

Judged by: *Colin*

SCORE

Bouquet/Aroma (as appropriate for style)

Malt: malty, sweet, caramel, roasty, other
Hops: fragrant, grassy, floral, herbal, spicy, other
Comments:-

*Cherry aroma evident.
Apple in the background* 10 (10)

Appearance (as appropriate for style)

Colour: straw, gold, amber, brown, black, other
Clarity: bright, clear, hazy, cloudy, opaque, other
Carbonation: flat, low, medium, high, excessive
Head Retention: poor, reasonable, good, excellent
Comments:-

To style N/A. 5 (5)

Flavour (as appropriate for style)

Malt: malty, sweet, caramel, roasty, other
Hop bitterness: low/med/high
Hop flavour: spicy, floral etc
Other: (see left column)
Conditioning: carbonation: low/med/high, creamy
Aftertaste: dry, bitter, sweet, sour, alcoholic, other
Balance: well balanced, sweet, bitter, other
Comments:-

Faint cherry flavour, blends well with apple flavour. 18 (20)

Body (as appropriate for style)

Comments:- full, medium, thin, watery, other

5

(5)

Overall Impression (as appropriate for style)

eg. excellent example, good, well crafted, good depth, good star-middle-finish balance, poor, out of style, fades quickly

Comments:- *Well made. Well balanced combination of flavours. Bitter / sweet long finish. Excellent product* 10 (10)

TOTAL

48

(50)

SCORING GUIDE

Excellent (40-50)

Very Good (30-39)

Good (25-29)

Drinkable (20-24)

Problem (<20)

Exceptional. Exemplifies style.

Exemplifies style well.

Exemplifies style but requires attention.

Does not exemplify style, requires attention.

Requires much attention.

Sulphury

(HS) burning matches (SO₂). Product of yeast fermentation temperature can affect intensity.

Vegemite

See rubber. Usually only in dark beers.

Worty

sugar level. High levels of unfermentable sugars (eg. glucose) or incomplete fermentation. Due to high mash rates, insufficient aeration of beer before pitching yeast or rates.