




# BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jur  **Steve Cook**  
 Recognized  
 BJCP ID # G0628  
 SCook4208@msn.com

## Judge Qualifications and BJCP Rank:

- |  |                                     |                                       |
|--|-------------------------------------|---------------------------------------|
| <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"/> Mead Judge | <input type="checkbox"/> Cider Judge  |
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Non-BJCP   | <input type="checkbox"/> 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

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

Category # 10 Subcategory (a-f) C Entry # 237  
 Subcategory (spell out) AMERICAN BROWN ALE  
 Special Ingredients: \_\_\_\_\_

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

Comments A TAD LOW FILL

## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

A CARDBOARD AROMA WITH AHP + MALT BALANCED  
BALANCING THE OXIDIZED AROMA.

## Appearance (as appropriate for style)

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

2 /13  
LIGHT BROWN CLEAR GOOD HEAD RET  
VERY FOAMY.

## Flavor (as appropriate for style)

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

7 /20  
MALT + HOP FLAVORS BALANCE OUT SOMEWHAT EQUALLY  
BEING A BIT FORWARD THE HOP UP FRONT THEN  
IN MID SWARMON THE BALANCE CONTINUES AND  
MELTS INTO THE FINISH WITH A MED-LOW  
BITTERNESS, THAT GOING INTO THE AFTERTASTE  
A STRANGE BITTERNESS COULD BE INFECTOR / CARDBOARD.

## Mouthfeel (as appropriate for style)

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

4 /15  
MED BODY AND "HIGH" CARBONATION.  
SOME ASTRINGENCY FROM HOP OR INFECTOR

## Overall Impression

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

4 /10  
THIS BROWN ALE HAS A DISTINCT FLAW  
IN THE CARDBOARD FLAVOR / OXIDATION.  
FLAVORS TH' WHOLE BEER COULD BE MORE  
COMPLEX W/ CHOCOLATE + Caramel EXCEPT  
FOR THE OXIDATION

Total

22 /50

## SCORING GUIDE

<b>Outstanding</b>	(45 - 50):	World-class example of style
<b>Excellent</b>	(38 - 44):	Exemplifies style well, requires minor fine-tuning
<b>Very Good</b>	(30 - 37):	Generally within style parameters, some minor flaws
<b>Good</b>	(21 - 29):	Misses the mark on style and/or minor flaws
<b>Fair</b>	(14 - 20):	Off flavors, aromas or major style deficiencies
<b>Problematic</b>	(0 - 13):	Major off flavors and aromas dominate

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



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Jur Joe Klinck  
Jur BJCP: Certified, D0872  
Jur Email: joeklinck@hotmail.com

Category # 10 Subcategory (a-f) C Entry # 237

Subcategory (spell out) American Brown

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

## Judge Qualifications and BJCP Rank:

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## Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 /12  
initial aroma of dark caramel malts that take on a raisin type character, slight citrusy character that is either ester or hop derived, oxidized

## Appearance (as appropriate for style)

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

3 /13  
extremely large tan head that persists as a very thick layer, excellent clarity, dark amber in color

## Flavor (as appropriate for style)

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

8 /20  
initial flavor is a mix of dark crystal/raisin and a medium level of alcohol, medium level of bitterness that seems to get stronger in the finish, no noticeable hop flavor, finishes very dry

## Mouthfeel (as appropriate for style)

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

4 /15  
medium high body with high carbonation, no astringency

## Overall Impression

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

6 /10  
the high level of carbonation could be the result of an infection that isn't affecting the flavor or aroma yet, the crystal malt character seems more fitting for an amber ale, maybe less crystal and sub some chocolate malt, some American hops →

Total

26 /50

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