



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

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Category # 18 Subcategory (a-f) 2 Entry # 18-004

Subcategory (spell out) Bavarian Hefe Weizen  
 Special Ingredients: N/A

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge
- Cider Judge

### Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Adv. Cicerone
- Other \_\_\_\_\_
- GABF/WBC
- Master Cicerone

### 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) 6 /12

Comment on malt, hops, esters, and other aromatics  
INITIALLY, MODERATE CLOVE AROMA. NO HOPS DETECTED. GETTING A SLIGHT SULFUR NOTE (POSSIBLY YEAST DERIVED). NO BANANAS DETECTED.

Appearance (as appropriate for style) 1 /3

Comment on color, clarity, and head (retention, color, and texture)  
LIGHT GOLD COULD BEEN WITH A VERY SHORT-LASTING HEAD. WHEN ROUSED, BEER YIELDS A VERY SHORT HEAD STAND COMPRISED OF FINE, OFF-WHITE BUBBLES. SLIGHTLY HAZY.

Flavor (as appropriate for style) 9 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
LIGHT CLOVE CHARACTER UP FRONT THAT YIELDS TO A GRAINIER IN THE MID PALATE. NO HOP FLAVOR DETECTED. BITENESS OVERPowers THE MALT CHARACTER. FINISH IS VERY DRY WITH A TOUCH OF LINGERING CLOVE.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
LIGHT BODIED BEER WITH AIGHT CARBONATION - SO MUCH SO THAT A "CRACKING" BITE IS PRESENT. NO CREAMINESS OR ASTRINGENCY. NO ALCOHOL WARMING.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
NICE BEER THAT JUST NEEDS SOME TWEAKING. YOU NEED TO BUMP UP THE MOUTHFEEL & GRAIN CHARACTER (MAY A TOUCH LOWER IF BY GRAIN OR TRY A LESS ATTENUATIVE YEAST). SPENDING OF YEAST YOU WANT ONE THAT IS A BIT MORE EXPRESSIVE OF BANANA TO MAKE THIS A CLASSIC STOUT

Total 25 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

<b>Classic Example</b>	<input type="checkbox"/>	<b>Stylistic Accuracy</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b>	<input type="checkbox"/>	<b>Technical Merit</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b>	<input type="checkbox"/>	<b>Intangibles</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>



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Judge Name (print) NOE TELLEZ  
 Judge BJCP ID G1536  
 Judge Email N.TELLEZ@YMAIL.COM  
*Use Avery label # 5160*

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Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.  
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 9 /12  
 Comment on malt, hops, esters, and other aromatics  
CLASSIC ESTERS OF BANANA, CLOVE LIKE  
PHENOLS MEDIUM-LOW INTENT & CRACKER  
LIKE AROMA. NO HOP AROMA.

Appearance (as appropriate for style) 1 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
GOLDEN COLOR, DECENT CLARITY, HEAD WAS  
SHORT & DISAPPEARED QUICKLY. WAS EXPECTING  
SOME CLOUDINESS BUT NONE

Flavor (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
MELLOW GRAININESS & WHEAT FLAVOR. MEDIUM  
ESTERS OF BANANA & BUBBLE GUM. HIGH SPICINESS.  
LOW BITTERNESS. BALANCE TO MALTS. FINISH  
IS OFF DRY. WITH LASTING SPICE NOTE.

Mouthfeel (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
LIGHT BODY - MED HIGH CARBONATION. LACKING  
THAT FLUFFY MOUTHFEEL THATS EXPECTED.  
NO OFF PALATE SENSATIONS OR ALCOHOL WARMING.

Overall Impression 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
VERY GOOD EXAMPLE. SMELLS & TASTES AS  
EXPECTED BUT DIDN'T WINK MUCH LIKE A  
HITWEITZEN & DIDN'T HAVE THE MOUTHFEEL  
OF ONE. FOR STARTERS, IT COULD USE A BIT  
MORE BODY. DID THE BEER NEAR ATTENUATE? IF SO,  
MAKE SURE YOU'RE MASHING AT AN APPROPRIATE  
TEMP.

Total 30 /50

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