



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Kent Fletcher
 Recognized
 Judge BJCP ID GO837
 Judge fletcherhomebrew@yahoo.com
 Use every label # 2100

Category # 21 Subcategory (a-f) 5 Entry # 419

Subcategory (spell out) BELGIAN SPECIALTY OTHER
 Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) 5 /12
 Comment on malt, hops, esters, and other aromatics

THE ONLY AROMA I CAN DETECT IS THE WINE BARREL, NO MALT, NO HOPS, NO FRUITY ESTERS, NO DIACETYL.

Appearance (as appropriate for style) 2 /3
 Comment on color, clarity, and head (retention, color, and texture)

GREAT RED COLOR GREAT CLARITY AND THEN SLIGHT BEIGE HEAD, POOR RETENTION

Flavor (as appropriate for style) 9 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

WHILE THE STYLE CAT. IS "OTHER" IT SHOULD STILL RESEMBLE A BELGIAN ALE. OTHER THAN THE LACTIC NOTES, AND A BIT OF A FRUITY ESTER THAT IS OVERWHEMED, ITS HARD TO JUDGE THIS AS A BELGIAN ALE

Mouthfeel (as appropriate for style) 2 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY, CARBONATION VERY LOW, ASTRINGENCY FROM OAK TANNINS

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS WOULD HAVE BEEN BETTER ENTERED AS AN "EXPERIMENTAL", NOT A BELGIAN ALE.

Total 24 /50

- BJCP Rank or Status:**
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Honorary GM Mead Judge
 - Provisional Judge Rank Pending

- Non-BJCP Qualifications:**
- Professional Brewer Beer Sommelier Non-BJCP
 - Certified Cicerone Master Cicerone
 - Sensory Training Other _____

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 stale, 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.

SCORING GUIDE	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. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



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Ju  **Dave Lustig**
Ju Apprentice
Ju BJCP ID # G0975
 DaveL256@aol.com

Category # 21 Subcategory (a-f) 5 Entry # 419

Subcategory (spell out) BELGIAN SPECIALTY
Special Ingredients: OAK BARREL, ETC.

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

Comments _____

Aroma (as appropriate for style) 6 /12
Comment on malt, hops, esters, and other aromatics

OAK OVR WINE-Y NOTES, SLIGHT SPICE NOTES,
W/TA TIME PHENOLICS ARRIVE

Appearance (as appropriate for style) 3 /3
Comment on color, clarity, and head (retention, color, and texture)

CLEAR, GREAT HUE! OFF WHITE HEAD FADERS
BUT CARBONATION REMAINS,

Flavor (as appropriate for style) 10 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

ATOX OF THE CAP SHOWS THROUGH! PHENOLS
IN THE BACK PALATE, LEAVING A CHEMICAL
NOTE IN THE AFTERTASTE, NICELY DRY,

Mouthfeel (as appropriate for style) 4 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODIED, SLIGHT CREAMINESS, A TOUCH
OF ALCOHOLIC WARMTH, ASTRINGENCY IN
THE FINISH FADERS QUICKLY (BUT ADDS ANOTHER
LAYER)

Overall Impression 6 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A VERY NICELY DONE BEER, THE "ADDITIONS"
ARE ALL RESTRAINED AND BALANCED, IF
THIS IS STILL IN BARREL STAY ON TOP OF IT!
THIS IS VERY MUCH IN BOTH WORLDS - BEER SWIRL
AND FAIRLY NON-BELGIAN, BUT ENJOYABLE

Total 29 /50

- Judge Qualifications and BJCP Rank:**
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Mead Judge Cider Judge
 - Professional Brewer Non-BJCP Rank Pending

- Descriptor Definitions (Mark all that apply):**
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 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
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Look up detailed descriptions in the BJCP vocabulary application:
<http://www.bjcp.org/cep/vocab/>

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Wonderful <input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless