



# Beer Scoresheet



Entry Number: 000490  
Consensus Score: 40 \*\*

Ordinal Position in Flight: 6 of 21  
 This entry advanced to a mini-BOS round

Judge: Neil O'Rourke  
BJCP ID: A1486  
BJCP Rank: Certified  
Email Address: Certified Cider Judge  
ve6neo@hotmail.com

Category: Wood-Aged Beer (33A)  
Required: Quad beer aged in Bourbon Oak Barrel. no info about char level.  
Info:  
Bottle:  Appropriate size, cap, fill level, label removal, etc.  
Inspection:

## Aroma

9/12

<b>Malt</b>	None LOW Medium High [-----▼-----]	Inappropriate <input type="checkbox"/>	strong caramel and toffee malts
<b>Hops</b>	None LOW Medium High [-----▼-----]	Inappropriate <input type="checkbox"/>	mid-to-low floral and possibly citrus hop
<b>Fermentation Character</b>	None LOW Medium High [-----▼-----]	Inappropriate <input type="checkbox"/>	strong dark fruit esters, strong white pepper phenols
<b>Other</b>	light sweetness bourbon character in aroma		

## Appearance

2/3

<b>Color</b>	Yellow Gold Amber Copper Brown Black [-----▼-----]	Inappropriate <input type="checkbox"/>	significant haze showing in this sample
<b>Clarity</b>	Opaque Hazy Brilliant [-----▼-----]	Inappropriate <input type="checkbox"/>	
<b>Head: Size</b>	None Small Medium Large [-----▼-----]	Inappropriate <input type="checkbox"/>	
<b>Head: Retention</b>	Quick Long Lasting [-----▼-----]	Inappropriate <input type="checkbox"/>	
<b>Head: Color</b>	White Ivory Beige Tan [-----▼-----]	Inappropriate <input type="checkbox"/>	
<b>Other</b>	light lacing persists even in this small a sample.		

## Flavor

16/20

<b>Malt</b>	None LOW Medium High [-----▼-----]	Inappropriate <input type="checkbox"/>	moderate character of special B (raisin), deep roasted bread crust malt
<b>Hops</b>	None LOW Medium High [-----▼-----]	Inappropriate <input type="checkbox"/>	moderate floral/herbal hop character
<b>Bitterness</b>	None LOW Medium High [-----▼-----]	Inappropriate <input type="checkbox"/>	moderately low bitterness
<b>Fermentation Character</b>	None LOW Medium High [-----▼-----]	Inappropriate <input type="checkbox"/>	moderately deep warmth of alcohol and light phenols
<b>Balance</b>	Hoppy Malty [-----▼-----]	Inappropriate <input type="checkbox"/>	strongly malt driven
<b>Finish/Aftertaste</b>	Dry Sweet [-----▼-----]	Inappropriate <input type="checkbox"/>	finishes sweet, very slow to dry
<b>Other</b>	bourbon oak sweetness is delicate and not overbearing		

## Mouthfeel

5/5

<b>Body</b>	Thin Medium Full [-----▼-----]	Inappropriate <input type="checkbox"/>	medium full bodied
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<b>Carbonation</b>	None LOW Medium High [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]	Inappropriate <input type="checkbox"/>	light carbonation in this sample, enough for style
<b>Warmth</b>	None LOW Medium High [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]	Inappropriate <input type="checkbox"/>	moderately high warmth for style
<b>Creaminess</b>	None LOW Medium High [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]	Inappropriate <input type="checkbox"/>	moderate creaminess
<b>Astringency</b>	None LOW Medium High [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]	Inappropriate <input type="checkbox"/>	low to moderate drying
<b>Other</b>			

## Overall Impression

8/10

This is a very enjoyable sample. It is unfortunate that this is being served in plastic and not a proper tulip glass. There is a deft hand at adding the wood character without heavy-handedness. The base beer expresses itself well within the Quad Belgian, with expressive yeast. A little drier would add to the drinkability of this style. Thank you for putting this in competition.

<b>Stylistic Accuracy</b>	Not to Style [ ] Classic Example
<b>Technical Merit</b>	Significant Flaws [ ] Flawless
<b>Intangibles</b>	Lifeless [ ] Wonderful

## Flaws for Style

Acetaldehyde		Alcoholic	Medium
Astringent	Low	Brettanomyces	
DMS (Dimethyl Sulfide)		Diacetyl	
Estery		Grassy	
Light-Struck		Medicinal	
Metallic		Musty	
Oxidized	Low	Plastic	
Smoky		Solvent	
Sour/Acidic		Spicy	
Sulfury		Vegetal	

## Total

40/50

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.

Based upon the BJCP scoresheet for Beer. ©2024 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.



# Beer Scoresheet



Entry Number: 000490  
Consensus Score: 40 \*\*

This entry advanced to a mini-BOS round

Judge: Kevin Hanson  
BJCP ID: D0177  
BJCP Rank: Recognized  
Email Address: kevin.hanson@shaw.ca

Category: Wood-Aged Beer (33A)  
Required: Quad beer aged in Bourbon Oak Barrel. no info about char level.  
Info:  
Bottle:  Appropriate size, cap, fill level, label removal, etc.  
Inspection:

## Aroma

8/12

<b>Malt</b>	None LOW Medium High	<input type="checkbox"/>	restrained dark fruits, some dark toffee / treacle. Hint of pale chocolate
<b>Hops</b>	None LOW Medium High	<input type="checkbox"/>	faint spicy - likely more ester derived
<b>Fermentation Character</b>	None LOW Medium High	<input type="checkbox"/>	Belgian yeast esters and phenolics very present.
<b>Other</b>	pleasant, some more raisins and prunes might improve the presentation and interest.		

## Appearance

3/3

<b>Color</b>	Yellow Gold Amber Copper Brown Black	<input type="checkbox"/>
<b>Clarity</b>	Opaque Hazy Brilliant	<input type="checkbox"/>
<b>Head: Size</b>	None Small Medium Large	<input type="checkbox"/>
<b>Head: Retention</b>	Quick Long Lasting	<input type="checkbox"/>
<b>Head: Color</b>	White Ivory Beige Tan	<input type="checkbox"/>
<b>Other</b>	lovely looking by the fire sipper. needs to be in a tulip to be properly appreciated.	

## Flavor

16/20

<b>Malt</b>	None LOW Medium High	<input type="checkbox"/>	a hint of special-B dark fruits, some dark toffee sweetness
<b>Hops</b>	None LOW Medium High	<input type="checkbox"/>	low for style - OK
<b>Bitterness</b>	None LOW Medium High	<input type="checkbox"/>	Must be there, but hiding well against the huge maltiness
<b>Fermentation Character</b>	None LOW Medium High	<input type="checkbox"/>	wood comes in mid-sip to finish
<b>Balance</b>	Hoppy Malty	<input type="checkbox"/>	Malt forward, both the high alcohol and the tannins help dry this out and prevent cloyingness
<b>Finish/Aftertaste</b>	Dry Sweet	<input type="checkbox"/>	some wood astringency to help dry out the finish
<b>Other</b>			

## Mouthfeel

4/5

<b>Body</b>	Thin Medium Full	<input type="checkbox"/>
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note quite medium, a bit unexpected given the flavour

**Carbonation**

None LOW Medium High

Inappropriate

medium low, but OK, allows for a smooth experience

**Warmth**

None LOW Medium High

Inappropriate

lots of alcohol warmth, not that harsh

**Creaminess**

None LOW Medium High

Inappropriate

very smooth, but still manages to dance a bit

**Astringency**

None LOW Medium High

Inappropriate

a bit in finish from the wood tannins helps cut cloyingness

**Other**

**Overall Impression**

8/10

Bourbon is quite subdued, but does not overpower, and lets the Belgian character still be in the driver's seat. Very well done base dark strong style, I would like a bit more dark fruit to improve complexity.

**Stylistic Accuracy**

Not to Style  Classic Example

**Technical Merit**

Significant Flaws  Flawless

**Intangibles**

Lifeless  Wonderful

**Flaws for Style**

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Sulfury		Vegetal	

**Total**

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