



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Stephen McDaniel
 Judge BJCP ID _____
 Judge Email Kj6mxc@smcdaniel.net
 Use Avery label # 5160

Category # 23 Subcategory (a-f) _____ Entry # 212

Subcategory (spell out) 13B-13F Hybrid mixed
 Special Ingredients: Imperial stout

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) 10 /12
 Comment on malt, hops, esters, and other aromatics
Strong malt Aroma some chocolate

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
Black color, Brown head. good head retention

Flavor (as appropriate for style) 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
malt, chocolate sweetness some caramel

Mouthfeel (as appropriate for style) 5 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Full bodied smooth warm moderate carbonation

Overall Impression 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Dark sweet Full bodied etc

Total 42 /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					
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
		Technical Merit					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
		Intangibles					
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	



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Judge Name (print) Maria M. Bergner
 Judge BJCP ID _____
 Judge Email Maria.m.1957@hotmail.com
Use Avery label # 5160

Category # 23 Subcategory (a-f) _____ Entry # 212

Subcategory (spell out) 13Bd 13F
 Special Ingredients: Imperial Milk Stout Hybrid

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

BJCP Rank or Status:

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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 bready, sulfury or yeast-like aroma or flavor.

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

Chocolate notes in Aroma
Low Hops. w/ a little Roastiness

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

Opaque Color. Brown, Creamy Head
Moderate Retention

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

Sweet milky taste forward w/
A Roasty on the Aftertaste.
Low Hops but Alcohol is definitely
Present NO OFF FLAVORS NOTED.

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

Creamy, Smooth w/ Residual
Sweet. Medium Carbonation.

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

Wow! What a Great Combination
This is a Well Balanced Beer!

Total _____ /50

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