



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Ju Kent Fletcher
Recognized
Ju BJCP ID G0837
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Category # 2 Subcategory (a-f) 2 Entry # 417

Subcategory (spell out) BO PILS
Special Ingredients: _____

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

Comments _____

Judge Qualifications and BJCP Rank:

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

Aroma (as appropriate for style) 4 / 12

Comment on malt, hops, esters, and other aromatics
OVERWHELMING DIACETYL COVERS ALL OTHER AROMA NOTES - UNABLE TO SMELL ANYTHING ELSE.

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.

Appearance (as appropriate for style) 2 / 3

Comment on color, clarity, and head (retention, color, and texture)
PALE GOLD W/ GREAT CLARITY FINE, WEAK WHITE HEAD W/ POOR RETENTION - NEEDS MORE CARBONATION

Flavor (as appropriate for style) 7 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
LIGHT MALT BACKBONE OVERBALANCED BY HOP BITTERING. FLAVOR AGAIN DOMINATED BY DIACETYL. THERE'S ALSO A PRONOUNCED MINERAL BITE.

Mouthfeel (as appropriate for style) 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM BODY WITH SOME CARBONATION.

Overall Impression 5 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
THIS STYLE DOES ALLOW SOME DIACETYL, BUT THIS IS WAY TOO MUCH - IT COVERS BOTH AROMA & FLAVOR ASPECTS THAT MUST BE PRESENT FOR STYLE. USE A DIACETYL REST AFTER PRIMARY.

Total 21 / 50

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
Problematic (0 - 13):	Major off flavors and aromas dominate	

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



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The American Homebrewers Association

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Judge Name (print) Cullen Davis
 Judge BJCP ID G0569
 Judge Email _____
Use Avery label # 5160

Category # 2 Subcategory (a-f) 2 Entry # 417
 Subcategory (spell out) Boh. Pils.
 Special Ingredients: _____

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

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

Aroma (as appropriate for style) 4 /12
 Comment on malt, hops, esters, and other aromatics
Diacetyl, light grainy note, hint of floral hop.

- 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.”
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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 bready, sulfury or yeast-like aroma or flavor.

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

Flavor (as appropriate for style) 10 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Sweet malty - bready w/ dry hoppy finish. Diacetyl flavors get in the way.

Mouthfeel (as appropriate for style) 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body, low CO2, slight astringency and creaminess.

Overall Impression 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Close to S style but flaws bring down score. Would like more Bohemian hop aroma.

Total 25 /50

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
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