



BEER SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) BRUCE BRADY
 Judge BJCP ID 60557
 Judge Email ACONTAGL@AOL.COM
Use Avery label # 5160

Category # 19 Subcategory (a-f) C Entry # 165
 Subcategory (spell out) Strongly American Pale Ale
 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 to the top

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) 8 /12
 Comment on malt, hops, esters, and other aromatics
happy, some malt, very slight vegetal,

Appearance (as appropriate for style) 1 /13
 Comment on color, clarity, and head (retention, color, and texture)
very light amber, lots of carbonation,

Flavor (as appropriate for style) 7 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
light hops and malt, no fruits,

Mouthfeel (as appropriate for style) 2 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
light, not to style,

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
light, not to style, maybe an
america IPA, very drinkable, a nice
session beer, not faults,

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

Total 24 /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	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



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Judge Name (print) Billy Shackley
 Judge BJCP ID G0873
 Judge Email BarAnst@msn.com
Use Avery label # 5160

Category # 19 Subcategory (a-f) C Entry # 165

Subcategory (spell out) American Barley Wine
 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 Fill level was very high.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** - Green apple-like aroma and flavor.
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- Astringent** - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- DMS (dimethyl sulfide)** - At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- Grassy** - Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** - Similar to the aroma of a skunk.
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- 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.
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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.

Aroma (as appropriate for style) 6 /12
 Comment on malt, hops, esters, and other aromatics

Slight malt aroma, hops are a bit more present. Nice citrus scent. No definite fruitiness.

Appearance (as appropriate for style) 2 /3
 Comment on color, clarity, and head (retention, color, and texture)

Medium amber color. Very large head. Clarity is great.

Flavor (as appropriate for style) 9 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Hop bitterness is obvious. Malt profile is rather low for this category. NO apparent fruity esters.

Mouthfeel (as appropriate for style) 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body, light carbonation with a mild creaminess. A bit astringent. Finishes nicely.

Overall Impression 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

I really enjoyed the hop selection, however I feel the malt/malassesey profile was lacking. The appearance was pleasant, but not enough to hold up this beer.

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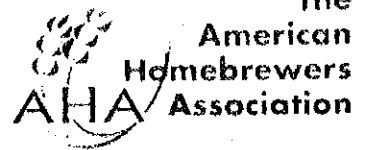
Total 25 /50

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



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http://www.beertown.org

Judge Name (print) Brad Dixon
 Judge BJCP ID 60871
 Judge Email bradmasterbrad@car.rr.com
Use Avery label # 5160

Category # 19 Subcategory (a-f) c Entry # 165

Subcategory (spell out) Am. Badgewine
 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 High Fill

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
Hops dominate the aroma. Slight malt
aroma underneath

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

Appearance (as appropriate for style) 3 /13
 Comment on color, clarity, and head (retention, color, and texture)
Light amber. Brilliant clarity. Large foamy
white head.

Flavor (as appropriate for style) 8 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Sweet and bread, malt is dominated by
resinous hop bitterness. Underlying
vegetal character.

Mouthfeel (as appropriate for style) 2 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Too light in body for style. Hop bitterness
is appropriate, but needs more malt
to support the hops. I am detecting
a slight vegetal character in the aftertaste.

Overall Impression 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Body is too light for style. Needs
more malt complexity. Watch your
fermentation. Vegetal character may
be early stages of infection.

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