



BEER SCORESHEET



The American Homebrewers Association

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.beertown.org>



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Certified
BJCP ID # G0753
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Category # _____ Subcategory (a-f) _____ Entry # 160

Subcategory (spell out) Schwarzbier
Special Ingredients: _____

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

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

Slight cherry ester dank
malt, roast, some malt
sweetness

Appearance (as appropriate for style) 2 /13
Comment on color, clarity, and head (retention, color, and texture)

38 to 44 SKW, latte tan colored
head, red high carb, long
lasting

Flavor (as appropriate for style) 17 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

rich malt flavor, assestine
roast with smooth finish
medium bitterness, fairly
clean in finish

Mouthfeel (as appropriate for style) 3 /15
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

slight astringency on gums
red carb with a medium
body

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

Very nice, nice grain
profile, with assestine
malt and smooth finish. With
margin

Total 37 /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 checked="" type="checkbox"/>	<input 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) Marianne DePoutre
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 4 Subcategory (a-f) C Entry # 160
 Subcategory (spell out) Schwarzbier
 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) 9 /12
 Comment on malt, hops, esters, and other aromatics
Nut, coffee aromas, Roasting

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
Small head (tan) color, dark, clear liquid

Flavor (as appropriate for style) 15 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Beer has a strong roast, bitter finish however, burst flavor comes through

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

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Beer is ok but a little unbalanced. Too much burst Roast in flavor.

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

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		Total <u>37</u> /50			
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful <input type="checkbox"/>	Intangibles				Lifeless <input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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Judge Name (print) Mark Edwards

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 4 Subcategory (a-f) C Entry # 160

Subcategory (spell out) Schwarzbier

Special Ingredients: _____

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

Comments ok

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) 10 / 12

Comment on malt, hops, esters, and other aromatics

Great aroma, hints of coffee, malt and caramel.

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) 2 / 3

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

Very dark and thin head, but could have better head. Good color, though.

Flavor (as appropriate for style) 17 / 20

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

Good bitter chocolate taste and strong mouth taste with good malt. A little too bitter aftertaste.

Mouthfeel (as appropriate for style) 3 / 5

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

Good carb and creaminess with some astringency.

Overall Impression 8 / 10

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

Very drinkable with good finish. ~~but~~ but some astringency.

Total 40 / 50

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