



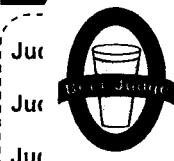
BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>



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, sulfur, or yeast-like aroma or flavor.

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

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
	Problematic	(0 - 13):	Major off flavors and aromas dominate

Category # 10 Subcategory (a-f) B Entry # 238
Subcategory (spell out) AMERICAN AMBER ALE
Special Ingredients: _____

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

Comments VERY LOW FILL? MISTAKE?

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12
MALT HOP BALANCE AROMA UP FRONT WITH A LITTLE CARAMEL NOTE BEHIND.

Appearance (as appropriate for style)

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

3 /3
AMBER CLEAR FAIR HEAD RET.

Flavor (as appropriate for style)

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

10 /20
A GOOD HOP MALT BALANCE UP FRONT WITH A CARAMEL NOTE, HOP FLAVOR PRESENT BUT SUBDUE AND STAYS THE SAME INTO THE FINISH AND GETS A MED TO LOW BITTERNESS IN THE AFTERTASTE.

Mouthfeel (as appropriate for style)

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

4 /5
MED BODY LOW CARBONATION

Overall Impression

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

7 /10
VERY GOOD AMBER ALE COULD HAVE MORE CARAMEL AND A BIT MORE HOPS BUT A GOOD VDB.
VERY DRINKABLE BREW

Total

32 /50

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



BEER SCORESHEET



The
American
Homebrewers
Association

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Joe Klinck
Judge BJCP ID D0872
Judge Email joe.klinck@hotmail.com
Use Every Label # 5160

Judge Qualifications and BJCP Rank:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Mead Judge ☐ Cider Judge
☐ Professional Brewer ☐ Non-BJCP ☐ 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) B Entry # 238

Subcategory (spell out) American amber
Special Ingredients: _____

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

Comments low fill

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics
Strong initial dark caramel aroma which takes on a raisin like quality, there are also some wet cardboard oxidized type aromas no noticeable hops

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)
medium amber in color, medium tan head that has a creamy consistency, head persists as a thin layer

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
dark caramel malt flavor that is raisin like, medium level of bitterness malt and bitterness are in balance, no noticeable hop flavor

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium high body, medium-high level of carbonation, no astringency

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
The malt and bitterness are collectively balanced, the oxidation is most likely caused by the low fill, there needs to be at least a moderate American hop flavor, otherwise the beer is too style

Total 29 /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
Problematic	(0 - 13):	Major off flavors and aromas dominate

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