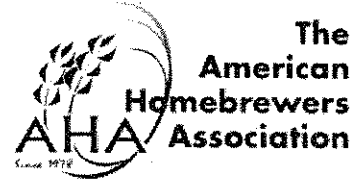




# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

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

Category # 29 Subcategory (a-f) B Entry # 0012  
 Subcategory (spell out) Spec St Ciel Berry  
 Special Ingredients: Any petillant

**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.  
 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 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.

**Aroma** (as appropriate for style) 6 /12  
 Comment on malt, hops, esters, and other aromatics  
Cherry in nose is not discernable  
diacetal apparent

**Appearance** (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Very little head and no retention  
nice light straw color

**Flavor** (as appropriate for style) 6 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Diacetal present - not to style  
lack warmth and body

**Mouthfeel** (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Slick from diacetal  
lack warmth

**Overall Impression** 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Diaceta makes this outside  
of guidelines - check Brew  
Procedure

Though the cherry was not discernables  
it is still drinkable

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>22</u> /50	
<b>Classic Example</b> <input type="checkbox"/>	<input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/> <b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/> <b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/> <b>Lifeless</b>



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) BRUCE BRAD BROWN  
 Judge BJCP ID 60257  
 Judge Email BBROWN@KOL.COM  
*Use Avery label # 5160*

Category # 28 Subcategory (a-f) B Entry # 0012

Subcategory (spell out) Fruit Cider  
 Special Ingredients: Dry Aged

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

- 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.
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- 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.
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- Musty** - Stale, musty, or moldy aromas/flavors.
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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.

**Aroma** (as appropriate for style) 4 /12  
 Comment on malt, hops, esters, and other aromatics  
Slight apple, slight off-note diacetyl  
secondary fruit and phenols

**Appearance** (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
very slight cloudiness but pretty, slight  
oxidation

**Flavor** (as appropriate for style) 8 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Slight diacetyl and slight oxidation,  
note apple, and cherry

**Mouthfeel** (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
mid, slight sharpness - good style

**Overall Impression** 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Some slight faults: diacetyl and  
oxidation

Look up detailed descriptions in the BJCP vocabulary application:  
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	<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>24</u> /50	
<b>Classic Example</b>	<input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>Wonderful</b>	<input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
		<b>Not to Style</b>	<input type="checkbox"/>
		<b>Significant Flaws</b>	<input type="checkbox"/>
		<b>Lifeless</b>	<input type="checkbox"/>