



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud David Gansen
BJCP Recognized Judge - G1163
davr8s@msn.com
Jud
Jud

Category # _____ Entry# 000214



Subcategory (spell out) Category# 25B

Special Ingredients: Saison

Bottle Inspection: ☒ A

Comments BOTTLE FILL SLIGHTLY HIGH, NO POINTS REMOVED

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- ☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- ☐ **DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- ☐ **Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- ☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- ☐ **Light-Struck** – Similar to the aroma of a skunk.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- ☐ **Musty** – Stale, musty, or moldy aromas/flavors.
- ☐ **Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- ☐ **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- ☐ **Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- ☐ **Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- ☐ **Sulfur** – The aroma of rotten eggs or burning matches.
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12
MALT FORWARD, PHENOLIC SPICES ARE PROMINENT. CITRUS NOTES ALSO EVIDENT

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 /3
CLOUDY, GOLDEN COLOR, CREAMY, OFF WHITE HEAD

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

10 /20
GRAINY, MALT CHARACTER W/ CITRUS LEMON NOTES PREVALENT. SOME PEPPERY NOTES IN THE FINISH AND FINISH LEANS TOWARD SWEET.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 /5
CREAMY, MEDIUM BODY, ASTRINGENCY FROM CITRUSY FINISH. SLIGHT ALCOHOL WARMTH

Overall Impression

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

6 /10
GOOD EFFORT BUT WOULD LIKE MORE OF PHENOLIC BELGIAN SPICE EVIDENT. WHAT NOTED IN AROMA DID NOT COME THROUGH IN FLAVOR, BUT VERY DRINKABLE.

Total

28 /50

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. Unpleasant. |
| Problematic | (00 - 13): Major off flavors and aromas dominate. Hard to drink. |

| | | | | | | | |
|-----------------|--------------------------|--------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless |



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Judge Michael Froehlich
BJCP National Judge, Professional Brewer
- G0178
Judge froeh@yahoo.com

Judge

Use Every label # 5160

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- ☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Category # - Entry# 000214

Subcategory Category# 25B

Special Ingr Saison



Bottle Insp

oval, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Low malt notes, low fruit/citrus
greeny layers of malt, cold
little more citrus notes

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

cloudy (ok for style), brownish
great head

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

orange with low malt
slightly watery light alcohol,
a little dirty tasting

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

dry, slightly watery

Overall Impression

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

Needs more complexity and
uplift too. Experiment with
different saison strains

Total

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