

B.O.S.

(43)

Linton

AMERICA'S FINEST CITY HOMEBREW COMPETITION

American Homebrewers Association
SANCTIONED COMPETITION PROGRAM

BEER SCORE SHEET

DESCRIPTOR DEFINITIONS

✓ CHECK WHENEVER APPROPRIATE

- ☐ **Acetaldehyde**—Green applelike aroma; byproduct of fermentation.
- ☐ **Alcoholic**—The general effect of ethanol and higher alcohols. Tastes warming.
- ☐ **Astringent**—Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, oversparging or sparging with hard water.
- ☐ **Bitter**—Basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
- ☐ **Chill haze**—Haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
- ☐ **Chlorophenolic**—Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plasticlike phenolic. Avoid using chlorinated water.
- ☐ **Cooked Vegetable/Cabbagelike**—Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.
- ☐ **Diacetyl/Buttery**—Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
- ☐ **DMS** (dimethyl sulfide)—A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
- ☐ **Fruity/Estery**—Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
- ☐ **Grainy**—Raw grain flavor. Cereallike. Some amounts are appropriate in some beer styles.
- ☐ **Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- ☐ **Husky**—See Astringent.
- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
- ☐ **Phenolic**—Can be any one or combination of a medicinal, plastic, electrical fire, Listerinelike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
- ☐ **Salty**—Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.
- ☐ **Solventlike**—Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures. Like acetone, lacquer thinner.
- ☐ **Sour/Acidic**—Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on sides of tongue.
- ☐ **Sweet**—Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- ☐ **Sulfurlike(H₂S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- ☐ **Yeasty**—Yeastylike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. 1 Entry No. 413Category No. 2CSubcategory (spell out) TrippelJudged By (please print) Mark SimpsonJudge Qualifications (check one): ☒ Recognized ☐ Certified☐ National ☐ Master ☐ Experienced (but not in BJCP)☐ Apprentice or Novice ☐ Other: _____BOTTLE INSPECTION Comments Goodappearance. Nice FILL.

Max. Score

BOUQUET/AROMA (as appropriate for style) 10 9

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments NICE AROMA &GRAND CRU??APPEARANCE (as appropriate for style) 6 5

Color (2), Clarity (2), Head Retention (2)

Comments Excellent clarityand proper color. Minorhead retention.FLAVOR (as appropriate for style) 19 16

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments NICE FLAVORNO OFF FERMENTATIONCHARACTERISTICS.BODY (full or thin as appropriate for style) 5 4Comments NICE BODYAppropriate.DRINKABILITY & OVERALL IMPRESSION 10 9Comments VERY GOODBROWN, WELL DONE!Keep a brewing!TOTAL (50 possible points): 43

Scoring Guide

- Excellent (40-50):** Exceptionally exemplifies style, requires little or no attention
- Very Good (30-39):** Exemplifies style well, requires some attention
- Good (25-29):** Exemplifies style satisfactorily, but requires attention
- Drinkable (20-24):** Does not exemplify style, requires attention
- Problem (<20):** Problematic, requires much attention

Use other side for additional comments. © AHA/SCP 4/93

BEER SCORE SHEET

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Round No. 1 Entry No. 913

Category No. Belgian Ale

Subcategory (spell out) triple

Judged By (please print) Dennis Arvidson

Judge Qualifications (check one): ☐ Recognized ☒ Certified

☐ National ☐ Master ☐ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments good

BOUQUET/AROMA (as appropriate for style) 10 10 Max. Score

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments citrus / coriander?

APPEARANCE (as appropriate for style) 6 5

Color (2), Clarity (2), Head Retention (2)

Comments no head

FLAVOR (as appropriate for style) 19 16

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments _____

BODY (full or thin as appropriate for style) 5 4

Comments OK

DRINKABILITY & OVERALL IMPRESSION! 10 8

Comments great beer!

- only for a bit cloudy for this style

my favorite so far!

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Greg & Liz Lorton
2602 La Duena Lane,
Carlsbad Ca 92009

RE SHEET

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Round No. _____

Entry No. 416Category No. 25ASubcategory (spell out) Sparkling MeadJudged By (please print) Steve CasselmanJudge Qualifications (check one): ☐ Recognized ☒ Certified☐ National ☐ Master ☐ Experienced (but not in BJCP)☐ Apprentice or Novice☐ Other: _____BOTTLE INSPECTION Comments OK

BOUQUET/AROMA (as appropriate for style)

10

Max. Score

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments Great Clarity

APPEARANCE (as appropriate for style)

6

Color (2); Clarity (2); Head-Retention (2)

Comments _____

FLAVOR (as appropriate for style)

19

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments Slight Caty flavor
Acetaldehyde

BODY (full or thin as appropriate for style)

5

Comments Nice OK

DRINKABILITY & OVERALL IMPRESSION

10

Comments _____

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Round No. 1 Entry No. 416

Category No. 25A Trad Mead

Subcategory (spell out) Sparkling

Judged By (please print) W. Stenwell

Judge Qualifications (check one): ☐ Recognized ☐ Certified

☐ National ☐ Master ☐ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments _____

BOUQUET/AROMA (as appropriate for style) **10** 8 **Max. Score**

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments _____

APPEARANCE (as appropriate for style) **6** 5

Color (2), Clarity (2), Head Retention (2)

Comments _____

FLAVOR (as appropriate for style) **19** 16

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments _____

BODY (full or thin as appropriate for style) **5** 4

Comments _____

DRINKABILITY & OVERALL IMPRESSION **10** 8

Comments Very enjoyable dry mead

TOTAL (50 possible points): 42 41

Scoring Guide

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Use other side for additional comments. © AHA/SCP 4/93

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Round No. _____ Entry No. 412
Category No. Classic PILSENER 1SB
Subcategory (spell out) Bohemian
Judged By (please print) JOE WIRTHNER
Judge Qualifications (check one): ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Experienced (but not in BJCP)
☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments OK - SERVED
VERY COLD

BOUQUET/AROMA (as appropriate for style) 10 **Max. Score**
Malt (3), Hops (3), Other Aromatic Characteristics (4)
Comments Malt weak - some DMK
OVERTONES OF sulfur-like
Nice carbonation.

APPEARANCE (as appropriate for style) 6 5
Color (2), Clarity (2), Head Retention (2)
Comments Great Color - some
HAZE -

FLAVOR (as appropriate for style) 19 12
Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)
Comments Could use some
additional B. Hops -
finely balanced clean
flavor

BODY (full or thin as appropriate for style) 5 4
Comments OK for style

DRINKABILITY & OVERALL IMPRESSION 10 7
Comments This is a nice drinkable
brown - nice job - I
like it.

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- ☐ **Grainy**—Raw grain flavor. Cereallike. Some amounts are appropriate in some beer styles.
- ☐ **Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- ☐ **Husky**—See Astringent.
- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
- ☐ **Phenolic**—Can be any one or combination of a medicinal, plastic, electrical fire, Listerinlike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
- ☐ **Salty**—Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.
- ☐ **Solventlike**—Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures. Like acetone, lacquer thinner.
- ☐ **Sour/Acidic**—Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on sides of tongue.
- ☐ **Sweet**—Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- ☐ **Sulfurlike(H₂S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- ☐ **Yeasty**—Yeastlike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. 1 Entry No. 412

Category No. 15B

Subcategory (spell out) CLASSIC PILSENER (BOHEMIAN)

Judged By (please print) MARTY VELAS

Judge Qualifications (check one): ☐ Recognized ☒ Certified

☐ National ☐ Master ☐ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments HIGH FIVE

BOUQUET/AROMA (as appropriate for style) 10 6 Max. Score

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments LOW HOP AROMA

APPEARANCE (as appropriate for style) 6 24

Color (2), Clarity (2), Head Retention (2)

Comments COLOR ON LIGHT SIDE FOR STYLE. SLIGHT VEIL, LOW HEAD

FLAVOR (as appropriate for style) 19 9

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments CLOSE TO GERMAN PILS STYLE

GASSY, A LITTLE WATERSY

NEEDS 100% SAATZ HOPS

SLIGHT ASTRINGENCY IN AFTER

BODY (full or thin as appropriate for style) 5 3

Comments SOMEWHAT THIN

DRINKABILITY & OVERALL IMPRESSION 10 56

Comments _____

TOTAL (50 possible points): 23 (28)

Scoring Guide

- Excellent (40-50):** Exceptionally exemplifies style, requires little or no attention
- Very Good (30-39):** Exemplifies style well, requires some attention
- Good (25-29):** Exemplifies style satisfactorily, but requires attention
- Drinkable (20-24):** Does not exemplify style, requires attention
- Problem (<20):** Problematic, requires much attention

Use other side for additional comments. © AHA/SCP 4/93

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BEER SCORE SHEET

DESCRIPTOR DEFINITIONS

✓ CHECK WHENEVER APPROPRIATE

- ☐ **Acetaldehyde**—Green applelike aroma; byproduct of fermentation.
- ☐ **Alcoholic**—The general effect of ethanol and higher alcohols. Tastes warming.
- ☐ **Astringent**—Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, oversparging or sparging with hard water.
- ☐ **Bitter**—Basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
- ☐ **Chill haze**—Haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
- ☐ **Chlorophenolic**—Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plasticlike phenolic. Avoid using chlorinated water.
- ☐ **Cooked Vegetable/Cabbagelike**—Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.
- ☐ **Diacetyl/Buttery**—Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
- ☐ **DMS** (dimethyl sulfide)—A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
- ☐ **Fruity/Estery**—Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
- ☐ **Grainy**—Raw grain flavor. Cereallike. Some amounts are appropriate in some beer styles.
- ☐ **Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- ☐ **Husky**—See Astringent.
- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
- ☐ **Phenolic**—Can be any one or combination of a medicinal, plastic, electrical fire, Listerinelike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
- ☐ **Salty**—Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.
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- ☐ **Sweet**—Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- ☐ **Sulfurlike (H₂S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- ☐ **Yeasty**—Yeastlike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. 1 Entry No. 412

Category No. 15 B

Subcategory (spell out) Bohemian Pilsener

Judged By (please print) _____

Judge Qualifications (check one): ☐ Recognized ☐ Certified

☐ National ☐ Master ☐ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments High fill level Large

hiss on opening

BOUQUET/AROMA (as appropriate for style) 10 6 Max. Score

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments Clear nose - Sulphur, but

head it's not there. Very light beer (light)

especially after a few minutes

APPEARANCE (as appropriate for style) 6 4

Color (2), Clarity (2), Head Retention (2)

Comments Clear - color on the right side

FLAVOR (as appropriate for style) 19 11

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments Good malt flavor, but a bit

middle palate that's a bit different than

I'm accustomed to. Could have been more

bitter, but close. Aftertaste is good & long

BODY (full or thin as appropriate for style) 5 4

Comments Rich to mouth well

DRINKABILITY & OVERALL IMPRESSION 10 7

Comments A good effort. Needs to be even

more refreshing. A clean base, but is

bitter as it should be

TOTAL (50 possible points): 32

Scoring Guide

- Excellent (40-50):** Exceptionally exemplifies style, requires little or no attention
- Very Good (30-39):** Exemplifies style well, requires some attention
- Good (25-29):** Exemplifies style satisfactorily, but requires attention
- Drinkable (20-24):** Does not exemplify style, requires attention
- Problem (<20):** Problematic, requires much attention

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BEER SCORE SHEET

DESCRIPTOR DEFINITIONS

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- ☐ **Alcoholic**—The general effect of ethanol and higher alcohols. Tastes warming.
- ☐ **Astringent**—Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, oversparging or sparging with hard water.
- ☒ **Bitter**—Basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
- ☐ **Chill haze**—Haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
- ☐ **Chlorophenolic**—Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plasticlike phenolic. Avoid using chlorinated water.
- ☐ **Cooked Vegetable/Cabbagelike**—Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.
- ☐ **Diacetyl/Buttery**—Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
- ☐ **DMS** (dimethyl sulfide)—A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
- ☐ **Fruity/Estery**—Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
- ☐ **Grainy**—Raw grain flavor. Cereallike. Some amounts are appropriate in some beer styles.
- ☐ **Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- ☐ **Husky**—See Astringent.
- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
- ☐ **Phenolic**—Can be any one or combination of a medicinal, plastic, electrical fire, Listerinlike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
- ☐ **Salty**—Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.
- ☐ **Solventlike**—Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures. Like acetone, lacquer thinner.
- ☒ **Sour/Acidic**—Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on sides of tongue.
- ☐ **Sweet**—Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- ☐ **Sulfurlike(H₂S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- ☐ **Yeasty**—Yeastylike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. 1 Entry No. 418
 Category No. GERMAN LIGHT LAGER
 Subcategory (spell out) DORTMUNDER EXPORT
 Judged By (please print) BOB WHITNER
 Judge Qualifications (check one): ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Experienced (but not in BJCP)
☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments OK

BOUQUET/AROMA (as appropriate for style) 10 6 Max. Score

Malt (3), Hops (3), Other Aromatic Characteristics (4)
 Comments Low on the malt + hop
nose - clean

APPEARANCE (as appropriate for style) 6 5

Color (2), Clarity (2), Head Retention (2)
 Comments NICE + CLR - (100)
COLOR

FLAVOR (as appropriate for style) 19 7

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)
 Comments Bitterness may be on
the high end a little -
slightly out of balance.
where's low sweetness
Acidic

BODY (full or thin as appropriate for style) 5 4

Comments OK for style

DRINKABILITY & OVERALL IMPRESSION 10 4

Comments Just a little bitter
for style and it lingers
a little brown head clear
Good JOB

TOTAL (50 possible points): 76

Scoring Guide

Excellent (40-50): Exceptionally exemplifies style, requires little or no attention
 Very Good (30-39): Exemplifies style well, requires some attention
 Good (25-29): Exemplifies style satisfactorily, but requires attention
 Drinkable (20-24): Does not exemplify style, requires attention
 Problem (<20): Problematic, requires much attention
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BEER SCORE SHEET

DESCRIPTOR DEFINITIONS

✓ CHECK WHENEVER APPROPRIATE

- ☐ **Acetaldehyde**—Green applelike aroma; byproduct of fermentation.
- ☐ **Alcoholic**—The general effect of ethanol and higher alcohols. Tastes warming.
- ☐ **Astringent**—Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, oversparging or sparging with hard water.
- ☐ **Bitter**—Basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
- ☐ **Chill haze**—Haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
- ☐ **Chlorophenolic**—Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plasticlike phenolic. Avoid using chlorinated water.
- ☐ **Cooked Vegetable/Cabbagelike**—Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.
- ☐ **Diacetyl/Buttery**—Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
- ☐ **DMS** (dimethyl sulfide)—A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
- ☐ **Fruity/Estery**—Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
- ☐ **Grainy**—Raw grain flavor. Cereallike. Some amounts are appropriate in some beer styles.
- ☐ **Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- ☐ **Husky**—See Astringent.
- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallc**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
- ☐ **Phenolic**—Can be any one or combination of a medicinal, plastic, electrical fire, Listerinlike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
- ☐ **Salty**—Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.
- ☐ **Solventlike**—Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures. Like acetone, lacquer thinner.
- ☐ **Sour/Acidic**—Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on sides of tongue.
- ☐ **Sweet**—Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- ☐ **Sulfurlike(H₂S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- ☐ **Yeasty**—Yeastylike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. _____ Entry No. 418

Category No. 14A

Subcategory (spell out) Oortmunder

Judged By (please print) BRIAN VESSA

Judge Qualifications (check one): ☐ Recognized ☒ Certified

☐ National ☐ Master ☐ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments _____

BOUQUET/AROMA (as appropriate for style) 10 3 **Max. Score**

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments Buttery / Diacetyl note. Also some DMS. Malt & wheat. Some hop aroma.
also

APPEARANCE (as appropriate for style) 6 5

Color (2), Clarity (2), Head Retention (2)

Comments Color good - mid range. Good clarity

FLAVOR (as appropriate for style) 19 8

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments Bitterness in - on the end of range.
Astringent quality. Malt character on grainy side. Definitely alcoholic. NOT pleasant to drink. Inferior

BODY (full or thin as appropriate for style) 5 3

Comments Thin

DRINKABILITY & OVERALL IMPRESSION 10 3

Comments Not really in style. Too astringent
Has some off smells. Try different
malt, fresh hops and check
fermentation methods. Beer is inferior.

TOTAL (50 possible points): (22)

Scoring Guide

Excellent (40-50): Exceptionally exemplifies style, requires little or no attention
Very Good (30-39): Exemplifies style well, requires some attention
Good (25-29): Exemplifies style satisfactorily, but requires attention
Drinkable (20-24): Does not exemplify style, requires attention
Problem (<20): Problematic, requires much attention
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✓ CHECK WHENEVER APPROPRIATE

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- ☐ **Alcoholic**—The general effect of ethanol and higher alcohols. Tastes warming.
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- ☐ **Bitter**—Basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
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- ☐ **DMS** (dimethyl sulfide)—A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
- ☐ **Fruity/Estery**—Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
- ☐ **Grainy**—Raw grain flavor. Cereallike. Some amounts are appropriate in some beer styles.
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- ☐ **Husky**—See Astringent.
- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
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- ☐ **Sulfurlike(H₂S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- ☐ **Yeasty**—Yeastylike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. 1 Entry No. 418

Category No. 149

Subcategory (spell out) DORTMUND EXPORT

Judged By (please print) MARTI VELAS

Judge Qualifications (check one): ☐ Recognized ☒ Certified

☐ National ☐ Master ☐ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments _____

OK

BOUQUET/AROMA (as appropriate for style) 10 5 Max. Score

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments _____

SL. FRUITINESS NEEDS HOPS

APPEARANCE (as appropriate for style) 6 5

Color (2), Clarity (2), Head Retention (2)

Comments _____

COLOR GOOD

HEAD SPARGE

CLARITY GOOD

FLAVOR (as appropriate for style) 19 6

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments _____

PEDICOCCLUS CONTAMINATION

BODY (full or thin as appropriate for style) 5 3

Comments _____

SL. THIN

DRINKABILITY & OVERALL IMPRESSION 10 0

Comments _____

TOTAL (50 possible points): 19

Scoring Guide

Excellent (40-50): Exceptionally exemplifies style, requires little or no attention
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- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
- ☐ **Phenolic**—Can be any one or combination of a medicinal, plastic, electrical fire, Listerinelike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
- ☐ **Salty**—Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.
- ☐ **Solventlike**—Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures. Like acetone, lacquer thinner.
- ☐ **Sour/Acidic**—Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on sides of tongue.
- ☐ **Sweet**—Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- ☐ **Sulfurlike(H₂S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- ☐ **Yeasty**—Yeastlike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. 12 Entry No. 414

Category No. 12

Subcategory (spell out) 6 Hefles Boock

Judged By (please print) David Houseman

Judge Qualifications (check one): ☐ Recognized ☒ Certified

☐ National ☐ Master ☐ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments Clear. Tight yeast cake. Very full.

BOUQUET/AROMA (as appropriate for style) 10 4 Max. Score

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments No malt or hops aroma - heavy phenolic aroma

APPEARANCE (as appropriate for style) 6 3

Color (2), Clarity (2), Head Retention (2)

Comments Tad on dark side. Clear. Little to no head retention

FLAVOR (as appropriate for style) 19 5

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments Sour phenolic (band aid) taste. Not Malt/Sweet enough. Light on carbonation.

BODY (full or thin as appropriate for style) 5 4

Comments Thin for style

DRINKABILITY & OVERALL IMPRESSION 10 3

Comments Can't really drink a lot because of phenolics. Probably from an infection. Go with more malt and prime peavies but watch that sanitation.

TOTAL (50 possible points): 19

Scoring Guide

- Excellent (40-50):** Exceptionally exemplifies style, requires little or no attention
- Very Good (30-39):** Exemplifies style well, requires some attention
- Good (25-29):** Exemplifies style satisfactorily, but requires attention
- Drinkable (20-24):** Does not exemplify style, requires attention
- Problem (<20):** Problematic, requires much attention

Use other side for additional comments.

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BEER SCORE SHEET

AMERICA'S FINEST CITY HOMEBREW COMPETITION

American Homebrewers Association
SANCTIONED COMPETITION PROGRAM

DESCRIPTOR DEFINITIONS

✓ CHECK WHENEVER APPROPRIATE

- ☐ **Acetaldehyde**—Green applelike aroma; byproduct of fermentation.
- ☐ **Alcoholic**—The general effect of ethanol and higher alcohols. Tastes warming.
- ☐ **Astringent**—Drying, puckering (like chewing on a grape skin) feeling often associated with sourness, Tannin. Most often derived from boiling of grains, long mashes, oversparging or sparging with hard water.
- ☐ **Bitter**—Basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
- ☐ **Chill haze**—Haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
- ☐ **Chlorophenolic**—Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plasticlike phenolic. Avoid using chlorinated water.
- ☐ **Cooked Vegetable/Cabbagelike**—Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.
- ☐ **Diacetyl/Buttery**—Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
- ☐ **DMS** (dimethyl sulfide)—A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
- ☐ **Fruity/Estery**—Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
- ☐ **Grainy**—Raw grain flavor. Cereallike. Some amounts are appropriate in some beer styles.
- ☐ **Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- ☐ **Husky**—See Astringent.
- ☐ **Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ☐ **Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- ☐ **Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
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- ☐ **Yeasty**—Yeastlike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. 1 Entry No. 414

Category No. 12 b

Subcategory (spell out) BOCK, HELLES

Judged By (please print) CARL STARKEY

Judge Qualifications (check one): ☐ Recognized ☐ Certified

☐ National ☐ Master ☒ Experienced (but not in BJCP)

☐ Apprentice or Novice ☐ Other: _____

BOTTLE INSPECTION Comments OK

BOUQUET/AROMA (as appropriate for style) 10 2 **Max. Score**

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments PHENOLIC - COUGH MEDICINE

AROMA, NO MALTINESS

APPEARANCE (as appropriate for style) 6 2

Color (2), Clarity (2), Head Retention (2)

Comments DEEP COPPER - TOO DARK FOR

HELLES, LITTLE CARBONATION,

LOW HEAD RETENTION

FLAVOR (as appropriate for style) 19 5

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments PHENOLIC, ESTERY

BODY (full or thin as appropriate for style) 5 5

Comments FULL BODY (AS IT SHOULD)

DRINKABILITY & OVERALL IMPRESSION 10 3

Comments CONTAMINATION - PHENOLIC,

STRONG UNPLEASANT

AFTERTASTE

TOTAL (50 possible points): 17

Scoring Guide

- Excellent (40-50):** Exceptionally exemplifies style, requires little or no attention
- Very Good (30-39):** Exemplifies style well, requires some attention
- Good (25-29):** Exemplifies style satisfactorily, but requires attention
- Drinkable (20-24):** Does not exemplify style, requires attention
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Use other side for additional comments. © AHA/SCP 493