



# BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Row Gordon  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 12 Subcategory (a-f) C Entry # 161  
 Subcategory (spell out) Porter Baltic  
 Special Ingredients: \_\_\_\_\_

**Judge Qualifications/BJCP Rank :**  
 Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Professional Brewer  
 Novice (non-BJCP)  Experienced (but not in BJCP)

**Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.  
 Comments \_\_\_\_\_

**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.

**Aroma** (as appropriate for style) 10 /12  
 Comment on malt, hops, esters, and other aromatics  
nice rich malt aroma prummy raisiny  
no hops

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

**Flavor** (as appropriate for style) 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
slight roast malt not burnt Fruity  
toffee-ish, med bitter nose

**Mouthfeel** (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
full body, carb. ok

**Overall Impression** 8 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A very good Baltic Porter

Total 40 /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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	<b>Lifeless</b>



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Judge Name (print) RON JOHNSON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email rjohnson@rnsa.com  
*Use Every Label # 5160*

Category # 12 Subcategory (a-f) C Entry # 161

Subcategory (spell out) BALTIC PORTER  
 Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### Judge Qualifications/BJCP Rank :

- Apprentice       Recognized       Certified  
 National           Master               Grand Master  
 Honorary Master     Professional Brewer  
 Novice (non-BJCP)    Experienced (but not in BJCP)

Aroma (as appropriate for style) \_\_\_\_\_ 8 /12  
 Comment on malt, hops, esters, and other aromatics

GOOD MALT - SUBTLE ESTERS

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

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 Yeasty - A bread, sulfury or yeast-like aroma or flavor.

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

GOOD HEAD AND RETENTION  
GOOD COLOR

Flavor (as appropriate for style) \_\_\_\_\_ 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

A LITTLE THINNER AND NOT  
A SMOOTH AS STYLE WOULD  
SUGGEST.

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

LITTLE CARBONATION IN MOUTH

Overall Impression \_\_\_\_\_ 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

ALTHOUGH COMPLEX, THE DRIED  
FRUIT ESTERS ARE A LITTLE  
LESS PRONOUNCED THAN EXPECTED.

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

Total 37 /50

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