



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:

- | | | |
|--|-------------------------------------|---------------------------------------|
| <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 # 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)

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. 7 /12

Appearance (as appropriate for style)

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

Very cloudy, dark brown, not quite opaque. Thick off-white head, decent retention. 2 /13

Flavor (as appropriate for style)

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. 11 /20 *Some citrusy aftertaste*

Mouthfeel (as appropriate for style)

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. 3 /15

Overall Impression

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! 5 /10

Total 28 /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		Stylistic Accuracy		Not to Style	
Flawless		Technical Merit		Significant Flaws	
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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Judge Name (print) Rob Proffitt

Judge BJCP ID G0725

Judge Email rproff@yahoocan

Use Avery label # 5160

Judge Qualifications and BJCP Rank:

- | | | |
|--|-------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
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Category # 21 Subcategory (a-f) b Entry # 239

Subcategory (spell out) _____

Special Ingredients: chopped 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) _____

Comment on malt, hops, esters, and other aromatics

6 /12
clove aroma first, slight hint of solvent aroma
no biscuit or toasty aromas possibly masked by
spices

Appearance (as appropriate for style) _____

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

2 /3
brown color, thin light tan head, but cloudy

Flavor (as appropriate for style) _____

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

10 /20
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) _____

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

3 /5
light body, is OK, carbonation is good, but
slightly astringent in finish

Overall Impression _____

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

5 /10
not a great example of the base style, and
the spices are a little too strong, masking
everything else

Total 26 /50

SCORING GUIDE

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Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless