



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) CAFAIA CLAUDIO

Judge BJCP ID E4224

Judge Email CCAFANO@HOTMAIL.IT

Use Avery label # 5160

Category # X Subcategory (a-f) 3 Entry # 6

Subcategory (spell out) ITALIAN GRAPE ALE

Special Ingredients: BARBERA

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
 ☐ Cider Judge

Non-BJCP Qualifications:

- ☐ Professional Brewer
 ☐ Beer Sommelier
 ☐ GABF/WBC
☐ Certified Cicerone
 ☐ Adv. 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)

Comment on malt, hops, esters, and other aromatics

Aroma di pane bianco, fichi non presenti aromi caratteristici del Vitis. Nessun aroma di luppolo o di fermentazione. Nessun difetto evidente

Appearance (as appropriate for style)

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

Ambra, leggermente velata, schiuma bianca evanescente

Flavor (as appropriate for style)

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

Inizio amaro moderato (soppresso) seguito da una amara dolcezza. Aroma di marmellata di uva. Birra poco elegante ma bilanciata, finale amaro retro-fatto di prugna.

Mouthfeel (as appropriate for style)

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

Corpo medio-alto, carbonazione moderata, leggero calore in cremosità, no astringenza, no acidità o altre sensazioni.

Overall Impression

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

Birra con nessuno difetto tecnico in sbilanciata e poco elegante. Suggerirei di utilizzare un vitigno più elegante (Es. Anivers) e di più facile utilizzo.

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



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Judge Name (print) DR VINCENZO GIUSEPPE

Category # PRX

Subcategory (a-f) 3

Entry #

6

Judge BJCP ID

Judge Email DVLABELS@YAHOO.IT

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 |
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Non-BJCP Qualifications:

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| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Adv. Cicerone | <input type="checkbox"/> Master Cicerone |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | <u>UBT (UNIVERSITY)</u> |

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Subcategory (spell out) 180 (SUCO DI UN BARBERA)

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

DE NASO OSS. SOCCO, AGOSTO

Appearance (as appropriate for style)

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

COLORE RARO VETRO SCHIUMA COLORE
AQUA GROSSA FINE E RETENUTA
PERSISTENTE

Flavor (as appropriate for style)

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

DE PASTO COLPISCO CARBONATA
ELEGANTE, IL CALORE CROCCANTE
SENZA ALCUNI AL PASTO

Mouthfeel (as appropriate for style)

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

BIRRA SODACARBONATA ALICATA
CHI COPRE OGNI COSA CON RETROGUSTO
DE AGOSTO E DOLCE SUGGERITO
FA SPUMARE

Overall Impression

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

BIRRA SICUREZZA MIGLIORABILE
GLI AROMI SVILUPPATI NEL SUCO DI UN
BARBERA NON PROCESSATO PRODUCE
HA SVILUPPATO UN SENSO DI EQUILIBRIO

Total

22 /50

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