EXAM BEER #1

Subcategory (Spell out): Dortmund Export 1E

AROMA (as appropriate for style)
- Malt, hops, esters, and other aromatics: Pale pilsner malt, very light toasting.
- Only the faintest hop aroma - but OK!
- No esters, no diacetyl. All per style.
- Very light touch of lager/salt. OK.

APPEARANCE (as appropriate for style)
- Color, clarity, and head: Golden color, very brilliantly clear, modest head of fine white bubbles
- Holds up well. Very good for style.

FLAVOR (as appropriate for style)
- Malik, hops, fermentation/flavor characteristics, balance, finish/aftertaste:
- Light aroma of mostly pilsner malt - not really appropriate in this style. An almost detectable color is present in the mouth, and not appropriate. Light ester, no hop.
- No diacetyl.

MOUTHFEEL (as appropriate for style)
- Body, carbonation, wort, creaminess, astringency, other palate sensations: Light body, mild carbonation, alcohol
- Warmth is restrained (good for style).
- No astringency - it's all hop bitter in both mouth and tongue. Good for style, crisp and not creamy or cloying.

OVERALL IMPRESSION
- Comment on overall drinking pleasure, give suggestions for improvement:
- Very fine example of a Dortmunder.
- Suggest a slight drop in bitterness hop.
- Since the impression is almost that of a German Pilsner (Lager style hop).
- A taut lighter/pilsner malt bill can reduce color, but that's minor. Mashing/fermentation techniques are great as-is.

Outstanding (45-50) Excellent (38-44) Very Good (30-37) Good (21-29) Drinkable (14-20) Problem (0-13)

EXAM BEER #2

Subcategory (Spell out): Blonde Ale 6B

AROMA (as appropriate for style)
- Malt, hops, esters, and other aromatics: Light aroma of mostly pilsner malt - not really appropriate in this style. An almost detectable color is present in the mouth, and not appropriate. Light ester, no hop.
- No diacetyl.

APPEARANCE (as appropriate for style)
- Color, clarity, and head: Golden color, very brilliantly clear, modest head of fine white bubbles
- Holds up well. Very good for style.

FLAVOR (as appropriate for style)
- Malik, hops, fermentation/flavor characteristics, balance, finish/aftertaste:
- Light sweetness and carbary, low bitterness, perhaps even too low for this mildly hopped style, and sweetness and tartness overwhelm the finish. No flavor hop comes through, which is OK for style, nor is there directly (good) but other problems

MOUTHFEEL (as appropriate for style)
- Body:

OVERALL IMPRESSION
- Comment on overall drinking pleasure, give suggestions for improvement:
- malt body seems heavier due to too low carbonation. No real alcohol apparent (good). Cloudy (not good) sweet finish and taint.
- Not astrigent, at least.

Outstanding (45-50) Excellent (38-44) Very Good (30-37) Good (21-29) Drinkable (14-20) Problem (0-13)