



# BEER SCORESHEET

## Examination Version

AHA/BJCP Sanctioned Competition Program



http://www.bjcp.org

http://www.homebrewersassociation.org

Participant ID: \_\_\_\_\_

Category # 10 Subcategory (a-f) A

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) American Pale Ale

Exam City: \_\_\_\_\_

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

Exam Date: \_\_\_\_\_

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

Comments \_\_\_\_\_

It's the Tasting Exam you waited 12 months to take. Fill out the entire sheet with NO blank space and write the best sheets you've ever written.

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent (hops)
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy (moderate)
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Describe, Describe, Describe. What did you Perceive and at what level? Cover every Cue word with at least two Descriptors. Tell a story about that beer to people who will never taste it.

If you find noticeable levels of any of these, check them off. Some people check them and write "OK" or give the level. "Diacetyl – faint."

I personally would score such a beer around 25. It appears to have the hops and IBUs of an IPA, and is way out of balance for an APA. The grassy astringency detracts, but no brewing flaws, and the Aroma was great. This should not be 30+ since it is not a good example of APA. My checks would all be in the middle box.

Circle your scoring range. Circle the specific reason; for ex, *Misses style or minor flaws* on Good beers.

**Aroma** (as appropriate for style) \_\_\_\_\_/12

Comment on malt, hops, esters, and other aromatics

Moderately high resin, pine-tar and grapefruit-rind hops. Moderate generic base malt with little secondary character. Fairly clean fermentation, with just hints of fruitiness complementing the dominant hops. No diacetyl/DMS/alcohol.

**Appearance** (as appropriate for style) \_\_\_\_\_/3

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

Deep golden, light amber. Very good clarity. Gentle carbonation visible against light. Eggshell creamy head forms well, and persists as a lacy ring at edge. Easily roused on swirling. Lacing clings to cup.

**Flavor** (as appropriate for style) \_\_\_\_\_/20

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

Aggressive pine tar resins and moderate grapefruit hops. Moderately low and plain base malts struggle to match up. High bitterness creates a strong tilt to bitterness in balance through to finish, with a clinging hop bite lasting well into the sample. Any yeast esters are hidden by citrus/grapefruit hops. Hops from beginning to end.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_/5

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

Medium body, moderately high carbonation. Slight creaminess adds to perception of body. Slight hint of alcohol warmth is smooth enough. Lasting hop astringency adds a distracting grassy drying note late into the aftertaste.

**Overall Impression** \_\_\_\_\_/10

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

Wonderful hop bouquet in Aroma – keep the late hops as is. High bitterness and overwhelming flavor hops create an unbalanced APA. Reduce bittering hops and flavor hops, or select hops with less co-humulone. Perhaps try first-wort hopping which smooths out bittering. Increase ratio of character malts like Maris Otter and Bisquit/Aromatic to help malt stand up to these hopping rates. If dry-hopped, decrease contact time to reduce grassiness. Reduce OG or ferm temps to tame that slight alcohol note. Brew again to keep those aroma hops alive!

Check your math three times per sheet.

Total \_\_\_\_\_/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
<b>Problematic</b>	(0 - 13):	Major off flavors and aromas dominate

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