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

Category # 18 Subcategory (a-f) A
Special Ingredients: ________________________
Bottle Inspection: ☐ Appropriate size, can, fill level, label removal, etc.
Comments: ________________________________

Aroma (as appropriate for style)
Comment on malt, hops, esters, and other aromatics
Perfumy, Fresh Pils malt-like no gas detectable, intense, honey-like/extract
Sweet and brackish flavors add complexity. A kind of indirect fruit, maybe pomegranate, soft caramel (and alcohol) hinted. Bare hint of phenolic. Just seems overwhelmingly fresh, light alcohol - OK, inviting?

Appearance (as appropriate for style)
Comment on color, clarity, and head (retention, color, and texture)
Crystal clear - even when viewed in this soft plastic glass
Moderate 1/2" pure white head, average persistence
Light golden color - it kind of shines like gold too - also

Flavor (as appropriate for style)
Comment on malt, hops, fermentation characteristics, balance, finish/aftershape, and other flavor characteristics
Lots of Pils malt. Fresh large hop aroma. Medium to medium-high hop bitterness. Hop aroma strong and floral, used high in the recipe. Bitterness makes it seem drier. Almost a citrus, like malt flavor, hops notes, malt extract esters. Perhaps a little that could be a little more complexity. Spicy and heavy notes actually strong. Esters have some fruit character. Aftershape is clean, Pils malt, spicy hops and clean alcohol - tasty.

Mouthfeel (as appropriate for style)
Comment on body, carbonation, warmth, creaminess, astringency, and other palatal sensations
Medium-full body. Fairly rich for a Pils, mild.
Moderate high carbonation, but not enough to compromise for body. Warms but not burning. Would sew cream on it for balancing acidity.
Seems fairly strong, pushing towards triple territory in impression.

Overall Impression
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Fresh and tasty. Would buy/have for style. Gold letter high in ABV - seems substantial. In reduced OG, making beer a bit easier to swallow. Nice Pils hopping and spicy hop flavor, level, drinky beer but not intense. Malt flavor in middleground. More esters and less hops would improve balance (reduce hops flavor, reduce ester, textural flavor (warm)). I love how fresh the tastes, well-handled. Could easily be a top low 40 if it was a bit lighter a body and not so big. But very very well crafted.

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 |

STYLISTIC ACCURACY

<table>
<thead>
<tr>
<th>Classic Example</th>
<th>Stylistic Accuracy</th>
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TECHNICAL MERIT

<table>
<thead>
<tr>
<th>Flawless</th>
<th>Intangibles</th>
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<tr>
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WONDERFUL |

| ☐ ☐ ☐ ☐ | ☐ ☐ ☐ ☐ | Lifeless |

Total 38/50

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