### Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

### Aroma (as appropriate for style)
Comment on malt, hops, esters, and other aromatics

### Appearance (as appropriate for style)
Comment on color, clarity, and head (retention, color, and texture)

### Flavor (as appropriate for style)
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

### Mouthfeel (as appropriate for style)
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

### Overall Impression
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

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**Score Sheet**

**Category #**

**Subcategory (a-f)**

**Special Ingredients:**

**Bottle Inspection:**
- Appropriate size, cap, fill level, label removal, etc.

**Comments:**

**Aroma**

**Appearance**

**Flavor**

**Mouthfeel**

**Total**

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**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

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**Classic Example**

**Stylistic Accuracy**

**Technical Merit**

**Intangibles**

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**Not to Style**

**Significant Flaws**

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