



# BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) STEVE COOK

Category # 16 Subcategory (a-f) B Entry # 162

Judge BJCP ID 60628

Subcategory (spell out) BELGIAN Pilsner ALE

Judge Email \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### Judge Qualifications/BJCP Rank :

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

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12  
SPICY MALT AROMA SOME FRUIT SMELS  
NO HOP AROMAS PRESENT SOME FLORAL SMELL  
AS HOP RESIDUES.

### 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.

### Appearance (as appropriate for style)

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

3 /13  
LIGHT AMBER COLOR GOOD HEAD RET WITH  
A VERY FINE FOAM.

### Flavor (as appropriate for style)

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

12 /20  
SPICY MALT UP FRONT WITH SOME FRUIT  
NOTES JUST AFTER, A MED HOP BITTERNESS  
SHOWS IN MID SWALLOW BLENDING WELL WITH THE  
CARAMEL TINTED MALT. THE FINISH IS BALANCED AND  
MELDS INTO THE AFTERTASTE WITH THE SAME  
TRANSCIENCE.

### Mouthfeel (as appropriate for style)

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

5 /5  
MED BODY AND MED CARBONATION SOMEWHAT  
CREAMY

### Overall Impression

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

7 /10  
THIS IS A GOOD BEER AND HITS MOST  
OF THE STYLE POINTS.  
GOOD JOB.

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

SCORING GUIDE	<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

		Total		<u>34</u> /50
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/> Stylistic Accuracy	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/> Technical Merit	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/> Intangibles	<input type="checkbox"/>	Lifeless



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http://www.bcertown.org

Judge Name (print) Billy Shockley  
 Judge BJCP ID 60873  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 16 Subcategory (a-f) B Entry # 162  
 Subcategory (spell out) BELGIAN PALE ALE  
 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) 6 /12  
 Comment on malt, hops, esters, and other aromatics  
Slight clove aroma, low hops, low fruit aromas. There is no obvious malt aroma.

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

- Acetaldehyde - Green apple-like aroma and flavor.
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- 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.

**Appearance** (as appropriate for style) 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Great color and exceptional clarity. Head retention is fair. It leaves a nice silk along the glass.

**Flavor** (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Spicy clove flavor dominates the first taste. A low bread flavor is quickly followed by a sharp aftertaste at the back of the tongue.

**Mouthfeel** (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
It seems a bit thick and leaves a hint of diacetyl. However it does have a creaminess to it.

**Overall Impression** 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Clove aroma seems appropriate, but it lacks the fruit and malt that the style calls for. The aftertaste is sharp and lingers only for a short while.

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

Total 30 /50

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		<b>Stylistic Accuracy</b>					
<b>Classic Example</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>	
<b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	<b>Lifeless</b>	