BEER SCORE SHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Mike Ungebuhler

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Judge Qualifications/BJCP Rank :

- ☐ Apprentice
- ☐ Recognized
- ☐ Certified
- ☐ National
- ☐ Master
- ☐ Grand Master
- ☐ Honorary Master
- ☐ Professional Brewer
- ☑ Novice (non-BJCP)
- ☐ Experienced (but not in BJCP)

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, coiny, copper, iron, or blood-like flavor.
- ☐ **Musty** – Stale, musty, or moldy aromas/flavors.
- ☐ **Oxidized -** Any one or combination of 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.)
- ☐ **Yeasty -** A bready, sulfury or yeast-like aroma or flavor.

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

Category # 14 **Subcategory (a-f)** C **Entry #** _____

Subcategory (spell out) Imperial IPA

Special Ingredients: _____

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

Comments Loud hiss and lots of foam, gushed

Aroma (as appropriate for style) **10** /12

Comment on malt, hops, esters, and other aromatics

Fresh rain aroma (dirt & grass) hits first. Moderate grapefruit followed by a low level spicness. Moderate low sweet and bready. Reminds me of a maple bar.

Appearance (as appropriate for style) **2** / 3

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

Dark copper/amber with near clarity. Off white head poured thick and fell quickly to form a glass clinging, 1/8" of fine bubbles that persisted.

Flavor (as appropriate for style) **15** /20

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

High sweetness paired with spicy alcohol notes. Piney and resinous hops are on the forefront. Grapefruit hops on the finish. Stone fruits and grapefruit linger. Moderate fruity esters.

Mouthfeel (as appropriate for style) **3** / 5

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

Medium full body, a little too full for style. Moderate high carbonation, also a bit high for style. Smooth and creamy on pallet. Lingering finish. Slight astringency.

Overall Impression **6** /10

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

The gushing foam gave me concern of possible contamination. I was please to find that it was only over carbonated. Dial down the carbonation a bit. There was a slight astringency that could be helped with a little less hops or a little less darker malts.

Total **36** /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
Problematic	(0 - 13):	Major off flavors and aromas dominate

Stylistic Accuracy

Classic Example ☐ ☐ ☑ ☐ ☐ **Not to Style**

Technical Merit

Flawless ☐ ☐ ☑ ☐ ☐ **Significant Flaws**

Intangibles

Wonderful ☐ ☑ ☐ ☐ ☐ **Lifeless**

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