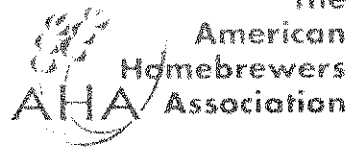




BEER SCORE SHEET




http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

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Category # 17 Subcategory (a-f) B Entry # 5

Subcategory (spell out) FLANDES RED

Special Ingredients: _____

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 _____

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 sickness on the tongue.
- DMS (dimethyl sulfide)** - At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Ester** - 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.

Aroma (as appropriate for style) 10/₁₂

Comment on malt, hops, esters, and other aromatics
WITHIN AROMA A NICE SOUR BLEND (ACETIC & LACTIC). SOME NICE ESTERS (CRANBERRY & SOUR CHERRY). NO HOPS DETECTED. NO DIACETYL DETECTED.

Appearance (as appropriate for style) 1/₁₃

Comment on color, clarity, and head (retention, color, and texture)
AMBER COLOR WITH RED OVER-TONES. MODERATELY HAZY. LOW HEAD RETENTION.

Flavor (as appropriate for style) 18/₂₀

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
WITHIN FLAVOR OF A MODERATE YATNESS (SLIGHT ACETIC AND LACTIC). SOME WOOD/OAK CHARACTER (VERY LIGHT). STRONG CHERRY NOTES. NO HOPS (FLAVOR). BALANCING BITENESS. SLIGHT GRAININ. ALL APPROPRIATE TO STYLE.

Mouthfeel (as appropriate for style) 5/₁₅

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM BODIED WITH LOW CARBONATION. NO MOUTH WARMTH OR CREAMINESS. SLIGHT ASTRINGENCY. ALL APPROPRIATE FOR STYLE.

Overall Impression 9/₁₀

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
GREAT EXAMPLE OF THE STYLE! VERY WELL BALANCED BETWEEN THE ESTERS AND ACIDS. THIS SHOULD BE A MARVELOUSLY WELL-BUILT AND MATURE NICELY. GREAT JOB!!

- 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.

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

Total 43/₅₀

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

