



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge Name (print) Rich Gaultier

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- 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 #12

Subcategory (a-f) 1

Entry # 121007

Subcategory: Foreign Extra Stout

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

Coffee/Roasted aroma mixed with some dark fruit notes like raisins, chocolate noticeable. Aromas not strong

8 / 12

Appearance (as appropriate for style)

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

Black colour with nice tan head. Head dropped away quickly

2 / 3

Flavor (as appropriate for style)

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

Definitely roasted malts, but with staleness detectable. Some dark fruit flavours along with some faintly green hops. Has a balancing bitterness but finishes a bit sweet

12 / 20

Mouthfeel (as appropriate for style)

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

Very smooth on palate followed by malt flavours. Almost a stickiness that could be associated with staleness. Lacks carbonation

3 / 5

Overall Impression

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

A flavor some beer with that unfortunately has some oxidation/staleness. Could have occurred as part of home side oxidation or the beer has been stored too long/warm temps

16 / 10

Total

31 / 50

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

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stylistic Accuracy
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Technical Merit
Wonderful	<input type="checkbox"/>	<input 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	Michael Page
Judge	Recognized
Judge	BJCP ID #E1418
mike_page_@msn.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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SCORING GUIDE

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Category #12

Subcategory (a-f) 1

Entry # 121007

Subcategory: Foreign Extra Stout

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12

*Roasted & dark malt low carbonation
dry fruit overripe in background.
Some oxidation present.*

Appearance (as appropriate for style)

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

2 /3

*Dark Brown to black & opaque.
Clarity is perfect. Head retention
poor.*

Flavor (as appropriate for style)

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

14 /20

*Cold of dark malt first with
chocolate & coffee. Dark &
dry fruits are present. Leaving
tangy & a dry finish. Some
cardboard off flavor.*

Mouthfeel (as appropriate for style)

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

3 /5

*Fall body with low carbonation.
Some tannins astringency. Some
alcohol warmth.*

Overall Impression

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

6 /10

*A fair example of style
showing lots of dry fruit
& dry fruits. Great appearance
unfortunately this entry is
oxidized.*

Total

33 /50

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

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Judge Michael Page
Recognized
BJCP ID #E1418
mike_page_@msn.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:

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

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SCORING GUIDE

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

Category #12

Subcategory (a-f) 1

Entry # 121504

Subcategory: Foreign Extra Stout

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Dark & Roast malt with coffee
I chocolate. Dried fruit with some
alcohol dominates.

8 /12

Appearance (as appropriate for style)

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

Very dark brown to black. Great
head retention, dark tan in colour.

3 /3

Flavor (as appropriate for style)

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

Fruity esters present. Dark
Roast malt with some chocolate.
Dried fruit. Some toffee. Well
balanced malt - bitterness - alcohol
warmth just within range.

15 /20

Mouthfeel (as appropriate for style)

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

Fall body with medium carbonation.
creamy presence & some alcohol
warmth.

4 /5

Overall Impression

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

Lots of roast malt displaying
plenty of fruity ester. & dried
fruits. Matches the style well.

7 /10

Total

37 /50

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

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Judge Name (print) Rick Goulter

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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Category #12

Subcategory (a-f) 1

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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

Noticeable dark fruit aroma, Roasted malt aroma, mostly chocolate detectable but requires more for style. Some estery (Fruit)!

7 /12

Appearance (as appropriate for style)

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

Good color, Reasonable head, Head color light tan

2 /3 /3

Flavor (as appropriate for style)

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

Immaculate fruity flavours in line with Tropical version. Roasty malts underly fruit flavours at first. No sharpness (acid does) Finish a little sweet. Roasted grain flavours linger.

14 /20

Mouthfeel (as appropriate for style)

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

Medium to high body. Smooth. Alcohol detectable but not detracting. Carbonation is fine. No astringency

4 /15

Overall Impression

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

A pleasant drinking stout. Some more robustness required to fit the style more closely, otherwise nice beer.

7 /8 /10

Total

35 /50

SCORING GUIDE

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

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Judge Name (print) Rick Goulter

Category #12

Subcategory (a-f) 1

Entry # 121505

Judge BJCP ID _____

Subcategory: Foreign Extra Stout

Judge Email _____
Use Avery label #5160

Special Ingredients:

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

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
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Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Lot's of fruity esters up front, with perfume notes, even some banana type (perhaps from yeast). Ester over ride the malt aromas, including roasting, which is required per style.

7 /12

Appearance (as appropriate for style)

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

Colour very dark (not black). Light tan head. Head retention is good.

2 1/2 /3

Flavor (as appropriate for style)

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

Sweet fruit flavor up front with immediate following of dark roasty flavors and bitterness. Bitterness lingers to a dry finish.

16 /20

Mouthfeel (as appropriate for style)

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

Medium/Medium-High body. Some astringency from the roasted malts but balanced well with body. Carbonation fine. Alcohol warmth not detracting.

8 /15

Overall Impression

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

A nice drinking beer that is a little bit down but creamy (it matching to style). May want to look a yeast used if a match to style. Astringency may be caused by sparging a little hot or yeast too high.

8 /10

Total

36 1/2 /50

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Category #12

Subcategory (a-f) 1

Entry # 121505

Subcategory: Foreign Extra Stout

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Banana & Saltana fruit dominant.
Low to no Roast aroma. Some
chocolate mt. Big yeast esters.*

Appearance (as appropriate for style)

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

*Great head retention with
tan color. Dark Brown - Black
opacity. Good clarity.*

Flavor (as appropriate for style)

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

*Dark roast coffee & chocolate
malt. Dried fruit prominent. Some alcohol warmth
& tannins character. Well balanced
with a balanced finish of bitterness &
sweet.*

Mouthfeel (as appropriate for style)

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

*Good carbonation with a full
body. Creamy texture that
falls away nicely.*

Overall Impression

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

*This is an excellent example
the yeast esters are a nice
surprise & the dried fruit
fruit flavour is great.*

Total

39 /50

	Stylistic Accuracy			
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
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<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rick Gauthier

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160.

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Category #12

Subcategory (a-f) 1

Entry # 121506

Subcategory: Australian Stout/Foreign Extra Stout

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

Strong aroma, Good mix of malt roasted, and dark fruit and fruity ester

Appearance (as appropriate for style)

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

3 / 3

Good colour, good head - tan, Head lingers

Flavor (as appropriate for style)

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

16 / 20

Full flavour of malt richness, with roast malts dominant. Taste of dark fruits balance malt flavours well. Bitterness balances well, done with an apparent high alcohol. Sweet finish

Mouthfeel (as appropriate for style)

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

4 / 5

Full body. Alcohol warmth is apparent and works well with malt. Carbonation level fine

Overall Impression

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

8 / 10

Lovely drinking beer. An borderline with an Imperial Stout. If could finish less sweet would have been to ripe level. Perhaps look at malt bill or added sugars to alcohol

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge	Michael Page
	Recognized
Judge	BJCP ID #E1418
Judge	mike_page_@msn.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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Category #12
Subcategory (a-f) 1
Entry # 121506

Subcategory: Australian Stout/Foreign Extra Stout

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

Chocolate & coffee & dried fruit of front malt & some malasses also there. Some alcohol.

Appearance (as appropriate for style)

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

Excellent tan head with good retention. Dark Brown - Black opaque & clinging texture

Flavor (as appropriate for style)

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

Big, Roast malt with coffee. Dried fruit is dominant with a sweet finish. Possibly unbalanced towards malt & lacking hop character.

Mouthfeel (as appropriate for style)

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

Carbonation is high that helps the full body to settle away nicely. Smooth & creamy.

Overall Impression

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

A great impression with all the roast & chocolate malt & dried fruit together. Tending to finish towards the sour side though. Carbonation does help to open the finish though.

Total

39 /50

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

Jur	Michael Page	
Jur	Recognized	
Jur	BJCP ID #E1418	
Jur	mike_page_@msn.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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SCORING GUIDE

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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 #12

Subcategory (a-f) 1

Entry # 121510

Subcategory: Foreign Extra Stout

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 chocolate.
Toffee aroma as well. Very
sweet aroma. No fruit notes.
Lat has some dried fruit.*

Appearance (as appropriate for style)

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

*Dark brown to black color.
Opaque, with nice tan colored
head.*

Flavor (as appropriate for style)

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

*Low amounts dried fruit along with
dark roast, smoky, burnt
& dry chocolate & coffee. Sweet
finish.*

Mouthfeel (as appropriate for style)

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

*Good carbonation with a
full body & some burn
&stringency.*

Overall Impression

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

*With a sweet finish &
lacking fruit aromas this
entry could be very approachable.
Nice Roast malt & some
dried fruit flavors do
ader to style & flavors.*

Total

36 /50

		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 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

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

<http://www.bjcp.org>

Judge Name (print) Rich Gaultier

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

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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 #12

Subcategory (a-f) 1

Entry # 121510

Subcategory: Foreign Extra Stout

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

Chocolate malt up front, but lacks a little of the roasty character received. Some dark fruits and low fruity ester.

8 /12

Appearance (as appropriate for style)

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

Good colour, good head with appropriate tan colour. Head lingers awhile

3 /3

Flavor (as appropriate for style)

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

Roasted malts dominate with low chocolate & toffee flavours. Low fruit and hop flavours. Balance balances well. Alcohol noticeable but fits well to flavor. Moderately dry finish.

16 /20

Mouthfeel (as appropriate for style)

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

Medium/Medium body. Some alcohol warmth but not detracting. Carbonation good.

4 /5

Overall Impression

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

A nice drinking beer, close to style. Perhaps fine tune to get a slightly drier finish, by looking at a more complete attenuation. Then balance of malt to alcohol hops.

8 /10

Total

39 /50

SCORING GUIDE

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		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 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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud:	Michael Page
Jud:	Recognized
Jud:	BJCP ID #E1418
Jud:	mike_page@msn.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:

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

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

Category #12

Subcategory (a-f) 2

Entry # 122001

Subcategory: American Stout

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 dark malt with just faint aroma, some alcohol heat. Hop aroma low. Some card board aroma.

4 /12

Appearance (as appropriate for style)

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

Dark brown to black color. Faint & almost zero head retention.

2 /13

Flavor (as appropriate for style)

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

Low to medium dark malt. Possibly some coffee detected. Fruit flavor is minimal. Tainted by oxidation.

8 /20

Mouthfeel (as appropriate for style)

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

Medium body with no creaminess. No astringency.

2 /15

Overall Impression

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

Unfortunately this beer has been compromised by oxidation. I'm sure the ingredients are there but they are masked by the carbonation fault.

3 /10

Total

10 /50

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rich Goulter

Category #12

Subcategory (a-f) 2

Entry # 122001

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160

BJCP Rank or Status:

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

Subcategory: American Stout

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 high up front, quite floral. Some spiciness detectable. Slightly stale overall. Hint of phenolic issues. No citrus or very American hop aromas.

Appearance (as appropriate for style)

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

Cloudy, Poor head. Head color appropriate.

Flavor (as appropriate for style)

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

Malt character apparent but appears to be shadowed from possible oxidation or age. Roastiness is lacking. Hop character low. Spices detectable.

Mouthfeel (as appropriate for style)

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

Slickness immediate on palate. Carbonation low.

Overall Impression

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

Beer needs some attention as oxidation / staleness / phenolics issues need to be addressed. May be an infection. See also heat oxidation from handling & storage should be checked.

Total

24 1/2

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge #	Michael Page
Judge Status:	Recognized
Judge ID:	BJCP ID #E1418
Judge Email:	mike_page_@msn.com

Use Avery label #5160

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- 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 #12
Subcategory (a-f) 2
Entry # 122002

Subcategory: American Stout

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

Hop aroma high. Some fruit but very underpowered by hops.

Appearance (as appropriate for style)

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

Light tan head with a fair retention. Dark brown to black in color.

Flavor (as appropriate for style)

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

Hop flavor is dominant. It leaves a lot of hop bitterness. Hop outweighs any roast malt character.

Mouthfeel (as appropriate for style)

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

Hop astringency dominant. Good carbonation with medium body & a hop oily finish.

Overall Impression

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

Like beer more representative of a dark IPA though. Not malt based to defeat flavor. The hops preserve. Too much hops for a stout, not enough malt / body.

Total

27 / 50

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

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



28 /

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rick Goulter

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160 _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

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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 #12
Subcategory (a-f) 2
Entry # 122002

Subcategory: American Stout
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

Dominant hop aroma, citrus in particular. Overriding all other aromas which is not to style

Appearance (as appropriate for style)

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

Color good. Light tan head appropriate. Head started well but fell away rapidly

Flavor (as appropriate for style)

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

Rich flavor, noticeable is flavor but still hop flavors & hop bitterness are dominant. Slightly sweet finish. Not balanced to style.

Mouthfeel (as appropriate for style)

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

Medium/High body. Some warmth from alcohol. Slightest on tongue at finish. Carbonation is fine

Overall Impression

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

Nice drinking beer but unfortunately not suited well to this style. Closer to an American IPA. Should look to get a citrus finish, perhaps by adding allspice or hex crystal/caramel malts/sugars to flavor

Total
28 1/50

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

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) Rick Goulde

Category #12

Subcategory (a-f) 2

Entry # 122004

Judge BJCP ID _____

Judge Email _____

Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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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 Stout

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 coffee / chocolate aromas apparent, mixed well with some resinous hop flavors

Appearance (as appropriate for style)

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

Good color. Head color appropriate, head drops away slightly.

Flavor (as appropriate for style)

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

Pleasant mix of malt flavors + roasting, toffee and chocolate. Resiny hops also apparent + balance well. Bitterness (hop + roast/malt) suitable and lingers nicely. Slightly sweet finish.

Mouthfeel (as appropriate for style)

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

Medium/Full body. Alcohol warmth noticeable but not overwhelming. Carbonation good. Low/lack astringency, mostly hop derived.

Overall Impression

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

Nice drinking American stout. Good mix of hops and malts. Slight sweet finish, perhaps from lack of attenuation. Could look at yeast used or fermentation temperature. Watch the hop overbalance

Total

36 1/2/50

SCORING GUIDE

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

Stylistic Accuracy					
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					
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 Michael Page
Recognized
BJCP ID #E1418
mike_page@msn.com
Judge
Judge
Judge
Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Category #12

Subcategory (a-f) 2

Entry # 122004

Subcategory: American Stout

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

Roast coffee & some chocolate with burnt accompaniment malt character. Med to low hop aroma.

9 /12

Appearance (as appropriate for style)

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

Low head retention. Dark brown to black in colour. Good clarity.

2 /3

Flavor (as appropriate for style)

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

Dark roast malt with coffee & citrus & classic American hop flavor present. Finishing sweet.

15 /20

Mouthfeel (as appropriate for style)

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

Fall body with some creaminess. Hop astringency high. Licking Roast bitterness.

3 /5

Overall Impression

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

Possibly under attenuated. Fair balance between malt & hops. Balanced or no style or hop character true. Also.

7 /10

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rick Goulter

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Category #12

Subcategory (a-f) 2

Entry # 122006

Subcategory: American Stout

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

Hop flavours prevalent. Low citrus (with other hop flavours (earthy) present. Low roasted malt, boil with the hops

7 /12

Appearance (as appropriate for style)

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

Good colour, head colour, head retention.

3 /3

Flavor (as appropriate for style)

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

Full, complex malt flavours. Hoppy flavours appear with toffee/caramel undertones. Some sweetness, Hop flavours & bitterness balance well to style.

16 /20

Mouthfeel (as appropriate for style)

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

Full bodied mouthfeel. Some astringency from dark malts detectable. Smooth on the mouth as drunk. Alcohol warmth not detectable.

4 /5

Overall Impression

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

A nice drinking beer. Good ethanol balance of hops to malts. Fine bittering by looking at slightly sweet finish, perhaps look at attenuation and sugars added/malts used along with yeast & fermentation

8 /10

Total

39 /50

SCORING GUIDE

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name:	Michael Page
Judge ID:	Recognized
Judge Email:	BJCP ID #E1418 mike_page@msn.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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- 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 #12

Subcategory (a-f) 2

Entry # 122006

Subcategory: American Stout

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

*Slight head with some coffee.
hop aroma indicates aging
but some earth as well.*

8 /12

Appearance (as appropriate for style)

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

*Excellent head retention with
dark tan color. Dark
Rousse & Blatt color.*

3 /3

Flavor (as appropriate for style)

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

*Dark tan & sweet malt
flavor. some coffee & chocolate.
Hop flavor resembles typical
American varieties.*

17 /20

Mouthfeel (as appropriate for style)

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

*Fall body with great creaminess
Frost creamy well balanced.
Excellent Head持存.*

4 /5

Overall Impression

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

*Very nice impression. Plush of
roast malt with hints of
American hop varieties. Well
balanced & very well made.*

8 /10

Total

40 /50

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Junior Member	Michael Page
Recognized	Recognized
BJCP ID #	E1418
mike_page@msn.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:

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- Beer Sommelier
- Non-BJCP
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- Other _____

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

Category #12

Subcategory (a-f) 2

Entry # 122501

Subcategory: American Stout

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

Chocolate, toffee, some Roast
hops. Some hop aroma with
resin, no citrus.

8 /12

Appearance (as appropriate for style)

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

Poor head retention, good Dark Brown
colour, tending towards black opaque.

2 /3

Flavor (as appropriate for style)

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

Dark roast & coffee with some
bitter character. Hop presence
is low to medium still a fair
balance.

16 /20

Mouthfeel (as appropriate for style)

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

Medium to full body, light
cream but fairly dry finish.
Some warmth from alcohol.

3 /5

Overall Impression

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

A fair example well
balanced Malt Roast &
hop character. Lacking some
hop character but still
a good representation.

7 /10

Total

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print)	Rick Coulter
Judge BJCP ID	
Judge Email	Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Category #12

Subcategory (a-f) 2

Entry # 122501

Subcategory: American Stout

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 roasty malt aroma, a little lighter
on the hop character. Some citrusy & resinous
notes detected.

8 /12

Appearance (as appropriate for style)

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

Colour good. Head colour light tan. Head slowly
falls away.

2 1/2 /3

Flavor (as appropriate for style)

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

Flavours low, and tending to be resinous. Medium
to dry finish & some light burnt flavours
tang.

12 /20

Mouthfeel (as appropriate for style)

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

Medium/Medium-Full body. Smooth to drink. Alcohol
noticable but not strong. Roast-derived astringency
is fine with style.

4 /5

Overall Impression

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

A reasonably pleasant drinking beer. It is in tune
of style. It leans too much to malt side &
greater appearance of American Lager flavours is
needed.

7 /10

Total

33 1/2 /50

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

	Stylistic Accuracy				
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 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>

Jud	Michael Page
Jud	Recognized
Jud	BJCP ID #E1418
Jud	mike_page@msn.com
Use Avery label #5160	

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, 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 #12

Subcategory (a-f) 2

Entry # 122508

Subcategory: American Stout

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 dark fruits, not to style.
Resiny hops minimal. Roast coffee
with some chocolate. Some
alcohol noticeable.*

Appearance (as appropriate for style)

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

*Fair head retention. Dark Brown
to black opaque in colour.*

Flavor (as appropriate for style)

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

*Big, dark fruit flavours with
coffee & chocolate & burnt
overtones of vanillins. Hop
flavours are very subtle.*

Mouthfeel (as appropriate for style)

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

*Fairly body, well integrated
of coffee, malt astringency.
Aleshot except the coffee & the
body. Medium to low carbonation.*

Overall Impression

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

*This beer is lacking classic US
hops & vanilla forward.
Foreign Extra Stout Not an
American Stout. Very nice beer
however, just out of style.*

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"/>	Not to Style
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"/>	<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>

Judge Name (print) Rick Gauthier

Category #12

Subcategory (a-f) 2

Entry # 122508

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Subcategory: American Stout

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

Interesting orange mix w/ light coffee malt around, with dark fruit (date) + slight resinous aroma from hops, tussing son of the roasty malt flavors & needs greater hop flavor. Alcohol noticeable.

7 /12

Appearance (as appropriate for style)

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

Cloud color. Head color appropriate. Head size fine + longer well

3 /3

Flavor (as appropriate for style)

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

Strong dark fruit flavors, no malt flavor in particular roasty malts need more presence. Hop flavors (more resin than citrus) apparent along with hop bitterness. Finish relatively sweet.

12 /20

Mouthfeel (as appropriate for style)

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

Medium to full body. Smooth. Astringency detected, and some alcohol warmth.

4 /5

Overall Impression

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

A good drinking beer but weighted too much to dark fruit (chek weight). Needs more roasty malt + American hop flavors to get to 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.
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
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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) *Rich Coulter*

Category #12

Subcategory (a-f) 3

Entry # 123003

Judge BJCP ID _____

Subcategory: Russian Imperial Stout

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong fruity esters (pear) up front. Dark fruit (prune) aromas follow. Low on roasty/malty aromas, with chocolate notes

Appearance (as appropriate for style)

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

Colour good. Nice lanced head but doesn't linger

Flavor (as appropriate for style)

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

Poly malty flavours that is overwhelmed with sharp fruit alcohol taste. Dark fruit flavours (prune) noticeable. Low hop flavours. Finish very sweet.

Mouthfeel (as appropriate for style)

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

Smooth body all malte overridden by sharp fruit alcohol. No astringency. Some stickiness left on tongue. Lacks carbonation

Overall Impression

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

Bear is compromised by high amount of fusel alcohol / hot alcohol flavour. Perhaps look at temp. of fermentation being too high and limit to fermentation. It may have stopped before yeast could clean bear.

Total

278/50

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name	Michael Page
Judge Email	Recognized
BJCP ID #	E1418
mike_page_@msn.com	
Judge Email _____	
Use Avery label # 5160 _____	

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/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).
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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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- 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 #12

Subcategory (a-f) 3

Entry # 123003

Subcategory: Russian Imperial Stout

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 dark fruits & Roast aroma.
Vinous but also caramel & Dark
Roast present. Some solvent character
noticable.*

7 /12

Appearance (as appropriate for style)

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

*Dark reddish to black & opaque.
Froth to zero head aftertaste.*

2 /13

Flavor (as appropriate for style)

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

*Lots of dark fruit including
plums, Raisins &普unes. Dense
body, coffee mouth. High
alcohol esters & possibly solvent
in appearance.*

17 /20

Mouthfeel (as appropriate for style)

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

*Big full & thick creamy.
High warmth evaporates
through nose. Low to medium
carbonation.*

4 /15

Overall Impression

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

*This is a good example displaying
lots of dark fruit & Roast
Malt character with a strong
coffee finish. More patient perhaps with
Temp rising slowly will help
clean it up.*

6 /10

Total

31 /50

SCORING GUIDE

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

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



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge	Michael Page
Judge	Recognized
Judge	BJCP ID #E1418
Judge	mike_page_@msn.com

Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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 #12

Subcategory (a-f) 3

Entry # 123005

Subcategory: Russian Imperial Stout

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 & butter with some dark fruits including Raisins. Low hop aroma & no yeast esters. Big Coffee & Roast, Toast Malt also.

10 /12

Appearance (as appropriate for style)

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

Wicked deep brown head that sticks to glass. Excellent head retention. Deep red to black opaque color.

3 /13

Flavor (as appropriate for style)

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

Chewy toffee & salty caramel malty with a touch of a Roast back bone. Low to no hop flavor. Some bitter & diacetyl detected. Toasty malt present.

16 /20

Mouthfeel (as appropriate for style)

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

Very full & moist excellent creamy body. Some Roast malt noticeable. Carbonation is moderate. Smooth & velvety.

4 /5

Overall Impression

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

Great expression of the style. Beautiful Rich malt Roast with coffee toffee balanced with citrus/citrusy hop bitterness.

8 /10

Total

44 /50

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"/> Lifeless
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Wonderful

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rick Grantham
 Judge BJCP ID _____
 Judge Email _____
Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Ester – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coiny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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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 #12

Subcategory (a-f) 3

Entry # 123005

Subcategory: Russian Imperial Stout

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

*Fruity esters mixed with low level caramel
Caramel mouth nose through. Slightly, strong
coffee. Caramel but with hints of buttery
notes (possibly Diacetyl).
Faint*

9 /12

Appearance (as appropriate for style)

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

*Colour good. Lovely foamed head
that lingers.*

3 /3

Flavor (as appropriate for style)

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

*Complex, rich, coffee & malt flavours.
Bitterness is moderate but still balanced. Some
slight ester flavours noticeable. Alcohol balances
flavours well. Dark fruits apparent.
1...!!*

18 /20

Mouthfeel (as appropriate for style)

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

*Full bodied mouthfeel. Carbonation fine. No
acid astringency. Alcohol warmth apparent but
not overwhelming*

4 /5

Overall Impression

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

*A great drinking beer. All the complexity
with of malts balanced with hops & alcohol*

9 /10

Total

43 /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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Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stylistic Accuracy
Technical Merit	<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
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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>

J	Michael Page
J	Recognized
J	BJCP ID #E1418
mike_page_@msn.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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SCORING GUIDE

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

Category #12

Subcategory (a-f) 3

Entry # 123502

Subcategory: Russian Imperial Stout

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:

Loads of fruity esters including banana, full caramel & chocolate still coming though. Some phenolic & card board.

5 /12

Appearance (as appropriate for style)

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

Dark brown & black color. Fair head with tan glass.

2 /3

Flavor (as appropriate for style)

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

Good malt with some Roast astringency. Hop bitterness with balanced spice plastic & cardboard present.

10 /20

Mouthfeel (as appropriate for style)

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

Fall body with fair creaminess. Some Roast malt astringency. Light syrup texture light.

3 /5

Overall Impression

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

Although this beer has all the right balance of malt hop bitterness & dark fruits, faults like Oxidation have spited this entry.

6 /10

Total

26 /50

Stylistic Accuracy

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

Please send any comments to Comp_Director@BJCP.org

28 1/2



BEER SCORESHEET

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

Judge Name (print) Rick Gauthier

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160 _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
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SCORING GUIDE

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

Category #12
Subcategory (a-f) 3
Entry # 123502

Subcategory: Russian Imperial Stout

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12

Lots of fruity esters apparent. Malt flavors & roasting, apparent. A little sharpness showing, with hint of spiciness (phenolics) and some savoriness.

Appearance (as appropriate for style)

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

2 1/2 /3

Color is good. Head retention falls away a little. Good color is broad.

Flavor (as appropriate for style)

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

11 /20

Some rich malt flavors but complexity is lacking. Fruiting of esters apparent. Low hop bitterness and low lag flavors. Hints of dark fruit. Some staleness from oxidation or overage.

Mouthfeel (as appropriate for style)

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

3 /5

Low carbonation. Medium body. No astringency. Flat to the mouth.

Overall Impression

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

5 /10

A reasonable drinking beer that has unfortunately picked up a number of off flavors of solvent, phenolic & oxidation. Perhaps look at sanitation, handling, or beer before bottling, and yeast handling in terms of work aeration.

Total
28 1/2 /50

		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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Intangibles
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	Michael Page
Judge	Recognized
Judge	BJCP ID #E1418
Judge	mike_page_@msn.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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- 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 bread-y, sulfury or yeast-like aroma or flavor.

Category #12
Subcategory (a-f) 3
Entry # 123503

Subcategory: Russian Imperial Stout

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

*lot's of chocolate & dark
coff + soft floral. Some
fruity + for maybe grape. Fairly
moderate alcohol in general.*

8 /12
Appearance (as appropriate for style)

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

*soft tan color head &
a good head retention. Dark
brown to black color.*

2 /3
Flavor (as appropriate for style)

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

*Dark fruits are most prominent.
Smooth dark fruits & some
caramel & toffee. Lacking a
finish & doesn't age well.*

15 /20
Mouthfeel (as appropriate for style)

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

*Fall to medium body smooth
creaminess + bit tannins. Slight
alcohol warmth.*

3 /5
Overall Impression

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

*Although full of dark fruit,
this beer lacks complexity
including coffee, chocolate
& Robert Park.*

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

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



34

BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rich Gaultier

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160 _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Category #12

Subcategory (a-f) 3

Entry # 123503

Subcategory: Russian Imperial Stout

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Good balance of coffee/chocolate/caramel
malt aromas with some light fruity esters. Alcohol notes apparent. Some dark fruit noticeable

8 /12

Appearance (as appropriate for style)

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

Color good. Head color too light

2 /3

Flavor (as appropriate for style)

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

Malt flavours rich but lack complexity. Caramel, chocolate, toffee flavours apparent. Dark fruit (plum) flavours. Fruity esters also balanced well. You detect some fusel alcohol / solvent flavours. Moderate / dry finish.

14 /20

Mouthfeel (as appropriate for style)

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

Carbonation low. Smooth to drink. No astringency. Alcohol fusel can be detected

3 /5

Overall Impression

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

It's nice drinking beer. Needs a little more complexity (check recipe) and perhaps some attention to fermentation temperature control to control hints of solvent.

7 /10

Total

34 /50

Outstanding	(45 - 50): World-class example of style.
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BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge		Michael Page
Judge		Recognized
Judge		BJCP ID #E1418
Judge		mike_page_@msn.com
Use Avery label #5160		

BJCP Rank or Status:

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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 #12

Subcategory (a-f) 3

Entry # 123507

Subcategory: Russian Imperial Stout

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

Notes of dark fruit Toffee & caramel, Plum & citrus. Coffee & toast present.

Appearance (as appropriate for style)

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

Teal tan head with residual body. Great carbonation. Dark Brown to black in colour.

Flavor (as appropriate for style)

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

Rich coffee Toffee & caramel flavor. Plums, Caramel & Toffee notes. No yeasty off. Good balance of Roast coffee & fruit flavours.

Mouthfeel (as appropriate for style)

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

Full Rich & smooth creamy texture. Moderate carbonation helps to purge the pallet.

Overall Impression

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

This is a well made example of the regular Lacing Roast & burnt astringency though. More like an Extra Special Stout.

Total

37 /50

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

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

Please send any comments to Comp_Director@BJCP.org



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Rick Gantner

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- 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).
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- 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 #12

Subcategory (a-f) 3

Entry # 123507

Subcategory: Russian Imperial Stout

Special Ingredients:

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Dark fruit aromas up front. Some rich coffee, coffee and malt aromas. Fruity aftertaste also apparent. Aroma needs more strength

Appearance (as appropriate for style)

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

Color good. Head color too light. Head lingers well

Flavor (as appropriate for style)

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

Richly rich & complex malt flavors, with caramel, toffee notes mixed well with roasty flavors, but lacks some vegetalities, Hop flavors low. Finishes moderate to dry.

Mouthfeel (as appropriate for style)

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

Medium full body, but not creamy (creamy or velvety). Carbonation low. No alcohol

Overall Impression

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

A good drinkable beer not quite in Imperial Stout style (as close to Foreign Stout). Needs to build more complexity in the malt, particularly the roasty malt.

Total

36 /50

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 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 **Michael Page**
 Judge Title **Recognized**
 Judge ID # **E1418**
 Judge Email **mike_page_@msn.com**
 Use Avery label # **5160**

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
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- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
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- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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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 #12

Subcategory (a-f) 3

Entry # 123509

Subcategory: Russian Imperial Stout

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

*Fruity fruit very noticeable.
Candy caramel & chocolate
coffee present after.*

Appearance (as appropriate for style)

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

*Excellent tan head with great
head retention. Color black &
coffee brown.*

Flavor (as appropriate for style)

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

*Rich head coffee with
chocolate toffee's. Half by hops
is fairly well balanced but
possibly more dominant than
malty astringency.*

Mouthfeel (as appropriate for style)

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

*full corpo & smooth body
with creamy texture
& foamy body. Some hop
astringency present also.*

Overall Impression

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

*A great impression of the
style entered. Hop astringency
is fair but could be better
balanced by a more malty &
malty body. Missing some malt
complexity.*

Total

37 /50

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

Judge BJCP ID _____

Judge Email _____
Use Avery label #5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

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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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- 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 #12

Subcategory (a-f) 3

Entry # 123509

Subcategory: Russian Imperial Stout

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 coffee aromas up front. Fruity esters afterwards.
No hop aromas.*

Appearance (as appropriate for style)

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

Colour good. Head colour light; Head retention good

Flavor (as appropriate for style)

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

Strong bitter roast malt flavours, but lacks some complexity. Hop flavours low. Apparent yeast flavours in the esters. Dark dried fruit apparent. Bitterness distinct & linger in finish.

Mouthfeel (as appropriate for style)

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

Carbonation good. Light astringency from dark malt. Body is medium & needs more fullness

Overall Impression

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

A good drinking beer that lacks depth in complexity. Flavours. Worth revisiting recipe and process to bring out more roasting, hops & yeast flavours

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