



Beer Scoresheet



Entry Number: 33-001
Consensus Score: 26 **

Judge: Bradley Gibbon
BJCP: E4337
ID:
BJCP: Recognized
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Descriptor Definitions

- ☐ **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.
- ☐ **DMS (Dimethyl Sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- ☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- ☐ **Estery** – Estery
- ☐ **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. Stale.
- ☐ **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, sulfur, or yeast-like aroma or flavor.

Category: Specialty Wood-Aged Beer (33B)
Required: Russian Imperial Stout aged in a Bourbon Barrel
Info:
Bottle: ☒ Appropriate size, cap, fill level, label removal, etc.
Inspection:

Aroma 6 / 12
barrel character is evident. not a lot else though. would be looking for roasted malts.

Appearance 2 / 3
low carb, quickly disperses. jet black.

Flavor 13 / 20
definite bourbon character, light barrel character, dark chocolate and dried fruit notes, bitterness level is good. could use less alcohol flavour.

Mouthfeel 3 / 5
alcohol warmth is a bit distracting. mid-full body, finished on the dry side which is surprising for a imp stout.

Overall Impression 4 / 10
really barrel forward.

Total 28 / 50

Outstanding	(45-50)	World-class example of style.
Excellent	(38-44)	Exemplifies the 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	Stylistic Accuracy	
	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
	Technical Merit	
Flawless	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	Intangibles	
	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless

Based upon the BJCP scoresheet for Beer. ©2022 Beer Judge Certification Program.

** At least two judges from the flight in which your submission was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

