Participant ID: ________________________________

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

Exam City: ________________________________

Exam Date: ________________________________

Category # 6 Subcategory (a-f): B

Special Ingredients: ____________________________

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

Comments: ________________________________

Aroma (as appropriate for style)
Comment on malt, hops, esters, and other aromatics
Initial whiff is very unexpected/off - Sulfury and acidic - Unforfaible
Reminiscent of rotted or spoiled milk, (but wouldn’t -) - Moderately intense
Overpowered by other aromatics, mild honey-like sweetness underneath,
No hops detected, moderate fruit esters, pear-like, light grainy, malt
with some light caramel notes (candy-like), no alcohol or other

Appearance (as appropriate for style)
Comment on color, clarity, and head (retention, color, and texture)
Notably still
Low white head, covering surface with about 1/4" tall
Head retained well, fairly clear - or not perfect
Medium gold color - Fine for style

Flavor (as appropriate for style)
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Faultyly lacks the flavor of the on aroma, sweet honey-like.
Flavor, medium intensity, low to mild bitterness, mild, sweet finish. Moderate fruity, like cherries, apples, and pears.
Seems kind of full on the palate, but a thin, pithy, bitterness and some acidity.
In smelling, I get plastic, plastic, notes. Grain. Have malt like notes.
Appearance - Low - graying and light. Hügy, didn’t taste like
Mouthfeel (as appropriate for style)
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Mediocre to medium, body, yet seems thin due to some acidity.
Medium carbonation, maybe needing more, high, or it seems creamy but thin, out, not astringent/warming.

Overall Impression
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Off beer, smelled horrible, but didn’t taste as bad. Heavy, sweet, fruity,
Some body, malt, light bitterness, yet off balance. On the sweeter side but not cloying, balances well.
So many potential problems - Look at infection - first world problem (phisticated)
May yeast health (milk), odd bouquet, possible infection.
Soooo, ultimately, I was torn. Disgusted due to some milk but I
Don’t feel that it is fault, unless ingredients were dirty or
Special problem are in the off side

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

Stylistic Accuracy
Classic Example □ □ □ □ □ Not to Style
Flawless □ □ □ □ □ Technical Merit
Flawed □ □ □ □ □ Intangibles
Wonderful □ □ □ □ □ Lifeless

Total: □ □ □ □ □