



Staff Use Only

Beer: 10613 Cat: 027 12701
 Atreyu's 21st Birthday beer Blend #2
 Kevin Hannon



ENTRY RATING IN FLIGHT



ENTRY SUMMARY

Did this entry advance to the next round?

YES NO

Primary reason(s) entry did not advance or contend:

1. Quality beer, but other entries are better contenders
2. Evidence of undesirable bacterial or yeast character
3. Inappropriate oxidation character
4. Stylistic or technical defects noted
 - a. Inappropriate/undesirable aroma
 - b. Inappropriate/undesirable flavor
 - c. Balance not exemplary of style
 - d. Incorrect/inappropriate carbonation
 - e. Phenolic
 - f. Vegetal
 - g. Acidic/sour
 - h. DMS
 - i. Diacetyl
 - j. Other

27e

Gueuze (23E)

10613

Judge Number: 4734

**Wheat:

Aroma

None Low Med. High Inappropriate

Malt |-----|-----|-----|-----|

Hops |-----|-----|-----|-----|

Fermentation Character |-----|-----|-----|-----|

Comments: mod to high sour. med breath
funk. low earthy hop.

Appearance

Straw Gold Amber Copper Brown Black Inappropriate

Color |-----|-----|-----|-----|

Brilliant Hazy Opaque

Clarity |-----|-----|-----|-----|

None Small Med. Large

Head |-----|-----|-----|-----|

Short Long

Head Retention |-----|-----|-----|-----|

White Ivory Beige Tan Coffee

Head Color |-----|-----|-----|-----|

Comments: creamy head. tiny bubbles

Flavor

None Low Med. High Inappropriate

Malt |-----|-----|-----|-----|

Hops |-----|-----|-----|-----|

Bitterness |-----|-----|-----|-----|

Fermentation Character |-----|-----|-----|-----|

Happy Malty

Balance |-----|-----|-----|-----|

Dry Sweet

Finish/Aftertaste |-----|-----|-----|-----|

Comments: balanced sour/funk. clean
low hop (earthy) low to med
bread/dough

Mouthfeel

Thin Med. High Inappropriate

Body |-----|-----|-----|-----|

None Low Med. High

Carbination |-----|-----|-----|-----|

None Low Med. High

Warmth |-----|-----|-----|-----|

None Low Med. High Inappropriate

Creaminess |-----|-----|-----|-----|

None Low Med. High

Astringency |-----|-----|-----|-----|

Overall Feedback:

Wine Gueuze well
balanced. Good amount
of sour + funk. well
blended as if aged



Beer: 10613 Cat: 027 12701
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3247

27e Gueuze (23E)
10613

Judge Number: _____

**Wheat:

ENTRY RATING IN FLIGHT



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 - g. Acidic/sour
 - h. DMS
 - i. Diacetyl
 - j. Other

Aroma None Low Med. High Inappropriate

Malt |-----| |-----|

Hops |-----| |-----|

Fermentation Character |-----| |-----|

Comments: Simply sour, fruity-pineapple, a bit of Brett funk, slight metallic

Appearance Snow Gold Amber Copper Brown Black Inappropriate

Color |-----| |-----|

Clarity Brilliant |-----| |-----| Opaque

Head None Small Med. Large

Head Retention Short |-----| |-----| Long

Head Color White Ivory Beige Tan Coffee

Comments: Gold, moderate haze, thick head, w/ light bubbles

Flavor None Low Med. High Inappropriate

Malt |-----| |-----|

Hops |-----| |-----|

Bitterness |-----| |-----|

Fermentation Character |-----| |-----|

Balance Hoppy |-----| |-----| Malty

Finish/Aftertaste Dry |-----| |-----| Sweet

Comments: Slight sweetness, moderate sour, pineapple/pear/white grape ester, not as funky as aroma.

Mouthfeel Thin Med. High Inappropriate Creaminess None Low Med. High Inappropriate

Body |-----| |-----|

Carbonation |-----| |-----|

Warmth |-----| |-----|

Overall Feedback: Well executed, would like a bit more complexity in flavor, but still a very good example



Staff Use Only

Beer: 12350 Cat: 027 12701
 Atreyu's 21st Birthday beer Blend #1
 Kevin Hannon



ENTRY RATING IN FLIGHT



ENTRY SUMMARY

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 - e. Phenolic
 - f. Vegetal
 - g. Acidic/sour
 - h. DMS
 - i. Diacetyl
 - j. Other

Originally in my top 3 but didn't make the cut. Carbonation

27e Gueuze (23E)
 12350

Judge Number: 4734

**Wheat:

Aroma

None Low Med. High Inappropriate

Malt |-----| |-----|

Hops |-----| |-----|

Fermentation Character |-----| |-----|

Comments: sour, lemon, fruit, bread dough yeast low carbon

Appearance

Straw Gold Amber Copper Brown Black Inappropriate

Color |-----| |-----|

Brilliant Hozy Opaque

Clarity |-----| |-----|

None Small Med. Large

Head |-----|

Short Long

Head Retention |-----|

White Ivory Beige Tan Coffee

Head Color |-----|

Comments: tiny bubbles

Flavor

None Low Med. High Inappropriate

Malt |-----| |-----|

Hops |-----| |-----|

Bitterness |-----| |-----|

Fermentation Character |-----| |-----|

Hoppy Malty

Balance |-----|

Dry Sweet

Finish/Aftertaste |-----|

Comments: subdued sour. Moderate sweetness w/complex malt in earthy hop.

Mouthfeel

Thin Med. High Inappropriate

Body |-----|

None Low Med. High

Carbonation |-----|

None Low Med. High

Warmth |-----|

None Low Med. High Inappropriate

Creaminess |-----|

None Low Med. High

Astringency |-----|

slightly water-like

Overall Feedback:

Nice Gueuze well balanced. low CO2



Staff Use Only

Beer: 12350 Cat: 027 12701
 Atreyu's 21st Birthday beer Blend #1
 Kevin Hannon



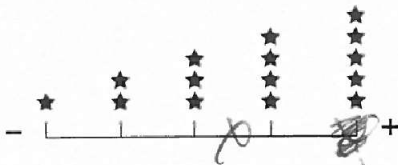
27e Gueuze (23E)

12350

Judge Number: 6912

**Wheat:

ENTRY RATING IN FLIGHT



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YES NO

Sorry, wrong entry on these two marks

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 - h. DMS
 - i. Diacetyl
 - j. Other

Aroma

None Low Med. High Inappropriate

Malt 10

Hops

Fermentation Character

Comments: Quite sour, floral, fruity, apple/pear ester, slightly estery.

Appearance

Straw Gold Amber Copper Brown Black Inappropriate

Color 10

Brilliant Hazy Opaque

Clarity 10

None Small Med. Large

Head 10

Short Long

Head Retention

White Ivory Beige Tan Coffee

Head Color

Comments: Cold, very hazy

Flavor

None Low Med. High Inappropriate

Malt 10

Hops

Bitterness 10

Fermentation Character 10

Hoppy Malty

Balance 10

Dry Sweet

Finish/Aftertaste

Comments: Surprisingly sweet, light tartness, fruity, orange ester.

Mouthfeel

Thin Med. High Inappropriate Creaminess None Low Med. High Inappropriate

Body

None Low Med. High Astringency None Low Med. High

Carbonation

None Low Med. High

Warmth

Overall

Feedback:

Underattenuated. More complex in aroma than flavor. Too sweet.