BEER SCORESHEET

The American Homebrewers Association

Judge Name (print) Michael Froelich

Judge BJCP ID G0178

Judge Email Froehの@yaんoo.com

Use Avery label # 5160

Category # 5   **Subcategory** (a-f) B   **Entry #** 265

Subcategory (spell out) Traditional Bock

Special Ingredients: _____

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

Comments _____

Judge Qualifications and BJCP Rank:
- ☐ Apprentice
- ☑ National
- ☐ Honorary Master
- ☐ Professional Brewer
- ☐ Recognized
- ☐ Master
- ☐ Mead Judge
- ☐ Non-BJCP
- ☐ Certified
- ☐ Grand Master
- ☐ Cider Judge
- ☐ Rank Pending

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, coiny, copper, iron, or blood-like flavor.

☐ **Musty** – Stale, musty, or moldy aromas/flavors.

☐ **Oxidized** – Any one or combination of 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 bready, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application:
http://www.bjcp.org/cep/vocab/

Aroma (as appropriate for style) _____ 6 /12
Comment on malt, hops, esters, and other aromatics

Acetaldehyde is present, lots of green apple. water post fermentation tank.

Appearance (as appropriate for style) _____ 3 / 3
Comment on color, clarity, and head (retention, color, and texture)

Excellent

Flavor (as appropriate for style) _____ 12 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

A little too hoppy bitterness in the finish. Malt is very malty otherwise.

Mouthfeel (as appropriate for style) _____ 4 / 5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

A little thick but good for style.

Overall Impression _____ 6 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A little too hoppy for style and work on the acetaldehyde problem.

Total _____ 31 /50

	Stylistic Accuracy					
Classic Example	☐	☐	☐	☐	☐	**Not to Style**
	Technical Merit					
Flawless	☐	☐	☐	☐	☐	**Significant Flaws**
	Intangibles					
Wonderful	☐	☐	☐	☐	☐	**Lifeless**

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The American Homebrewers Association

http://www.bjcp.org   http://www.homebrewersassociation.org

Judge Name (print) _Joe Giacomazza_

Judge BJCP ID _____

Judge Email _____
Use Avery label # 5160

Category # _5_   **Subcategory (a-f)** _____   **Entry #** | 265 |

Subcategory (spell out) _Bock_

Special Ingredients: _____

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

Comments _____

Judge Qualifications and BJCP Rank:
☐ Apprentice   ☐ Recognized   ☐ Certified
☐ National   ☐ Master   ☐ Grand Master__
☐ Honorary Master ☐ Mead Judge   ☐ Cider Judge
☐ Professional Brewer ☐ Non-BJCP   ☐ Rank Pending

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Aroma (as appropriate for style)   _8_ /12
Comment on malt, hops, esters, and other aromatics
slightly sweet for style

Appearance (as appropriate for style)   _2_ / 3
Comment on color, clarity, and head (retention, color, and texture)
good orange color

Flavor (as appropriate for style)   _16_ /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Mouthfeel (as appropriate for style)   _3_ / 5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Overall Impression   _6_ /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total _35_ /50

Stylistic Accuracy
Classic Example ☐ ☒ ☐ ☐ ☐ Not to Style
Technical Merit
Flawless ☐ ☒ ☐ ☐ ☐ Significant Flaws
Intangibles
Wonderful ☐ ☒ ☐ ☐ ☐ Lifeless