EXAM BEER #3
Subcategory (Spell out) Octoberfest
Max. Score 12

AROMA (as appropriate for style) 2
Malt, hops, esters, and other aromas
Vinegar-like aroma dominates likely caused from acetic acid spoilage organisms. The style should have a toasted malt aroma, which cannot be detected here due to the strong vinegar + sour aromas.

APPEARANCE (as appropriate for style) 3
Color, clarity, and head retention, color, and texture
Light orange color is ok for style, but slightly off. Also, beer version is more seductive. Very good clarity + good head retention for style.
(From head at its original height for >1 min.)

FLAVOR (as appropriate for style) 20
Malt, hopping, flavor characteristics, balance, finish/aftertaste
Roasted and burnt flavors are represented well here in this style. Deep fruit-like flavors such as raisin and plum can also be perceived. A nice complexity of flavors is developing from the roasted grains and high level of alcohol.

OVERALL IMPRESSION 10
Comment on overall drinking pleasure, give suggestions for improvement
Unfortunately, a contamination has scared the dead beer. Feedback: Practice better sanitation habits and do not allow the yeast or beer to be exposed to the air for any great period of time. TOTAL (50 possible points) 13

EXAM BEER #4
Subcategory (Spell out) Russian Imperial Stout
Max. Score 12

AROMA (as appropriate for style) 2
Malt, hops, esters, and other aromas
Rich, dark roasted grain aromas; pleasant fruity esters reminiscent of raisin + plum.

APPEARANCE (as appropriate for style) 3
Black - appropriate color. Clarity is not a factor in such a dark beer. Decent head retention for style (low)

FLAVOR (as appropriate for style) 20
Roasted and burnt flavors are represented well here in this style. Deep fruit-like flavors such as raisin and plum can also be perceived. A nice complexity of flavors is developing from the roasted grains and high level of alcohol.

OVERALL IMPRESSION 10
Comment on overall drinking pleasure, give suggestions for improvement
A very nice example of the style. In terms of feedback, try elevating the gravity some to make an even bigger example of the style. The alcoholic + roasted notes worked well in this example. This beer should continue to develop complexity as it ages. Good Sub!