



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) BRUCE BRADIGAN Category # 27 Subcategory (a-f) C Entry # 011  
 Judge BJCP ID 50757 Subcategory (spell out) French Cider  
 Judge Email BRONROU@AOL.COM Special Ingredients: Sweet 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, 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.

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

**Aroma** (as appropriate for style) 7 / 12  
 Comment on malt, hops, esters, and other aromatics  
Full, sweet, nice, apples, back sweetness,

**Appearance** (as appropriate for style) 1 / 3  
 Comment on color, clarity, and head (retention, color, and texture)  
Cloudy, still, pale slight carbonation,  
not per style,

**Flavor** (as appropriate for style) 12 / 20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Full, back sweetness, not dry enough  
per style,

**Mouthfeel** (as appropriate for style) 3 / 5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Full, sweet, no tannins per style

**Overall Impression** 7 / 10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
I could drink a much better but  
is not terrible, make a different  
class - no tannins per style

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

<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>Total</b> <u>30</u> / 50	
<b>Classic Example</b> <input type="checkbox"/>	<input type="checkbox"/>	<b>Stylistic Accuracy</b> <input checked="" type="checkbox"/>	<input type="checkbox"/> <b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<input type="checkbox"/>	<b>Technical Merit</b> <input checked="" type="checkbox"/>	<input type="checkbox"/> <b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<input type="checkbox"/>	<b>Intangibles</b> <input checked="" type="checkbox"/>	<input type="checkbox"/> <b>Lifeless</b>



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

Category # 27 Subcategory (a-f) C Entry # 00110

Subcategory (spell out) std cid aper  
 Special Ingredients: ~~Apple~~

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

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

**Aroma** (as appropriate for style) \_\_\_\_\_ /12  
 Comment on malt, hops, esters, and other aromatics  
apple aroma is assertive

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- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** - A bread, sulfury or yeast-like aroma or flavor.

**Appearance** (as appropriate for style) \_\_\_\_\_ /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Head is inappropriate

**Flavor** (as appropriate for style) \_\_\_\_\_ /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
not dry enough for style

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
too heavy in the mouth for style

**Overall Impression** \_\_\_\_\_ /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
This has no faults but is too heavy for style and cloudy  
Still very drinkable

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		<b>Total</b> <u>30</u> /50	
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<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Wonderful</b>	<input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
		<b>Not to Style</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
		<b>Significant Flaws</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
		<b>Lifeless</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>