



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) BRUCE BRADY Category # 27 Subcategory (a-f) A Entry # 0009  
 Judge BJCP ID 60757 Subcategory (spell out) Comm. Cider  
 Judge Email MONTR@AOL.COM Special Ingredients: Any Sparkling  
 Use Avery label # 5160

- 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, 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.

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

**Bottle Inspection:**  Appropriate size, cap, fill level, label removal, etc.  
 Comments bottle cracked

**Aroma** (as appropriate for style) 8 /12  
 Comment on malt, hops, esters, and other aromatics  
clean, no fruit, slight yeast  
dry out - harsh

**Appearance** (as appropriate for style) 3 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Very pretty - clear sparkling - brilliant  
no oxidation goes very quickly

**Flavor** (as appropriate for style) 14 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
clean, slight tartness  
dry

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
light in body, watery, light malic acid

**Overall Impression** 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
nice clean aroma, flavor is clean with  
slight tartness but this falls on the  
dry side of the spectrum. It really  
really very good for but light for style.

**Total** 34 /50

<b>SCORING GUIDE</b>	<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>Classic Example</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



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Judge Name (print) C. Toles  
 Judge BJCP ID App  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 27 Subcategory (a-f) A Entry # 009

Subcategory (spell out) St Cider + Perry  
 Special Ingredients: Dry Sparkling

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

Comments \_\_\_\_\_

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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) 19 /12

Comment on malt, hops, esters, and other aromatics  
Apple is present and Appreciable  
look in wine notes for  
being a "Dry" Cider

### Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)  
Color correct - Great clarity  
a bit short on sparkle

### Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Bit shy on Alci. here!  
Apple flavor is appreciable

### Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
a bit shy on warmth and  
mouth feel - Probably because  
its und 5% Alc.?

### Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
a very drinkable cider  
(But lacks in Mouthfeel  
and winery character

Total 32 /50

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		Stylistic Accuracy			
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