



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

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Category # 18 Subcategory (a-f) A Entry # 34

Subcategory (spell out) Belgian Blonde
 Special Ingredients: _____

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 | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified 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.)
- ☐ Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12
 Comment on malt, hops, esters, and other aromatics

fruity esters, banana & pear
moderately spicy (phenols)
little hop aroma
nothing off

Appearance (as appropriate for style) 2 /3
 Comment on color, clarity, and head (retention, color, and texture)

pour: pale yellow, slightly cloudy -
white head, big bubbles, 100% retention, little lacing

Flavor (as appropriate for style) 11 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

bread, malt, sweet, phenolics
more obvious than on nose - a touch
tart to edge of sour - early hop
flavor - moderate bitterness
sweet but that is washed away by
alcohol

Mouthfeel (as appropriate for style) 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium-light body, medium-high
carbonation - both appropriate
no astringency - dry finish, dry
finish

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Solid Recipe - many tasty parts
there is something in flavor I can't
put my finger on, but it doesn't
belong - maybe related to fermentation
temperature (but that is a guess) perhaps
more esters would mask that phenolic

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 checked="" type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	