



BEER SCORESHEET

<http://www.bjcp.org>

BJCP Sanctioned Competition Program

Jur Rick August
BJCP National Judge (A0642)
raugust@sasktel.net

Category # 33 Subcategory (a-f) B Entry # 228

Subcategory (spell out) Imperial Stout aged in
Special Ingredients: Bombay beer

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

Comments

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | <input type="checkbox"/> Cider Judge |

Non-BJCP Qualifications:

- | | | |
|--|---|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> GABF/WBC |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Adv. Cicerone | <input type="checkbox"/> Master Cicerone |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> 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, 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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Dark fruits, some plum. Vanilla.
notes. Chocolate/coffee. Alcohol
prominent for style.

Appearance (as appropriate for style) 3 /3

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

Very dark brown, essentially opaque.
Medium head, persistent. Mild-V
brown color, fine texture.

Flavor (as appropriate for style) 12 /20

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

Dark roast / toasty, green, pleasant.
Strong phenolic flavors. Medium
body, fullness, medium body, flavors
floral notes. Dark fruit. Some
is alcohol - warm, pleasant, dry.

Mouthfeel (as appropriate for style) 4 /5

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

Medium - full body, medium carbonation
Some bitterness. Lots of alcohol
warm, some creaminess.

Overall Impression 7 /10

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

A when you sip, it starts to go to the
point of character. Vanilla barrel
character still apparent.
I like the presentation overall.

Total 32 /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. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



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BJCP Sanctioned Competition Program

Judge Name (print) Kory Lado

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 33

Subcategory (a-f) B

Entry #

228

Subcategory (spell out) Special Wood-Aged

Special Ingredients: Aged Stout

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Chocolate covered strawberries.

7 /12

Appearance (as appropriate for style)

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

Stout like color,

3 /3

Flavor (as appropriate for style)

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

Chocolate covered bubblegum
Vanilla

11 /20

Mouthfeel (as appropriate for style)

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

Slick, Hot,

3 /5

Overall Impression

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

Aging was not good to this Stout

5 /10

Total

28 /50

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- | | | |
|--|---------------------------------------|---------------------------------------|
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>		<input type="checkbox"/>		<input checked="" type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	