



Beer Scoresheet



Entry Number: 000133
Consensus Score: 36 **

Ordinal Position in Flight: 7 of

Judge Name: Adam Stosky
BJCP ID: A1449
BJCP Rank: Recognized
Email: adam@stosky.ca

Category: Munich Dunkel (8A)
Bottle: Appropriate size, cap, fill level, label removal, etc.
Inspection:

Aroma

10/12

Malt	None LOW Medium High <input type="range" value="3"/>	Inappropriate <input type="checkbox"/>	High Malt character, bread crust, toffee,
Hops	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	No hop aroma, appropriate for style
Fermentation Character	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	Clean fermentation, no esters
Other			

Appearance

2/3

Color	Yellow Gold Amber Copper Brown Black <input type="range" value="4"/>	Inappropriate <input type="checkbox"/>	Deep Copper, Red Highlights
Clarity	Opaque Hazy Brilliant <input type="range" value="2"/>	Inappropriate <input type="checkbox"/>	
Head: Size	None Small Medium Large <input type="range" value="2"/>	Inappropriate <input type="checkbox"/>	
Head: Retention	Quick Long Lasting <input type="range" value="2"/>	Inappropriate <input type="checkbox"/>	
Head: Color	White Ivory Beige Tan <input type="range" value="2"/>	Inappropriate <input type="checkbox"/>	
Other			

Flavor

13/20

Malt	None LOW Medium High <input type="range" value="3"/>	Inappropriate <input type="checkbox"/>	Med-High malt character, toasted bread, toffee
Hops	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	Low noble hop character, herbal
Bitterness	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	Low bitterness
Fermentation Character	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	Clean fermentation, no esters
Balance	Hoppy Malty <input type="range" value="2"/>	Inappropriate <input type="checkbox"/>	Malt forward, appropriate for style
Finish/Aftertaste	Dry Sweet <input type="range" value="2"/>	Inappropriate <input type="checkbox"/>	Malt sweetness carries through
Other			

Mouthfeel

4/5

Body	Thin Medium Full <input type="range" value="2"/>	Inappropriate <input type="checkbox"/>	Med-low body a little thin
Carbonation	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	Med-low carbonation
Warmth	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	No Warmth
Creaminess	None LOW Medium High <input type="range" value="1"/>	Inappropriate <input type="checkbox"/>	

Astringency None Low Medium High Inappropriate No Astringency

Other

Overall Impression

7/10

This is a well made beer that has all the appropriate flavours. It is a little thin on the body for a munich dunkel. You could try adding some carapils to give it some more body, it would also help with the head retention a bit. You could also try a higher mash rest temperature to leave some more residual sugars to help with complexity. Otherwise, it's a really well made beer with clean fermentation characteristics. Very drinkable.

Stylistic Accuracy Not to Style Classic Example

Technical Merit Significant Flaws Flawless

Intangibles Lifeless Wonderful

Flaws for Style

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

Total

36/50

Outstanding (45-50)	World-class example of style.	Good (21-29)	Misses the mark on style and/or minor flaws.
Excellent (38-44)	Exemplifies the style well, requires minor fine tuning.	Fair (14-20)	Off flavors/aromas or major style deficiencies. Unpleasant.
Very Good (30-37)	Generally within style parameters, some minor flaws.	Problematic (00-13)	Major off flavors and aromas dominate. Hard to drink.

Based upon the BJCP Beer Scoresheet - Structured Version Copyright ©2019 Beer Judge Certification Program rev. 1.2.1

** 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: 000133
Consensus Score: 36 **

Ordinal Position in Flight: 8 of

Judge Name: Jamie Archibald
BJCP ID: A1409
BJCP Rank: Recognized
Email: jamie3@gmail.com

Category: Munich Dunkel (8A)
Bottle Appropriate size, cap, fill level, label removal, etc.
Inspection:

Aroma

8/12

Malt	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	Rich malt (bready, maillard). Light chocolate,
Hops	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	
Fermentation Character	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	Clean fermentation
Other			

Appearance

3/3

Color	Yellow Gold Amber Copper Brown Black [] [] [] [] [] []	Inappropriate <input type="checkbox"/>	
Clarity	Opaque Hazy Brilliant [] [] []	Inappropriate <input type="checkbox"/>	
Head: Size	None Small Medium Large [] [] [] []	Inappropriate <input type="checkbox"/>	
Head: Retention	Quick Long Lasting [] []	Inappropriate <input type="checkbox"/>	
Head: Color	White Ivory Beige Tan [] [] [] []	Inappropriate <input type="checkbox"/>	
Other			

Flavor

14/20

Malt	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	Rich malt sweetness (not cloying). Low caramel/toffee, slightly nutty (almond), toasted brown bread.
Hops	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	Low floral
Bitterness	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	Soft rounded bitterness
Fermentation Character	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	Clean fermentation
Balance	Hoppy Malty [] []	Inappropriate <input type="checkbox"/>	Malt forward
Finish/Aftertaste	Dry Sweet [] []	Inappropriate <input type="checkbox"/>	Malt upfront but finished med-dry
Other	Malt flavour seems to die off quickly		

Mouthfeel

5/5

Body	Thin Medium Full [] [] []	Inappropriate <input type="checkbox"/>	
Carbonation	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	
Warmth	None Low Medium High [] [] [] []	Inappropriate <input type="checkbox"/>	no alcohol warmth
Creaminess	None Low Medium High [] [] [] []		

Inappropriate Malts give a perceived nice creaminess

Astringency None LOW Medium High Inappropriate No astringency

Other Very nice mouthfeel. Some stickiness and coating in the mouth from the malts.

Overall Impression

6/10

I thought this beer was well executed. Has all the markings of a classic Dunkel. The malt is definitely rich. I found the toast to linger a bit which wasn't unpleasant. The malt characters seems is great but the flavour dissipates rather quickly.

Stylistic Accuracy Not to Style Classic Example

Technical Merit Significant Flaws Flawless

Intangibles Lifeless Wonderful

Flaws for Style

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

Total

36/50

Outstanding (45-50)	World-class example of style.	Good (21-29)	Misses the mark on style and/or minor flaws.
Excellent (38-44)	Exemplifies the style well, requires minor fine tuning.	Fair (14-20)	Off flavors/aromas or major style deficiencies. Unpleasant.
Very Good (30-37)	Generally within style parameters, some minor flaws.	Problematic (00-13)	Major off flavors and aromas dominate. Hard to drink.

Based upon the BJCP Beer Scoresheet - Structured Version Copyright ©2019 Beer Judge Certification Program rev. 1.2.1

** 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.