



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) CZECH AMBER LAGER

Special Ingredients: _____

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

MAITO LEGG. TOSTATO (INT. MEDIA), LUPPOLO MOLTO BASSO, QUASI IMPERCETTIBILE, ESTERI FRUTTATI BASSI, UNO SPUNTO ALLO LICO EFEGGE QUANDO LA BIRRA SI SCALDA. UNA PUNTA FENOLICA SULLO SFONDO.

Appearance (as appropriate for style) 3 / 3

Comment on color, clarity, and head (retention, color, and texture)

RAMATA, VELATA, SCHIUMA BEIGE, FINZ PERSISTENZA OK.

Flavor (as appropriate for style) 12 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

MAITO LEGG. TOSTATO / CRUSTA DI PANE / LIEVE CROSTAGNO INT. MEDIA. LUPPOLO BASSO. CHIUSURA SECCA, AMARO EVIDENTE, PERSISTENTE NON ELEGANTISSIMO, DI NUOVO AMARO ESTERI FRUTTATI E SENSAZIONE ALCOLICA NEL RESTOANTO.

Mouthfeel (as appropriate for style) 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

CORPO BASSO, BOWA MEDIA, ASTRINGENZA SENSIBILE, LIEVE WARMING.

Overall Impression 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

ESEMPIO MOLTO BUONO IN UNO STILE MOLTO, MOLTO, MOLTO DIFFICILE. BENISSIMO LA BASE MALTATA, BENISSIMO L'ASPETTO. NON BENE LA "PULIZIA" AROMATICA: NOTE FENOLICHE E ALCOLICHE DA EVITARE / IDEM IL WARMING NEL MOUTHFEEL. PIACEVOLE COMUNQUE DA ASSAGGIARE. COMPLIMENTI.

Total 30 / 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.	

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