

# BEER SCORE SHEET



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AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Dan Schreff  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email Daniel.Schreff@att.net  
*Use Avery label # 5160*

Category # 23 Subcategory (a-f) A Entry # 006

Subcategory (spell out) SCOTTISH 60

Special Ingredients: SUPERMATED GRAIN

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

Comments GOOD FILL NO RING

Aroma (as appropriate for style) 3 /12

Comment on malt, hops, esters, and other aromatics  
AROMA IS BORING, AN UNUSUAL  
POSSIBLE CONTAMINATION

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
HEAD GONE IMMEDIATELY. COLOR RED  
COLOR IS GREAT VERY PLEASANT

Flavor (as appropriate for style) 8 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
FLAVOR IS VERY VEGETABLE, AGAIN  
POSSIBLY ONLY A CONTAMINATION PROBLEM

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Thin BOT TO STYLE FOR SCOTTISH 60

Overall Impression 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
HOT GRAIN IS NOT AN INGREDIENT IT IS  
A METHOD.

THIS IS A POSSIBLE CONTAMINATION  
WE OPENED BOTH BOTTLES AND  
SAME RESULTS IN SECOND BOTTLE.

Total 20 /50

- Judge Qualifications/BJCP Rank :**
- Apprentice     Recognized     Certified  
 National     Master     Grand Master  
 Honorary Master     Professional Brewer  
 Novice (non-BJCP)     Experienced (but not in BJCP)

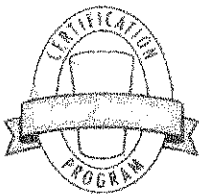
**Descriptor Definitions (Mark all that apply):**

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

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

<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

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



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Judge Name (print) JIM DELPONDANS  
 Judge BJCP ID G0761  
 Judge Email JIMDELPODANS@GMAIL.COM  
USE ONLY LABEL # 1160  
CAUTION: NO CT

Category # 23 Subcategory (a-f) A Entry # 006

Subcategory (spell out) SPECIALTY BEER  
 Special Ingredients: SCOTTISH 60 W/ SUPER HEATED GRANITE

- 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. GRANITE  
 Comments \_\_\_\_\_

Aroma (as appropriate for style) 3 /12  
 Comment on malt, hops, esters, and other aromatics  
VINEGAR? AROMA IN BACKGROUND

- 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.

Appearance (as appropriate for style) 2 /13  
 Comment on color, clarity, and head (retention, color, and texture).  
COPPER IN COLOR, BRILLIANT CLARITY. THIN OFF WHITE HEAD

Flavor (as appropriate for style) 7 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
VINEGAR/ SOUR FLAVOR

- 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.

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

Overall Impression 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
POSSIBLE INFECTION DUE TO IMPROPER SANITATION. CALLED FOR A 2ND BOTTLE IT WAS BOTH FLAT AND SOUR. "SUPER HEATED GRANITE" IS NOT A SPECIAL INGREDIENT, I WOULD RECOMMEND ENTERING THIS AS SCOTTISH 60 &

Entrant: Please send concerns, complaints, or compliments to 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>19</u> /50
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>
Stylistic Accuracy		<input checked="" type="checkbox"/>
Technical Merit		<input checked="" type="checkbox"/>
Intangibles		<input checked="" type="checkbox"/>
Not to Style		<input type="checkbox"/>
Significant Flaws		<input checked="" type="checkbox"/>
Lifeless		<input type="checkbox"/>