



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E1952  
 Judge Email richgoulter@gmail.com  
*Use Avery label # 5160*

Category # 21 Subcategory (a-f) C Entry # 27842

Subcategory (spell out) Belgian Tripel  
 Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

**Non-BJCP Qualifications:**

Professional Brewer    Beer Sommelier    Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training       Other \_\_\_\_\_

**Aroma** (as appropriate for style) \_\_\_\_\_ 7 /12  
 Comment on malt, hops, esters, and other aromatics  
Strong solvent aroma up front. Medium level of  
malt aroma (not much). Low level of spiciness, and  
slight banana/citrus notes

**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.

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Orange/amber color  
Good head  
Slight haze

**Flavor** (as appropriate for style) \_\_\_\_\_ 11 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Moderate grainy/sweet malt flavors. Moderate  
fruity character (banana) and low/medium  
spiciness. Alcohols add a harshness/alcoholic  
characteristic. A little sweet in finish. Bitterness  
low with some phenols. A little watery/

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 1/2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium carbonation  
Full body  
Slight sweet slickness remains  
Some heat from alcohol

**Overall Impression** \_\_\_\_\_ 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A reasonable beer that is a little one-dimensional.  
Check recipe, fresh ingredients. Overriding factor  
is the alcohol/solvency. Watch mid mouth too low  
and not add too many fermentables, eg. sugar. Also  
check fermentation temp to help keep fusel alcohols down.

Total 27 1/2 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

25-75



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) BRENDON HOLE

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

*Use Avery label # 5160*

Category # 26 Subcategory (a-f) C Entry # 278448  
(26C)

Subcategory (spell out) BELGIAN TRIPEL

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other \_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

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- 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.
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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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) \_\_\_\_\_ 6 /12

Comment on malt, hops, esters, and other aromatics  
SWEET SOLVENTY

Appearance (as appropriate for style) \_\_\_\_\_ 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
SLIGHTLY DARK (APPROX 9 SRM) MILD HAZE  
LOW HEAD BUT GOOD RETENTION

Flavor (as appropriate for style) \_\_\_\_\_ 10 /20

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

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
HIGH BODY, SWEET FINISH, MEDIUM CARBONATION

Overall Impression \_\_\_\_\_ 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
UNDER CARBONATED SEEMS UNDER ATTENUATED AS FINISHES SWEET. OVERLY SOLVENTY CHECK FERMENTATION TEMPS AND YEAST HEALTH/PITCH RATES

Total \_\_\_\_\_ 24 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) TROY PARKER  
 Judge BJCP ID 51423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # 26 Subcategory (a-f) P Entry # 56 4734  
 Subcategory (spell out) Belgian Dark  
 Special Ingredients: \_\_\_\_\_

- 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):**
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 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.  
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 Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).  
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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.

**Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.  
 Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 7/12  
 Comment on malt, hops, esters, and other aromatics  
Bready, Fruity malt (rich malt). Dark fruit ester. Moderate alcohol notes.

**Appearance** (as appropriate for style) 2/3  
 Comment on color, clarity, and head (retention, color, and texture)  
Deep mahogany. Brilliant clarity. Tan head fades quickly.

**Flavor** (as appropriate for style) 11/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Rich malt up front. Sweetness lingers into the finish and presents as under-attenuated. Sharp alcohol finish too.

**Mouthfeel** (as appropriate for style) 3/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium-full body. Very high alcohol (hot) med-low carb.

**Overall Impression** 6/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A good attempt but needs to ferment out more. Hot alcohol dominates too.

**Total** 29/50

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

29



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW ROGERS  
 Judge BJCP ID E1954  
 Judge Email BJCPE1954@GMAIL.COM  
*Use Avery label # 5160*

Category # 26 Subcategory (a-f) D Entry # 564739  
 Subcategory (spell out) Belgian Pils  
 Special Ingredients: \_\_\_\_\_

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):

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 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.  
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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 bread, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12  
Fruity (dark fruit) esters, bread, malty notes.  
Rich caramel malts with a hint of tartness

### Appearance (as appropriate for style)

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

2 /3  
Dark brown with ruby highlights, low head retention,  
great clarity

### Flavor (as appropriate for style)

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

11 /20  
Rich malt sweet notes, slightly clayey in taste.  
Evident solvent alcohol, rich molasses &  
dark fruits. Overly sweet for style

### Mouthfeel (as appropriate for style)

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

3 /5  
full body, low carbonation, alcoholic warmth

### Overall Impression

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

6 /10  
Overly sweet & rich. Carbonation lacking  
& a bit bready. Could possibly be under  
attenuated.

Total 29 /50

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style.
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
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Flawless	<input type="checkbox"/>	Technical Merit		Significant Flaws
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles		Lifeless
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE

Judge BJCP ID \_\_\_\_\_

Judge Email brendon\_74@hotmail.com  
Use Avery label # 5160

Category # 26 Subcategory (a-f) B Entry # 382749 (26B)

Subcategory (spell out) Belgian Pabbel

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

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- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

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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) \_\_\_\_\_ 4 /12

Comment on malt, hops, esters, and other aromatics  
METALLIC AROMAS ARE MOST PROMINENT. LOW SPACE AROMA SLIGHT DMS (COOKED CORN)

Appearance (as appropriate for style) \_\_\_\_\_ 1 /3

Comment on color, clarity, and head (retention, color, and texture)  
HAZY, AMBER COLOUR

Flavor (as appropriate for style) \_\_\_\_\_ 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
METALLIC FLAVOURS ARE ALSO VERY PROMINENT

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM BODY, LOW CARBONATION, MILDLY SOLVENTY

Overall Impression \_\_\_\_\_ 3 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
DMS AND METALLIC FLAVOURS AND AROMAS

Total 15 /50

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Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

10.5



# BEER SCORESHEET



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E1952  
 Judge Email riclegoulter@gmail.com  
*Use Avery label # 3160*

Category # 26 Subcategory (a-f) B Entry # 382749

Subcategory (spell out) Belgian Dubbel  
 Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice  Recognized  Certified  
 National  Master  Grand Master  
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 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)  
 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 6 / 12

Comment on malt, hops, esters, and other aromatics  
Strong malt flavors (caramel) up front quickly  
overridden by metallic (phenol) aromas. Low  
level spiciness with some perfumy notes.

Appearance (as appropriate for style) \_\_\_\_\_ 1 1/2 / 3

Comment on color, clarity, and head (retention, color, and texture)  
Hazy  
Amber color  
Low head

Flavor (as appropriate for style) \_\_\_\_\_ 6 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Rich malty taste dominated by harsh  
rough, mouthy metallic taste. High bitterness,  
low, hops probably contributing to harshness.  
Detectable spiciness. Sweet finish

Mouthfeel (as appropriate for style) \_\_\_\_\_ 1 1/2 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Harsh, astringent to the mouth.  
Medium body  
Carbonation low

Overall Impression \_\_\_\_\_ 3 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A harsh drinking beer. Check all equipment for  
contribution to metallic flavors. Also check and  
adjust minerals in brewing water, not too much  
sulfates. Old and too many hops may also  
contribute

Total \_\_\_\_\_ 18 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

463522 (26B) ion.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E1952  
 Judge Email richgoulter@gmail.com  
*Use Avery label # 5180*

Category # 26 Subcategory (a-f) B Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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) \_\_\_\_\_ 8 /12

Comment on malt, hops, esters, and other aromatics  
Mead/high level of rich malty aromas. (caramel + chocolate), Dark fruit aromas medium, low esters and spices. No hops detectable

Appearance (as appropriate for style) \_\_\_\_\_ 2 1/2 /3

Comment on color, clarity, and head (retention, color, and texture)  
Clear  
Ruby color  
to Moderate head /lashing

Flavor (as appropriate for style) \_\_\_\_\_ 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Rich malty flavor. Blood-like + vanilla type  
Flavor dominates indicating strong phenols. Also  
a small degree of oxidation, Floral type hops,  
may be some phenol driven flavor

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Full body  
Low/medium carbonation  
No alcohol heat  
Slight sweet slickness

Overall Impression \_\_\_\_\_ 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
The phenolic faults and oxidation override the  
drinkability of beer. Check gear for pick up of  
metal flavors. Also check water and adjust  
if needed. Check handling of beer (bottle side) to  
eliminate staling

Total \_\_\_\_\_ 21 1/2 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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 checked="" type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Significant Flaws
Intangibles	
Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Lifeless

21.5



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE

Category # 26 Subcategory (a-f) B Entry # 463522

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) Belgian Pabbel

Judge Email brendon\_74@hotmail.com

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

RICH MALTY SWEETNESS METALLIC

8 /12

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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 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 bready, sulfury or yeast-like aroma or flavor.

### Appearance (as appropriate for style)

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

GREAT CLARITY, REALLY NICE COLOUR, NO HEAD

2.5 /3

### Flavor (as appropriate for style)

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

METALLIC

6 /20

### Mouthfeel (as appropriate for style)

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

FULL BODY, LOW-MEDIUM CARBONATION

2 /15

### Overall Impression

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

3 /10

Total

21.5 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
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<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer-association.org

Judge Name (print) BRENDON HOLE

Judge BJCP ID \_\_\_\_\_

Judge Email brendon\_74@hotmail.com

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 375369  
(26B)

Subcategory (spell out) Belgian Dabbel

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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)

Comment on malt, hops, esters, and other aromatics

RICH/SWEET MALT AROMA

10 /12

Appearance (as appropriate for style)

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

GOOD COLOUR + CLARITY MINIMAL HEAD + HEAD DISSIPATES QUICKLY

2 /3

Flavor (as appropriate for style)

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

RAISIN/STONE FRUITS, SWEET MALTY + SPICY

16 /20

Mouthfeel (as appropriate for style)

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

MEDIUM-FULL BODY, MEDIUM CARBONATION

3.5 /5

Overall Impression

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

NO OUTSTANDING FAULTS

7 /10

Total

38.5 /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.

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

39-25



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rick Goulter  
 Judge BJCP ID E1952  
 Judge Email rickgoulter@gmail.com  
*Use Avery label # 5160*

Category # 26 Subcategory (a-f) B Entry # 375369

Subcategory (spell out) Belgian Dubbed  
 Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### Descriptor Definitions (Mark all that apply):

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- 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 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 bready, sulfury or yeast-like aroma or flavor.

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) choc + caramel 10 / 12  
 Comment on malt, hops, esters, and other aromatics

Rich malty flavour w/ wheat. Fruity ester / dark fruit) at med. (high level) blend well. Low/medium spiced. Alcohol detectable

Appearance (as appropriate for style) 2 / 3  
 Comment on color, clarity, and head (retention, color, and texture)

Hazy  
Low off white head  
Ambur/brown colour

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

Rich/complex malty flavours, mixed with range of dark fruit tastes, low floral and herbal hop flavour. Low bitterness. Slight pepper notes. Balance to malt.

Mouthfeel (as appropriate for style) 4 / 5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Med/high body  
Low/medium carbonation  
Low alcohol warmth

Overall Impression 8 / 10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Strong rich malty ale, with range of added flavours. Slight addition of bitterness would make a great drinking beer.

Total 40 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Troy Parker  
 Judge BJCP ID E1423  
 Judge Email bjcp.troy@gmail.com  
*Use Avery label # 5160*

Category # 26 Subcategory (a-f) 0 Entry # 567734 (26D) 615773  
 Subcategory (spell out) Belgian Dark  
 Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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.

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

**Aroma** (as appropriate for style) 8/12  
 Comment on malt, hops, esters, and other aromatics  
Strong dark fruit ester, some banana, moderate alcohol aromas.  
Spiciness low.

**Appearance** (as appropriate for style) 2/3  
 Comment on color, clarity, and head (retention, color, and texture)  
Deep copper. Very clear, low tan head quickly fades.

**Flavor** (as appropriate for style) 13/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Rich malt dark fruit. Medium-low bitterness. Very low spiciness isn't adding complexity required.

**Mouthfeel** (as appropriate for style) 3/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body. Med. low carb, Alcohol warmth is moderate.

**Overall Impression** 7/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Dark & strong but lacking spicy complexity. Alcohol is big as it should be.

Total 33/50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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<b>Classic Example</b> <input type="checkbox"/> <b>Flawless</b> <input type="checkbox"/> <b>Wonderful</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Not to Style</b> <b>Significant Flaws</b> <b>Lifeless</b>
	<b>Technical Merit</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	<b>Intangibles</b> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	

33



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Aydan Rogers  
 Judge BJCP ID E1954  
 Judge Email BJCPE1954@GMAIL.COM  
*Use Avery label # 5160*

Category # 26B Subcategory (a-f) D Entry # 564734  
615573  
 Subcategory (spell out) Belgian Dark  
 Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

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- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
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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) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
light choc malt aroma with low fruity yeast  
derived esters - banana - low level of malt  
sweetness with hints of an alcoholic presence

**Appearance** (as appropriate for style) 3 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
medium brown with ruby highlights, light tan head,  
good clarity

**Flavor** (as appropriate for style) 14 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Sweet melanoidin malt character with raisin &  
plum yeast derived esters. medium to low bitterness  
Evident alcoholic taste & warmth.

**Mouthfeel** (as appropriate for style) 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Full body, low carbonation, creamy & alcoholic  
Warmth. Carbonic bite

**Overall Impression** 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Malt derived & balanced ale. No noticeable  
faults apart from the alcohol being a little  
too evident. Carbonation was lacking.

Total 33 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E 1952  
 Judge Email richgoulter@gmail.com  
*Use Avery label #3160*

Category # 26 Subcategory (a-f) A Entry # 226152 (26A)  
 Subcategory (spell out) Trappist Single  
 Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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.
- 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.

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

**Aroma** (as appropriate for style) 5/12  
 Comment on malt, hops, esters, and other aromatics  
Low spicy and floral aromas up front followed by strong/dusty, ash-like aromas. Low level of grainy-sweet malt. Some sweetness overall

**Appearance** (as appropriate for style) 2/3  
 Comment on color, clarity, and head (retention, color, and texture)  
Quite clear  
 Red/gold colour  
 Low head

**Flavor** (as appropriate for style) 7/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Sweet malt flavors: at start followed by a rough ash-like flavor (phenolic/smoky). Moderate floral hoppiness. Low fruit (apple/apricot) & low spices. Low bitterness, and slightly sweet finish. Watery

**Mouthfeel** (as appropriate for style) 3/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium carbonation  
 Medium/full body.  
 No alcohol  
 Sweet/slick lingers

**Overall Impression** 4/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A beer a little out of style and tainted by the smoky (phenolic) characteristics. Check water and grind of malt, check malt process and avoid burning. Sparging too hot may also impact. Ensure fully fermented to eliminate sweetness.

Total 21/50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

(20)



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email brendon\_74@hotmail.com  
*Use Avery label # 5160*

Category # 26 Subcategory (a-f) A Entry # 226152

Subcategory (spell out) Trappist single  
 Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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 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 bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 4 /12  
 Comment on malt, hops, esters, and other aromatics  
SMOKEY/BURNT/SCORCHED OVERPOWERS ALL OTHER AROMAS

Appearance (as appropriate for style) 2.5 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
CARBONATION, COLOUR & CLARITY ARE ALL GOOD HEAD IS A LITTLE LACKING BUT IS LASTING

Flavor (as appropriate for style) 6.5 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
SMOKEY/BURNT/SCORCHED FLAVOURS ARE ALSO PROMINENT

Mouthfeel (as appropriate for style) 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM-HIGH BODY, MEDIUM CARBONATION

Overall Impression 3 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
OVERUSE OF DARK OR SMOKED MALTS AT SCORCHED MASH OR BOIL COULD HAVE BEEN AT FAULT IN REGARDS TO SMOKEY/SCORCHED AROMAS + FLAVORS. CARBONATION COULD BE A LITTLE HIGHER

Total 19 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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





# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE

Category # 25 Subcategory (a-f) C Entry # 683765

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) Belgian Golden

Judge Email brendon\_74@hotmail.com

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

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- 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 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 bready, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SWEET, BOOZY, FUSEL, ACETALDEHYDE (GREEN APPLE) 6 /12

### Appearance (as appropriate for style)

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

NICE COLOUR GOOD CLARITY, LOW CARBONATION  
NO HEAD OR HEAD RETENTION 1 /13

### Flavor (as appropriate for style)

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

FUSEL ALCOHOL STRAIGHT UP, FRUITY + SPICY 6 /20

### Mouthfeel (as appropriate for style)

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

LOW CARBONATION, MEDIUM TO MEDIUM/HIGH BODY 1 /5

### Overall Impression

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

OUT OF BALANCE IN MOST AREAS; CARBONATION,  
PHENOLS, SOLVENTY 3 /10

Total 17 /50

SCORING GUIDE

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<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E 1952  
 Judge Email richgoulter@gmail.com  
*Use Avery label # 5160*

Category # 75 Subcategory (a-f) B Entry # 971973  
 (25B)

Subcategory (spell out)  Saison   
 Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
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- 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.
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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 bread, sulfury or yeast-like aroma or flavor.

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

**Aroma** (as appropriate for style) 5 /12  
 Comment on malt, hops, esters, and other aromatics  
Medium level of yeast driven spices coupled with low level of spices and clares/phenols. Strong cooked corn aroma develops with hint of diacetyl

**Appearance** (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Low haze  
 Yellow/straw  
 Little head but lasts

**Flavor** (as appropriate for style) 6 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Low level of Belgian yeast spiciness up front with low/medium malt flavor. Quickly followed up with strong diacetyl flavors mixed with low vegetal notes. Finishes sweet

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Low carbonation  
 Medium full body  
 Slight sweet slickness on tongue

**Overall Impression** 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Cooked corn and the diacetyl detract from beer as a refreshing session. Ensure long enough boil (for DMS) and ensure completion of fermentation (for diacetyl). Problems may also together be caused by an infection so check sanitation processes.

Total 19 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
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<b>Classic Example</b> <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Lifeless</b>

18



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE

Category # 25 Subcategory (a-f) B Entry # 971973

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) Saison

Judge Email brendon\_74@hotmail.com

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

DMS RIGHT UP FRONT AND DIACETYL

4 /12

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

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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.

### Appearance (as appropriate for style)

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

GOOD CARBONATION GOOD CLARITY BUT HAS SLIGHT HAZE NICE GOLD STRAW COLOUR

2 /13

### Flavor (as appropriate for style)

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

DIACETYL OVERPOWERS ALL OTHER FLAVOURS

6 /20

### Mouthfeel (as appropriate for style)

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

LOW CARBONATION MEDIUM BODY SWEET FINISH

1.5 /15

### Overall Impression

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

LOW CARBONATION + SWEET FINISH PUT THIS OUTSIDE OF STYLE, DMS COULD BE A RESULT OF BOIL ISSUES, DIACETYL COULD BE DUE TO YEAST UNDER STRESS/STRAIN

3.5 /10

Total

17 /50

SCORING GUIDE

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<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer

n.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E1952  
 Judge Email richgoulter@gmail.com  
*Use Avery label #3160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 829659  
 (25B)

Subcategory (spell out) Saison

Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
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- Master
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- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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 bready, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 5 /12

Comment on malt, hops, esters, and other aromatics  
Strong grapefruit aromas mixed with piny/citrus  
smells. Low malt aroma detectable and little  
spiciness found.

Appearance (as appropriate for style) \_\_\_\_\_ 2 /3

Comment on color, clarity, and head (retention, color, and texture)  
Slight haze  
Little head, not lashing

Flavor (as appropriate for style) \_\_\_\_\_ 8 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
High puckering level of citrus/grapefruit flavor  
with medium high hop bitterness. Low levels  
of malt hardly detectable. Low levels of saison  
yeast driven flavors and spiciness. Piny/rubbery  
flavor combined with citrus flavors to be harsh.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Harsh lingering mouthfeel with astringency. Medium  
carbonation. No alcohol warmth

Overall Impression \_\_\_\_\_ 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Beer is overriden by harsh bitter/astringent type/piny  
and grapefruit. Check type and how much of hops  
used. May be a slight infection giving the imbalance  
and harsh flavors. Mouthfeel also have been stressed  
from pressure in fermentation at water pitching, which  
will give rubbery burnt flavors

Total \_\_\_\_\_ 21 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style			
	Flawless		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	

21.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE

Category # 25 Subcategory (a-f) 2

Entry # 829659

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) SAISON

Judge Email brendan\_74@hotmail.com

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- 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)

Comment on malt, hops, esters, and other aromatics

PINE/ORANGE INITIALLY ON THE NOSE. NO SPICE OR FLORAL/HOPPY AROMAS

9 /12

### Appearance (as appropriate for style)

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

NICE CLARITY WITH JUST A SLIGHT HAZE NICE STRAW COLOUR, NO HEAD/HEAD RETENTION

1.5 /3

### Flavor (as appropriate for style)

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

ASTRINGENT BITTERNESS, SOAPY/DETERGENT, RUBBER

6 /20

### Mouthfeel (as appropriate for style)

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

LIGHT BODY, ASTRINGENT, LOW CARBONATION

1.5 /5

### Overall Impression

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

GREAT AROMA NICE APPEARANCE UNPLEASANT FLAVOURS DETRACTED FROM THE OVERALL IMPRESSION

4 /10

Total

22 /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.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) BRENDON HOLE

Judge BJCP ID \_\_\_\_\_

Judge Email brendon\_74@hotmail.com

Use Avery label # 5160

Category # 25 Subcategory (a-f) B Entry # 813193 (25B)

Subcategory (spell out) Season

Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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.

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

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics  
CITRUS SPICE + SLIGHT SULPHUR

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
SLIGHT HAZE, GENERALLY GOOD CLARITY OTHERWISE  
NICE LIGHT STRAW COLOUR, LOW-MED HEAD WITH  
GOOD PERSISTENCE

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
SPICY, YEAST PHENOLS, FRUITY, DRY FINISH

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
LIGHT BODY, NO NOTABLE ALCOHOL, MEDIUM CARBONATION

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
CHECK YEAST HEALTH AND/OR TIME ON YEAST CAKE  
TO LOWER SULPHATES. CARBONATION SHOULD BE  
HIGHER FOR THIS STYLE.  
NICE FLAVOUR AROMAS WERE GOOD ASIDE FROM  
THE SULPHATES. NICE CLEAN APPEARANCE

Total 38 /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"/>	Not to Style <input type="checkbox"/>
Technical Merit	
Flawless <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Intangibles	
Wonderful <input type="checkbox"/>	Lifeless <input type="checkbox"/>

38.25



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E1952  
 Judge Email richgoulter@gmail.com  
*Use Avery label # 5160*

Category # 25 Subcategory (a-f) B Entry # 813193

Subcategory (spell out) Saison  
 Special Ingredients: \_\_\_\_\_

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.
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- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- 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) 8/12

Comment on malt, hops, esters, and other aromatics & bubble gum  
Citrusy / Fruity (banana) and spices at medium level up front. Hint of sulphur and phenols.

### Appearance (as appropriate for style) 2 1/2 / 3

Comment on color, clarity, and head (retention, color, and texture)  
Slight haze  
Yellow/straw colour  
Low head and lasting

### Flavor (as appropriate for style) 16/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Medium/low malt flavours balance well with a distinct spiciness, Fruity esters and range of spicy notes and phenols. Bitterness undetectable but not harsh. Dries finish with a little tartness lingering.

### Mouthfeel (as appropriate for style) 4/5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Crisp and clean in mouth. No astringency or alcohol warmth. Medium/high carbonation

### Overall Impression 8/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Pale, refreshing ale that is pleasant to drink, if anything, balances a little to the spicy side, especially in lingering mouthfeel.

Total 38 1/2 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) BRENDON AOLE

Category # 75 Subcategory (a-f) 5 Entry # 547451  
(25B)

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) Saison

Judge Email brendon\_74@hotmail.com

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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)

Comment on malt, hops, esters, and other aromatics

SHARP LEMON WITH SPACE. ALSO HAS A GREAT TYPE AROMA AND PEPPERY NOTES

9 /12

### Appearance (as appropriate for style)

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

GREAT CLARITY AND COLOUR NO HEAD, NO LACING

1 /13

### Flavor (as appropriate for style)

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

EXTREME LEMON AND PEPPER QUITE OUT OF BALANCE.

10 /20

### Mouthfeel (as appropriate for style)

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

MEDIUM BODY, LOW CARBONATION

2 /15

### Overall Impression

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

THE ABUNDANCE OF LEMON + PEPPER UPSET THE BALANCE OF THE BEER

5 /10

Total 27 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
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<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

27.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E1952  
 Judge Email rickgoulter@gmail.com  
*Use Avery label # 5160*

Category # 25 Subcategory (a-f) B Entry # 547451

Subcategory (spell out) Saison

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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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) \_\_\_\_\_ (citrus) 7/12  
 Comment on malt, hops, esters, and other aromatics

Sharp acidic aroma up front, with notes of Brett. Low malt aroma, low spice (pepper) and low fruity esters.

Appearance (as appropriate for style) \_\_\_\_\_ 1/3  
 Comment on color, clarity, and head (retention, color, and texture)

Clear, straw color. No head.

Flavor (as appropriate for style) \_\_\_\_\_ 12/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Dominant lemon citrus flavor with strong matching pepper. Very low malt flavor. Little earthy hop flavor. Dry crisp finish. (Balance too much to bitterness or harshness. Family (banana and peach) develop as warm.)

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Tingling mixture of pepper and harshness, leaves a hot dry harshness in back of mouth. Medium/high carbonation. Light/medium body.

Overall Impression \_\_\_\_\_ 6/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A nice beer with all characteristics of a refreshing saison. Unfortunately it balanced too much to harshness and pepper spices. Review recipe ingredients again.

Total 28/50

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.

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





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 23A Subcategory (a-f) A Entry # 65276  
 Subcategory (spell out) Berliner Weisse  
 Special Ingredients: \_\_\_\_\_  
 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) 8 /12

Comment on malt, hops, esters, and other aromatics  
INITIAL LEMON AND APPLE AROMAS WITH SUBTLE FLOWERY NOTES. NO NOTABLE HOP AROMA. BREADY ON THE NOSE AS IT WARMS. PEACH NOTES ALSO AS IT WARMS

### Appearance (as appropriate for style) 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)  
GOOD COLOUR + CLARITY. NICE CARBONATION. NICE WHITE HEAD WITH MED-LOW RETENTION

### Flavor (as appropriate for style) 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
FRUITY - MASSIVE PEACHES WITH LEMON TARTNESS -ACIDITY.. DRY FINISH

### Mouthfeel (as appropriate for style) 3.5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
VERY LIGHT/DRY MED-HIGH CARBONATION

### Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
SLIGHTLY HIGHER CARBONATION WOULD BE NICE. POSSIBLY A LITTLE LOW FOR STYLE. FLOWERY NOTES - POSSIBLY FROM HOPS WHICH IS NOT TO STYLE

Total 34 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

655274  
(23A)

Judge Name (print) Rich Goulter

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) Beck's Weisse

Judge Email \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

*Use Avery label # 5160*

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- 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) \_\_\_\_\_ 7 / 12

Comment on malt, hops, esters, and other aromatics  
Fruity (lemon/apple) up front followed by  
strong perfume (mush) aroma. Medium  
wheat malt (bread). Low sourness

Appearance (as appropriate for style) \_\_\_\_\_ 2 1/2 / 3

Comment on color, clarity, and head (retention, color, and texture)  
Low/medium head, lasts reasonably  
Clear  
Straw color

Flavor (as appropriate for style) \_\_\_\_\_ 11 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Strong & dominant sour taste, mainly  
citrus (lemon) and diacetyl. Other  
fruity (apple/peach) noticeable. Low/medium  
malt/wheat taste. Dry finish with distinct  
diacetyl notes

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 1/2 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Sharp sourness overrides other mouthfeel  
sensations. Medium carbonation. Slight slickness  
remains (from diacetyl)

Overall Impression \_\_\_\_\_ 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A reasonable drinking beer with characteristics  
of style. However acidity levels need to be  
checked, depending on process. (if added at end,  
or beer aged too long are examples of cause).  
Peppery/floury notes in aroma & taste may be  
result of wrong or too many hops

Total \_\_\_\_\_ 29 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style		
	Flawless		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws	
			Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			

31.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter  
 Judge BJCP ID E1952  
 Judge Email richgoulter@gmail.com  
*Use Avery label # 5760*

Category # 23 Subcategory (a-f) A Entry # 337234

Subcategory (spell out) Berliner Weisse - European Sour  
 Special Ingredients: \_\_\_\_\_

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, coinny, 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).  
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 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) \_\_\_\_\_ 9 /12

Comment on malt, hops, esters, and other aromatics  
Fruit aromas (apple) high up. Not Medium  
bready/wheat malt aromas. Medium/Low  
sourness. Some hints of Brett also noticeable.

Appearance (as appropriate for style) \_\_\_\_\_ 2 /3

Comment on color, clarity, and head (retention, color, and texture)  
Low head, but lashing  
Clear  
Straw colour. Low effervescent seen

Flavor (as appropriate for style) \_\_\_\_\_ 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Clean and full sourness in beer. Low  
bready/wheat behind, still distinct.  
Fruity (apple and pear) low medium. Some  
diacetyl in finish, and seasonally dry in finish.  
Balance for style good.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2 1/2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Light in body, medium acidic throughout.  
Carbonation too low.

Overall Impression \_\_\_\_\_ 7 1/2 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A nice drinking beer, May benefit a little with  
more age just to clean up remaining diacetyl.  
Low carbonation impacts crispness, head and  
flattens all the flavors a little. Needs  
carbonation method.

Total \_\_\_\_\_ 35 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Stylistic Accuracy		Not to Style	
Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Technical Merit			
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Intangibles			
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer-association.org

Judge Name (print) BRENDON HOLE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email brendon\_74@hotmail.com  
*Use Avery label # 5160*

Category # 23 Subcategory (a-f) A Entry # 337334 (23A)

Subcategory (spell out) Berliner Weisse - European Sour

Special Ingredients: \_\_\_\_\_

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) \_\_\_\_\_ 9 /12

Comment on malt, hops, esters, and other aromatics  
MEDIUM SOURNESS FRUITY NO HOP AROMA  
SLIGHT BRETT NOTES

Appearance (as appropriate for style) \_\_\_\_\_ 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)  
GOOD COLOUR AND CLARITY MEDIUM HEAD WITH  
LOW RETENTION AND NICE WHITE COLOUR.

Flavor (as appropriate for style) \_\_\_\_\_ 11.5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
VERY CLEAN MILD SOUR NO HOP BITTERNESS PRESENT  
SLIGHT BAKINESS / FRUITYNESS

Mouthfeel (as appropriate for style) \_\_\_\_\_ 2.5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
VERY LOW CARBONATION, LIGHT BODY, CRISP ON  
THE PALATE.

Overall Impression \_\_\_\_\_ 6.5 /10

Comment on overall drinking pleasure associated with entry; give suggestions for improvement  
NEEDS MORE CARBONATION

Total \_\_\_\_\_ 32 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
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<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

33.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE

Judge BJCP ID \_\_\_\_\_

Judge Email brendon\_74@hotmail.com  
Use Avery label # 5160

Category # 23 Subcategory (a-f) A Entry # 321563

Subcategory (spell out) \_\_\_\_\_  
Special Ingredients: \_\_\_\_\_

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, coinny, 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.
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- 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) 7 /12

Comment on malt, hops, esters, and other aromatics  
MILD SOUR AROMA NO HOP AROMA SLIGHT BREADY CHARACTER NO NOTABLE FRUITY AROMA, SLIGHT DIACETYL WHEN WARMING.

**Appearance** (as appropriate for style) 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)  
NICE COLOUR AND CLARITY, GOOD INITIAL HEAD WHITE IN COLOUR

**Flavor** (as appropriate for style) 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
NICE SOURNESS - QUITE STRONG BREADY/GRAINY NO HOP BITTERNESS PRESENT. MILD LEMON NOTES IN THE BACK. PLEASANT AFTERTASTE

**Mouthfeel** (as appropriate for style) 3 1/2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MID-HIGH CARBONATION LIGHT BODY. NO DETECTABLE ALCOHOL. CRISP ON THE PALATE - REFRESHING

**Overall Impression** 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
NICE CARBONATION LIGHT REFRESHING MOUTHFEEL STRONG BUT PLEASANT SOURNESS BREADY AROMA AND FLAVOUR BUT NOT EXCESSIVE.

Total 33 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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<b>Stylistic Accuracy</b>	
Classic Example <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
<b>Technical Merit</b>	
Flawless <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
<b>Intangibles</b>	
Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrew

tion.org

Judge Name (print) Rick Goulter  
 Judge BJCP ID E1952  
 Judge Email rickgoulter@gmail.com  
*Use Avery label # 3160*

Category # 23 Subcategory (a-f) A Entry # 321563 (23A)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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.
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- 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.
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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) \_\_\_\_\_ 8 /12

Comment on malt, hops, esters, and other aromatics

Strong waxy aroma up front, with medium wheat malt (bready) behind. Low sourness in aroma. Some buttery notes as beer warms

Appearance (as appropriate for style) \_\_\_\_\_ 2 1/2 /3

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

Medium head, quite full  
Clear  
Good straw colour

Flavor (as appropriate for style) \_\_\_\_\_ 12 /20

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

Clean and full sourness through beer. Low wheat malt flavors. Diacetyl strong after initial sourness dissipates. Diacetyl lingers into aftertaste. Medium dry finish. Reasonable balance for style.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3 1/2 /5

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

Carbonation medium/high! Light body. Full sourness. A slight buttery remains (from diacetyl)

Overall Impression \_\_\_\_\_ 6 /10

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

A reasonable drinking beer in line with the style. Sourness appropriate but dominance of diacetyl detracts. Depending on brewing process used, give more time to primary fermentation and/or leave beer longer before bottling (or in bottle) for bugs to clean up diacetyl

Total \_\_\_\_\_ 32 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	Technical Merit					
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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
	Intangibles					

32.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rick Goulter  
 Judge BJCP ID E1952  
 Judge Email rickgoulter@gmail.com  
*Use Avery label # 5160*

Category # 23 Subcategory (a-f) A Entry # 268786

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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 stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, 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) 7/12

Comment on malt, hops, esters, and other aromatics

High Fruity aroma up front. Phenol medicinal notes, notable Fruitness (pear) taste  
Very low sourness, wheat aroma low,

Appearance (as appropriate for style) 2/3

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

Clear  
Straw colour  
Reasonable low head. Taste quite well

Flavor (as appropriate for style) 11/20

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

Sharp sour up front taste, slight viney or taste. Background fruit flavour high, (apple/pear)  
Diacetyl medium, Bready malt flavour medium,  
Medium dry finish

Mouthfeel (as appropriate for style) 2 1/2/15

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

Sourness very sharp on back of tongue, quite tart. Carbonation medium (needs more).  
More tart/puckering than a rounded sourness

Overall Impression 5 1/2/10

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

A reasonable beer but balanced too much to forward tartness; typical of a post  
sowing approach. Consider review sowing method and combine bugs through a longer brewing process. Diacetyl indicates may not be ready (too young) so leave for a while. Increase carbonation.

Total 26 ~~28~~ /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDRON HOLE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email brendon\_7@hotmail.com  
*Use Avery label # 5160*

Category # 23 Subcategory (a-f) A Entry # 268786 (23A)

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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 \_\_\_\_\_

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics  
INITIAL MEDICINAL FENOLS WITH FRUITYNESS  
NO HOP AROMA PRESENT, APPLE AROMA AS BEER  
WARMS

### 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.

**Appearance** (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
GOOD COLOUR AND CLARITY, HEAD RETENTION A  
LITTLE LOW

**Flavor** (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
TART SLIGHT BREAD FLAVOUR, SHARP SOURNESS  
SLIGHT DIACETYL

**Mouthfeel** (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
LIGHT BODY MEDIUM-DRY FINISH, CARBONATION  
A LITTLE LOW FOR STYLE

**Overall Impression** 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
MEDICINAL FENOLS OVERPOWERING THE APPLE  
AROMA. NICE APPEARANCE BUT LACKING HEAD.  
NICE FLAVOUR BUT HAD SOME DIACTYL.

Total 28 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

27





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Goulter

Judge BJCP ID E1952

Judge Email rickgoulter@gmail.com

Use Avery label # 5160

Category # 24 Subcategory (a-f) B Entry # 798614

Subcategory (spell out) Belgian Pale

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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 bready, sulfury or yeast-like aroma or flavor.

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 / 12  
Disturb earthy, slightly vegetal aroma up-front  
Low nutty, malt aromas. Low fruit, almost  
overripe fruit aroma. Yeast spicy aromas  
appear as beer warms. Hint of alcohol.

### Appearance (as appropriate for style)

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

2 / 3  
Top end of color  
Low head, lashing OK  
Reasonably clear

### Flavor (as appropriate for style)

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

9 / 20  
Initial nutty, light caramel flavor that lacks  
smoothness. Fruity (stone fruit) medium levels.  
Low spicy and floral flavors. Finishes  
quite clean but slight vegetal tastes remain  
in mouth.

### Mouthfeel (as appropriate for style)

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

2 1/2 / 5  
Light medium body. Medium/High carbonation, - to  
Slightly acidic in mouth. No alcoholic characteristics.

### Overall Impression

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

5 / 10  
A reasonable beer, with malt and Oatness  
characteristics of style. Slight vegetal aroma +  
flavors indicate possible infection so check for  
healthy yeast and sanitation. Slight acidity  
detracts from other flavors. Vegetal notes may  
be result of old and/or stale hops as well. Check  
yeast used as needs more typical Belgian yeast flavors  
Total 24 1/2 / 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.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email brendon\_74@hotmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 798614  
 (24B)

Subcategory (spell out) Belgian Pale  
 Special Ingredients: \_\_\_\_\_

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

**Aroma** (as appropriate for style) \_\_\_\_\_ 5 /12  
 Comment on malt, hops, esters, and other aromatics  
INITIAL OVERPOWERING VEGETAL, BELGIAN YEAST  
PHENOLS BECOME MORE APPARENT AS TEMP INCREASES  
AS DOES MILD ALCOHOL

- Non-BJCP Qualifications:**
- Professional Brewer  Beer Sommelier  Non-BJCP
  - Certified Cicerone  Master Cicerone
  - Sensory Training  Other \_\_\_\_\_

**Appearance** (as appropriate for style) \_\_\_\_\_ 12 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
NICE COLOUR + CLARITY, GOOD CARBONATION, CREAMY  
WHITE HEAD WITH MEDIUM RETENTION

- 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.

**Flavor** (as appropriate for style) \_\_\_\_\_ 8 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
TOASTY AND CARAMEL BUT VERY TOASTY-VERGING ON  
BURNT CARAMEL SWEET AND NUTTY ONCE THE  
CARAMEL PASSES LEAVING A PEPPERY NOTES.  
INITIAL VEGETAL (CABBAGE) DETRACTS FROM OTHER  
FLAVOURS AS DOES THE OVERLY ROASTY/TOASTY FLAVOUR

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
MEDIUM BODY ALCOHOL/WARMING IS LOW-MED  
CARBONATION IS MEDIUM SLIGHTLY ASTRINGENT

**Overall Impression** \_\_\_\_\_ 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
SEVERAL OUT-OF-STYLE CHARACTERISTICS TOOK AWAY  
FROM THE OVERALL IMPRESSION

**Total** \_\_\_\_\_ 21 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

22.75



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE

Judge BJCP ID \_\_\_\_\_

Judge Email brendon\_74@hotmail.com  
Use Avery label # 5160

Category # 29 Subcategory (a-f) C Entry # 642979

Subcategory (spell out) Biere de Garde

Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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*.
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- 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) 7 /12

Comment on malt, hops, esters, and other aromatics

MALTY, SWEET SPICY AND A LITTLE ALCOHOL + HERBAL. SOMETHING ELSE THAT I CANT QUITE PINPOINT THAT DETRACTS FROM THE OVERALL AROMA

### Appearance (as appropriate for style) 2.5 /3

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

NICE APPEARANCE WITH GOOD COLOUR AND CLARITY. ROCKY OFF-WHITE HEAD WITH LOW-MED RETENTION

### Flavor (as appropriate for style) 11 /20

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

MALTY WITH SWEET CARAMEL NOTES, SLIGHTLY SPICY

### Mouthfeel (as appropriate for style) 3.5 /5

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

MEDIUM BODY, MODERATE CARBONATION, MILD ALCOHOL WARMING

### Overall Impression 6 /10

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

THE AROMA WAS A LITTLE OFF BUT IM STILL NOT ABLE TO DETERMINE EXACTLY WHAT IT WAS. THE APPEARANCE WAS VERY MUCH TO STYLE AND THE FLAVOURS WERE NOT UNPLEASANT. BUT THIS BEER JUST DIDNT HIT THE MARK FOR ME.

Total 30 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rick Goulter  
 Judge BJCP ID E1952  
 Judge Email rickgoulter@gmail.com  
*Use Avery label # 5780*

Category # 24 Subcategory (a-f) C Entry # 642979  
 (24C)

Subcategory (spell out) Biere de Garde  
 Special Ingredients: \_\_\_\_\_

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

**Aroma** (as appropriate for style) \_\_\_\_\_ 8 /12  
 Comment on malt, hops, esters, and other aromatics  
Sweet rich malt character strong up front. Medium  
mix of herbal and spicy aromas. Low/medium  
alcohol and some stalesness. Moderate level  
of fruity esters

- Non-BJCP Qualifications:**
- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 Sensory Training  Other \_\_\_\_\_

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 1/2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Fair clarity  
Colour copper/amber  
Head off white, reasonably formed and lasts OK

- 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.

**Flavor** (as appropriate for style) \_\_\_\_\_ 11 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Sweet rich toffee malt flavors. Grassy (old  
herbal) hop flavors. Slight spicy and  
peppery notes. Slight astringency. Alcohol  
low/medium kind suggests other flavors. Grassy,  
slightly vegetal, tastes lighter

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Full and smooth but sharpens when the alcohol  
elements kick in. Medium/high carbonation. Has  
warmth.

**Overall Impression** \_\_\_\_\_ 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A good bit to the style although beer does  
demonstrate many of the age characteristics eg.  
slight stalesness. Alcohol is quite prominent so check  
use of sugary adjuncts to lower and/or raise  
marsh temperature. Check for source of stalesness  
such as old ingredients and storage/handling.

Total \_\_\_\_\_ 30 1/2 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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

30.25



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rick Goulter  
 Judge BJCP ID E1952  
 Judge Email rickgoulter@gmail.com  
*Use every label # 5180*

Category # 25 Subcategory (a-f) B Entry # 169215

Subcategory (spell out) Saison  
 Special Ingredients: \_\_\_\_\_

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, coinny, 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 bready, sulfury or yeast-like aroma or flavor.

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_ 6 /12

Comment on malt, hops, esters, and other aromatics

Strong green apple aroma up front. Moderate level of phenols (plastic/bananaid). Also moderate floral hop aromas, Low banana fruit and hint of spiciness

Appearance (as appropriate for style) \_\_\_\_\_ 1 1/2 /3

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

Golden/orange  
Low head, not lashing  
Slight haze.

Flavor (as appropriate for style) \_\_\_\_\_ 10 /20

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

Medium toasty malt flavor. Medium/high levels of fruit (citrus & apple). Mixture of grassy and floral hop flavors, with low level of spiciness. Medium level of alcohol. Needs to be a little drier in finish.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3 /5

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

Low carbonation, warmth from alcohol noticeable  
Full/somber body.

Overall Impression \_\_\_\_\_ 5 /10

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

A reasonably nice drinking beer but would look for a more crispness in beer. This, with the apple characteristics and slight sweetness is much needed fermentation may not have fully completed. Check yeast used (health) and work prep for yeast. Apple flavor with phenols may also indicate slight infection so check sanitation processes.  
 Total 25 1/2 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON NOLE

Category # 25 Subcategory (a-f) B Entry # 169315 (25B)

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) SAISON

Judge Email brendon\_74@hotmail.com

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

MEDICINAL (BAND-AID), APPLE

6 / 12

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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.

### Appearance (as appropriate for style)

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

COLOUR + CLARITY ARE GOOD, LIGHT HEAD WHICH DISSIPATED RAPIDLY

1 / 3

### Flavor (as appropriate for style)

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

MEDICINAL, SPICY AND A LITTLE FRUITY. HERBAL/FLORAL NOTES

8 / 20

### Mouthfeel (as appropriate for style)

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

MEDIUM BODY MILD ALCOHOL WITH LOW WARMING. CARBONATION IS QUITE LOW

2 / 15

### Overall Impression

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

HIGHER CARBONATION REQUIRED FOR THIS STYLE. CHECK FOR SOURCES OF MEDICINAL CHLOROPHENOLS, POSSIBLY INFECTION - CHECK CLEANING + SANITISATION

5 / 10

Total

22 / 50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

23.75



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Rick Goulter  
 Judge BJCP ID E1952  
 Judge Email rickgoulter@gmail.com  
*Use Avery label # 3160*

Category # 25 Subcategory (a-f) B Entry # 233737 (25B)

Subcategory (spell out) Saison  
 Special Ingredients: \_\_\_\_\_

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) \_\_\_\_\_ 6 / 12  
 Comment on malt, hops, esters, and other aromatics  
Strong <sup>Belgian</sup> yeast driven aromas - mix of floral, spices, grassy notes. Low levels of phenols (sharpness) detectable. Malt aromas low. Carbonated / oxygen alcoholic.

**Appearance** (as appropriate for style) \_\_\_\_\_ 1 / 3  
 Comment on color, clarity, and head (retention, color, and texture)  
Yellow / straw color  
Quite clear  
Low head not lasting

**Flavor** (as appropriate for style) \_\_\_\_\_ 17 / 20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Complex medium/high mix of malt flavors, spicy / peppery flavors, fruit. Underlying harshness of bittering hops. Citrusy / dry finish and clean. Lingering Belgian yeast flavors.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 5 / 5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Slight harshness / astringency. Slight warmth but not detracting. Medium / full body. Low carbonation.

**Overall Impression** \_\_\_\_\_ 7 / 10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A high flavoured beer with many different tastes and good alignment with Belgian style. The presence of an underlying harshness may relate to hops used (amount & freshness). Phenols may also indicate temperature at fermentation may have been a bit high and/or yeast working under too much pressure. Hint of oxygenation. Check handling.  
 Total 27 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRENDON HOLE  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email brendon\_74@hotmail.com  
*Use Avery label # 5160*

Category # 25 Subcategory (a-f) B Entry # 233737

Subcategory (spell out) Saison  
Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP
- Certified Cicerone  Master Cicerone
- Sensory Training  Other \_\_\_\_\_

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

GRASSY, ALCOHOL, FRUITY/BUBBLEGUM

### 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.

Appearance (as appropriate for style) 1.5 /3

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

NICE COLOUR + CLARITY LOW CARBONATION, LITTLE TO NO HEAD WITH NO RETENTION

Flavor (as appropriate for style) 8 /20

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

OXIDISATION (CARDBOARD), TARTNESS, SPICY/PAPERY

Mouthfeel (as appropriate for style) 2 /15

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

LOW-MED BODY, LOW CARBONATION, MILD ACIDITY LIGHT SOUR/TARTNESS

Overall Impression 6 /10

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

NEEDS HIGHER CARBONATION FOR STYLE CHECK PROCESS TO ELIMINATE OXIDISATION. GRASSY NOTES COULD BE FROM HOPS OR OXYGEN PICKUP.

Total 25.5 /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.
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Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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

26.25





# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rich Gault  
 Judge BJCP ID 1952  
 Judge Email richgault@gmail.com  
*Use Avery label # 5760*

Category # 25 Subcategory (a-f) B Entry # 295257

Subcategory (spell out) Saison

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

### 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.
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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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) \_\_\_\_\_ 7 / 12

Comment on malt, hops, esters, and other aromatics  
Medium/low malt aroma. Low level of yeast driven aromas (fruity - including banana), some spices

Appearance (as appropriate for style) \_\_\_\_\_ 1 / 3

Comment on color, clarity, and head (retention, color, and texture)  
Yellow in colour  
Reasonably clear  
Low head, wide lacing

Flavor (as appropriate for style) \_\_\_\_\_ 11 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Medium level of malt flavors up front followed by grassy hop flavors and distinct spiciness. Metallic type phenols (also slight plastic) are noticeable. Reasonably dry finish, with spices present lingering. Overall balanced to malt & spec.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3 1/2 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Low/medium mouthfeel, quite clean, with spicy/harshness remaining. Medium carbonation. No alcohol heat

Overall Impression \_\_\_\_\_ 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A reasonable drinking beer in the style of saison. Flavors generally understated leaving the malt prominent. Review yeast and phenolics health to bring through more flavors to balance hops. Watch carbonation temp not too high to keep phenols down. Check water and good rinsing off sanitolizer to eliminate metallic characteristics

Total \_\_\_\_\_ 28 1/2 / 50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) BRENDON HOLE

Category # 25

Subcategory (a-f) B

Entry #

245457  
(25B)

Judge BJCP ID

Subcategory (spell out) Saison

Judge Email brendon\_74@hotmail.com

Special Ingredients:

Use Avery label # 5160

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other
- Non-BJCP

### 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)

Comment on malt, hops, esters, and other aromatics

SPICY, LOW AROMA

6 /12

Appearance (as appropriate for style)

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

GOOD CLARITY & COLOUR, LIGHT HEAD-WHITE BUT DISSIPATES RAPIDLY

1.5 /3

Flavor (as appropriate for style)

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

SPICY/PEPPERY, LOW MALT CHARACTER, DRY FINISH

11 /20

Mouthfeel (as appropriate for style)

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

MEDIUM CARBONATION, LIGHT BODY, SPICY/PEPPERY ACIDITY BALANCES WELL

3 /5

Overall Impression

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

MORE CARBONATION REQUIRED FOR THIS STYLE

6 /10

Total

27.5 /50

SCORING GUIDE

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28