



# BEER SCORESHEET

## Examination Version

AHA/BJCP Sanctioned Competition Program



<http://www.bjcp.org>

<http://www.homebrewersassociation.org>

Participant ID: 1408-CEP-03

Exam Beer Number 1 2 3 4 5 6 (circle one)

Exam City: \_\_\_\_\_

Exam Date: \_\_\_\_\_

Category # 10 Subcategory (a-f) A

Subcategory (spell out) American Pale Ale

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

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

Comments \_\_\_\_\_

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

- ☐ Acetaldehyde
- ☐ Alcoholic
- ☐ Astringent
- ☐ Diacetyl
- ☐ DMS (dimethyl sulfide)
- ☐ Estery
- ☐ Grassy
- ☐ Light-Struck
- ☐ Metallic
- ☒ Musty
- ☐ Oxidized
- ☐ Phenolic
- ☐ Solvent
- ☐ Sour/Acidic
- ☐ Sulfur
- ☐ Vegetal
- ☐ Yeasty

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Light grainy, caramel malt aroma followed by a moderate resin hop aroma. Fleeting mustiness in the middle. Light stone fruit esters develop late. No diacetyl, no other off characteristics.

### Appearance (as appropriate for style)

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

Deep gold with near brilliant clarity. Rocky white head leaves a thick stand of bubbles on the beer, great retention.

### Flavor (as appropriate for style)

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

Moderate grainy, bready malt sweetness with a light caramel character. Moderately high resin hop emerge in the middle along medium high hop bitterness. Fleeting mustiness again. Light stone fruit ester. Medium dry finish. Balanced to hop bitterness. No diacetyl.

### Mouthfeel (as appropriate for style)

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

Medium body with medium high carbonation. Very light alcohol warming is smooth. No astringency from hop additions. No creaminess.

### Overall Impression

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

Excellent American Pale Ale but the mustiness indicates some age. The hop flavor and aroma levels are good for style, but lack the freshness expected, don't allow this beer to age too long. Otherwise, very well done.

Total

39 /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
Problematic	(0 - 13):	Major off flavors and aromas dominate

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