



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Herrie' LOUX

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 | <input type="checkbox"/> Cider Judge |

Non-BJCP Qualifications:

- | | | |
|--|---|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> GABF/WBC |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Adv. 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.

Category # _____ Subcategory (a-f) _____ Entry # 15

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics

The notes of Raspberry are obvious, sometimes the nose is changing and not full pleasant.

Appearance (as appropriate for style) _____ /3

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

Dark pink color, foam velvety (OK)

Flavor (as appropriate for style) _____ /20

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

Beer is very fresh, we feel obviously the raspberry and Hibiscus more under the raspberry

Mouthfeel (as appropriate for style) _____ /5

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

we feel the "astringency" of the raspberry on final (OK)

Overall Impression _____ /10

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

Beer in the style, the Raspberry is present, the Hibiscus a little bit less. Maybe the choice of a Saison or base could be changed in a neutral withier

Total 38 /50

SCORING GUIDE

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

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



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Judge Name (print) USA 00785

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
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Category # _____

Subcategory (a-f) _____

Entry # 15

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

Comments _____

Aroma (as appropriate for style) 10 / 12

Comment on malt, hops, esters, and other aromatics

BEN BUIGER LA NOTA FRUTATA DEI CAPPONI, BEN
BIANCIATA FISTO = 40/1 BISOL, LIEVE NOTA DI
SOLVATO, SCAIOLATO ALUMINIO, SODIUM SULFATO
ALCANTARA LA FRUTTA

Appearance (as appropriate for style) 3 / 3

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

SCHIUMA FINE, LIEVE, FREQUENTE, VIBRANTE

Flavor (as appropriate for style) 13 / 20

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

MI ASPETTAVI UNA RAGIONE ARMONICA TRA OLIO E
2 FLAVO. LA ASPETTAVI PER ALCOA NON TROVAVO
FOI PIENA COME SPONDA, LA NOTA FRUTATA CIMA
LIBRE

Mouthfeel (as appropriate for style) 4 / 5

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

BONA CARBONAZIONE, CACIATA E BEN BIANCIATA
E ALA FINE CILIORE SECA

Overall Impression 7 / 10

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

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