



# BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Juc Kim Sparrow G0928

Juc kim.sparrow@gmail.com

Juc Certified

### 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, coinny, 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/>

Category # 21 Subcategory (a-f) B Entry # 239

Subcategory (spell out) Xmas/Winter

Special Ingredients: Cinnamon, ginger, sweet orange peel, clove, orange blossom honey

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

Comments Gusher!

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics  
A good bit of cinnamon + clove, perhaps backing ginger. No hops, malt or esters detected behind spices.

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
Very cloudy, dark brown, not quite opaque. Thick off-white head, decent retention.

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Quite spicy - again mostly cinnamon + clove. Backing malt is caramelly + chocolaty, more like American Brown. Starts fairly sweet, dries a bit, aided by spices. Spice with bitterness dominates the finish, a bit harsh. *Some citrus later*

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Med-full body, high carbonation - both too high. ~~But~~ Too much alcoholic warmth. Some spice-derived astringency.

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Very spicy! I'd take the spice back quite a bit. Maybe start at 25% and work it back up. The base N. English Brown could use less chocolate malt, more nuttiness. Decrease carbonation considerably as well, and try again!

Total 28 /50

|                              |                                       |   |
|------------------------------|---------------------------------------|---|
| <b>SCORING GUIDE</b>         | <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 |   |

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



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Judge Name (print) Rob Proff, Jr  
 Judge BJCP ID G0725  
 Judge Email rproff@yahoo.com  
Use Avery label # 5160

Category # 21 Subcategory (a-f) b Entry # 239

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: cinamon, ginger, sweet + orange peel, clove, orange blossom honey

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

Comments gusher

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

**Aroma** (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics  
clove aroma first, slight hint of solvent aroma no biscuit or toasty aromas possibly masked by spices

**Descriptor Definitions (Mark all that apply):**

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- 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.

**Appearance** (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)  
brown color, thin light tan head, but cloudy

**Flavor** (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
spicy flavor but too bitter for base style malt profile is too light for the style, NEB's should have a toasty, biscuity malt profile with some fruity esters

**Mouthfeel** (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
light body, is OK, carbonation is good, but slightly astringent in finish

**Overall Impression** 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
not a great example of the base style, and the spices are a little too strong, masking everything else

Total 26 /50

|  |   |
|--|---|
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|                        |                          |                           |                                     |                          |                          |
|------------------------|--------------------------|---------------------------|-------------------------------------|--------------------------|--------------------------|
|                        |                          | <b>Stylistic Accuracy</b> |                                     |                          |                          |
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|                        |                          | <b>Technical Merit</b>    |                                     |                          |                          |
| <b>Flawless</b>        | <input type="checkbox"/> | <input type="checkbox"/>  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <b>Significant Flaws</b> |
|                        |                          | <b>Intangibles</b>        |                                     |                          |                          |
| <b>Wonderful</b>       | <input type="checkbox"/> | <input type="checkbox"/>  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <b>Lifeless</b>          |