



# BEER SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Mark Harris

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Category # 13 Subcategory (a-f) F Entry # 0003

Subcategory (spell out) RIS

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)

### 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) 6 /12

Comment on malt, hops, esters, and other aromatics  
Cinnamon red hot spice, Roast malt is very low. No hop aroma. No diacetyl. Oxidation.

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
Very dark brown. Opague. Tan head w/ fair retention.

Flavor (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Biscuity malt. Early hop flavor. Late hop bitter. Possibly ferment a warm temp for spice. Balance to malt.

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium-full body. Medium full CO2. Alcohol warmth. Very drying body.

Overall Impression 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Cinnamon quality is out of style. Malt profile + mouthfeel is very good. Needs more hop balance + roast character.

Entrant: Please send concerns, complaints, or compliments to [Comp\\_Director@BJCP.org](mailto: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>29</u> /50	
Classic Example	<input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/>	Lifeless <input type="checkbox"/>



# BEER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Dan Schreff

Category # 13 Subcategory (a-f) F Entry # 003

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) RIS

Judge Email Daniel.Schreff@att.net

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

Use Avery label # 5160

### Judge Qualifications and BJCP Rank:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Mead Judge  Cider Judge
- Professional Brewer  Non-BJCP  Rank Pending

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

Comments clean good fell

### 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.

Aroma (as appropriate for style) 5/12

Comment on malt, hops, esters, and other aromatics  
Cinnamon or Redhots Aroma also  
veggie aromas

Appearance (as appropriate for style) 2/3

Comment on color, clarity, and head (retention, color, and texture)  
DARK and very little head if at  
all. can get some if forced.

Flavor (as appropriate for style) 11/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
flavor has some malt and Roasts.  
But also some spice/pepper and in  
the finish some veggie tones  
oxidized

Mouthfeel (as appropriate for style) 4/5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
has a good full feel-

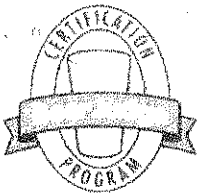
Overall Impression 7/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
has a lot going on. The Roasts and malts  
and also some kind of spices-

Total 29/50

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
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Problematic (0 - 13):	Major off flavors and aromas dominate	

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



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Judge Name (print) JIM DELPOLDANK  
 Judge BJCP ID 60761  
 Judge Email JIMDELPOLDANK@GMAIL.COM

Category # 13 Subcategory (a-f) F Entry # 003

Subcategory (spell out) RUSSIAN IMPERIAL STOUT  
 Special Ingredients: \_\_\_\_\_

- Judge Qualifications/BJCP Rank:
- Apprentice  Recognized  Certified
  - National  Master  Grand Master
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Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.  
 Comments: \_\_\_\_\_

- Descriptor Definitions (Mark all that apply):
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  - Sulfur - The aroma of rotten eggs or burning matches.
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  - 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  
SPICE (CINNAMON?) JUMPS AHEAD ON MALT CHARACTER

Appearance (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
DARK BROWN (OPAQUE) COLOR. TAN HEAD DISAPPEARS QUICKLY.

Flavor (as appropriate for style) 11 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
MALT SWEETNESS GIVES WAY TO A SUBTLE ROAST CHARACTER WHICH DISSIPATES. SOME OXIDATION.

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

Overall Impression 6 /10  
 Comment on overall drinking pleasure associated with entry; give suggestions for improvement  
MAYBE BEING ENJOINED AS A SPECIALTY BEER? IF A SPICE OR OTHER INGREDIENT WAS USED

Entrant: Please send concerns, complaints, or compliments to Comp\_Director@BJCP.org

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Problematic	(0 - 13):	Major off flavors and aromas dominate

		Total		<u>28</u> /50
Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless