



BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Ryan Brooks
 Judge BJCP ID pending
 Judge Email ryanbrooksnotary@gmail.com
Use Avery label # 5160

Category # 15 Subcategory (a-f) A Entry # 250

Subcategory (spell out) wizen
 Special Ingredients: _____

- Judge Qualifications and BJCP Rank:**
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Mead Judge Cider Judge
 - Professional Brewer Non-BJCP Rank Pending

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments fed lower on the bottle fill, capped when open

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, coinny, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of 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) 6 /12
 Comment on malt, hops, esters, and other aromatics
very phenolic high on the spiciness, coriander aroma, clove spiciness, the but coriander aroma detracts

Appearance (as appropriate for style) 2 /13
 Comment on color, clarity, and head (retention, color, and texture)
little too dark for style, nice head retention when swilled, head leaves quick, slight haze, amber color a bit dark

Flavor (as appropriate for style) 10 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
little pils malt flavor, slight headiness is detracting, pine flavor comes through in most sips, coriander, + cinnamon hollow flavors come through, slight apple fruitiness, nice leanness, a bit of taste, no banana bubble gum flavors.

Mouthfeel (as appropriate for style) 4 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
smooth creamy, nice appropriate carbonation on tongue a little tingling on back of tongue when swilled

Overall Impression 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
a very smooth easy drinkable pleasant beer, not super close to style a little too spicy + clove phenolic coriander?? not sure how not 100% to style as permitted temp & yeast are crucial in this style of beer, vlt is

Look up detailed descriptions in the BJCP vocabulary application:
<http://www.bjcp.org/cep/vocab/>

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
	Problematic (0 - 13):	Major off flavors and aromas dominate

		Total <u>27</u> /50	
Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/> Lifeless



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J Shufelt Jonathan G0941
 J jshufelt@gmail.com
 J Certified

Category # 15 Subcategory (a-f) A Entry # 250
 Subcategory (spell out) WEEBEN
 Special Ingredients: _____
 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments LITTLE LOW BUT OK

Judge Qualifications and BJCP Rank:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Mead Judge Cider Judge
- Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

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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) 8 /12

Comment on malt, hops, esters, and other aromatics

STRONG PORTALS OF CERRANDELL PEPPER
CINNAMON WITH A HINT OF SOME
FRUIT ESTER. NOT REALLY BALANCED
UNFORTUNATELY

Appearance (as appropriate for style) 7 /13

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

DARK GOLD TO AMBER. GREY TO
OFF-WHITE HEAD. CLARITY IS
GOOD

Flavor (as appropriate for style) 15 /20

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

STRONG GRAINY CHARACTER, SOME
SPICE BACKGROUND LIKE PEPPER COVER
NUMED IN THE FINISH WHICH
IS PLEASANT. FINISHES RELATIVELY
DRY.

Mouthfeel (as appropriate for style) 3 /15

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

MEDIUM-BODY. SOMEWHAT
EFFERVESCENT. LOOKING FOR
MORE CARBONATION

Overall Impression 6 /10

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

A GOOD ATTEMPT AT A WEEBEN.
COLOR IS TOWARDS THE DARK SIDE.
THE HEAD/COLOR HAS A GREY TINT
TO IT PERHAPS SLOWING DOWN YOUR
LATHERING WILL HELP. CHECK YOUR
RECIPE FOR COLOR. CHECK YOUR YEAST!

FERMENTATION TO BRING OUT MORE
ESTERS Total 33 /50

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	<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"/>	Lifeless



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Judge Name (print) Robert Hillier
 Judge BJCP ID G 0881
 Judge Email rhillier@hawaii.ntl.net
Use Avery label # 5160

Category # 15 Subcategory (a-f) A Entry # 25

Subcategory (spell out) Weizen/Weiss beer
 Special Ingredients: _____

Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

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

Comments Slightly low fill, slight pop on opening

Aroma (as appropriate for style) 8 /12
 Comment on malt, hops, esters, and other aromatics
Pleasant mixed aroma, banana
 note, possible hint of vanilla. Clean
 No hops presence, none needed

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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.

Appearance (as appropriate for style) 1 /3
 Comment on color, clarity, and head (retention, color, and texture)
Very slight head of grayish mixed-size
 bubbles, little retention

Flavor (as appropriate for style) 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
what was detected a possibly some in the mouth
 is appropriate clean tartness in the flavor with
 a hint of banana and acid in the finish.
 Did this also have any yeast added?

Mouthfeel (as appropriate for style) 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium-light body, low carbonation
 is a flaw, hint of sour butter
 slight out, carbonation is not very good
 not creamy.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Except for the slight sourness and the
 low carbonation, this is a good beer
 reasonably clean and well balanced
 in most places and it was good
 as bottled. Although there is a 24 cc
 fermentation over-style, consider longer
 fermentation.

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		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
		Stylistic Accuracy				
		Technical Merit				
		Intangibles				

Total 33 /50