



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEFF TEWIERIK
 Judge BJCP ID E1428
 Judge Email bjcpjudge.gk@gmail.com
Use Avery Label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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.

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Category #8 Subcategory (a-f) 1 Entry # 081003

Subcategory: Australian Bitter 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

Sweet malt, apples,

9 /12

Appearance (as appropriate for style)

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

Amber colour no head clear
head was off white after agitation

2 /13

Flavor (as appropriate for style)

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

Sweet malt, fruity bitterness short
layers, sweet finish.

15 /20

Mouthfeel (as appropriate for style)

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

medium light body, creamy, some
carbonic bite.

4 /15

Overall Impression

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

Looks like darker sweet and
bitter, body is ok may need
a touch more fermenting and
or a minor reduction in the
grain bill to reduce the sweetness

7 /10

Total

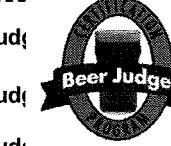
37 /50

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

Please send any comments to Comp_Director@BJCP.org



<http://www.bjcp.org>



Troy Parker E1423
bjcp_troy@gmail.com

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Judge
Judge
Judge

Use every page if you

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 | |

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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
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SCORING GUIDE

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Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #8

Subcategory (a-f) 1

Entry # 081003

Subcategory: Australian Bitter 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

Sweet malt. Caramel / honey. Some metallic hints. Some apple character.

9 /12

Appearance (as appropriate for style)

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

Brilliant clarity, very light copper. White head fades almost instantly.

2 /3

Flavor (as appropriate for style)

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

Moderate malt with caramel. Bitterness is medium to high. For the style. Some good hop spiciness. Define "tangy" note consistent with style. Balance is better but which is a little sweet.

15 /20

Mouthfeel (as appropriate for style)

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

Mouth feel, light body. Medium carbonation. Astringency is noted.

3 /5

Overall Impression

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

Caramel sweater is a little high retarding "crisp" note. Bitterness is high to meth.

7 /10

Possibly needs to ferment a bit longer, or reduce malt bill slightly.

Total

36 /50

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

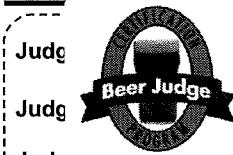
Please send any comments to Comp_Director@BJCP.org



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Troy Parker E1423

bjcp_troy@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 | |

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- 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 #8 Subcategory (a-f) 1 Entry # 081011

Subcategory: Australian Bitter Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong polyphenol - rubber. Some malt coming through under. Some fruity ester (apple) coming through. Hot alcohol is also present.

Appearance (as appropriate for style)

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

Amber colour. Light white head persists. Slightly hazy

Flavor (as appropriate for style)

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

Very similar to aroma. More malt character comes through with some bitterness. Some bitterness.

Mouthfeel (as appropriate for style)

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

High body. Medium carbonation. Hot alcohol is present.

Overall Impression

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

Unfortunately a lot wrong with this beer. Severe under-pitching can lead to infection. Ensure good yeast health.

Total

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TEWTERICK

Judge BJCP ID E1428

Judge Email bjcpjudge.gk@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):

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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 #8

Subcategory (a-f) 1

Entry # 081011

Subcategory: Australian Bitter Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong phenolic band aid, apples, solvent

3 /12

Appearance (as appropriate for style)

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

Hazy, copper, off white head

2 /13

Flavor (as appropriate for style)

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

Hot alcohol, solvent, tangy aftertaste, minimal hop bitterness,

5 /20

Mouthfeel (as appropriate for style)

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

Medium light, carbonic, astringent,

2 /15

Overall Impression

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

Yeast health needs to be looked at. Possible infection, but likely under pitched.

2 /10

Total

14 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



BEER SCORESHEET

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Judge Name (print) JEFF TEWERIK
Judge BJCP ID E1428
Judge Email bjcpjudge.gf@gmail.com
Use Avery label #51601

BJCP Rank or Status:

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

Category #8
Subcategory (a-f) 2
Entry # 082004
Subcategory: English Best Bitter

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet bready malt, some hop bitterness, mild fruity esters
9 /12

Appearance (as appropriate for style)

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

Dark copper, clear, little to no head.
2.5 /3

Flavor (as appropriate for style)

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

Sweet malt, bready hops, balance towards hops, finish is dry with a lingering bitterness
15 /20

Mouthfeel (as appropriate for style)

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

Medium body, creamy, mild astringency from hops.
4 /5

Overall Impression

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

A touch more hops for bitterness would be good for this beer
7 /10

Total
37.5 /50

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Jud		Troy Parker	E1423
Jud		bjcp_troy@gmail.com	
Jud			

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| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

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- | | | |
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Category #8

Subcategory (a-f) 2

Entry # 082004

Subcategory: English Best Bitter

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Nice moderate caramel / toffie notes
Some biscuit character. Some earthy hop character and some floral notes

9 /12

Appearance (as appropriate for style)

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

Brown - copper. Brilliant clarity.
Very low head disappears.

2.5 /3

Flavor (as appropriate for style)

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

Strong malt character. Medium - (96)
Bitterness Some moderate fruity esters. Finish is moderately dry.
Balance is malty.

15 /20

Mouthfeel (as appropriate for style)

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

Moderate body, low carb. Some creaminess.

5 /5

Overall Impression

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

A very general attempt. Add some more bitterness and the balance is spot-on.

7 /10

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Ju	Troy Parker	E1423
Ju		
Ju	bjcp_troy@gmail.com	

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 #8

Subcategory (a-f) 2

Entry # 082009

Subcategory: English Best Bitter

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

Moderately apple ester with other fruit.
Some good caramel malt character. Big
floral notes. Some biscuit - cookie
character. Some phenolics as it warms

Appearance (as appropriate for style)

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

Amber-brown. Very hazy. Off-white
head holds.

Flavor (as appropriate for style)

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

Moderately fruity yeast character. Medium
bitterness. Lingering caramel malt finish.
Some low pepper spice.
Balance is malty.

Mouthfeel (as appropriate for style)

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

Medium body. Some creaminess.
Medium carbonation.

Overall Impression

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

Not a bad beer. Finish is too sweet.
Ensure complete fermentation. Increase
bitterness a bit to balance.

Total

29 /50

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

		Stylistic Accuracy			
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TEWLERIK

Judge BJCP ID E1428

Judge Email bjcpjudge.ae@gmail.com
Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- 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.
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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 #8

Subcategory (a-f) 2

Entry # 082009

Subcategory: English Best Bitter

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet caramel, phenolic, some fruity esters.

Appearance (as appropriate for style)

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

Cloudy, dark copper, off white head

Flavor (as appropriate for style)

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

Sweet caramel, balance towards malt, finish is sweet

Mouthfeel (as appropriate for style)

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

Medium body, creamy, some lingering bitterness and peppery malt (rye?)

Overall Impression

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

Not quite to style, lacks hop bitterness.

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

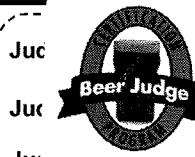


BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



Troy Parker E1423

bjcp_troy@gmail.com

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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, coin-y, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #8

Subcategory (a-f) 2

Entry # 082014

Subcategory: English Best Bitter

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

Light malt aroma. Some phenolics.
Very light fruitiness. Some breadiness

8 /12

Appearance (as appropriate for style)

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

Dark amber-copper. Hazy. Tan head.
Fades

1 /13

Flavor (as appropriate for style)

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

Very sweet caramel malt. Peppery
spice is moderate. Some earthy character.
Finish is sweet. Medium-low bitterness

11 /20

Mouthfeel (as appropriate for style)

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

Medium body. Low carbonation. Some
creaminess.

3 /15

Overall Impression

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

Some good qualities brought down
by being under-fermented. Very
sweet. Pepper character is out of
place.

5 /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	Technical Merit	Intangibles	Not to Style
Flawless	<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"/> Lifeless



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) GEOFF TEWIERIK

Judge BJCP ID E1428

Judge Email bjcpjudge.gf@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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- 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 #8

Subcategory (a-f) 2

Entry # 082014

Subcategory: English Best Bitter**Special Ingredients:****Bottle Inspection:** Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet bready malt, fruity esters, spicy pepper phenolics.

6 /12

Appearance (as appropriate for style)

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

Cloudy, dark brown, light brown head that lingers.

1 /13

Flavor (as appropriate for style)

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

Sweet, peppery, caramel, balanced, is malty, full, is sweet with pepper aftertaste, tail's bitterness.

10 /20

Mouthfeel (as appropriate for style)

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

Medium body, creamy, light carbonation.

3 /15

Overall Impression

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

*Sweet malty beer that lacks the bitterness of the style.
Under fermented?*

5 /10

Total

25 /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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| 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
		Intangibles				

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud	Troy Parker	E1423
Jud	bjcp_troy@gmail.com	
Jud		

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

SCORING GUIDE

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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 #8
Subcategory (a-f) 2
Entry # 082015

Subcategory: English Best Bitter

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

Pepper phenolics. Some citrus esters.
 Sweet malty light. Some alcohol
 noted.

6 /12

Appearance (as appropriate for style)

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

Straw color. Quite clear. White head
 fades quickly.

2 /3

Flavor (as appropriate for style)

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

Strong pepper/peel phenolics. Light
 pale malt character. Bitterness is strong
 and lingering. In combination with
 the pepper

8 /20

Mouthfeel (as appropriate for style)

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

Light body. Medium carbonation.
 Some astringency from the phenols.

2 /5

Overall Impression

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

Seems like a Belgian Tripel entered.
 Completely out of style unfortunately.

5 /10

Total

23 /50

Classic Example	Stylistic Accuracy				Not to Style
	<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 checked="" type="checkbox"/>	
Wonderful	Intangibles				Lifeless
	<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)	GEOFF TELWIERIK
Judge BJCP ID	E1428
Judge Email	bjcpjudge.gf@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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- 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).
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SCORING GUIDE

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

Category #8 Subcategory (a-f) 2 Entry # 082015

Subcategory: English Best Bitter
Special Ingredients:

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

Comments _____

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Sweet, spicy, peppery.

Appearance (as appropriate for style) 1 /3

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

Gold, white head, hazy, cloudy.

Flavor (as appropriate for style) 19 /20

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

Sweet early does have bitterness, balance towards sweet malt.

Mouthfeel (as appropriate for style) 2 /5

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

Astringent bitterness, medium body, light carbonation.

Overall Impression

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

Not to style, may have done ok in Belgian.

Total

73 /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	<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
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Wonderful



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge 1	Troy Parker	E1423
Judge 2	bjcp_troy@gmail.com	
Judge 3		

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

SCORING GUIDE

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

Category #8
Subcategory (a-f) 2
Entry # 082503

Subcategory: English Best Bitter

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Sweet malt with nice caramel notes.
Some fruity esters.*

/12

Appearance (as appropriate for style)

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

Light amber - copper Some haze. Low off-white head.

/13

Flavor (as appropriate for style)

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

*Some light polyphenol - burnt rubber.
Sweet malt with pepper phenols. Some earthy hop character. Medium bitterness.
Finish is moderately dry.*

/20

Mouthfeel (as appropriate for style)

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

*Light - medium body. Some astringency.
Low - medium carbonation.*

/15

Overall Impression

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

A very good ale. Slight polyphenol didn't ruin it but probably cost 5 points.

/10

*Ensure you use de-chlorinated water
and new fermenters don't smell of plastic.*

Total

/50

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

 Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>GEOFF REWIFERIK</i>
Judge BJCP ID	<i>E1428</i>
Judge Email	<i>bjcpjudge.of@gmail.com</i> <i>use Avery label #5160!</i>

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 #8

Subcategory (a-f) 2

Entry # 082503

Subcategory: English Best Bitter

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

Hoppy, rubber phenolic, sweet caramel malt.

8 /12

Appearance (as appropriate for style)

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

Light haze, light copper, off white head

2 /13

Flavor (as appropriate for style)

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

Strong hop bitterness, some residual sweetness, balance towards the hops

16 /20

Mouthfeel (as appropriate for style)

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

Medium light medium carbonation, some creaminess.

4 /15

Overall Impression

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

Good strong hoppy beer, minor flaws with phenolic aroma

8 /10

Total

38 /50

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program <http://www.homebrewersassociation.org>



Troy Parker E1423
bjcp_troy@gmail.com

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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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #8

Subcategory (a-f) 2

Entry # 082504

Subcategory: English Best Bitter

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet malt character. Fruity, berry ester dominates. No diacetyl.

Appearance (as appropriate for style)

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

Straw - yellow. Some haze. Very low white head.

Flavor (as appropriate for style)

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

Strong berry flavour - cranberry/raspberry. Low bitterness. Dry finish. Some malt character supporting.

Mouthfeel (as appropriate for style)

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

Light body. Medium carb.

Overall Impression

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

Seems like a standard Aussie Pale Ale with berries added?

Actually quite interesting to drink.

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Geoff TENTERIK

Judge BJCP ID E1428

Judge Email bjcpjudge.gk@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/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 #8

Subcategory (a-f) 2

Entry # 082504

Subcategory: English Best Bitter

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet, fruity, raspberries, no salt/hops

Appearance (as appropriate for style)

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

Dark straw colour, white head, hazy

Flavor (as appropriate for style)

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

Sweet cordial fruity sweetness, raspberry
no hops or malt flavor.

Mouthfeel (as appropriate for style)

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

Medium body of carbonation, creamy
not astringent

Overall Impression

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

Not so strong.

Should do well in specialty beers.

Total

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



18

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge	Troy Parker E1423
Judge	bjcp_troy@gmail.com
Judge	

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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 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 #8
Subcategory (a-f) 2
Entry # 082505

Subcategory: English Best Bitter
Special Ingredients:
Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong, baron - smoked malt character.
Some polyphenols - rubber. Some other
good malt in the background.

3 /12

Appearance (as appropriate for style)

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

Amber - copper. Brilliant clarity.
Tan head. Fades

3 /13

Flavor (as appropriate for style)

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

Sweet malt character. Strong, vegetal
notes. Medium bitterness. Medium
ester notes.

6 /20

Mouthfeel (as appropriate for style)

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

Medium body. Medium carbonation. Smooth
creaminess.

3 /5

Overall Impression

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

Significant faults dominate. Ensure
healthy yeast pitch and sanitation.

3 /10

Total

18 /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"/>	Not to Style
Flawless		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Intangibles		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
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) GEOFF TELDNERJudge BJCP ID E1428Judge Email btpjjudge@gmail.com
Use Avery label #51602**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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- 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 #8

Subcategory (a-f) 2

Entry # 082505

Subcategory: English Best Bitter

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

Bacon, spicy phenolics, warm alcohol,3 /12**Appearance** (as appropriate for style)

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

Dark copper, crystal clear, off-white head2.5 /3**Flavor** (as appropriate for style)

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

Vegetal, broccoli, grassy, unpleasant5 /20**Mouthfeel** (as appropriate for style)

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

Medium thin, light carbonation, creamy3 /5**Overall Impression**

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

Big problems with flavors, yeast health
is an issue likely to be an
infection as well.
Not to Style.2 /10**Total**15.5 /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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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

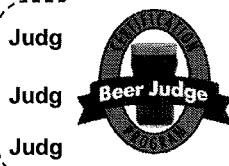


BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



Troy Parker E1423
bjcp_troy@gmail.com

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, 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 #8

Subcategory (a-f) 2

Entry # 082509

Subcategory: English Best Bitter

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

Bready malt with some caramel. Big fruity ester. with some pepper phenols.

12

Appearance (as appropriate for style)

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

Amber colour. Excellent clarity. Low head

2.5 /3

Flavor (as appropriate for style)

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

Medium malt with some caramel. Medium high fruity esters. Some spicy phenolics (pepper). Medium bitterness. Finish is little sweet - not dry.

14 /20

Mouthfeel (as appropriate for style)

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

Medium light body. Low carb. Some creaminess

4 /5

Overall Impression

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

Pretty good offering. Bitterness needs increasing. Finish is a little too sweet. Try checking adequate hardness (calcium) in your water.

6 /10

Total

34.5 /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"/>	
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



31½

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

 Judge Name (print) GEOFF TEWIE RIK

 Judge BJCP ID E1428

 Judge Email bjcpjudge.9t@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/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 #8

Subcategory (a-f) 2

Entry # 082509

Subcategory: English Best Bitter

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 fruity esters and pepper, some bready malt.

7/12
Appearance (as appropriate for style)

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

Crystal clear, amber, off white head

2.5/3
Flavor (as appropriate for style)

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

Sweet caramel malt, some bitterness, balance towards malt, Sweet finish that is cloying.

12/20
Mouthfeel (as appropriate for style)

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

Medium bodied, light carbonation, tingly on the tongue.

4/5
Overall Impression

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

Slightly too sweet for the style needs more hops.

6/10
Total
31.5/50
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 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"/> Lifeless
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Wonderful



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF REWIERIK

Judge BJCP ID E 11428

Judge Email bjcpjudge.gf@gmail.com
Use Avery label #5160!
BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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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.
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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 #8

Subcategory (a-f) 2

Entry # 082513

Subcategory: English Best Bitter

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

Solvents, alcohol, hops, fruity, earthy,

10 / 12

Appearance (as appropriate for style)

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

Flazy, light copper, white head.

7 / 13

Flavor (as appropriate for style)

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

Bitter, earthy, marmalade, some underlying sweetness, balance is towards the hops, finish is somewhat sweet and hot alcohol.

16 / 20

Mouthfeel (as appropriate for style)

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

Medium, light carbonation, creamy

4 / 15

Overall Impression

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

Strong hoppy beer, good earthy english hops, with some hot alcohol flavors.

8 / 10

Total

10 / 150

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 type="checkbox"/>	<input type="checkbox"/>	Not to Style
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles
						Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud		Troy Parker	E1423
Jud			
Jud		bjcp_troy@gmail.com	

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

Category #8
Subcategory (a-f) 2
Entry # 082513

Subcategory: English Best Bitter

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 biscuit malt notes. Fruity esters are noted. Some low earthiness is detectable.

9 /12

Appearance (as appropriate for style)

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

Amber gold. Low white head. A little hazy.

2.5 /3

Flavor (as appropriate for style)

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

Strong fruity ester - orange/mandarin. Some moderate malt character. Medium low bitterness. Finish is medium dry-sweet. Some sharp alcohol detected.

15 /20

Mouthfeel (as appropriate for style)

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

Medium body. Medium carbonation. Some hot alcohol, but not over the top.

4 /5

Overall Impression

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

A good attempt. The alcohol notes detracted a little. Ensure good temp control to minimize hot alcohol!

8 /10

Total

38.5 /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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Intangibles					
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge		Troy Parker	E1423
Judge		bjcp_troy@gmail.com	
Judge			

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

SCORING GUIDE

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

Category #8

Subcategory (a-f) 3

Entry # 083006

Subcategory: English Extra Special/Strong Bitter (ESB)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Strong malt with some biscuit character
some pepper and floral hop notes*

Appearance (as appropriate for style)

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

*Amber colour. Brilliant clarity.
No head.*

Flavor (as appropriate for style)

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

*Very sweet malt character. Very
low bitterness. Finish is malt and
sweet. Hop character is very low.*

Mouthfeel (as appropriate for style)

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

Medium body. Low carb creamy.

Overall Impression

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

*Very under-attenuated. Finish and
body are too full and sweet. Make
sure the beer is fully fermented.*

Total

24 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) JEFF TENVIER IL

Judge BJCP ID E1428

Judge Email bjcpjudge.gf@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/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.
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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 #8

Subcategory (a-f) 3

Entry # 083006

Subcategory: English Extra Special/Strong Bitter (ESB)

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet caramel malt, spicy pepper, anise wisconsins

8 /12

Appearance (as appropriate for style)

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

Amber, clear, white head flat disappears.

3 /3

Flavor (as appropriate for style)

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

Sweet start, sweet finish, lacks bitterness balance is towards the sweet malt.

8 /20

Mouthfeel (as appropriate for style)

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

Medium body, creamy, warm, under attenuated

3 /5

Overall Impression

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

Sweet caramel beer flat lacks bitterness and is under attenuated

5 /10

Total

27 /50

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

	Stylistic Accuracy					Not to Style
	Classic Example	Flawless	Technical Merit	Intangibles	Significant Flaws	
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)	<i>GEOFF TEWIECK</i>
Judge BJCP ID	<i>E1428</i>
Judge Email	<i>bjcpjudge.gk@gmail.com</i>
use-Available#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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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- Sulfur – The aroma of rotten eggs or burning matches.
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SCORING GUIDE

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

Category #8

Subcategory (a-f) 3

Entry # 083010

Subcategory: English Extra Special/Strong Bitter (ESB)

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

Hoppy fruity, earthy, some sweet caramel/

10/12

Appearance (as appropriate for style)

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

Light copper, hazy, minimal off white head.

2/3

Flavor (as appropriate for style)

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

*sweet, orange and earthy bitterness
balance is towards the hops. Finish
is sweet and bitterness lingers.*

15/20

Mouthfeel (as appropriate for style)

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

*Medium body, low carbonation, some
creaminess.*

4/5

Overall Impression

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

*Sweet beer that needs either a
little less malt or more fermenting*

6/10

Total

39/50

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

Please send any comments to Comp_Director@BJCP.org

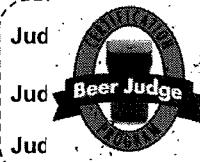


BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



Troy Parker E1423
bjcp_troy@gmail.com



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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
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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.

Category #8

Subcategory (a-f) 3

Entry # 083010

Subcategory: English Extra Special/Strong Bitter (ESB)

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

Moderately fruity, floral and earthy hop character up front. Malt character is present but low

8/12

Appearance (as appropriate for style)

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

Light copper to brown. Haze. Very low head, off-white

2/13

Flavor (as appropriate for style)

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

Moderate malt character. Some malt complexity is welcoming. Moderate hoppy hops show citrus character. Alcohol is detectable but not hot. Finish is moderately sweet.

14/20

Mouthfeel (as appropriate for style)

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

Mild body. Mild carb. Some alcohol warmth.

4/15

Overall Impression

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

A good beer. Balance a little too sweet. Increase bitterness a little.

8/10

Good malt complexity

Total

36/50

SCORING GUIDE

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



32

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

 Judge Name (print) GEOFF TEWIERIK

 Judge BJCP ID E1428

 Judge Email bjcp.judge.gt@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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- 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 #8

Subcategory (a-f) 3

Entry # 083012

Subcategory: English Extra Special/Strong Bitter (ESB)

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

Green apple, caramel malt

6 /12

Appearance (as appropriate for style)

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

Light copper, clear, off white head

3 /13

Flavor (as appropriate for style)

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

Sweet with bitter overtones, some bready mustiness, hot alcohol finish.

13 /20

Mouthfeel (as appropriate for style)

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

Medium body, creamy, light carbonation

4 /15

Overall Impression

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

Bitter beer but flavor drops off after first half. Has some flaws, unrelated to fermenting issues - not yeast

6 /10

Total

82 /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.
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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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Technical Merit					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
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>

Jud Troy Parker E1423
 Jud bjcp_troy@gmail.com
 Jud

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):

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SCORING GUIDE

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

Category #8
Subcategory (a-f) 3
Entry # 083012
Subcategory: English Extra Special/Strong Bitter (ESB)

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong green apple (acetaldehyde) aroma.
 Some malt notes including biscuit are good.

Appearance (as appropriate for style)

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

Amber-brown. Excellent clarity.
 Off-white low head.

Flavor (as appropriate for style)

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

Intense earthy hop flavor. Some nice character malt. Alcohol is notable.
 Finish is dry with some alcohol.

Balance is bitter.

Mouthfeel (as appropriate for style)

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

Medium body with carbonation.
 Some astringency. Some alcohol heat

Overall Impression

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

A bit too much late hopping and a little too much alcohol warmth. The apple aroma didn't persist into the flavor (possibly, hopped out?).

Check fermentation temp for hot alcohol (keep control!)

Total

32 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>GEOFF TEWIERIK</i>
Judge BJCP ID	<i>E1428</i>
Judge Email	<i>bjcpjudge.att@gmail.com</i> <small>Use Avery label #5160 - 0</small>

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

SCORING GUIDE

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

Category #8

Subcategory (a-f) 3

Entry # 083501

Subcategory: English Extra Special/Strong Bitter (ESB)

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

Apple cider vinegar, vegetal, some earthiness

Appearance (as appropriate for style)

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

Light copper, crystal clear, white head

Flavor (as appropriate for style)

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

Sour breadye malt finish is sweet and cloying. aftertaste is unpleasant.

Mouthfeel (as appropriate for style)

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

Medium thin, light carbonation, astringent

Overall Impression

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

Beer is suffering from an infection of some kind. Struggles to meet style flavor & aroma requirements

Total

19 /50

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

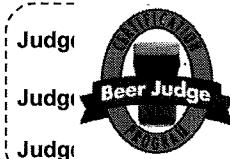
Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program <http://www.homebrewersassociation.org>



Troy Parker E1423
bjcp_troy@gmail.com

Judge
Judge
Judge

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.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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SCORING GUIDE

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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.

Category #8

Subcategory (a-f) 3

Entry # 083501

Subcategory: English Extra Special/Strong Bitter (ESB)

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

Green apple (acetaldehyde). Some other acetic aromas. Some malt background. Some alcohol notes. No hop esters.

3 /12

Appearance (as appropriate for style)

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

Brilliant clarity. Amber-copper colour. Low off-white head.

3 /3

Flavor (as appropriate for style)

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

As per aroma. Apple dominates with extra sour flavour. Malt character is good. Finish is moderately dry. Bitterness is medium-low.

5 /20

Mouthfeel (as appropriate for style)

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

Medium - low body. Medium-low carb. Hot alcohol is present.

3 /5

Overall Impression

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

Quite possibly a good beer ruined by either an infection or poor yeast health. Ensure good sanitation and yeast mono culture.

3 /10

Total

17 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TEWLERIN

Category #8

Subcategory (a-f) 3

Entry # 083508

Judge BJCP ID E1428

Subcategory: English Extra Special/Strong Bitter (ESB)

Judge Email bjcpjudge.gk@gmail.com
Use Avery label # 5160

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <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.

Appearance (as appropriate for style)

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

Hazy, light copper, off white head,

3 /12

Flavor (as appropriate for style)

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

Sweet, cigarette ash, band aids,

7 /13

Mouthfeel (as appropriate for style)

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

Medium body, light carbonation

5 /20

Overall Impression

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

Beer is infected, under filtered can be the cause.

3 /15

Total

16 /50

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

	Stylistic Accuracy				
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/> Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud Troy Parker E1423
 Jud bjcp_troy@gmail.com
 Jud

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.
- 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 #8

Subcategory (a-f) 3

Entry # 083508

Subcategory: English Extra Special/Strong Bitter (ESB)

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 polyphenol - rubber. Sweet malt is think. Hops aren't detectable over rubber.

2 /12

Appearance (as appropriate for style)

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

Amber colour. Some slight haze.
Low off-white head

2 /13

Flavor (as appropriate for style)

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

Strong rubber taste. Some red wine malt. Some fruity ester and peppery phenol.

4 /20

Mouthfeel (as appropriate for style)

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

Mellon body. Mild carb. Some alcohol warmth. Some astringency.

3 /15

Overall Impression

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

Infection has likely taken over this beer. Ensure thorough sanitation.

2 /10

long yeast lag times can allow infections to take hold in the fermenter

13 /50

Total

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud		Troy Parker	E1423
Jud		bjcp_troy@gmail.com	
Jud			

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.

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 #8

Subcategory (a-f) 3

Entry # 083511

Subcategory: English Extra Special/Strong Bitter (ESB)

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

Hot fusel alcohol. Malt is very subtle. Hop character is very low.

Appearance (as appropriate for style)

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

Gold color. Cloudy. Very low white head.

Flavor (as appropriate for style)

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

Moderately sweet with character. Med. um bitterness. Peppery notes likely from the fusel alcohol. Some earthy hop notes.

Mouthfeel (as appropriate for style)

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

Hot alcohol dominant. Medium body, medium carbonation. Some astringency.

Overall Impression

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

Unfortunately hot alcohol dominates. Please keep fermentation in the 17-22 degree range dependent yeast strain.

Total

18 /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"/>	Not to Style
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TELIERIK

Judge BJCP ID E1428

Judge Email bjcpjudge.gf@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/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 #8

Subcategory (a-f) 3

Entry # 083511

Subcategory: English Extra Special/Strong Bitter (ESB)

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

2 /12

Fusel alcohol, solvent, alcohol.

Appearance (as appropriate for style)

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

2 /13

Cloudy opaque, brown, off white head.

Flavor (as appropriate for style)

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

7 /20

Sweet malt, fusel alcohol, peppery, has good w/ bitterness.

Mouthfeel (as appropriate for style)

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

2 /5

Medium light, light carbonation, warming

Overall Impression

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

3 /10

Ferment temp needs to be looked at to reduce chance of fusel alcohols

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge		Troy Parker	E1423
Judge		bjcp_troy@gmail.com	
Judge			

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, 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 #8 Subcategory (a-f) 3 Entry # 083514

Subcategory: English Extra Special/Strong Bitter (ESB)

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 complex malt. Some biscuit notes. Moderate earthy hop notes. Some alcohol noted.

Appearance (as appropriate for style)

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

Some haze. Amber-copper. Dense off-white head

Flavor (as appropriate for style)

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

Good sweet malt character. Bitterness is medium-low. Balance is quite malty. Some peppery and earthy hop character. Dry finish. No diacetyl!

Mouthfeel (as appropriate for style)

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

Medium body. Medium carbonation. Alcohol warmth is prominent

Overall Impression

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

A pretty good attempt let down by hot alcohol. Could also do with some more bitterness to balance. Check ferment temp to control Brett production

Total

35 /50

		Stylistic Accuracy				
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
		Technical Merit				
Classic Example		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Flawless
Flawless		<input type="checkbox"/>	<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"/>	<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) GEOFF TEWIE RIK

Judge BJCP ID E1428

Judge Email bjcp.judge.gf@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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- 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 #8

Subcategory (a-f) 3

Entry # 083514

Subcategory: English Extra Special/Strong Bitter (ESB)

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 fusel alcohols, bread and phenolics, biscuit malt, earthy hops

9 / 12

Appearance (as appropriate for style)

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

Hazy, amber, creamy white head.

2 / 13

Flavor (as appropriate for style)

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

Earthy hops, sweet biscuity malt not overly bitter, balance is towards the malt. Not a dry finish.

14 / 20

Mouthfeel (as appropriate for style)

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

Medium body, creamy, light carbonation

4 / 15

Overall Impression

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

Possible ferment issues, maybe under pitched. If malt driven, some more bitterness hops would suit.

6 / 10

Total

35 / 50

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

		Stylistic Accuracy				
		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
		Technical Merit				
Classic Example		<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)	GEOFF TEWERIC
Judge BJCP ID	E1428
Judge Email	bjcpjudge.wt@gmail.com Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #8 Subcategory (a-f) 4 Entry # 084001

Subcategory: American Amber Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style) 10 / 12

Comment on malt, hops, esters, and other aromatics

Passion fruit, pears, caramel malt.

Appearance (as appropriate for style) 2 / 3

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

Cloudy/mazy, dark brown, light brown head

Flavor (as appropriate for style) 16 / 20

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

*Very hopped, passion fruit hops malt
Budweiser is good, sweet finish.*

Mouthfeel (as appropriate for style) 4 / 5

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

Medium body, medium carbonation, creamy.

Overall Impression 7 / 10

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

Overly hopped beer an Amber Ale.

Total

39 / 50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge		Troy Parker	E1423
Judge		bjcp_troy@gmail.com	
Judge			

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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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #8
Subcategory (a-f) 4
Entry # 084001

Subcategory: American Amber 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

Great hop aroma - citrus, stone fruit.
Big malt nose with caramel notes.
No diacetyl.

Appearance (as appropriate for style)

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

Quite clear. Dark copper-brown.
Low off-white head.

Flavor (as appropriate for style)

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

Strong malt character is sweet.
Strong hop flavour - a little too much but still very good. Bitterness is medium. Finish is medium dry - sweet.

Mouthfeel (as appropriate for style)

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

Medium body. Medium carb. Some alcohol.

Overall Impression

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

A very good amber. Hops are a little excessive for the style but generally very nice.

Total

42 / 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 type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

Please send any comments to Comp_Director@BJCP.org

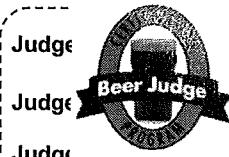


BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



Troy Parker E1423
bjcp_troy@gmail.com

Judge
Judge
Judge

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

SCORING GUIDE

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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 #8

Subcategory (a-f) 4

Entry # 084002

Subcategory: American Amber Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong malty notes with complex biscuit.
Hop aroma is very low. Some alcohol noted.

Appearance (as appropriate for style)

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

Dark copper-brown. Excellent clarity,
reddish tan, small head.

Flavor (as appropriate for style)

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

Very sweet melt. Low bitterness. Balance
is malty. Finish is dry. Hop
character is low to none.

Mouthfeel (as appropriate for style)

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

Light body. Mod-low carbonation.
Some warmth.

Overall Impression

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

Quite light body, hops are almost
non-existent.

Total

31 /50

		Stylistic Accuracy					
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit					
Classic Example		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Flawless
Flawless		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles
							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)	GEFF TEWIERIK
Judge BJCP ID	E1428
Judge Email	bjcpjudge.gf@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.
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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- 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 #8

Subcategory (a-f) 4

Entry # 084002

Subcategory: American Amber 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

Bitter draft lacks the hops expected, some of alcohol.

7/12

Appearance (as appropriate for style)

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

Dark brown, light foam head, clear

8/13

Flavor (as appropriate for style)

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

Malty (sweat), lacks bitterness, has some sweetness, but isn't cloying.

13/20

Mouthfeel (as appropriate for style)

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

Medium thin, with carbonated, some alcohol warmth.

3/15

Overall Impression

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

This malty beer flat lacks the hop aroma and bitterness of the style.

6/10

Total

32/50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
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				
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"/> Lifeless
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Wonderful



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	GEOFF TEWIEIRIK
Judge BJCP ID	E1428
Judge Email	bjcpjudge.ak@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.
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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 bread-y, sulfury or yeast-like aroma or flavor.

Category #8

Subcategory (a-f) 4

Entry # 084005

Subcategory: American Amber 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

Raisins, lacks hop aroma, toffee malts.

8 /12

Appearance (as appropriate for style)

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

Very dark brown, clear, light brown head.

2 /13

Flavor (as appropriate for style)

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

Coffee malt flavor, has bitter finish, but sweetness that lingers.

14 /20

Mouthfeel (as appropriate for style)

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

Medium body, warm, creamy, light carbonation.

4 /15

Overall Impression

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

Overly astringent, if you can add some dry hopped to my you have left it may help.

6 /10

Total

34 /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.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

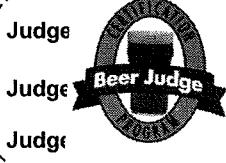


BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



Troy Parker E1423

bjcp_troy@gmail.com

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 | |

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

Category #8

Subcategory (a-f) 4

Entry # 084005

Subcategory: American Amber 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

Caramel malt, some dark fruit - raisin-like. Hop aroma is very low. Some toffee notes

Appearance (as appropriate for style)

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

Deep mahogany. Excellent clarity. No head.

Flavor (as appropriate for style)

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

Medium malt character. Some caramel, toffee notes with a hint of roast (coffee?). Medium bitterness. Hop flavor is low. Finish is sweet.

Mouthfeel (as appropriate for style)

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

Medium body. Low carbonation. Some low level of alcohol. Some creaminess.

Overall Impression

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

A good attempt at style but needs more hops. More late kettle additions and a bigger dry hop

Total

31 /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"/>
Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Wonderful	<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>

J	Troy Parker	E1423
J	bjcp_troy@gmail.com	
J		
J		

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 #8 Subcategory (a-f) 4
Entry # 084008
Subcategory: American Amber 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 light polyphenols (rubber). Strong caramel/toffee malt. Some light hop character.

Appearance (as appropriate for style)

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

Very clear. Deep mahogany. Low reddish head

Flavor (as appropriate for style)

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

Strong crystal malt - caramel, toffee. Some medium-low hop character. Balance is even malt-bitterness. Bitterness is medium. Finish is dry.

Mouthfeel (as appropriate for style)

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

Medium body. Medium-low carb. Some astringency. A little alcohol warmth

Overall Impression

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

A good attempt at style. Needs some more dry hopping to bring out the american character.

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TECIERIK

Judge BJCP ID E1428

Judge Email bjcp.judge.zt@gmail.com
Use Avery label #51602

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Category #8

Subcategory (a-f) 4

Entry # 084008

Subcategory: American Amber 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

Sweet toffee malt, crystal malt, no hops.
Appearance (as appropriate for style)

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

Hazy, dark brown, light brown head.
Flavor (as appropriate for style)

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

Sweet toffee malt, some hop bitterness and aftershave. Balance is to the malt
Mouthfeel (as appropriate for style)

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

Medium body, creamy, light carbonation
Overall Impression

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

Too heavy in the toffee malt flavor and lacks hop flavor/bitterness.

Total

34 /50
SCORING GUIDE

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge	Troy Parker	E1423
Judge	bjcp_troy@gmail.com	
Judge		

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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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #8

Subcategory (a-f) 4

Entry # 084502

Subcategory: American Amber 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

Moderate hop aroma. Some background malt is quite subtle. Hops are citrus (orange) and passionfruit

10 /12

Appearance (as appropriate for style)

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

Bright clarity. Copper colour
Low dense white head
Good lacing

3 /3

Flavor (as appropriate for style)

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

Malt is med. m - light. Hop flavour is moderate - Fin. Sh is dry. No caramel or crystal presence.

15 /20

Mouthfeel (as appropriate for style)

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

Medium - low body. Med carbonation.
Some alcohol.

3 /5

Overall Impression

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

A very nice attempt. Malt character needs some work. Add a little more character crystal to bump this up to a winner.

8 /10

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	<i>GEFF TECIERIK</i>
Judge BJCP ID	<i>E1428</i>
Judge Email	<i>bjcp.judge.gk@gmail.com</i>
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.
- 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.
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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.

Category #8
Subcategory (a-f) 4
Entry # 084502

Subcategory: American Amber 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
Passionfruit, grassy, orange.
Appearance (as appropriate for style)

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

3 /3
Crystal clear, copper colour, off white head.
Flavor (as appropriate for style)

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

16 /20
*Sweet & hoppy but lacks malt backbone.
Balance is towards the hops. Does
have a residual caramel malt
flavour.*
Mouthfeel (as appropriate for style)

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

4 /5
*Medium body, light carbonation, some
alcohol warmth.*
Overall Impression

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

8 /10
*Really good beer, does need a bit more
malt body, hop aroma. Flavor &
bitterness are all good.*
Total
41 /50

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge		Troy Parker	E1423
Judge		bjcp_troy@gmail.com	
Judge			

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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- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

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 #8 Subcategory (a-f) 4 Entry # 084506

Subcategory: American Amber Ale

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Moderately light hop aroma (lemon)
Some nice, solid malt character.
Some caramel notes.

Appearance (as appropriate for style) 3 /3

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

Brown. Brilliant clarity. Low, long lasting head.

Flavor (as appropriate for style) 14 /20

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

Caramel malt noted first. Hop flavor is restrained. Medium bitterness. Finish is dry. Balance is good - medium.

Mouthfeel (as appropriate for style) 3 /5

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

Medium body. Mild carb. Some astringency. Some hot alcohol

Overall Impression 7 /10

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

A good attempt. Some more flavour (late) hop would bring it up.

Also adding some more classic American hops will help.

Total 36 /50

		Stylistic Accuracy					
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit					
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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) GEOFF TEWTERIK

Judge BJCP ID E1428

Judge Email bjcpjudge.gk@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/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.
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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 # 8 Subcategory (a-f) 4 Entry # 084506

Subcategory (spell out) American Amber 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

Sweet caramel malt, lemony citrus hop
aromas

10/12

Appearance (as appropriate for style)

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

Very dark brown, clear, off-white head.

2/13

Flavor (as appropriate for style)

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

Biscuit malt flavor, hop flavor is there
but doesn't dominate, balance is pretty
good between the two, finish

15/20

Mouthfeel (as appropriate for style)

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

Medium body, light carbonation, some
astringency.

3/15

Overall Impression

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

Sugary on first nose, more hops during
the second addition.

7/10

Total

27/50

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

 Judge Name (print) GEOFF RE-DIERIK

 Judge BJCP ID E1428

 Judge Email bjcp_judge.gf@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.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #8

Subcategory (a-f) 4

Entry # 084510

Subcategory: American Amber 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

Lemon citrus, some crystal malt.

10 / 12

Appearance (as appropriate for style)

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

Cloudy, copper brown, light brown head that remains.

2 / 3

Flavor (as appropriate for style)

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

Bitter hops yeast, crystal malt, balance is forward's the bitter hops, cloying sweetness on finish.

15 / 20

Mouthfeel (as appropriate for style)

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

Medium body, medium carbonation, some alcohol warmth.

4 / 5

Overall Impression

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

Citrus hop aroma, crystal malt flavor, but still a bit sweet.

7 / 10

May need further fermenting or slightly smaller malt bill.

Total

38 / 50

Stylistic Accuracy

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

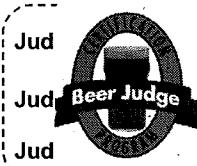


BEER SCORESHEET

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<http://www.homebrewersassociation.org>



Troy Parker **E1423**

bjcp_troy@gmail.com

Jud
Beer Judge
Jud

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.)
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SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
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Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Category #8

Subcategory (a-f) 4

Entry # 084510

Subcategory: American Amber 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

Moderate hop aroma. Some malt supporting. Alcohol is notable.

Appearance (as appropriate for style)

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

Hazy. Dark copper. Dense, tan long lasting head.

Flavor (as appropriate for style)

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

Stone caramel-caramel malt flavor. Yeast flavor is dominant. Some cloaking sweetness in the finish but still somewhat dry.

Mouthfeel (as appropriate for style)

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

Medium body. Medium carbonation. Some creaminess.

No astringency.

Overall Impression

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

A good beer but yeast in suspension contribute too much flavor. Alcohol is also quite big.

Total

35 /50

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TEWIERIK

Judge BJCP ID E1428

Judge Email bjcpjudge.gt@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):

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- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

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 #8
Subcategory (a-f) 4
Entry # 084512
Subcategory: American Amber 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

Sweet caramel malt, minimal
fruity hop aroma
9 /12
Appearance (as appropriate for style)

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

Deep amber, crystal clear, minimal
off white head.
3 /3
Flavor (as appropriate for style)

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

Sweet malt, harsh bitterness under
affectionate, balance is towards the
hops, very harsh aftertaste.
14 /20
Mouthfeel (as appropriate for style)

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

medium body, light carbonation,
somewhat creamy.
4 /5
Overall Impression

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

May need greater variety of
hops to balance out the current
harshness.
6 /10
Total
36 /50

		Stylistic Accuracy				
		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
		Technical Merit				
Classic Example		<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"/> Lifeless
		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 Troy Parker E1423
 Judge bjcp_troy@gmail.com
 Judge

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.
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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 #8**Subcategory (a-f) 4****Entry #** 084512**Subcategory:** American Amber 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

Moderately malty aroma. Very low hop aroma. Some light biscuit

9 /12

Appearance (as appropriate for style)

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

Very light clarity. Deep amber. Small head disappears quickly

2.5 /3

Flavor (as appropriate for style)

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

Moderately sweet malt. Bitterness is medium-low. Hop flavour is moderate and fruity. Balance is malt and hops. Bitterness is a bit harsh.

14 /20

Mouthfeel (as appropriate for style)

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

Medium body. Medium-low carb. Some astringency.

3 /5

Overall Impression

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

A good attempt brought down by some harsh bitterness added later.

7 /10

TRY USING A less harsh bitterness now!

35.5 /50

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud		Troy Parker	E1423
Jud		bjcp_troy@gmail.com	
Jud			

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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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #8
Subcategory (a-f) 4
Entry # 084515

Subcategory: American Amber 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

Complex malt. Some warm rose/ alcohol notes. Low hop character.

No diacetyl

Appearance (as appropriate for style)

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

Brilliant clarity. Dark amber-brown. Small dense head

Flavor (as appropriate for style)

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

Sweet malt. Sweet finish, bitterness is low. Hop flavour is low.

Mouthfeel (as appropriate for style)

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

Medium-low body. Medium carb. No astringency. Some alcohol warmth.

Overall Impression

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

Malt backbone drives away tasting crystal character. Needs some more bittering to balance.

Total

34 /50

SCORING GUIDE

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

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TEWIERIK

Category #8

Subcategory (a-f) 4

Entry # 084515

Judge BJCP ID E1428

Judge Email bjcpjudge.gte@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):

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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.
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- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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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: American Amber 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

Fusel alcohol, sweet caramel malt

8 /12

Appearance (as appropriate for style)

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

Brassy, clear, minimal off white head.

2 /13

Flavor (as appropriate for style)

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

Hoppy bitterness, sweet malt, balanced, the hops finish is sweet but bitter hoppy aftertaste.

14 /20

Mouthfeel (as appropriate for style)

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

Medium thin, alcohol warmth, light carbonation.

3 /15

Overall Impression

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

Seems a bit lean and lacking is some complexity.
Could be too much crystal malt and not enough base malt in the grain bill.

6 /10

Total

38 /50

SCORING GUIDE

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) JEFF TEWELIK

Judge BJCP ID E1428

Judge Email bjcpjudge.gk@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/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 #8

Subcategory (a-f) 4

Entry # 084516

Subcategory: American Amber 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

Toffee malt, some passionfruit and some fusel alcohols

6 /12

Appearance (as appropriate for style)

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

Very dark, light brown head.

2 /13

Flavor (as appropriate for style)

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

Fusel alcohol, sweetness from the malt up front and a strong bitterness from the hops.

12 /20

Mouthfeel (as appropriate for style)

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

Medium body, medium carbonation, has some sting on the tongue

4 /15

Overall Impression

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

Some fermentation issues are apparent being very need adjusting for next batch to prevent these.

6 /10

Total

30 /50

SCORING GUIDE

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

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

Juc Troy Parker E1423
 Juc bjcp_troy@gmail.com
 Juc

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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- 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 #8 Subcategory (a-f) 4

Entry # 084516

Subcategory: American Amber 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

Bready melt with some caramel. Low level hop aroma. Hot alcohol is notable

7 /12

Appearance (as appropriate for style)

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

Slight haze. Dark copper - brown. Low dense reddish head

3 /3

Flavor (as appropriate for style)

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

Fusel alcohol immediately. Good solid complex malt behind. Very strong 'crystal' malt presence. Medium bitterness.

13 /20

Mouthfeel (as appropriate for style)

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

Medium body. Medium carbonation. Hot alcohol is present. Some creaminess.

3 /5

Overall Impression

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

Some hot alcohol for much crystal malt and not enough American style hops.

Not a bad beer though!

7 /10

Total

33 /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"/>				
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Intangibles	<input type="checkbox"/>				
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge	Troy Parker	E1423
Judge	bjcp_troy@gmail.com	
Judge		

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- 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 #8

Subcategory (a-f) 5

Entry # 085007

Subcategory: Dusseldorfer Altbier

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

Green apple (acetaldehyde). Strong floral and earthy hop character. Sweet malt background. Some alcohol.

Appearance (as appropriate for style)

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

Brown. Excellent clarity. Head quickly fades.

Flavor (as appropriate for style)

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

Hop bitterness is very firm. Some peppery notes are supportive. Alcohol is notable. Finish is very dry.

Mouthfeel (as appropriate for style)

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

Medium body. Medium carbonation. No creaminess, or astringency.

Overall Impression

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

A very good beer. A little dark. Very clean, except the light green apple aroma.

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 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)	GEOFF TEWIEK
Judge BJCP ID	E1428
Judge Email	bjcpjudge.ae@gmail.com use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Category #8

Subcategory (a-f) 5

Entry # 085007

Subcategory: Dusseldorf Altbier

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

Green apple, floral hop aroma, not a lot of malt on the nose

8 /12

Appearance (as appropriate for style)

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

Brown, crystal clear, minimal off-white head.

2 /13

Flavor (as appropriate for style)

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

Malt driven, earthy, middle of the palate hop bitterness with dry malt finish.

15 /20

Mouthfeel (as appropriate for style)

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

Medium body, medium carbonation, not overly creamy

4 /15

Overall Impression

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

Nice beer has good malt, dry finish, bit dark for the style, and possibly acetylacetone present

7 /10

Total

76 /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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge I



Troy Parker E1423

Judge II



bjcp_troy@gmail.com

Judge E

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

SCORING GUIDE

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

Category #8

Subcategory (a-f) 5

Entry # 085013

Subcategory: Dusseldorf Altbier

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 rich malt aroma. Some light fruity esters. No diacetyl. Some floral notes.

8 /12

Appearance (as appropriate for style)

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

Deep amber, excellent clarity. Creamy off-white head. Fades quickly.

7 /13

Flavor (as appropriate for style)

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

Malt is complex and dominant. Not clean fermentation - some esters and lingering smoothness. Bitterness is medium. Peppery notes linger.

14 /20

Mouthfeel (as appropriate for style)

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

Medium body. Medium low carbonation. Some creaminess.

4 /15

Overall Impression

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

Fermentation character is prominent - not a clean ferment. Ensure you choose a good yeast and pitch a healthy starter.

6 /10

Total

34 /50

		Stylistic Accuracy			
Classic Example		<input checked="" type="checkbox"/>	<input 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	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Intangibles
Wonderful	Wonderful	<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) GEOFF TEWERIK

Category #8

Subcategory (a-f) 5

Entry # 085013

Judge BJCP ID E1428

Subcategory: Dusseldorf Altbier

Judge Email bjcpjudge.ok@gmail.com
use Avery label #5160

Special Ingredients:

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

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input 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.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Musty – Stale, musty, or moldy aromas/flavors.
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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.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Much malt, minimal hop aroma

Appearance (as appropriate for style)

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

Copper color, crystal clear, little to no off-white head.

Flavor (as appropriate for style)

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

Some sweet malt, a bit clayey, may be under attenuated. Bit of pepper flavor. Not clean & crisp.

Mouthfeel (as appropriate for style)

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

Medium body, medium carbonation, some carbonating on the tongue

Overall Impression

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

A bit sweet possibly indicating fermentation for longer required.

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge		Troy Parker	E1423
Judge		bjcp_troy@gmail.com	
Judge			

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 #8

Subcategory (a-f) 5

Entry # 085507

Subcategory: Dusseldorfer Altbier

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 malt aroma. Some vegetal notes. Some polyphenol rubber notes

Appearance (as appropriate for style)

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

Brilliant clarity. Copper. Head dissipates immediately

Flavor (as appropriate for style)

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

Very sweet - under attenuated. Some carbonated malt character. Some polyphenol (rubber). Medium bitterness. Finish is cloying sweet.

Mouthfeel (as appropriate for style)

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

Medium body. Some astringency. Low carbonation

Overall Impression

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

Very under-attenuated. Some polyphenols (rubber). Please check yeast health and sanitation practices

Total

19 /50

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

		Stylistic Accuracy					
		<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless
		Intangibles					
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) GEFF TEWIERIK

Judge BJCP ID E1428

Judge Email bjcpjudge.26@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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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Category #8

Subcategory (a-f) 5

Entry # 085507

Subcategory: Dusseldorfer Altbier

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sweet malt, vegetal, band aid.

5 /12

Appearance (as appropriate for style)

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

Light copper, crystal clear, little to no off white head.

2 /13

Flavor (as appropriate for style)

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

Sweet under attenuated, harsh bitterness.

7 /20

Mouthfeel (as appropriate for style)

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

Medium body, medium carbonation, astringent

3 /15

Overall Impression

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

*Some flaws from fermentation
have let the beer down.
Take a look at ferment temps &
yeast numbers/breath.*

4 /10

Total

21 /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.
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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"/>	<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"/>	Not to Style
Flawless		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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					



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

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Judge 1	Troy Parker	E1423
Judge 2	bjcp_troy@gmail.com	
Judge 3		

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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.

Category #8

Subcategory (a-f) 5

Entry # 085517

Subcategory: Dusseldorf Altbier

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

*Light sourness. Some smoky phenols.
Fresh milled grain (small)? Some
peppery notes.*

Appearance (as appropriate for style)

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

*Brown. Brilliant clarity. Low
dense off-white head. Fades quickly*

Flavor (as appropriate for style)

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

*Sour flavour - lactic? Malt character
is good and complex. Medium bitterness.
Dry finish.*

Mouthfeel (as appropriate for style)

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

*Medium-low body. Prickly, carbonation.
Some warmth.*

Overall Impression

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

*Possibly a late infection has
produced sourness and brought this
beer down.*

Ensure bottle cleanliness

Total

28 /50

		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

Please send any comments to Comp_Director@BJCP.org



29

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) GEOFF TEWLERIK
 Judge BJCP ID E1428
 Judge Email bjcpjudge.9f@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):

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

Category #8
Subcategory (a-f) 5
Entry # 085517
Subcategory: Dusseldorfer Altbier
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

Sour, smoky malt, peppery phenolics

7 /12

Appearance (as appropriate for style)

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

Brown, crystal clear, off-white head

2 /13

Flavor (as appropriate for style)

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

Sour, smoky, possibly lactic balance is towards the malt. Hop bitterness is present

12 /20

Mouthfeel (as appropriate for style)

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

Astringent, medium body, medium carbonation.

3 /15

Overall Impression

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

Beer has flaws, maybe from an infection and ferment temps.

5 /10

Total

29 /50

SCORING GUIDE

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