



<http://www.bjcp.org>



<http://www.homebrewersassociation.org>

Thank You For Entering AWOOG Competition

COVER SHEET

AHA/BJCP Sanctioned Competition Program

Judges and/or Stewards

Check all score sheets for accuracy and make sure the judge's full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

Entry Number

371

Category # 26 Subcategory (a-f) B

Ordinal Position in Flight: 5 of 9

☐ This beer advanced to a mini-BOS round

Final Assigned Score

33.5

At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

Place Awarded



BEER SCORESHEET

AHA/BJCP Sanctioned Homebrew Competition

371

Entry #

Category # 26 Subcat (a-f) B
Subcategory (spell out) Dubbel

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

Bottle Comments Low fill

Special Ingredients: _____

AROMA (as appropriate for style)

(12) 10

Comment on malt, hops, esters, and other aromatics

Prominent ginger & pepper phenols. Complex apple, berry & tropical fruit notes. Low smooth alcohol. No hops. Med. bready, med. low caramel. K. Low toast & nut.

Judge Name: Thomas Barnes

National E0704

thomasbarnes@frontiernet.net

☐ Professional Brewer

☐ Other

BJCP Judge Rank (check if appropriate):

☐ Provisional/Pending ☐ Recognized

☐ Certified ☐ National

☐ Master or Grand Master # _____

☐ Mead ☐ Cicerone C I M (circle one)

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 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 or 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, celery, onion etc)

☐ Yeasty - A bread, sulfury or yeast-like aroma or flavor.

APPEARANCE (as appropriate for style)

(3) 2

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

Light copper on light end of style. Slightly hazy. Med. high light tan head, fine-beaded. Falls somewhat quickly but can be raised. Some acidity.

FLAVOR (as appropriate for style)

(20) 13

Comment on malt, hops, fermentation/characteristics, balance, finish/aftertaste

Med. low bready, low caramel, v. low toast & nut malt notes. Lacks malt complexity. Low ginger & pepper phenols. Med. low berry & tropical fruit esters. Low papery alcohol. Low herbal hop flavor. Med. hop bitter. Very slightly acidic. Balanced to malt, but enough hops to give balanced finish. Pleasant minerality, happy, slightly sour aftertaste.

MOUTHFEEL (as appropriate for style)

(5) 3

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

Med. body, Med CO₂, low slightly solventy alcohol heat. No creaminess. Low astringency. Minerality. Mouth-coating texture.

OVERALL IMPRESSION

(10) 6

Comment on overall drinking pleasure, give suggestions for improvement

A very good beer but a bit thin for style. Under carbonated, slightly astringent issues.

- Be careful with acid additions in mash (if mashing)

- More crystal malt, dark crystal, light chocolate malt. (if all-grain, partial mash)

- Carbonate to at least 3.0 vol. CO₂

- Review run-off technique to keep grain particles out of boil.

TOTAL

(50):

34

Scoring Guide

Problematic	(0-13)
Fair	(14-20)
Good	(21-29)
Very Good	(30-37)
Exceptional	(38-44)
Outstanding	(45-50)

Stylistic Accuracy

Classic ☒ ☐ ☐ ☐ Not to Style

Technical Merit

Flawless ☐ ☐ ☒ ☐ ☐ Sig. Flaws

Intangibles

Wonderful ☐ ☐ ☒ ☐ ☐ Lifeless



BEER SCORESHEET

AHA/BJCP Sanctioned Homebrew Competition

371

Entry #

Category # 26 Subcat (a-f) B
Subcategory (spell out)

Belgian Dubble

William Serowski

Recognized E1792

homebrewny@gmail.com

☐ Professional Brewer

☐ Other

BJCP Judge Rank (check if appropriate):

☐ Provisional/Pending

☐ Recognized

☐ Certified

☐ National

☐ Master or Grand Master #

☐ Mead ☐ Cicerone C / M (circle one)

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 sickness 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 or 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, celery, onion etc).
- ☐ **Yeast** - A bread, sulfury or yeast-like aroma or flavor.

Scoring Guide

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Intangibles

Wonderful ☐ ☒ ☐ ☐ Lifeless

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

Bottle Comments Slightly low fill

Special Ingredients:

AROMA (as appropriate for style)

(12) 9

Comment on malt, hops, esters, and other aromatics

Some of the spicy belgian yeast characters come through. Dark fruits + plum like characters. Malt characters hard to detect - missing complexity. Getting some bread as beer warms up. Getting some musty aromas that are masking the malt.

APPEARANCE (as appropriate for style)

(3) 2

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

Amber-brown color. Pours light tan head - large + small bubbles. faded quickly. Somewhat cloudy.

FLAVOR (as appropriate for style)

(20) 12

Comment on malt, hops, fermentation/beer characteristics, balance, finish/aftertaste

Spicy yeast character, malts seem to take a back seat. Hop balance / bitterness seems good but wish I could detect more malt + some sweetness. Finishes dry as it should. Some alcohol detected but OK for style.

MOUTHFEEL (as appropriate for style)

(5) 4

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

med-high to med body. carbonation med-high. slight astringency but OK for style.

OVERALL IMPRESSION

(10) 6

Comment on overall drinking pleasure, give suggestions for improvement

Very drinkable beer. Appears to be light for the style. I would like to see a more richer + noticeable malt profile.

TOTAL (50): 33