



# BEER SCORESHEET

## Examination Version

AHA/BJCP Sanctioned Competition Program



<http://www.bjcp.org>

<http://www.homebrewersassociation.org>

Participant ID: 1408-CEP-04

Category # 10 Subcategory (a-f) A

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

Subcategory (spell out) American Pale Ale

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

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

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

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) 4 /12

Comment on malt, hops, esters, and other aromatics

Big buttery diacetyl dominates the aroma, can't detect much else. Maybe a low to no hop aroma but hard to tell. Diacetyl covers everything else up.

Appearance (as appropriate for style) 2 /3

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

Light gold and the clarity is good. Thick off-white head is persistent, leaves a solid layer of foam on the beer.

Flavor (as appropriate for style) 9 /20

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

The caramel, buttery flavor takes over initially, then allow some pine like hop flavor to emerge. The medium-high hop bitterness lends into a smooth finish. Balanced to the diacetyl.

Mouthfeel (as appropriate for style) 3 /5

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

Great body for style and moderate carbonation. Possibly some light astringency. No alcohol warming. Very slick mouth feel.

Overall Impression 4 /10

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

Except for the diacetyl this is a very good beer. The buttery character dominated everything but the hop bitterness did help to balance it out. Make sure you give this beer a diacetyl rest before kegging or bottling.

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

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