

America's Finest City Homebrew Competition

1/22/94

Dear Brewer,

Thank you for expressing an interest in AFCHC. This is the first year of this contest, and we have a lot of people working very hard to make sure that your beer is handled properly and that it is judged by an experienced judge. We are also working hard to ensure that the judges are comfortable and well taken care of, so it will be an enjoyable time for them and your beers will be given the attention and concentration that they deserve.

Ship beers to: Beer and Wine Crafts
460 Fletcher Parkway
El Cajon, CA 92020-2508

or
Beer Crafts
950 West San Marcos Blvd. #i
San Marcos, CA 92069

Entries will only be accepted March 1 through March 9, 1994.

Two bottles per entry will be required as there will be a best of show.

The entry fee will be \$5.00 for the first entry and \$3.00 each for additional entries.

Make check payable to Paul Laskin!!! QUAFF does not have a checking account.

The judging of the beers will be held Saturday, March 12, 1994 at La Jolla Brewing company, back room.

Due to the size of the room and the concentration required by the judges, the judging will not be open to spectators.

We are using the American Homebrewers Association rules, regulations, style descriptions and categories, so please refer to the Winter 1993 issue of Zymurgy magazine or call with questions.

For those shipping their beers, please mark boxes with arrows pointing up, so we can store your beer right side up.

Thanks again for your interest.

Cheers,


Skip Virgilio
Contest Organizer
(619) 566-7061

NOTE: Make checks payable to Paul Laskin, enclose with your entry / recipe form and send to:

Paul Laskin
2639 Unicornio Street
Carlsbad, CA 92009-5334

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/Cabbage/like**—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**—Yeastlike 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.BOUQUET/AROMA (as appropriate for style) 10 9 Max. Score

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 BODY.Appropriate.DRINKABILITY & OVERALL IMPRESSION 10 9Comments VERY GOODBREW. 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

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Round No. 1 Entry No. 413

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!

— may be a bit clovey for this style

my favorite so far!

TOTAL (50 possible points): 43

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