



This beer is one problem away from contending to place.

# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Sal Sciantino  
 Judge BJCP ID 60629  
 Judge Email SalTheYounger@gmail.com  
*Use Avery label #3160*

Category # 1-1 Subcategory (a-f) \_\_\_\_\_ Entry # 416

Subcategory (spell out) Amer. Pale Lager

Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-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 stale, 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.

Aroma (as appropriate for style) 4 /12  
 Comment on malt, hops, esters, and other aromatics

long diacetyl-like grain in background

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

clear straw; minor haze white head fades quickly

Flavor (as appropriate for style) 8 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

lite grain flavor overcome by diacetyl  
  
diacetyl persists, grows

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

slippery - diacetyl  
  
oaky carb

Overall Impression 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Extend fermentation, or try to increase yeast health with stronger starter, try w/abw, re-diacetyl, try directly re- clean after w/te

Total 21 /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. Unpleasant.
	<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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

Please focus on diacetyl resolution than this particular score



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Judge Name (print) Mike Summers

Category # 1.1 Subcategory (a-f) \_\_\_\_\_ Entry # 416

Judge BJCP ID G0824

Subcategory (spell out) Am. Pale Lager

Judge Email mls42337@csun.edu  
*Use Avery label # 5160*

Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
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- Provisional Judge
- Recognized
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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 bread, sulfury or yeast-like aroma or flavor.

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

Comments Slightly dull,

Aroma (as appropriate for style) 5 /12

Comment on malt, hops, esters, and other aromatics  
Initial diacetyl overpowers all else

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)  
Light straw color, thin white head that fades fast

Flavor (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Light malt, hop bitterness present + no hops flavor  
Diacetyl overpowers flavor...

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Light body, medium carbonation  
no astringency

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A good beer to eat with popcorn due to diacetyl levels.  
- Fix this + it would be a great beer.  
- Try starting diacetyl rest earlier in late 1° ferment.

Total 27 /50

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



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Judge Name (print) Matt Bourbeau  
 Judge BJCP ID 60992  
 Judge Email matthew\_bourbeau@yahoo.com  
*Use Avery label # 5160*

Category # 1 Subcategory (a-f) 1 Entry # 416  
 Subcategory (spell out) American Pale Lager  
 Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

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 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 just a little bit of a high fill

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics 6 /12  
Noticeable diacetyl. No hop flavor or esters, slight DMS notes

### Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture) 3 /3  
Brilliantly clear light yellow color, good head retention

### Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 8 /20  
Serious diacetyl flavor along with some DMS-cooked corn character. Very modest hop bitterness, no hop flavor. Finishes with a touch sweat

### Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations 3 /5  
Medium bodied w/ a touch of creaminess, some the diacetyl, moderate carbonation.

### Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement 4 /10  
Diacetyl & DMS detract from what otherwise might be a great beer. Make sure you incorporate adequate diacetyl rest, & make sure you get your wort up to 150°F AS SOON AS POSSIBLE after boil.

Total 24 /50

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