



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) C. Toles Category # 27 Subcategory (a-f) B Entry # 0010  
 Judge BJCP ID App Subcategory (spell out) Spiced Cider  
 Judge Email \_\_\_\_\_ Special Ingredients: Dry Oper.illant

- 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.

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

**Aroma** (as appropriate for style) 9/12  
 Comment on malt, hops, esters, and other aromatics  
Hard to search for Apple, which is correct - Farm note which are correct

**Appearance** (as appropriate for style) 2/3  
 Comment on color, clarity, and head (retention, color, and texture)  
color correct cloudyness is acceptable

**Flavor** (as appropriate for style) 10/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Slight diacetyl not correct, slight Bacon which is correct

**Mouthfeel** (as appropriate for style) 3/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Bit thin and lack warmth. Alc. % is probably too low for style

**Overall Impression** 6/9/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
a bit shy on Alc. % and slight diacetyl  
It is a very drinkable Beverage

Total 30/50

SCORING GUIDE	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



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Judge Name (print) BRUCE BAADIAN  
 Judge BJCP ID G0757  
 Judge Email ACONTADLL@AOL.COM  
*Use Avery label # 5160*

Category # 27 Subcategory (a-f) B Entry # 0010

Subcategory (spell out) Cider English  
 Special Ingredients: Dry hopped

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

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- Honorary Master  Professional Brewer
- Novice (non-BJCP)  Experienced (but not in BJCP)

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- 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.

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics \_\_\_\_\_

slight apple, red style, slight off - something 9 /12  
major from the yeast

### Appearance (as appropriate for style)

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

Slightly cloudy, slight carbonation 2 /3

### Flavor (as appropriate for style)

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

slight apple, slight off, not 12 /20  
offensive off

### Mouthfeel (as appropriate for style)

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

not enough body on alcohol, light in 2 /5  
body

### Overall Impression

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

Very nice, name, a good style, slight apple 17 /10  
no off style, not too sweet  
big enough, but style, a couple issues

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

Total 32 /50

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	<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	

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