

BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Intp://www.ojcp.org	nup.//www.nonicorewersassociation.org
Judge Name (print) Row CHIPS	Category # 23 Subcategory (a-f) Entry # 5/5 /
Judge BJCP ID	Subcategory (spell out) BLACK RERRY CHOUSLATE PORTED
Judge Email	Special Ingredients:
Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
Judge Qualifications and BJCP Rank: □ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Mead Judge □ Cider Judge □ Professional Brewer □ Non-BJCP □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics BLACKEELLY AROMA COMES THEW
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. 	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture)
☐ 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.	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	NOT ALOT OF CHOCOCATE - TRY COCCE
☐ 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.	Mouthfeel (as appropriate for style)
☐ Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations 54/54744 This
☐ 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.	Overall Impression //10
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sulfur – The aroma of rotten eggs or burning matches.	MAYBE ADD SOME LACTOSE
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	TO BOIL FOR SWEETNESS
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	
Look up detailed descriptions in the BJCP vocabulary application: http://www.bjcp.org/cep/vocab/	Total 26 /50
Outstanding (45 - 50): World-class example of style Excellent (38 - 44): Exemplifies style well, requires minor fir Very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor flavors, aromas or major style deficie Problematic (0 - 13): Major off flavors and aromas dominate	Stylistic Accuracy The-tuning Classic Example Classic Example Classic Example Classic Example Stylistic Accuracy Technical Merit Technical Merit Technical Merit Technical Merit