





# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt

Category #5

Subcategory (a-f) 2

Entry # 052501

Judge BJCP ID N/L

Subcategory: Maibock/Hellesbock

Judge Email \_\_\_\_\_

Special Ingredients:

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

*Use Avery label #5160*

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 |                                       |

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12

Sweet malt, light hop presence, some alcohol.

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

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

Appearance (as appropriate for style)

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

3 /3

Good carbonation level. Medium head.  
Clear. Dark Gold/Amber color.

Flavor (as appropriate for style)

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

17 /20

Some creamy malt, alcohol is quite evident.  
Sweet upfront, quite dry finish.

Mouthfeel (as appropriate for style)

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

4 /5

Medium to full mouthfeel, fairly creamy  
some warm alcohol, could use a bit more carbonation.

Overall Impression

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

8 /10

Good example of style, could be a bit  
more carbonated. Nice beer.

Total

39 /50

SCORING GUIDE

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

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



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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) Perry Burt  
Judge BJCP ID 111  
Judge Email \_\_\_\_\_

*Use A very label # 5160*

Category #5 Subcategory (a-f) 2 Entry # 052502

Subcategory: Maibock/Hellesbock

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:

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

**Aroma** (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Medium sweet malt aroma, some fruity aromas,

**Appearance** (as appropriate for style) 3 /3

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

Medium head, deep gold + bright

**Flavor** (as appropriate for style) 16 /20

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

Sweet malt, light pepper notes, clean dry finish, a touch of DMS, some alcohol at the back of palate.

**Mouthfeel** (as appropriate for style) 4 /5

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

Medium mouthfeel, smooth, clean not much noticeable alcohol

**Overall Impression** 7 /10

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

Could use some toasty notes/ Well attenuated, well balanced but needs a bit more complexity

Total 37 /50

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



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<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cameron Morris  
Judge BJCP ID E1425  
Judge Email CameronAR@gmail.com  
*Use a very label # 3460*

Category #5

Subcategory (a-f) 2

Entry # 052502

Subcategory: Maibock/Hellesbock

Special Ingredients:

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

Comments

## BJCP Rank or Status:

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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 bread, sulfury or yeast-like aroma or flavor.

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12  
*Sweet malt, but no distinct malty notes  
alcohol present, slight fruity esters coming  
through as banana, low to no hop aroma*

## Appearance (as appropriate for style)

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

2 /3  
*heady towards bright gold, good clarity  
low head retention*

## Flavor (as appropriate for style)

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

15 /20  
*Sweet malt sweetness, but well attenuated  
so finish dry, lacking some richness  
and fruity notes, alcohol present but  
low*

## Mouthfeel (as appropriate for style)

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

4 /5  
*medium body, medium carbonation,  
prickly finish, low alcohol warming.*

## Overall Impression

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

7 /10  
*Very well made beer, missing some  
malt complexity (toasty/melancholy) so  
consider malt bill. Consider yeast  
choice due to very low banana  
notes.*

Total

35 /50

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cameron Morrison

Judge BJCP ID E1425

Judge Email Cameron.morrison@gmail.com

Use Avery label # 5460

Category #5

Subcategory (a-f) 2

Entry # 052503

Subcategory: Maibock/Hellesbock

Special Ingredients:

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

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

- |  |  |                                   |
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| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other           |                                   |

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- ☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12  
Some sweet malts, no hop aroma, no  
grain alcohol – touch of oxidation on  
arrival, fruity esters – very low but  
present

## Appearance (as appropriate for style)

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

2 /3  
Straw colored – light, reasonably  
clarity, head could hold a little better

## Flavor (as appropriate for style)

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

15 /20  
Sweet malts, not distinct, rich though  
which is a little sweet for style, no  
prominent bitterness. Some grain  
present – fruity esters as dried  
apricot – low though.

## Mouthfeel (as appropriate for style)

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

4 /5  
medium body appropriate carbonation  
no alcohol warmth to greater of

## Overall Impression

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

5 /10  
well made but a bit sweet – a little  
clarity. Consider yeast health to  
adjust esters, and ensure full  
attenuation

Total

33 /50

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Flawless	<input type="checkbox"/>	Technical Merit				Significant Flaws
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles				Lifeless
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Judge Name (print) Perry Burt  
Judge BJCP ID N.I.  
Judge Email \_\_\_\_\_  
*Use Avery label #5160*

Category #5

Subcategory (a-f) 2

Entry # 052503

Subcategory: Mailbock/Hellesbock

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
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## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12  
Sweet malt no hop aroma, clean  
slight oxidized note.

## Appearance (as appropriate for style)

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

2 /13  
Pale Gold, bright, medium head, a bit light  
in colour for style.

## Flavor (as appropriate for style)

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

14 /20  
Simple sweet malts, honey notes, sweet  
finish. Some evident alcohol - Medium hop  
bitterness, some fruity esters/yeasty notes.

## Mouthfeel (as appropriate for style)

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

3 /5  
Medium to full mouthfeel, smooth, slightly  
cloying.

## Overall Impression

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

7 /10  
A good beer could be more attenuated,  
yeast probably finished a bit high. Beer beer is  
good but could use a bit more malt complexity.

Total

33 /50

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt

Judge BJCP ID N.I.

Judge Email \_\_\_\_\_  
*Use Avery label #J160*

Category #5

Subcategory (a-f) 3

Entry # 053001

Subcategory: Traditional Bock

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 /12

Strong sweet malt, green apple notes, some warm alcohol notes,

## Appearance (as appropriate for style)

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

3 /3

Copper colour, clear, small vanishing head. some garnet highlights

## Flavor (as appropriate for style)

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

14 /20

Rich malt flavours (vienna?), some toast, some fruity notes, lingering sweet finish, touch of acetaldehyde.

## Mouthfeel (as appropriate for style)

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

4 /5

Medium to medium full mouthfeel, smooth, low carbonation, some warm alcohol lingering sweetness in finish.

## Overall Impression

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

4 /10

Good underlying beer let down by a small amount of acetaldehyde. Could be better carbonation / head retention

Total

30 /50

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Camron Morrison

Judge BJCP ID E1425

Judge Email Camron.m@gmail.com

*Use a very label #5160*

Category #5

Subcategory (a-f) 3

Entry # 053001

Subcategory: Traditional Bock

Special Ingredients:

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

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

- ☒ **Acetaldehyde** – Green apple-like aroma and flavor.
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- ☐ **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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- ☐ **Musty** – Stale, musty, or moldy aromas/flavors.
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- ☐ **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- ☐ **Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- ☐ **Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- ☐ **Sulfur** – The aroma of rotten eggs or burning matches.
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Comments

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 /12  
Acetaldehyde very obvious, some  
sweet malt and yeast, no hop character

## Appearance (as appropriate for style)

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

2 /3  
light brown no head to speak of,  
clarity good

## Flavor (as appropriate for style)

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

14 /20  
rich malt, a little toasty, sweet,  
lingering but acetaldehyde present  
mid finish, no esters, no bread  
flavors

## Mouthfeel (as appropriate for style)

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

4 /5  
medium body, medium low carbonation  
no alcohol astringency, smooth

## Overall Impression

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

4 /10  
excluding the acetaldehyde, seems to  
be a well made beer.  
leave a year for top notes to exclude  
of a cheap malt ball for head retention  
a bit more carbonation required.

Total

29 /50

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





# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cameron Morrison  
Judge BJCP ID 15425  
Judge Email Cameron.m@gmail.com  
*Use Avery label #5160*

Category #5 Subcategory (a-f) 3 Entry # 053003

Subcategory: Traditional Bock

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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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- ☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- ☐ **Diacytyl** – 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 bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 10 /12  
Comment on malt, hops, esters, and other aromatics

Rich malty aroma, touch of melanoidin  
dark fruit, no alcohol present.

**Appearance** (as appropriate for style) 3 /3  
Comment on color, clarity, and head (retention, color, and texture)

Colour - pleasant dark brown, clarity  
good but not great - head holds

**Flavor** (as appropriate for style) 18 /20  
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Big & rich, an amount of sweetness  
lingers into the finish - bitterness in  
stands up to balance its abt of  
alcohol present.

**Mouthfeel** (as appropriate for style) 5 /5  
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body, low carbonation  
alcohol warmth - smooth

**Overall Impression** 9 /10  
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Very good beer! extremely hard to  
give advice, as above this good  
maybe filter for clarity?

Total 45 /50

SCORING GUIDE

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt  
 Judge BJCP ID N.I  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category #5 Subcategory (a-f) 3 Entry # 053003

Subcategory: Traditional Bock

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- ☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- ☐ **Light-Struck** – Similar to the aroma of a skunk.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
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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, sulfury or yeast-like aroma or flavor.

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

Comment on malt, hops, esters, and other aromatics

Rich malt complexity, faint alcohol, dark fruit

**Appearance** (as appropriate for style) 3 /3

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

Rich garnet colour, clearish, small, lingering head

**Flavor** (as appropriate for style) 19 /20

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

Rich complex malt body, caramel notes, bread/cake like flavours, sweetness lingers before a dry finish

**Mouthfeel** (as appropriate for style) 4 /5

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

Medium full mouthfeel, low carbonation, smooth, low level alcohol warmth

**Overall Impression** 8 /10

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

Fruity, complex, malty well made beer. Possibly slightly too full bodied, but very good

Total 44 /50

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cameron Morrison

Category #5

Subcategory (a-f) 3

Entry # 053004

Judge BJCP ID E1425

Subcategory: Traditional Bock

Judge Email Cameron.am@gmail.com

Special Ingredients:

*Use Every Label # 5160*

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

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

- ☒ **Acetaldehyde** – Green apple-like aroma and flavor.  
☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.  
☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.  
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☐ **DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.  
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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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☐ **Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).  
☐ **Sulfur** – The aroma of rotten eggs or burning matches.  
☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).  
☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Comments

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 / 12  
 Strong malty aroma, low level of acetaldehyde and phenols. Some fatty aromas, big punch of dose as it warms.

## Appearance (as appropriate for style)

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

2 / 3  
 deep amber - attractive, bright clarity head tight, but not holdy

## Flavor (as appropriate for style)

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

10 / 20  
 Rich, but a little low on complexity, a bit peppery and spicy (phenols). Not a dry finish. A slight bit of astringency in the finish.

## Mouthfeel (as appropriate for style)

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

4 / 5  
 medium-full body, carbonation medium-low a bit astringent.

## Overall Impression

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

7 / 10  
 a good beer, let down by the acetaldehyde and phenols. Leave beer on yeast cake and oxide O<sub>2</sub>. Consider using a filter to remove clarine from water.

Total

29 / 50

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

Classic Example <input type="checkbox"/>		Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		Not to Style <input type="checkbox"/>	
Flawless <input type="checkbox"/>		Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>		Significant Flaws <input type="checkbox"/>	
Wonderful <input type="checkbox"/>		Intangibles <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <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) Perry Burt  
Judge BJCP ID Nil  
Judge Email \_\_\_\_\_  
*Use a very label #5160*

Category #5 Subcategory (a-f) 3 Entry # 053004

Subcategory: Traditional Bock

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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

**Aroma** (as appropriate for style) \_\_\_\_\_ 6 /12

Comment on malt, hops, esters, and other aromatics

Strong rich malt, some fruity notes, some toast, slightly phenolic.

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /3

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

Dark red-brown, small vanishing head, clear slightly dark for style.

**Flavor** (as appropriate for style) \_\_\_\_\_ 10 /20

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

Rich complex malts, Fruity (dark stone fruit) pepper/aloe notes. Dry finish.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /5

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

Medium to full body, smooth, a small amount of astringency in the finish.

**Overall Impression** \_\_\_\_\_ 6 /10

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

Good beer overall, slightly dark for style with some unwanted phenolic notes and a small amount of astringency in the finish.

Total \_\_\_\_\_ 27 /50

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Perry Burt  
Judge BJCP ID N.I.  
Judge Email \_\_\_\_\_  
*Use a very label # 5160*

Category #5 Subcategory (a-f) 3 Entry # 053005

Subcategory: Traditional Bock

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 checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Master Cicerone |  |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> Other _____     |  |

## Descriptor Definitions (Mark all that apply):

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

**Aroma** (as appropriate for style) \_\_\_\_\_ 5/12

Comment on malt, hops, esters, and other aromatics

Some phenolic notes (plastic adhesive strip).  
some sweet malt, no hop aroma, not much complexity.

**Appearance** (as appropriate for style) \_\_\_\_\_ 2/3

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

Over-carbonated, cloudy, dark red brown,  
huge head.

**Flavor** (as appropriate for style) \_\_\_\_\_ 6/20

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

Phenolic, sweet malts, astringent, dry  
finish.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2/5

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

Over carbonated, astringent, unpleasant phenolics.  
in finish.

**Overall Impression** \_\_\_\_\_ 4/10

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

Probable yeast infection. Underlying beer  
seems to be good.

Total \_\_\_\_\_ 19/50

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cameron Morrison  
 Judge BJCP ID E1425  
 Judge Email Cameron.amb@gmail.com  
*Use Avery label #5160*

Category #5 Subcategory (a-f) 3 Entry # 053005

Subcategory: Traditional Bock

Special Ingredients:

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

Comments \_\_\_\_\_

## BJCP Rank or Status:

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

## Non-BJCP Qualifications:

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

## Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.  
☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.  
☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.  
☐ **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 bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 5 /12

Comment on malt, hops, esters, and other aromatics

a bit of sweetness, some phenols present as a  
parting aroma, no hyperactive, little  
richness.

**Appearance** (as appropriate for style) 3 /3

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

high cap, very good head retention.  
clarity ok

**Flavor** (as appropriate for style) 6 /20

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

A bit of sweet malt present, unfortunately  
it is overshadowed by strong phenolic  
or medicinal flavors, quite astringent but  
finishes dry.

**Mouthfeel** (as appropriate for style) 2 /5

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

body medium, carbonation very high - much  
too high for style, astringent - inappropriate

**Overall Impression** 3 /10

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

A good attempt, however, an infection  
has taken a bad toll on its look  
at sanitation.

Total 19 /50

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

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



# BEER SCORESHEET


<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

 Judge Name (print) Perry Burt

 Judge BJCP ID Nil

 Judge Email Use Every label #5160

Category #5

Subcategory (a-f) 4

 Entry # 054002

Subcategory: Dappleback

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

**Descriptor Definitions (Mark all that apply):**

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☒ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☒ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- ☐ **Diacyl** – 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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 / 12  
Sweet toasty malts, some fruity notes (grape?).  
slight milk chocolate note.
**Appearance** (as appropriate for style)

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

3 / 3  
Dark red/brown, clear, minimal head
**Flavor** (as appropriate for style)

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

9 / 20  
Malty, with toasted notes underlying the sweet malts.  
Some fruit, smooth, some hot alcohol.
**Mouthfeel** (as appropriate for style)

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

3 / 5  
Medium-light mouthfeel, low carbonation level.  
lightly astringent.
**Overall Impression**

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

5 / 10  
Underlying beer seems good. lot down  
by some hot alcohol notes and a slightly  
astringent finish.

Total

28 / 50

SCORING GUIDE

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

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



# BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

 Judge Name (print) Cameron Morrison

 Judge BJCP ID 51425

 Judge Email Cameron.auf@gmail.com
*Use Avery label #5160*

Category #5

Subcategory (a-f) 4

 Entry # 054002

Subcategory: Dapplebock

Special Ingredients:

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

Comments

**BJCP Rank or Status:**

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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.
- ☒ **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, 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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12  
 Strongly sweet, a small amount of toastiness  
 - some fruit esters, no hop aroma,  
 tiny touch of acetaldehyde

**Appearance** (as appropriate for style)

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

3 /3  
 Dark red, clear, head ok

**Flavor** (as appropriate for style)

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

9 /20  
 Rich, but indistinct – lacking toast, or  
 "injected" hop aroma. Some fruitiness,  
 no impression of alcohol, some high  
 alcohol at the back of the throat

**Mouthfeel** (as appropriate for style)

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

3 /5  
 Medium – light body, carbonation medium,  
 some astringency.

**Overall Impression**

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

5 /10  
 A good beer hiding behind some flaws,  
 watch yeast health, add more malt bill,  
 increase alcoholic strength

Total

28 /50
**SCORING GUIDE**

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

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