



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Category # 3 Subcategory (a-f) A Entry #

Subcategory (spell out) CZECH PALE LAGER

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

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

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  GABF/WBC
- Certified Cicerone  Adv. Cicerone  Master Cicerone
- Sensory Training  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) 6 / 12

Comment on malt, hops, esters, and other aromatics  
aroma estereo moderato, leggermente estereo  
leggero disabile. Poco complessa. alcuni poco  
flagranti

**Appearance** (as appropriate for style) 1 / 3

Comment on color, clarity, and head (retention, color, and texture)  
legg. velata, schiuma evanescente

**Flavor** (as appropriate for style) 14 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Moderato ~~sempre~~ di cereale, seguito da  
sempre estereo. Corp. Bilanciata con finale estereo  
e leggermente dolce ma allo stesso tempo un po'  
un po' scompare.

**Mouthfeel** (as appropriate for style) 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Corp medio-basso. Carbonazione moderata, leggermente  
irregolare. No colore

**Overall Impression** 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Buone mix di malti, la birra si fa bene,  
armonica un po' la complessità ed il corpo.  
Proveci a renderla più secca.

**Total** 30 / 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <b>Not to Style</b>
	<b>Technical Merit</b>			
	<input type="checkbox"/> <b>Flawless</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b>			
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <b>Lifeless</b>	