



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) William Ahearn
 Judge BJCP ID E1145
 Judge Email lizmahaconn@gmail.com
Use Avery label #5100

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 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, 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 #15
Subcategory (a-f) 1
Entry # 151502
Subcategory: Belgian Blond 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

5 /12

DMS

- Some low level clove Spice
- slight solvent aroma
- No malt aromas and hop notes absent

Appearance (as appropriate for style)

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

1 /3

Very low carbonation
Blurry clarity - gold colour
Low head, no retention
Flavor (as appropriate for style)

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

11 /20

- Dominant clove, phenolics which are harsh and strip any sweetness from beer.
- Hop bitterness is moderate to high.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth/creamy, astringency, and other palate sensations

2 /5

Solvent character
Astringent
Harsh
Bitter med
Overall Impression

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

5 /10

Lacking carbonation which impacts all areas from aroma to mouthfeel. Also is lacking soft smooth sweetness and elegant yeast complexity. The phenolic character dominates flavorability
Total
24 /50

SCORING GUIDE

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

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



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Judge Name (print)	<i>Peter Thenczelson</i>
Judge BJCP ID	
Judge Email	<i>THETHENZELSON@BIGROAD.COM</i>
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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| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
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- Light-Struck** – Similar to the aroma of a skunk.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #15

Subcategory (a-f) 1

Entry # 151502

Subcategory: Belgian Blond 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

7.12

Quavo beer Spice Present, Aromatics, Malt. A little fruit and citrus

Appearance (as appropriate for style)

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

1.5 / 3

*Good golden color, Slight, vibrant
No Head Present + No carbonation bubbles
Good clarity*

Flavor (as appropriate for style)

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

*Resinato Hops Alcohol In This Beer, Tends
To Overpower The Tomato Salt Flavors
And Spices Above. Powers A Little Diacetyl?
Solventy flavor*

Mouthfeel (as appropriate for style)

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

2.15

*Very low carbonation, High alcohol with
An initial warmth - tends toward
Hot towards the end - resulting flavor solvent?*

Overall Impression

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

6.10

*Low di carbonation lets taste open
Down, nice earthy / spicy mint
Gardens but overdone by the alcohol
Passionless & flat*

Total *28.5 / 50*

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

Please send any comments to Comp_Director@BJCP.org



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Judge Name (print)	Liam Ahern
Judge BJCP ID	F1145
Judge Email	liamahern@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:

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

Category #15

Subcategory (a-f) 1

Entry # 151504

Subcategory: Belgian Blond 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

- Acetaldehyde, cider like (apple) 5 /12
 - DMS (corn)
 - Some oxidation
 - Low levels sweetness of malt

Appearance (as appropriate for style)

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

- Brilliant clarity - gold
 - Thin head poor retention

Flavor (as appropriate for style)

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

- Sweet malt which is bready and balanced with a moderate hop bitterness and some phenolic, clove, spice, yeast character if estery and pleasant 17 /20
 - Some solvent

Mouthfeel (as appropriate for style)

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

- Med body which lacks the required carbonation for style. Lacks the smoothness to increase drinkability 3 /5

Overall Impression

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

The aroma displayed a lot of issues which were not found elsewhere (ie. flavor). A complex beer which has substitution at alcohol presence. It has smoothness - 7.5 /10

Total

34 /50

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



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) *Ron Tiersch*

Judge BJCP ID _____

Judge Email *THETIERSK@BIZONI.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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Category #15

Subcategory (a-f) 1

Entry # 151504

Subcategory: Belgian Blond 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

*Good SPICES evident on the nose, citrus evident with some yeast as well. Slight yeast aroma too.**7 /12***Appearance** (as appropriate for style)

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

*Good clarity, perfect colour, short, no head present & no carbonation evident**1.5 /13***Flavor** (as appropriate for style)

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

*Good邵斯 presence low low on esters, good balance on malt & hops good evidence of yeast as well.**1.6 /20***Mouthfeel** (as appropriate for style)

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

*Good body, nice full mouthfeel, short no carbonation which is common for this style**3. /15***Overall Impression**

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

*Carbonation, or lack of, less this been down. It has good balance, nice phenolics & sweetness, but it's bubbly.**7 /10***Total***34.5 /50*

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

Please send any comments to Comp_Director@BJCP.org



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Judge Name (print)	Liam Ahearn
Judge BJCP ID	E1145
Judge Email	liamahearn@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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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #15

Subcategory (a-f) 2

Entry # 152505

Subcategory: Belgian Strong Golden 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

- Due to size of head/Carbonation
there is substantial Sulphur
- Some oxidisation (musty)
- Harsh complex ester / malt / hop

5 /12

Appearance (as appropriate for style)

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

- Cloudy - yellow - clarity straw
- Huge Head with large bubbles

2 /3

Flavor (as appropriate for style)

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

- Flavour is oxidised, solvent dried
- harsh - lacks fruitiness, yeast esters
and smooth drinkability. Brewed
too hot. Bitterness is
appropriate

8 /20

Mouthfeel (as appropriate for style)

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

- Some astringency - carbonation bite
- Solvent
- Oxidised
- Harsh

1.5 /5

Overall Impression

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

- Try starting fermentation low
at about 18°C and towards
the end of the fermentation
raise temp 1°C per day, up to
25°C until completed/fully attenuated
This will give pleasant to strong
profile & reduce harsh solvent notes.

Total

5 /10

Stylistic Accuracy

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

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Judge Name (print)	<i>Peter Thorsen</i>
Judge BJCP ID	
Judge Email	<i>THEPHERALD@GMAIL.COM</i>
Use Avery label #5160.	

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
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Non-BJCP Qualifications:

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

Category #15

Subcategory (a-f) 2

Entry # 152505

Subcategory: Belgian Strong Golden 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

*Low Lovers or fruity, some floral notes
Some Fruity Hops, but very slight*

6 /12

Appearance (as appropriate for style)

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

Slight cloud, low head, good colour

2 /13

Flavor (as appropriate for style)

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

*Good bitterness, very sharp sour
+ some apples (diacetyl) flavors
some oxidation present also - some beer
no bitterness, not much tan the wine or
spices or good flavors*

10 /20

Mouthfeel (as appropriate for style)

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

*Good carbonation with reasonable body
some astringency evident. harsh*

2 /15

Overall Impression

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

*This beer presents well, but sadly has
issues with some astringency, diacetyl
& some oxidation present. perhaps a
change in fermentation temp will
indicate some of these. The yeast is all
about the yeast let it do its thing to smooth out
the solvent & fusel acids.*

5 /10

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Alcorn

Judge BJCP ID E1145

Judge Email lannahcarlson@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 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.

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 #15
Subcategory (a-f) 2
Entry # 152509
Subcategory: Belgian Strong Golden 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

Soft smooth malt sweetness which is bready and fairly clean with very little ester, phenolics or hop notes, some perfume

8 /12
Appearance (as appropriate for style)

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

*Cloudy - dark straw (yellow)
low head, poor retention*

1 /3
Flavor (as appropriate for style)

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

*Some sour / tart flavor which could be due to an infection.
Underlying malt profile is pleasant.
Esters are being stripped by infection.*

10 /20
Mouthfeel (as appropriate for style)

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

*- flat / insipid / lifeless due to lack of carbonation
- Tart / sour
- oxidised*

1 /5
Overall Impression

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

*Aroma was pleasant but lacked intensity. The infection has detracted from drinkability which is disappointing at the underlying beer seems pleasant.
- look at sanitisation practices.*

6 /10
Total
26 /50

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Peter Thorsen

Judge BJCP ID _____

Judge Email THETHORSEN@BIGPOWDER.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 #15

Subcategory (a-f) 2

Entry # 152509

Subcategory: Belgian Strong Golden 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

*Some Fruity & Spices Present, But Low
Lowers. Malt Also Present, But Again Low
Lowers. Honey Gidant also*

6 /12

Appearance (as appropriate for style)

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

*Good Color, A Little Cloudy With
said No Head Retention Non Carbonation
Present.*

1.5 /3

Flavor (as appropriate for style)

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

*Good Malt First Up But Said Some
Metallic / Vinous Flavors Come Timely
The Fruity Spices on This Nose Do Not Appear
In The Flavor*

9 /20

Mouthfeel (as appropriate for style)

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

*Carbonation Level To A Lot Higher, This
would Robson The Body which Tends To
Be Taper. Some Astringency Also Present*

2 /15

Overall Impression

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

*It Would Happen That This Beer Is In
The Early Stages OF INFECTION. Perhaps
Some Attention To THE CLEANING Part OF THE
Brewing Process Is Called For?*

9 /10

Total

24.5 /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"/>
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 checked="" type="checkbox"/>
Lifeless	<input type="checkbox"/>



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Ahearn

Judge BJCP ID E1145

Judge Email liam.ahearn@gmail.com
Use Avery label #5100

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 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.

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 #15
Subcategory (a-f) 3
Entry # 153007

Subcategory: Tripel

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 esters of clove, perfume, pear, orange but levels are low.

7 /12

Appearance (as appropriate for style)

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

- Big rocky head white, big bubbles
- Chubby pale straw colour
- Med-low head retention

2 /3

Flavor (as appropriate for style)

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

- Harsh, solvent, clove phenolics.
- Bitterness is high and out of balance with malt which is low yet flavor is bready and grainy but seems sound.

8 /20

Mouthfeel (as appropriate for style)

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

- Solvent
- Harsh
- High carbonation
- Astringent

2 /5

Overall Impression

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

Fermented too hot and has produced a solvent alcohol character, which has detracted from drinkability. Start at 17°C and towards end of ferment raise 1°C per day till at terminal gravity (25°C). This will give better esters and less solvent notes.

Total

6 /10

	Stylistic Accuracy				Not to Style
	Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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)	<i>Peter Tuckelson</i>
Judge BJCP ID	
Judge Email	<i>Tuckles@bigpond.com</i>
Use Avery label # 5160	

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

SCORING GUIDE

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

Category #15

Subcategory (a-f) 3

Entry # 153007

Subcategory: Tripel

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

Nice floral notes, with evidence of some citrus notes. Softish accordor accord, some perfume.

Appearance (as appropriate for style)

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

2 . /3

Very light in color, good carbonation & head retention, slight cloud.

Flavor (as appropriate for style)

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

7 . /20

A somewhat downy & creamy sharpness due to alcohol presence. Hot焚燒 from fusel alcohol. Some malt present, but hidden under tart acidity.

Mouthfeel (as appropriate for style)

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

2 . /5

Good carbonation, decent body, but very hot after taste with a little metallic apparent.

Overall Impression

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

4 . /10

Perhaps the fermentation process needs a temp adjustment. The beer looks smooth, but the flavor lets it down with high accordor fusels overpowering most of the citrus & fruit traits first present.

Total

25 . /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Ahern
 Judge BJCP ID E1145
 Judge Email liamahern@gmail.com
Use Avery label #5360

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 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.
- Ester – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #15
Subcategory (a-f) 3
Entry # 153503

Subcategory: Tripel

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

- Sweet malt aroma of malt
- Lacking ester profile for style
- Some low level earthy notes possibly hops?

Appearance (as appropriate for style)

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

1.5 /3

- Hazy - dark straw colour
- Low head / Big bubble which fade quickly -

Flavor (as appropriate for style)

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

8 /20

- Diacetyl, malt sweetness and some wheat character grainy
- Hops / ester characters
- Bitterness is med-low but present

Mouthfeel (as appropriate for style)

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

2 /5

- Low carbonation
- lifeless
- Med-low body

Overall Impression

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

6 /10

Need to be more fermentable to give big aroma and fermentation / yeast management required to produce esters and appropriate for style. Not even sure in yeast variety correct for style.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Peter Therkelsen*

Category #15

Subcategory (a-f) 3

Entry # 153503

Judge BJCP ID _____

Judge Email *TIMTHER@Bigpond.com*
Use Avery label #5160

Subcategory: Tripel

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

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

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.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Some Amount of Malt & Some Fruity Notes
Evident. Hints of Citrus. All Very Low
For This Style*

7 / 12

Appearance (as appropriate for style)

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

*Good Colour, A Little Cloudy with Virtually
No Carbonation*

1.5 / 3

Flavor (as appropriate for style)

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

*Oversweetened Butter Scotch (Diacetyl)
Fruity Presence. Finishes with a Harsh
Bitterness as Well*

7 / 20

Mouthfeel (as appropriate for style)

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

*Virtually No Carbonation & The One Type
Slickness Dominant From This Beer. The
Body Is OK Considering Too Little Of Bubbles
To Support Any Fizziness*

2 / 15

Overall Impression

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

*Perhaps Attention To Oxidation In THE
Brewing Process? Was The Lenger Too
Used? It Has A Very Sharp Harshness Not
Accompanied With This Style.*

4 / 10

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Liam Ahearn
Judge BJCP ID	E1145
Judge Email	liam.ahearn@gmail.com
Use Avery label #5360	

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 #15

Subcategory (a-f) 4

Entry # 154002

Subcategory: Dubbel

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

Moderate malt complexity with bready / crust grainy, caramel, light chocolate. No real esters / fruity accents. Very clean no by products.

8 /12

Appearance (as appropriate for style)

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

- Deep brown - clear
- Low head Moderate retention

2 /3

Flavor (as appropriate for style)

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

Malt character is complex and pleasant with similar notes as detected in aroma - yet again lacking yeast derived esters / flavor of fruity / phenols.

15 /20

Mouthfeel (as appropriate for style)

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

- Med - light body
- Smooth / soft elegant
- Creamy
- Carbonation a bit low

4 /5

Overall Impression

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

Very drinkable beer with a delicious malt bill but the ester profile is too clean for the style and this could be due to fermentation of yeast used raise temp toward and raise ester profile.

7.5 /10

Total 35.5 /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			
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
	Technical Merit			
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
	Intangibles			
	<input checked="" 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) *Karen Threlkeld*

Judge BJCP ID _____

Judge Email *THETHERLS@BIZBOOD.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.
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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 #15

Subcategory (a-f) 4

Entry # 154002

Subcategory: Dubbel

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

*Low leaves of Malt, Hops, some Danson/Rye
Aroma, but very low*

Appearance (as appropriate for style)

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

10.5 /13

*Good Deep Amber (or brown), with a sparse off
Red - nice & clear but sadly very low carbonation*

Flavor (as appropriate for style)

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

*Nice Malt flavor present, more with
Malt flavor than hops. Finish has remember
dry as well, perhaps lacking a little of the
toasted malts complexity or a diageo.*

Mouthfeel (as appropriate for style)

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

*Good body, soft malt mouthfeel, sweet taste
lack of carbonation lets the rock down*

Overall Impression

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

*A nicely balanced malt flavor trip
beer that is only lacking the use
esters associated with this style. If anything
it actually finished too quickly*

Total

35.5 /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				Not to Style
	Classic Example	Flawless	Wonderful	Intangibles	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Not to Style
				<input type="checkbox"/>	<input checked="" type="checkbox"/> Technical Merit
				<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
				<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)	Liam Ahearn
Judge BJCP ID	E1145
Judge Email	liamahearn@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*.
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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 #15

Subcategory (a-f) 4

Entry # 154004

Subcategory: Dubbel

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 malt complexity of caramel, slight toast. Esters are very low and only some light fortified fruitiness detected.

8 /12

Appearance (as appropriate for style)

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

- Deep brown, ruby highlights
- Off white head to low / poor retention.

2 /3

Flavor (as appropriate for style)

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

A solvent character with some astringency and a light roast malt flavor detected. Minimal Esters / fruitiness from yeast. Bitterness is med.

10 /20

Mouthfeel (as appropriate for style)

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

- Med - light
- Astringent
- Solvent
- Low carbonation

2 /5

Overall Impression

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

Malt bill could dial back on any dark malt which could lose giving a roast character to this beer. Also and most importantly the ester profile needs a more belgian character possible autolysis.

6 /10

Total

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



http://www.bjcp.org

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Peter Thielkelsen

Judge BJCP ID _____

Judge Email THETHIELKELSEN@BIBPANIC.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.
 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.

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 #15

Subcategory (a-f) 4

Entry # 154004

Subcategory: Dubbel

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

Good MALT Aroma & AROMA Faint - Raisins & Peaches Slightly. Some Acetic Bitterness was in Evidence. This is somewhat Acetous Clear as well

Appearance (as appropriate for style)

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

Good Color, nice Sparkle or Head, nice Clarity. But SADLY NO HEAD ON THIS RETENTION.

Flavor (as appropriate for style)

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

Nice Fruity Malt Flavor, Slightly Overcooked by A High Alcohol Solvent Type Flavored with a Slight Edge on the Finish

Mouthfeel (as appropriate for style)

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

Low Carbonation Does Not Help. The Body is Good, but Let Down By The Carbonation. Also Has Fuzzy Alcohol Hot Traces As Well.

Overall Impression

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

This Beer Appears To Be A Serious Failure In This Process. It Was Somewhat Dry, Lacks Some Fruit, But The Tannic Perhaps Was Left On Too Long. Autolysis - Where It's Been Left To Take Fermentation Too Long? Curious If Belgian Yeast Was Used Here? No Signs Of Any Of The Associated Esters With A Belgian Yeast

Total

25.5 / 50

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

25.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Peter Threlkeld*

Judge BJCP ID _____

Judge Email *THEETHERICS@BIGPOD.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*.
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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- 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 #15

Subcategory (a-f) 4

Entry # 154005

Subcategory: Dubbel

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

Malt is evident on the nose. Aromas with a little dried fruit, but it's faint

8 /12

Appearance (as appropriate for style)

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

Gold colour, nice sparkle or head also, pretty low on carbonation

2 /13

Flavor (as appropriate for style)

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

Good malt flavours, some nice sweetness & some fruit (pears & raisins) present also. Quite a soft finish, perhaps a little low on the citrus usually associated with this style.

15 /20

Mouthfeel (as appropriate for style)

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

Good body, nice balance of warmth but lacks carbonation. Contains some creaminess. Pleasant alcohol warmth, not astringent.

3 /15

Overall Impression

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

A reasonable example of the style, nice balance, good malt & fruit, but lacks some of the complex esters associated with this style.

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.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Lynn Ahearn

Judge BJCP ID E1145

Judge Email lannahearn@gmail.com
Use Avery label #5100

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 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 #15
Subcategory (a-f) 4
Entry # 154005
Subcategory: Dubbel
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 low level, malt complexity
of caramel / toast - Ester's and
minimal, some solvent
- No hops detected

7 /12

Appearance (as appropriate for style)

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

- Murky / Hazy Brown
- Low head - poor retention

1.5 /3

Flavor (as appropriate for style)

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

Malt is light toffee and
caramel - Ester profile is
throwing out some phenols and
fruityness - Alcohol is present but
soft and pleasant. Bitterness med

17 /20

Mouthfeel (as appropriate for style)

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

- Med body
- creamy
- carbonation needs a lift

3.5 /5

Overall Impression

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

Not a bad example of the
style but lacks complexity
in ester profile. If it had
more dry fruit flavors to
interplay with the phenols it
would score higher.

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.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Ron Threlkeld*

Category #15

Subcategory (a-f) 4

Entry # 154506

Judge BJCP ID _____

Subcategory: Dubbel

Judge Email *THETHRELKELSON@BIGPOD.COM*
Use Avery label #5160

Special Ingredients:

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

Comments _____

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

Appearance (as appropriate for style)

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

Good colour, nice sparkle and head. Reasonably rocky head also.

2 / 3

Flavor (as appropriate for style)

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

Slightly off oxidation has occurred. Most off the forward. There is some other alcohol astrogony as well as vinous traits.

7 / 20

Mouthfeel (as appropriate for style)

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

Decent carbonation, nonothe body as well with a hint of fusel alcohols.

3 / 5

Overall Impression

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

The beer displays a major issue with oxidation. Perhaps the brewer needs to find ways of eliminating the oxygen from the procedure.

3 / 10

Total

20 / 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
Classic Example	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Not to Style
Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Altheim
Judge BJCP ID E1145
Judge Email liamaltheim@mail.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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- 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 #15
Subcategory (a-f) 4

Entry # 154506
Subcategory: Dubbel
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 aromatic

Oxidised cardboard aromas.
Musty, dry malt undertones of
toast

A /12

Appearance (as appropriate for style)

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

Huge head with big bubbles with
some haze and a deep brown
colour

2 /3

Flavor (as appropriate for style)

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

Some caramel / toasty malt
flavor, which is spoilt by
oxidation. Belgian ester
profile is talking.

8 /20

Mouthfeel (as appropriate for style)

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

Astringent
refreshing
Moderate carbonation
Oxidized

1 /5

Overall Impression

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

Oxidation could have some
form hot or cold side
of brewing process and
that can be used.
try to minimize any
air / oxygen getting into beer
once fermented.

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.

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

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) *Pearl Tidwellson*

Judge BJCP ID _____

Judge Email *THEARTISTS@SBCGLOBAL.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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
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- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- 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 #15

Subcategory (a-f) 4

Entry # 154510

Subcategory: Dubbel

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

*Good malt presence, Aroma with some
Tart esters present. Slight hint of
Plums & Raisins*

Appearance (as appropriate for style)

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

2 /13

*Nice color, Good splash of head, Lowish
carbonation.*

Flavor (as appropriate for style)

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

13 /20

*Nice malt flavor with some dried fruit
Good tart plums flavor from the
tart. Some sharpness/astringency present.*

Mouthfeel (as appropriate for style)

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

3 /5

*Very low carbonation, Refreshing body.
Peaches & plums flavor. A little tart.
But Not Overpowering.*

Overall Impression

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

6 /10

*Great example of the style
with peach & lime flavor.
Normal & low carbonation. Just use
the boca good.*

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Liam Ahearn
 Judge BJCP ID E1145
 Judge Email liam.ahearn@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 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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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #15

Subcategory (a-f) 4

Entry # 154510

Subcategory: Dubbel**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 low level malt character
 - Malt is caramel / toast.
 - Little clean - not much ester or
 - big products - Lacking fruitiness/phenol.

B /12

Appearance (as appropriate for style)

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

- Deep, brown - clear
 - Low head - poor retention

1.5 /3

Flavor (as appropriate for style)

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

- Malt is again, caramel / toast
 - with a slight tartness.
 - Esters are lacking again
 - Bitterness is balanced

12 /20

Mouthfeel (as appropriate for style)

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

- Med body - low carbonation
 - Softer
 - Soft

2 /5

Overall Impression

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

- Lacking the belgian character
 - warm the yeast / esters.
 - Look at yeast straight and
 - fermentation temp. slowly
 - raise temp after end of ferment
 - to increase ester profile.

5.5 /10

Total

30 /50

SCORING GUIDE

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

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Liam Ahearn
Judge BJCP ID	E1145
Judge Email	liannahearn@gmail.com
Use Avery label #5760	

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

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 #15

Subcategory (a-f) 5

Entry # 155001

Subcategory: Belgian Strong Dark 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

- Low level malt character of
- caramel / toffee
- light alcohol notes
- possible oxidation (cardboard)

5 /12

Appearance (as appropriate for style)

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

- Deep copper - slight haze
- low head - poor retention

2 /3

Flavor (as appropriate for style)

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

- Melihardin malt character,
- clove like phenols,
- bitterness is med
- lacks complexity and richness

10 /20

Mouthfeel (as appropriate for style)

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

- Med - light bodied
- Med - low carbonation
- Solvent
- Some astringency

2 /5

Overall Impression

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

- Recipe development needed,
a bit of extra dark candy
syrup would help ALSO
The ester profile needs
more complexity took at
ramping temp up slowly towards
end of fermentation

5 /10

Total

26 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Peter Richardson*

Judge BJCP ID _____

Judge Email *THETRAILUSA@bigpond.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, 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 #15

Subcategory (a-f) 5

Entry # 155001

Subcategory: Belgian Strong Dark 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

*Very low on Esters, Fruity and Hops
For This Style. Same Amount of Alcohol*

Appearance (as appropriate for style)

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

*Cocoa & A Little Honey, But Still OK, Very
Low Carbonation, Caramel Oil*

Flavor (as appropriate for style)

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

*Initial Malt Flavors And Aroma By
Excessive Cacao Flavors. Then Aro Cacao
Present. Some weak Peppermint Shown In The
Taste. Slight Aromas of Acetate Also.
Phenolic Powders As well?*

Mouthfeel (as appropriate for style)

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

*Medium Body But The Lack Of
Carbonation Doesnt Fit The Flavor. Average
Warming Present*

Overall Impression

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

*This Style Should Be Clean &
Smooth, But It Has Been Over Aroma
By The Cacao. Perhaps The Temperature
Fermentation Needs To Be Lowered?*

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Peter Thorsen*

Judge BJCP ID _____

Judge Email *THETHORNSA@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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- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin-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 #15

Subcategory (a-f) 5

Entry # 155003

Subcategory: Belgian Strong Dark 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

*Belgian Strong Aroma of Malt & Caramel Hops
Not a lot of True Fruity or Spice Associated
With This Style*

8 /12

Appearance (as appropriate for style)

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

*Very Deep Amber Color, Low Carbonation
of a Little Cloud, which is Acceptable*

2 /13

Flavor (as appropriate for style)

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

*Quite Good Balance of Malt & Caramel
Associated with This Style. Doesn't
Not As Resist As Is Normal Seen
With This Style*

14 /20

Mouthfeel (as appropriate for style)

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

*Body Quite Good, but Not Be The Case
of Carbonation. Some Alcohol Warmth
Present, Lacking A Little Complexity*

3 /15

Overall Impression

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

*Quite A Reasonable Representation Of
This Style, Doesn't A Little Light On The
Intensity & Complexity*

6 /10

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Liam Ahearn
Judge BJCP ID	E1145
Judge Email	liam.ahearn@ymail.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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- 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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- 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 #15

Subcategory (a-f) 5

Entry # 155003

Subcategory: Belgian Strong Dark 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

- Med level malt character, caramel
- Lacking fruity esters and complexity
- Lacking richness

7 /12

Appearance (as appropriate for style)

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

- Murky / Haze brown - off white head
- Moderate head, poor retention

1.5 /3

Flavor (as appropriate for style)

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

- Malt is toasty, toffee and sweet - Bitterness low
- Esters are very low but lacking complexity

11 /20

Mouthfeel (as appropriate for style)

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

- Body is medium-light
- Carbonation is medium
- prickly carbonation

4 /5

Overall Impression

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

Recipe development required, try extra dark belgian candi syrup and a more complex malt base. Lacking richness but is dry as desired. Esters profile needs to be more intense.

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Peter Thorselsson*

Category #15

Subcategory (a-f) 5

Entry # 155006

Judge BJCP ID _____

Judge Email *THETHORS@BIGPOND.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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- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Subcategory: Belgian Strong Dark 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

10 /12

Nice dark fruit & malt aromas, some with esters. Tries to this score.

Appearance (as appropriate for style)

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

2 /3

Nice dark ruby color, very low carbonation & a little cloudy

Flavor (as appropriate for style)

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

17 /20

Nice dark complex flavors. Good fruit & nice malt balanced with a low bitterness. Good lowish alcohol and good taste. In puts a score

Mouthfeel (as appropriate for style)

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

8.5 /5

Nice dark body, good carbonation but different from the carbonations. Good warm & low tannins. Smooth & soft.

Overall Impression

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

7.5 /10

A nice example of this style. It has depth & weight - good fruit flavor. It is smooth & complex, as it should be. Carbonation is the main issue. Perhaps finishes a little too sweet.

Total

40 /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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stylistic Accuracy
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Technical Merit
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles
						Significant Flaws
						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) Liam Ahearn
 Judge BJCP ID E1145
 Judge Email liam.ahearn@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, 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 #15

Subcategory (a-f) 5

Entry # 155006

Subcategory: Belgian Strong Dark 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

Fortified fruits of plums, figs, dates - some crusty bread, toasty charred malts, No detected hops - complex and rich, some roast

10 /12

Appearance (as appropriate for style)

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

Hazy, deep dark brown with golden highlights - No head

1.5 /3

Flavor (as appropriate for style)

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

Really rich and complex, malt flavor with fruit from esters, throwing off fortified wine fruit. Bitterness is low, and finish is too sweet

18 /20

Mouthfeel (as appropriate for style)

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

*- Carbonation detracts from the drinkability of this beer
- Body Med-Full, sweet and cloying*

2 /5

Overall Impression

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

This beer needs to finish a bit drier and with a big raise in carbonation this beer would be world class. Well done

8 /10

Total

39.5 /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.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Peter Thorsen*

Category #15

Subcategory (a-f) 5

Entry # 155008

Judge BJCP ID _____

Judge Email *THEHOMESB@Bigpond.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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
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- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coiny, copper, iron, or blood-like flavor.
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- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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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: Belgian Strong Dark 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

*No real Fruity Malty Scent Aroma, Slight
Vegetal Passages. No Toasty Caramel
A Little Mocha*

6 /12

Appearance (as appropriate for style)

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

*Nice Dark Colour, Very Clear, Some
Vinegar No Carbonation*

2 /13

Flavor (as appropriate for style)

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

*Some Malt Proteins But It Seems To Be
Overpowered By A Vegetable/Medicinal
Flavor. Some Dark Fruity Flavor, but
Is Has Been MASKED*

8 /20

Mouthfeel (as appropriate for style)

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

*Not Bad Body & Some Alcohol Warmth
But Again, The Lack Of Carbonation Is
A Draw Back*

2 /15

Overall Impression

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

*The Fruiteness Found In This Beer Appears To
Have Come From The Hops. The
Bitterness Is Also A Little High. There Is
Some Dark Flavor, but Not Much - Hop Solubility
To Be Revised*

4 /10

Total

22 /50

SCORING GUIDE

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Ahearn
 Judge BJCP ID E1145
 Judge Email lmmahearn@gmail.com
Use Avery label #5100

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 #15

Subcategory (a-f) 5

Entry # 155008

Subcategory: Belgian Strong Dark 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

-Vegetal, meliodin, Vegimite
 -Dark bread crust
 -Fortified fruit, slight roast.
 -Some funkiness

6 /12

Appearance (as appropriate for style)

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

-Very dark brown with garnet highlights - No head
 -Brilliant clarity

2 /3

Flavor (as appropriate for style)

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

-A strange burnt rubber / medicinal vegetal flavor, only at 10% level.
 -Also the fruitiness in the beer seems like its coming from the hops? Malt bill is sound

8 /20

Mouthfeel (as appropriate for style)

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

-Due to low carbonation the beer is a bit sweet, sticky, incipient lifeless and lacks drinkability.

1 /5

Overall Impression

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

-Very interesting beer, which could be infected, have non standard ingredients or process issue.

5 /10

Total

22 /50

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Ahern

Judge BJCP ID E1145

Judge Email liamahern@gmail.com
Use Avery label #5161

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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- 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.
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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 #15
Subcategory (a-f) 5
Entry # 155009

Subcategory: Belgian Strong Dark 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

- Very sweet with a cane sugar aroma & perfume.
 - Esters are lacking complexity & richness

5 /12

Appearance (as appropriate for style)

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

- Cloudy brown
 - No head - poor retention

1 /3

Flavor (as appropriate for style)

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

- Too sweet and under attenuated
 Bitterness low, no hop flavour, lacking complexity and richness in malt & ester profile.

9 /20

Mouthfeel (as appropriate for style)

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

- Carbonation very low
 - Sweet, sickly, cloying
 - Med body

2 /5

Overall Impression

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

- Yeast health & correct pitching rates are very important in this style.
 Also mash low to make a more fermentable wort.

5 /10

Total

22 /50

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Bren Thackeray*

Category #15

Subcategory (a-f) 5

Entry # 155009

Judge BJCP ID _____

Judge Email *THE.MENICSA@BIGPOND.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.
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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.
- 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: Belgian Strong Dark 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

*Some Decent Malt & Fruity Sugarcane,
Perhaps Sugary Agave? Esters Present,
But Very Low Lover*

6 /12

Appearance (as appropriate for style)

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

*Reasonable Color, White Cloudy &
Satiny, Low To Carbonation*

2 /13

Flavor (as appropriate for style)

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

*Some Dark Fruity Overtones, Acids Wint
Acetone. Quite A Pleasant Balance
Also, Perhaps Providing A Little Creamy
Sweet. Not Fruity At All.*

10 /20

Mouthfeel (as appropriate for style)

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

*Good Body, Nice Warmth With Some
Creaminess, But The Lager Or Cider Like
Tannin Holds This Back*

3 /15

Overall Impression

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

*Nice Light Dark Fruity Fruity
Good Alcohol Balance With Pouches
Too Much Residue Sweetness & Not
Much Tang Driven Cider*

5 /10

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Aleman
 Judge BJCP ID E1145
 Judge Email liamaleman@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 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.
- 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 #15

Subcategory (a-f) 5

Entry # 155501

Subcategory: Belgian Strong Dark 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

- Some caramel, toast / crust /
 maple notes
 - Lacking esters and complexity
 - Needs greater richness

7 /12

Appearance (as appropriate for style)

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

- Cloudy - brown off white head
 - Low head / moderate retention

2 /3

Flavor (as appropriate for style)

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

- Malt is again toasty / crust of dark bread
 - Bitterness is out of balance as beer needs further attenuation
 - Esters are lacking complexity

12 /20

Mouthfeel (as appropriate for style)

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

- Med - Full body
 - Carbonation med
 - Sweet

2.5 /5

Overall Impression

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

Needs to finish drier and be fully attenuated. Also this would be a great way of letting the ester profile show through a bit more

6 /10

Total

29.5 /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.
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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"/> Classic Example	<input checked="" type="checkbox"/> □	<input type="checkbox"/> □	<input type="checkbox"/> □ Not to Style
	Technical Merit			
	<input type="checkbox"/> Flawless	<input checked="" type="checkbox"/> □	<input type="checkbox"/> □	<input type="checkbox"/> □ Significant Flaws
	Intangibles			
	<input type="checkbox"/> Wonderful	<input checked="" 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) *Ryan Thompson*

Judge BJCP ID _____

Judge Email *THETHENUSA@BIGBIRD.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.
- Ester – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #15

Subcategory (a-f) 5

Entry # 155501

Subcategory: Belgian Strong Dark 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

Reasonable Dyclic Fruity Notes, with some Malt & Toasty Caramel Undertones. A Bit Light on for this style.

7 /12

Appearance (as appropriate for style)

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

Decent Amber Color, Almond Haze with Low Carbonation.

2 /3

Flavor (as appropriate for style)

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

Fruity Varn Gorden, As Is The Style But Thoro And Some Hazy Flavours As Well, Not To Strong. A Little Astringent As Well.

10 /20

Mouthfeel (as appropriate for style)

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

Reasonable Body with Some Good Warmth But Lack of Carbonation Holds This Back.

2.5 /5

Overall Impression

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

Possibly Too Much Molasses/Malt Used Producing The Hazy Outcome & The Roast Remains That Come Through.

6 /10

Total

27.5 /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				
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Lifeless
Intangibles					

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) Peter Thermerson

Judge BJCP ID _____

Judge Email THEMERSA@bigpond.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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- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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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.

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 #15

Subcategory (a-f) 5

Entry # 155507

Subcategory: Belgian Strong Dark 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

*No Major Aroma but Missing The Dark
Belgian Fruited Association with This Style.
Bananas Are Present, Again Not Related
To This Style*

Appearance (as appropriate for style)

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

*Not Quite Dark Enough for Style with
Very Low Carbonation & Small Head*

Flavor (as appropriate for style)

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

*Light Fruity Esters And Nocturnal Aroma
With Some Malty Backbones, Not Too
Dark (Still Fruity & Malty Expected)*

Mouthfeel (as appropriate for style)

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

*The Low Carbonation Lets This Down
Down, As It Has Potentially Alcohol
Warming & Body.*

Overall Impression

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

*Perhaps This Is Out Of Style? It
Would Be A Perfect Acceptable Double
Belgian Style Fruited Ale For
A Smooth Dark Ale.*

Total

26 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge Name (print) Liam Ahern

Judge BJCP ID E1145

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

Category #15

Subcategory (a-f) 5

Entry # 155507

Subcategory: Belgian Strong Dark 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

- Grainy, toast malt dominates.
- Some banana esters but lacking complexity and richness

5 /12

Appearance (as appropriate for style)

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

- Murky / cloudy dark amber
- Low - no head

1 /3

Flavor (as appropriate for style)

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

- Caramel, toffee, sweetness
Bitterness is low, esters and lacking complexity & richness

9 /20

Mouthfeel (as appropriate for style)

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

- Body, med
- Carbonation a bit low
- Sweet (under attenuated)

2 /5

Overall Impression

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

This beer would be better suited to the Double Sub category. lacks richness and complexity for this style.

5 /10

Total

22 /50

SCORING GUIDE

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

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Liam Ahern
 Judge BJCP ID E114S
 Judge Email liamahern@gmail.com
Use Avery label #5182
Category #15 Subcategory (a-f) 2 Entry # 155508

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 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/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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- Metallic – Tinny, coin-y, copper, iron, or blood-like flavor.
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #15
Subcategory (a-f) 2
Entry # 155508
Subcategory: Belgian Strong Dark 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

- wheat / bready (white) maltiness
 - low level, faint / spice
 - No alcohol detected soft smooth

7.0 / 12

Appearance (as appropriate for style)

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

hazy - low white head

2.5 / 3

Flavor (as appropriate for style)

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

- wheat / white bready malt
 some straw / bgm type notes
 - Hop bitterness low but in
 balance for drinkability

17 / 20

Mouthfeel (as appropriate for style)

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

- Dry, Finish, well carbonated
 - Med light, body
 - Smooth

4 / 5

Overall Impression

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

- This seems too easy drinking
 and lacking alcohol for style, would score better as a belgian blonde. Also needs a bigger fruit presence from esters.

6.5 / 10

Total

37.5 / 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. |
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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					Not to Style
	Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Technical Merit	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
	Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
Intangibles	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles
	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Peter Tschirhart

Judge BJCP ID _____

Judge Email THESTHURSD@BIGPOW.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 #15

Subcategory (a-f) 5

Entry # 155508

Subcategory: Belgian Strong Dark Ale Golden 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

Lots of wheat evident, with some other low level flavors.

6 /12

Appearance (as appropriate for style)

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

Gold color, nice clarity & head retention

3. /13

Flavor (as appropriate for style)

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

Good bitterness with small amounts of yeast esters good dry finish nice balance but no fruit evident

14. /20

Mouthfeel (as appropriate for style)

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

Good carbonation, good body & some alcohol warmth to consumers taste dry finish, perhaps not enough alcohol for this style

3 /15

Overall Impression

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

Good balanced, good carbonation beer with nice balance but light on for flavor. would this be bottom classic as a beer?

8 /10

Total

34 /50

SCORING GUIDE

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

Please send any comments to Comp_Director@BJCP.org