



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Jud David Gansen
 BJCP Recognized Judge - G1163
 davcre8s@msn.com

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:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics

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

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Appearance (as appropriate for style) _____ /3

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

CLOUDY, GOLDEN COLOR, CREAMY, OFF WHITE HEAD

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

Flavor (as appropriate for style) _____ /20

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

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

Mouthfeel (as appropriate for style) _____ /5

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

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

Overall Impression _____ /10

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

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.	

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

Category # - Entry# 000214
 Subcategory Category# 25B
 Special Ingr Saison



Use Avery label # 5160

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- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

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- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

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- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Bottle Inspe

oval, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 / 12
 Low malt notes, low fruit/citrus
 grainy layers of malt, cool
 like more citrus notes

Appearance (as appropriate for style)

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

2 / 3
 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

12 / 20
 orange with low malt
 flavors, watery light alcohol,
 a little dirty, tartness

Mouthfeel (as appropriate for style)

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

3 / 5
 Dry, fewish, watery

Overall Impression

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

5 / 10
 Needs more complexity and
 malt too. Experiment with
 different saison strains

Total

29 / 50

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