

Overall Impression

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

3 /10

Initially quite impressive with funky complexity, but the acetic acidity seems to have crunched the rest of the beer. Could use some more classic yeast derived fruity esters. Also, let down by one dimensional nature.
Quite delicious, but a bit off at week.

Total
23 /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 |

 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) | Ben Connery |
| Judge BJCP ID | |
| Judge Email | bconnery74@gmail.com |
| 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.
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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.
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- 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.
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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 #17

Subcategory (a-f) 2

Entry # 172008

Subcategory: Saison

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

sulfur aroma and cheesy aspect. Viniger note
This dominates and hides any other character

3 /12

Appearance (as appropriate for style)

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

very hazy. Pale gold/straw. No head
and low carb.

2 /3

Flavor (as appropriate for style)

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

very vinegarian like which hides all
the other characters. The base beer
appears to have been very hazy in
gram characters, which makes the
sense of the off flavors dominate completely

5 /20

Mouthfeel (as appropriate for style)

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

very thin no carbonation. Tastes like the
froth which just fades completely
leaving a cheesy flavor in the mouth

2 /5

Overall Impression

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

A highly base beer gave no scope
to hold up to the value that
caused the vinegarian aspect and
the off aromas.
Pay attention to post fermentation
handling or other causes of butyric acid
and acetic acid results

Total

3 /10

18 /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. |

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|-----------------------|--------------------------|
| Judge Name (print) | SIMEON BONETTI |
| Judge BJCP ID | |
| Judge Email | simeon.bonetti@gmail.com |
| 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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- 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-y, 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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- 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 #17

Subcategory (a-f) 2

Entry # 172008

Subcategory: Saison

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

Violent butyric acid - decay, also with an acetic - vinegar type quality. Celery. Slightly buttery. No fruity esters evident, faintly nutty.

Appearance (as appropriate for style)

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

Pale golden color. Very hazy. Head retention low.

Flavor (as appropriate for style)

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

Similar to Aroma. Also displaying diacetyl, indicating possible unfermented spoilage organisms present. Celery vinegar quality dominates. Doesn't allow room for much else. No fruity yeast-derived esters detected.

Mouthfeel (as appropriate for style)

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

Body is low/thin, although malty! Filled by diacetyl. Carbonation Med.

Overall Impression

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

Significant fermentation flaws detract from style and drinkability. Review cleaning and sanitizing procedures, yeast health and secondarymentation practices. Butyric Acid, Acetic Acid, Diacetyl.

Total

17 /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 |

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) Ben Connery

Judge BJCP ID _____

Judge Email bconnery74@gmail.com
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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- 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 #17

Subcategory (a-f) 2

Entry # 172502

Subcategory: Saison

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

Yeasty esters up front, hint of grape running through, slight yeasty note but not over the top. No grain or sour note. No obvious faults.

Appearance (as appropriate for style)

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

3 /3

Clear deep gold. Big head and good carb.

Flavor (as appropriate for style)

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

17 /20

Solid malt base balances good fruity yeast character, there with some sourness but well balanced. Citrus and spice in balance.

Mouthfeel (as appropriate for style)

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

4 /5

Medium bodied with a balanced fury to the finish. Carb could be higher but sweetness a bit more balanced.

Overall Impression

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

8 /10

Well balanced combination of sour, fruit and malt characters. Fruity is a good balance of bitterness & sourness, not of which dominate or trigger. Carbonation is almost off short & needed to make this truly outstanding Total 42 /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. |

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

Maybe even a touch more acidity or carbonation to really take it to the next level



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETTI
Judge BJCP ID _____
Judge Email simeon.bonetti@gmail.com
Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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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- 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 #17
Subcategory (a-f) 2
Entry # 172502

Subcategory: Saison
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

11 /12

Big Yeast derived fruitiness, with some spicy plonkies, herbaceous character possibly hop derived and pleasant. Orangey, bubblegum esters -juicy.

Appearance (as appropriate for style)

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

3 /3

Deep golden. Good clarity. Good head retention.

Flavor (as appropriate for style)

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

16 /20

Similar to aroma. Low hop bitterness, finish medium. Nice length of aftertaste. Well balanced. Some grainy malt character matches well with fruit tartness. Delicous Yeast contribution

Mouthfeel (as appropriate for style)

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

4 /5

Med Body, Med Carbonation, Slightly creamy. Could possibly benefit from more carbonation, but is, well balanced to mouth feel as is.

Overall Impression

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

8 /10

Very enjoyable and drinkable, showing classic elements of style. Could benefit from a bit more of an acidic profile for more refreshing quality, and/or higher carbonation. Very delicious.

Total
42 /50

| Stylistic Accuracy | | | | | |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Classic Example | | Not to Style | | Technical Merit | |
| Flawless | | Significant Flaws | | Intangibles | |
| Wonderful | Good | Acceptable | Poor | Horrible | Lifeless |
| <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 (print) Ben Connery

Judge BJCP ID _____

Judge Email bconnery74@gmail.com
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/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, 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 #17

Subcategory (a-f) 2

Entry # 172506

Subcategory: Saison**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

spicy phenolics but a solvent note appears in the background. Some yeast esters and a fruity hint. Good balance of aroma overall, fruitiness should be increased

Appearance (as appropriate for style)

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

golden yellow. Good head, maybe lower carb but strong.

Flavor (as appropriate for style)

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

soft malty character with a short dryish note. Again the fruity character is slightly lacking. Solvent note is coming through detracting from the flavor overall. Bitterness is balanced to the sweet malt.

Mouthfeel (as appropriate for style)

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

medium bodied, carbonation level is almost right. Astringency is not yet dominant but the solvent note is again affecting the character

Overall Impression

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

A solid base beer that suffers from that solvent note. Watch yeast temp or alcohol level. The beer is a higher malt version of the style so there is little scope to fight off the off flavours.

More spice, more malt but just needs that

Total

312 /50

| | | | | | | |
|------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Classic Example | <input type="checkbox"/> | Not to Style |
| Technical Merit | | | | | | |
| Flawless | <input type="checkbox"/> | Significant Flaws |
| 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) SIMON BONETTI

Category #17

Subcategory (a-f) 2

Entry # 172506

Judge BJCP ID _____

Judge Email simon.bonetti@gmail.com

Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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: Saison

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

Some spicy phenols, and esters
including banana dominate. Slightly
sour and a present. Not a classic
Saison Yeast contribution.

6 /12

Appearance (as appropriate for style)

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

Golden Colour, good clarity, Head retention
is fair

3 /3

Flavor (as appropriate for style)

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

Similar to aroma. Solventy quality is
evident, and doesn't melt with phenolics
in a pleasant way. Balance is good, but
lacking low harshness detracts.

14 /20

Mouthfeel (as appropriate for style)

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

Carbonation Med - could be higher.
Med body. Some tiring astringency.

2 /5

Overall Impression

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

Fairly good Saison, with some issues
regarding drinkability. Also doesn't show
classic ester profile. Would benefit
from more fruitiness, rather than banana.
Would benefit from higher carbonation!

6 /10

Total

31 /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"/> |
| Technical Merit | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> |
| Intangibles | <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> |
| Not to Style | <input type="checkbox"/> |
| Significant Flaws | <input type="checkbox"/> |
| Lifeless | <input type="checkbox"/> |

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

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<http://www.homebrewersassociation.org>

| | |
|--------------------|--|
| Judge Name (print) | SIMON BONETTI |
| Judge BJCP ID | |
| Judge Email | simon.bonetti@ymail.com Use Avery label #5160 |

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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.
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- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- 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 #17
Subcategory (a-f) 2
Entry # 172508

Subcategory: Saison

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

7 /12

Some rich malt character. Low spicy phenols. Vegetable, celery-like character present faintly. Missing classic saison fruity esters.

Appearance (as appropriate for style)

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

3 /3

Bronze orange color, good clarity. Head retention good - big bubbles.

Flavor (as appropriate for style)

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

8 /20

Rich base malt, with big spicy phenolics. Develops into quite a harsh, tingly finish. Possible unwanted spoilage organisms.

Mouthfeel (as appropriate for style)

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

3 /5

Good carbonation. Body is a little thin, and in combination with astringency makes for a sharp mouthfeel, although not in a refreshing way.

Overall Impression

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

5 /10

Quite a good base beer but let down with some issues detracting from drinkability, and possibly spoilage organisms ruining the finish. Harsh astringency. Would like to see more yeast derived fruitiness.

Total

26 /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. |

| 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 (print) Ben Connery

Category #17

Subcategory (a-f) 2

Entry # 172508

Judge BJCP ID _____

 Judge Email benconnery71@gmail.com
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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 Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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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.

Subcategory: Saison
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

Some citrus, some malt with a hint of earthy character. Hint of phenolic sourness. Esters & spice are both present but a little lacking.

Appearance (as appropriate for style)

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

Light amber. Big head. Good clarity.

Flavor (as appropriate for style)

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

Sweet malt with some caramel, into a good level of spiciness. Low level fruits into the finish. Tartness is just a little too lingering. Good starting flavor followed by

Mouthfeel (as appropriate for style)

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

Medium body with a slight puckering astringency to the finish that lingers just a little too long. Good balance of sweet malt to dry finish.

Overall Impression

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

The malt base is good and the spice character is well balanced. A little more fruity character and a less earthy/tar-like finish will fresh this up into a better beer.

Total

29 /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"/> Not to Style |
| Technical Merit | <input type="checkbox"/> Significant Flaws |
| Flawless | <input type="checkbox"/> Intangibles |
| Wonderful | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|--------------------|---|
| Judge Name (print) | Ben Connery |
| Judge BJCP ID | |
| Judge Email | benconnery74@gmail.com 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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- 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.
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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 #17

Subcategory (a-f) 3

Entry # 173509

Subcategory: Biere de Garde

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

Caromill, very malty. some fruity esters
no real faults but overall malt
character could be even richer

8 /12

Appearance (as appropriate for style)

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

Deep brown, very clear. Head is
ticking and fading.

2 /3

Flavor (as appropriate for style)

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

caramel, toasty malt, sweetness,
bitterness level is just perhaps high, with
a slight astringent note.
There is perhaps a sherry wine note
that might be the start of oxidation.

13 /20

Mouthfeel (as appropriate for style)

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

medium bodied with a dryish finish
but a creamy astringency that
detracts. Add more carbonation
would improve this

3 /5

Overall Impression

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

The malt flavours are very
good. The warming alcohol
and astringency note detracts.
From the finish. Alcohol, beer has
lost its body. A better finish to
balance the base flavours

6 /10

Total

32 /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. |

| | | 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 (print) SIMEON BONETTI
 Judge BJCP ID _____
 Judge Email simeon.bonetti@gmail.com
Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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 #17

Subcategory (a-f) 3

Entry # 173509

Subcategory: Biere de Garde

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

Malty/caramel & toasty aroma. Some fruitiness, with a vinous character, faint sourness, faint sherry impression.

9 /12

Appearance (as appropriate for style)

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

Very dark reddish brown, great clarity, head retention is fair.

2 /3

Flavor (as appropriate for style)

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

Malt is high malty, with caramel and some fruitiness. Alcohol is evident, a little warm. Fades medium, but a bit rough.

14 /20

Mouthfeel (as appropriate for style)

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

Moderately full body. Moderate carbonation. Certainly some warmth from alcohol. A little rough. Perhaps more age would improve.

3 /5

Overall Impression

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

Enjoyable beer to begin with, but some negative factors in the finish. Alcohol warmth may smoothen with age.

6 /10

Total

34 /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"/> 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) SIMEON A BONETTI

Judge BJCP ID

Judge Email Simeon.bonetti@gmail.com
Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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.
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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, coin-y, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread-y, sulfury or yeast-like aroma or flavor.

Category #17

Subcategory (a-f) 4

Entry # 174006

Subcategory: Flanders Red Ale

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

Dark fruit, with high acetic impression.
Horse, leather, Brett-type character. faint
buttery notes - complementary.

10 / 12

Appearance (as appropriate for style)

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

Brownish colour. Clarity is fair, some haze.
Head retention low?

2 / 3

Flavor (as appropriate for style)

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

Similar to grappa. Diacetyl more evident,
again not detracting. Acetic character is
not overpowering. Not overly malty. Not
overly sweet. Tannin like finish.
Fruitiness is not particularly intense. could be bing

15 / 20

Mouthfeel (as appropriate for style)

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

Body low - Med. Some creaminess.

4 / 5

Overall Impression

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

Very fatty beer, brilliant aroma, but
lacks a little wanting in flavor - a little
one-dimensional. Requires a more intense
fruitiness and complexity in flavor.

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 | <input type="checkbox"/> Significant Flaws |
| Flawless | <input type="checkbox"/> Intangibles |
| Wonderful | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Ben Connery

Judge BJCP ID _____

Judge Email benconnery74@gmail.com
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):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- 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.
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- 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 #17

Subcategory (a-f) 4

Entry # 174006

Subcategory: Flanders Red Ale

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

*strong rich vinegar fades to dark
fruity red currents or sour cherries
Not spruce phenols*

10 /12

Appearance (as appropriate for style)

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

*tinted red to brown. Head lacking
slight haze.*

2 /13

Flavor (as appropriate for style)

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

*The sweet fruit and vinegar aspects
are both present but at the
underwhelming compared to the aroma.
The tangy finish is slightly puckering
but balanced against the malt.*

14 /20

Mouthfeel (as appropriate for style)

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

*Perhaps a little thin, very low carb
extracts a little. Acidity finish is
balanced to the sweetness*

3 /15

Overall Impression

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

*The aroma is excellent but the
body is somewhat lackluster.
The acidic level is good but
dominates a mostly malty mouthfeel.
To provide a more complex and
solid example of a different style*

7 /10

Total

36 /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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| Fair | (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. |
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| | | Stylistic Accuracy | | | |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Classic Example | Flawless | Intangibles | Wonderful | Not to Style | Significant Flaws |
| <input type="checkbox"/> |
| <input type="checkbox"/> |
| <input type="checkbox"/> |
| <input type="checkbox"/> |

** The character is just a little
one dimensional and could use a
little more malt against a good
level of acidity a vinegar note*



BEER SCORESHEET

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Judge Name (print) **SIMEON BONETTI**
 Judge BJCP ID _____
 Judge Email **Simeon.bonetti@gmail.com**
Use Avery label #5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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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- 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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| 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 #17
Subcategory (a-f) 4
Entry # 174503

Subcategory: Flanders Red Ale

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

Dark fruity, woody, vegetal. Some bretty character.
 faint butyric acid - cheesy.
 faint formic acid. faint solvency.

Appearance (as appropriate for style)

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

2 /3

Brownish color. Some haze.
 head retention fair/fair

Flavor (as appropriate for style)

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

10 /20

As per aroma. Lacking intensity.
 dry, oaky, tannin finish.
 A little lack luster. Could be more intense.

Mouthfeel (as appropriate for style)

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

4 /5

Med-low mouthfeel. Some diacetyl (creamy) fullness here. Carbonation low. A little watery.

Overall Impression

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

6 /10

Quite enjoyable, complex aroma but left a little wanting in flavor, & particularly in sense of fruitiness. Could be a bit bigger all round.

Total

30 /50

| | | Stylistic Accuracy | | | | | |
|--|--|---------------------------|--------------------------|--------------------------|--------------------------|--------------------------|---|
| | | Classic Example | <input type="checkbox"/> Not to Style |
| | | Technical Merit | | | | | |
| | | Flawless | <input type="checkbox"/> Significant Flaws |
| | | 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) Ben Connery

Judge BJCP ID _____

Judge Email bconnery74@gmail.com
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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- 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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- 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 #17

Subcategory (a-f) 4

Entry # 174503

Subcategory: Flanders Red Ale

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

Dark fruit characters, a hint of a phenolic note, slight funky note, slight sourness, good neutral but indicators of possible issues

Appearance (as appropriate for style)

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

2 /3

Light haze, most light on the brown red colour. No head.

skip

Flavor (as appropriate for style)

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

10 /20

Fruity is present but a little restrained, some spiciness, some vinegar notes but again a little lacking. While the sweet & sour are balance they both lack complexity

Mouthfeel (as appropriate for style)

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

3 /5

Low carbonation enhances impression of what is a little thin body. Astringency is present but a little lacking & fails fizz

Overall Impression

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

5 /10

A beer that needs a little more character across all departments. It has most elements, fruit, some astringency, but needs more in body drinkability, but loses the complexity across the board

Total

26 /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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| | | | | | |
|-----------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| Classic Example | <input type="checkbox"/> Not to Style |
| Technical Merit | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> Significant Flaws |
| Intangibles | <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) SIMEON BONETTI
 Judge BJCP ID _____
 Judge Email Simeon.bonetti@gmail.com
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 #17 | Subcategory (a-f) 4 | Entry # 174507 |
|--------------|---------------------|----------------|

Subcategory: Flanders Red Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters and other aromatics

Prominent acetic character, some bitterness.
Low dark fruits.

Appearance (as appropriate for style) 2 /3

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

Amber Red. Some haze. Low head retention.

Flavor (as appropriate for style) 14 /20

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

Big acetic flavor, dry sour sting.
Not showing much fruitiness, or
other complementary characters, possibly
as a result.

Mouthfeel (as appropriate for style) 4 /5

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

Great, punchy acidity. Low body, but
length of finish extended with acidity.

Overall Impression 7 /10

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

An enjoyable sour beer, but lacking
complexity and fruitiness. Great acetic
contribution, but a little lacking in other
areas.

Total

34 /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 type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style |
| Technical Merit | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws |
| Intangibles | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| Wonderful | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless |



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

http://www.bjcp.org

Judge Name (print) Ben Connery

Judge BJCP ID _____

Judge Email bconnery@gmail.com

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 #17

Subcategory (a-f) 4

Entry # 174507

Subcategory: Flanders Red Ale**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

Vinegar note dominates, a hint of fruit
some sour notes.
Fruit is too low

8 /12

Appearance (as appropriate for style)

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

brown colour low on the red, no head,
slight haze

1 1/2 /3

Flavor (as appropriate for style)

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

The acetic note is excellent but
just dominates a little too much
over the fruit aspects. Could use a
bit more malt character to balance
out the acidic character.

11.5 /20

Mouthfeel (as appropriate for style)

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

body is right despite strong
acidic flavor. Carbonation is slightly
too low to help balance out the
sharp astringent note that is just
a little too dominant

3 /5

Overall Impression

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

The acidic vinegar aspects dominate
in a pleasant way, but need
a lot more fruit and malt to balance
out. None of that character and just
a little more carbonation would
pull this beer right up there.

7 /10

Total

34.5 /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 |

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) Ben Connery

Category #17

Subcategory (a-f) 5

Entry # 175009

Judge BJCP ID _____

Judge Email benconnery74@gmail.com
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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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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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.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Some sherry notes, lacking in the strong fruit & malt combination a great example has. Some apricot notes & funky off note

8 /12

Appearance (as appropriate for style)

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

Light brown red, no real head, no retention

1 1/2 /3

Flavor (as appropriate for style)

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

While there is some fruity caramel malt it is hidden under the astringent note a funky slightly marsh I suspect the tanninates of an infection has started to stop the flavours

9 /20

Mouthfeel (as appropriate for style)

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

thin and with an astringency that should not be present. hints of an oxidative character also.

2 /5

Overall Impression

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

As odd from the astringent, dusty, expect the base beer, needs more malt character to all round. Really up the specialty malts to assist with complexity & body. Watch the solubility method as well as post fermentation handling

Total 29 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. |
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| Problematic | (00 - 13): Major off flavors and aromas dominate. Hard to drink. |

| | | Stylistic Accuracy | | | | |
|--|--|--------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| | | Technical Merit | | | | |
| | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input 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 (print) SIMON BONETTI
 Judge BJCP ID _____
 Judge Email Simon.bonetti@gmail.com
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):

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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.
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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 #17

Subcategory (a-f) 5

Entry # 175009

Subcategory: Flanders Brown Ale/Ouid Bruin

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

Fairly muted. faint vegetal, socks.

6 /12

Appearance (as appropriate for style)

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

Bronze orange. Slight haze, fair head retention a bit light.

1 /3

Flavor (as appropriate for style)

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

Some fruit and malt character, initially significantly dominated by astringency. Harshness that lingers unpleasant. Doesn't display rich malt character that is unique to the style.

8 /20

Mouthfeel (as appropriate for style)

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

Astringency dominates the finish, low 50%+, low carbonation.

2 /5

Overall Impression

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

Significant issue with drinkability due to harsh astringency in finish. Stylistic flaws.

4 /10

Total

21 /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 type="checkbox"/> | Stylistic Accuracy |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Technical Merit |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Intangibles |
| | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| | <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 (print) Ben Connery

Category #17

Subcategory (a-f) 6

Entry # 176007

Judge BJCP ID _____

Subcategory: Berliner Weisse

Judge Email bconnery74@gmail.com
Use Avery label # 5160

Special Ingredients:

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 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.
- 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.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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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

sour meaty aroma. Some funky cheesy aroma is present but not overpowering. Light perfume character as well. Sourness slightly tarting

7 /12

Appearance (as appropriate for style)

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

pale colour, slight haze. Head has faded fast & was slightly tacky

2.5 /3

Flavor (as appropriate for style)

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

Very faint grainy flavour but not enough acidity. Sourness for the style very clean and not too bitter but lacks the punchy gofreshing sourness

11 /20

Mouthfeel (as appropriate for style)

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

good body into a dryish finish. Needs more carbonation and a tiny bit more dryness. Hops sour tang could actually be higher

3 /5

Overall Impression

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

Clean sweet malt & no faulty characteristics, but lacking in the sourness balanced by carbonation that signifies the style. Look at a sour mash or more from the yeast blend used

5 /10

Total

28.5 /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 | <input type="checkbox"/> Significant Flaws |
| Flawless | <input type="checkbox"/> Intangibles |
| Wonderful | <input type="checkbox"/> Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETTI

Category #17

Subcategory (a-f) 6

Entry # 176007

Judge BJCP ID _____

Subcategory: Berliner Weisse

Judge Email Simeon.Bonetti@gmail.com
Use Avery label #5160

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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:

- 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.
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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.
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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.
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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.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Some grainy character. Sourness not particularly apparent.

Appearance (as appropriate for style)

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

Pale gold to straw color, fair head retention, good clarity.

Flavor (as appropriate for style)

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

Nice grainy character. Soft, low acidity. Sourness is there and not very pronounced. Low bitterness

Mouthfeel (as appropriate for style)

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

Low body, some creaminess. Low and carbonation - should be higher

Overall Impression

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

Needs a pleasant beer but missing stylistic finesse. Needs more acidity. Needs more carbonation. Good base beer.

Total

27 /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 | | | | | |
|-----------------|--|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| | | <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 |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Ben Connery

Judge BJCP ID _____

Judge Email bconnery21@gmail.com
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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SCORING GUIDE

| | |
|--------------------|--|
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| 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 #17

Subcategory (a-f) 7

Entry # 177504

Subcategory: Straight (Unblended) Lambic

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

*citrus earth, strong acidic sourness
some funky -harden.
no cheese, some vinegarian aspects*

9 /12

Appearance (as appropriate for style)

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

perhaps a little dark, clear. no head.

3 /13

Flavor (as appropriate for style)

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

honey sweetness, acidity, citrus earth, almost balanced even though it dominates. A hint of citrous. The acidity while pleasant is a little vinegarian like which isn't ideal

11 /20

Mouthfeel (as appropriate for style)

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

light body balanced by malt sweetness and a puckering finish that lingers but is balanced, but the vinegarian element is not quite to style and detracts from it overall

3 /5

Overall Impression

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

A strongly acidic example that is almost balanced by the malt sweetness & fruity character. A little more balance between the two or more funky earthiness would improve the beer as would a less vinegarian note to the acidity

6 /10

Total

37 /50

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|-----------------------|--------------------------|
| Judge Name (print) | SIMEON BONETTI |
| Judge BJCP ID | |
| Judge Email | Simeon.Bonetti@gmail.com |
| Use Avery label #5160 | |

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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 #17

Subcategory (a-f) 7

Entry # 177504

Subcategory: Straight (Unblended) Lambic

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

Another punch up front. With some acetone, like solvent character. Faint ethanly, light cheesy type aroma. Coconut. Somewhat fruity.

Appearance (as appropriate for style)

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

5 /3

Alder Color. Good clarity. Head retention.

Flavor (as appropriate for style)

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

8 /20

Acetic sourness very prominent, a bit rough. Solvent character very prominent, unbalanced. Some nice malt in the background, as well as some sweetness. A little one dimensional - seems to be mostly classic Brett character.

Mouthfeel (as appropriate for style)

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

3 /5

Low body. Low carbonation, acidity is quite rough and big. Not particularly dry.

Overall Impression

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

5 /10

Quite interesting, but mostly classic Brett character, rough acetic vinegar type acidity, and an unpleasant solvent character detract from drinkability. May improve with age, as indicated by its sweetness.

Total

27 /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. |

| 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>

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<http://www.homebrewersassociation.org>

| | |
|--------------------|---|
| Judge Name (print) | SIMEON BONETTI |
| Judge BJCP ID | |
| Judge Email | Simeon.Bonetti@gmail.com Use Avery label #5160 |

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" 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 checked="" 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):

- 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.
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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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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 #17

Subcategory (a-f) 7

Entry # 177510

Subcategory: Straight (Unblended) Lambic

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

Quite a "clean" sour impression. Some butterscotch character. Earthy, light earthy notes. Somewhat fruity.

10 /12

Appearance (as appropriate for style)

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

Golden. Good Clarity. Head retention low

3 /3

Flavor (as appropriate for style)

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

Med-high clean sourness, very well integrated with light malts. Some sweetness present. Does not finish dry. Some bright fruity notes. overly Not displaying very much Brett character.

12 /20

Mouthfeel (as appropriate for style)

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

low, body with some slickness Carbonation low.

3 /5

Overall Impression

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

Very enjoyable lambic style beer displaying a prominent and pleasant "clean" type sourness. Brett type character is not overly prominent, nor is the dryness of the finish. These qualities may increase with age and give more complexity and finesse.

7 /10

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. |
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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. |

| | | 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) Ben Connery

Judge BJCP ID _____

Judge Email benconnery71@gmail.com
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 #17

Subcategory (a-f) 7

Entry # 177510

Subcategory: Straight (Unblended) Lambic

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

Very sour, sour aroma. Some light fruit, very pleasant with no obvious off aromas

Appearance (as appropriate for style)

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

3 /3

pale gold. very clear. no head

Flavor (as appropriate for style)

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

Very fruitiness and a sour tang. Fruity present but a little lacking in complexity. The overall sourness could be increased while also increasing the funky aspects

Mouthfeel (as appropriate for style)

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

Right medium body with a hint of stickiness coating the mouth. Head is clean and tangy but a little lacking to balance the sourness

Overall Impression

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

A beer that is well made needs just a little more care to push it into a very good example. There is a cleaning aspect to the finish a mouthfeel that detracts from the sourness & tart character, making

Total

33 /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. |
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| | | | | | |
|------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| Classic Example | <input type="checkbox"/> Not to Style |
| Technical Merit | <input type="checkbox"/> |
| Flawless | <input type="checkbox"/> Significant Flaws |
| Intangibles | <input type="checkbox"/> Lifeless |
| Wonderful | <input type="checkbox"/> |