Participant No: [Redacted]
Exam City: [Redacted]
Exam Date: [Redacted]

Stylistic Accuracy
Classic 1 2 3 4 5 Not to Style
Technical Merit Flawless 1 2 3 4 5 Significant Flaws
Intangibles Wonderful 1 2 3 4 5 Lifeless

EXAM BEER #3
Subcategory (Spell out), Robert Porter 12B

AROMA (as appropriate for style) Max. Score
Malt, hops, esters, and other aromatics
Dark malt chocolate, toffee, dark caramel; no apparent hop aroma - OK, but some hops notique this style some complexity. Esters are too, no clove or fusel oils - Good. It warms, roastiness and a few esters come out.

APPEARANCE (as appropriate for style)
Color, clarity, and head (retention, color, and texture)
Amber brown, light head style - should be very dark brown. Had to pour to clarify this in this light but seems clear. Very modest light, tan head holds up reasonably well.

FLAVOR (as appropriate for style)
Malt, hops, fermentation, flavor characteristics, balance, finish/aftertaste
Dry, buzzy, graininess due to roast barley, perhaps? Hop bitterness seems ok, but the front-of-mouth astringency is too much. Could use more robust dark malt presence, but not more roast. No flavor hop, which would be good to have some here.

MOUTHFEEL (as appropriate for style)
Body, carbonation, warmth, creaminess, astringency, other palate sensations
Low for style/style - low carb or style finish. Astringent! Very dry, overly dry on the finish.

OVERALL IMPRESSION

Comment on overall drinking pleasure, give suggestions for improvement

A good example of the style, showing lots of complexity. Some hop flavor seemed to be high, but overall a good beer made with very good technique.

TOTAL (50 possible points)

EXAM BEER #4
Subcategory (Spell out), English Barleywine 19B

AROMA (as appropriate for style) Max. Score
Malt, hops, esters, and other aromatics
Alcohol, caramel, sherry, spicy notes due to age, perhaps. Almost a cellular like, multilayered in the background adds interest! Hops are very subdued, as they should be in this style. Dried fruit, esters, oak, slightly good.

APPEARANCE (as appropriate for style)
Color, clarity, and head (retention, color, and texture)
Deep amber, brilliant clarity, fine-bubbled off-white head holds up well for this style where head is sometimes a problem.

FLAVOR (as appropriate for style)
Malt, hops, fermentation, flavor characteristics, balance, finish/aftertaste
Pale malt flavor, but with lots of caramelization notes. Some hop flavor comes through, more reminiscent of an American Barleywine. Hop bitterness is high enough to offset the residual sweetness, but not so high as to dry it out.

MOUTHFEEL (as appropriate for style)
Body, carbonation, warmth, creaminess, astringency, other palate sensations
Substantial alcohol warmth, pressure, Lingering sweetness is not cloying good. No astringency - good.

OVERALL IMPRESSION

Comment on overall drinking pleasure, give suggestions for improvement

A fine example of the style, showing lots of complexity. Some hop flavor seemed to be high, but overall a good beer made with very good technique.

TOTAL (50 possible points)