



Beer Scoresheet

Category # 16 Subcategory (a-f) 2 Entry # 8122

Subcategory (spell out) Bolg Spec

Special Ingredients : Bolg IPA

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Caramel malt. Note of grassy hops.
Light fruit esters. No diacetyl.

Appearance (as appropriate for style) 2 /3

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

Burnished amber color. Excellent
clarity. Very little head retention.

Flavor (as appropriate for style) 10 /20

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

Caramel malt. Residual sweet.
Less underattenuated. Balance
slightly shifted to hops. No floor
is detected. Note of cardboard
+ oxidation.

Mouthfeel (as appropriate for style) 2 /5

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

Med body. Med CO₂. No
warmth. Creamy. Low astringency
in back.

Overall Impression 3 /10

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

Check. Not Side Aeration + storage
temp. Excellent clarity.

Total 23 /50