



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Seaton Menese

Judge BJCP ID \_\_\_\_\_

Judge Email gastromenese@gmail.com  
Use A very label # 5160

### BJCP Rank or Status:

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

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  GABF/WBC
- Certified Cicerone  Adv. 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-y, 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-y, sulfury or yeast-like aroma or flavor.

Category # 34 Subcategory (a-f) C Entry # \_\_\_\_\_

Subcategory (spell out) BRUT DORADA PAMFENA

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

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_

Comment on malt, hops, esters, and other aromatics

Aroma especialdo presente, leve presençia de aroma

~~aroma~~ dulce, maltoso, levadura. Aroma a lipulo bajo a nulo. Sin presençia de diacetilo. Se perciben aromas a miel. Leve presençia de levadura

Appearance (as appropriate for style) \_\_\_\_\_

Comment on color, clarity, and head (retention, color, and texture)

Amarillo pálido opaco. Espuma blanquecina de referenciõs medias. Presenta ençage bofo (Invidador de celidõs excelente)

Flavor (as appropriate for style) \_\_\_\_\_

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Entrado en boca dulce con un final seco alto. Acidez balanceada. No se percibe lipulo. Notas dulces de malts presentes. Amargor medio-medio bajo. Balance orientado a los malts. Alcohol balanceado con el cuerpo. Levadura moderada, retrogusto a grano y levadura moderado a alto.

Mouthfeel (as appropriate for style) \_\_\_\_\_

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Cuerpo medio a medio alto. ~~carbonataciõn~~ carbonataciõn alta, dispersiõn de burbujas pequeñas y constantes. No presenta astringencia. Calentamiento en boca moderado a alto.

### Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Cerveza innovadora con altas niveles de alcohol balance do con su cuerpo. Levadura en suspensiõn propia de 2d fermentaciõn. Excelente tomabilidad para la edad de alcohol. Buen planteo el gust de granos. Disminuir la cantidad de alcohol mejoraria la tomabilidad, mäs represiõn. Mayor clarificaciõn permitiria un claror mäs limpio.

Total 40 / 40

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.

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