Participant ID: ____________________________
Exam Beer Number: 1 2 3 4 5 6 (circle one)
Exam City: ________________________________
Exam Date: ________________________________

Category # 8 Subcategory (a-f): A
Subcategory (spell out): Ordinary Bitter
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:
Big bready-biscuit nose in medium-high. Has toasty notes. Medium-low earthy-floral hops. Mild caramel with some darker/burnt sugar notes. Esters are fairly low. Quite English with a dry, grainy character that could come from a hint of roast malt or biscuit. Beer seems rustic, with expectations for style.

Appearance (as appropriate for style) ________________________________
Comment on color, clarity, and head (retention, color, and texture):
Clear, golden, amber in color. No head at all—none. Just a white ring or tiny bubbles—very thin. Slight haze, not enough to worry about. Medium—light amber color—OK.

Flavor (as appropriate for style) ________________________________
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics:
Dry, bready-biscuit up front, molasses sweetness. Moderate bitterness, light astringency leading into a dry, dry finish. Moderate hop flavor—very weak. Moderate esters blend in with the malt, could be older or very stale ingredients. Flavor is kind of muted. Esters have a slightly harsh edge as it lingers. Slight acidity in aftertaste. Esters have a dark fruit character as well. High malt, crystal, dry, not intense.

Mouthfeel (as appropriate for style) ________________________________
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations:
Medium carbonation—a bit on the light side for a bitter, medium to medium-light body. Slight astringency as from hops, not creaming, light acrid bite. Not dry.

Overall Impression ________________________________
Comment on overall drinking pleasure associated with entry, give suggestions for improvement:
Kind of light, boring—could be done without style points. Has a nice 'English' character. Medium biscuit, crackers, bread, Caramel coloration low on 60 but bitterness level is about right in the balance. A bit spritzy—worth overcarbonation (more primary, could turnover if good carb or balanced style). Acids not detectable—could be age or the yeast strain. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy. Medium body, not heavy.

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

Drinkable but without Stylistic Accuracy
Classic Example ☐ ☐ ☐ ☐ ☐ Not to Style
Weird Varieties ☐ ☐ ☐ ☐ ☐ Technical Merit
Flawless ☐ ☐ ☐ ☐ ☐ Significant Flaws
Wonderful ☐ ☐ ☐ ☐ ☐ Intangibles
Lifeless ☐ ☐ ☐ ☐ ☐