



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Stephen McDowell
Judge BJCP ID _____
Judge Email Kyle M. McDowell
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.

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.

Comments _____

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

