



BEER SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Christy Elshof
Judge BJCP ID 60507
Judge Email _____

Category # 13 Subcategory (a-f) f Entry # 158
Subcategory (spell out) Russian Imperial Stout
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 bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 4 /12
Comment on malt, hops, esters, and other aromatics
banana & burnt coffee

Appearance (as appropriate for style) 3 /3
Comment on color, clarity, and head (retention, color, and texture)
color & head good - deep color of foam

Flavor (as appropriate for style) 9 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
burnt coffee flavor. Seems overuse of roast and dark malts - banana there, but overwhelmed by strong burnt flavors. may have sanitation problem and phenolics

Mouthfeel (as appropriate for style) 2 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
astringency in finish, burnt flavor. Sanitation in back of throat

Overall Impression 4 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
not very drinkable due to strong roast/burnt flavors

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

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

		Total		<u>22</u>	/50
Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



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Judge Name (print) JEFF KOEHLER

Category # 13 Subcategory (a-f) F Entry # 158

Judge BJCP ID

Subcategory (spell out) RUSS IMP SOU

Judge Email jkoehler@earthlink.net
Use Avery label # 5160

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) 5 /12

Comment on malt, hops, esters, and other aromatics

INITIAL AROMA OF BANANA. NOT AT ALL APPROPRIATE FOR STYLE. AS A GREATNESS, NOTE BLENDS TO AN AGED BANANA.

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- 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) 3 /13

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

BLACK OPAQUE BEER. HEAD RETENTION IS EXCELLENT WITH VERY DARK BROWN MEDIUM SIZED BUBBLES

Flavor (as appropriate for style) 9 /20

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

FLAVOR IS DOMINATED BY AN OVER THE TOP COFFEE WITH SOME BANANA NOTES TOO MUCH ROASTED GRAIN. SWEETNESS/BITTERNESS BALANCE (HOPS) SEEMS OK, BUT IS HARD TO DETERMINE DUE TO HIGH ROAST.

Mouthfeel (as appropriate for style) 4 /15

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

MEDIUM BODY. CARBONATION HIGH. SLIGHT ASTRINGENCY.

Overall Impression 4 /10

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

THIS BEER IS SIGNIFICANTLY OUT OF STYLE. THE BANANA NOTES ARE VERY STRANGE. THEY USUALLY ONLY COME FROM WHEAT YEAST OR POSSIBLY INFESTION. DEFINITELY CUT DOWN ON THE BLACK MALTS. THE HEAD WAS VERY DARK AND THE DOMINANT COFFEE WAS VERY NASTY.

Total 25 /50

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

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