



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 3 Subcategory (a-f) C Entry # 7

Subcategory (spell out) CZECH AMBER LAGER
 Special Ingredients: _____

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

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 URST

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. QUESTI HA OK
 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 – Timmy, 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) 8 /12
 Comment on malt, hops, esters, and other aromatics

AROMA MALTATO IN UN PIANO CON NOTE DI PANNE, LEGGERO TOSTATO E UN CARAMELO LEGGERO IN SODDISFONDO. ESSENZIALI FINESTRE CHE MI RICORDANO LA FINESTRA NATURALE PIACIBILI. UNO SPECIATO PREZIOSO E CHE OFFRE UN GUO COMPLESSIVO. MACETIC LEGGERO HA OK

Appearance (as appropriate for style) 2 /3
 Comment on color, clarity, and head (retention, color, and texture)

COLORE AMBRATO CARICO, MOLTO LIMPIDITA. SCHIUMA ALTA A GRANA FINA UN PO' BLANDESCENTE.

Flavor (as appropriate for style) 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

LEGGERO DOLCE E MALTATO CON NOTE DI PANNE TOSTATE LEGGERO CARAMELO PIACIBILE. ESSENZIALI FINESTRE NON RETROSTATO E AMARO MEDIO ALTO COMPLESSIVO CHE BILANCIANO MOLTO BENE LA BIRRA. IL UNO SPECIATO E' LEGGERAMENTE TOSTATO E' BEN SENTITO ED E' PIACIBILISSIMO CON BEN EQUILIBRIO. CHIORE FECCA

Mouthfeel (as appropriate for style) 5 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

CONCO MENO, SI POTREBBE ANCHE AUMENTARE UN POCO MA CI STA. CARBONAZIONE MEDIO/BASSA COME UN SENSAZIONE DI LEGGERA CUSTODITA' COME UNO ASTRINGENZA.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

BIRRA BOKIA E PIACIBILE E SODDISFACENTE IN STILE BENE LA SEDIA PER UN INGREDIENTI E LA CORO CREMONA, NE ESCE UN FROLUMINO MOLTO BELLO. COMPARTI, NON TAVO DIFETTI CE NON LA SODDISFA CHE NON MONTA E RISPONDE TANTISSIMO, HA VAGRE!

Total 36 /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.

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

TIP: PER UN ADDECCO, HA ANCHE BUNA MONTA.



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # _____ Subcategory (a-f) 3C Entry # 7

Subcategory (spell out) CZECH AMBER 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) 8 /12

Comment on malt, hops, esters, and other aromatics
CARAMELLE MALTATO APPROPRIATO PER LO STILE (CROSTA DI PANE, MAILLARD, TOSTATO), LUPPOLO MOLTO DIFFICILE DA INDIVIDUARE, ESTERI (FRUTTA A PASTA BIANCA) OK PER LO STILE MA TROPPO EVIDENTI.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)
AMBROATO CARICO CON RIFLESSI AMBRATI E SCHIUMA BIANCA A GRANA FINE DI PERSISTENZA MEDIA-BASSA. NO PERLAGE.

Flavor (as appropriate for style) 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
BUONA COMPLESSITA' DATA DAI MALTI (PANE, TOAST MA ANCHE CARAMELLO). AMARO UNICO FINALE DI MEDIA LUNGHEZZA LEGGERAMENTE "MOUTH-PUCKERING" ENFATIZZATO DA UNA LEGGERA ASTRINGENZA DATA DAI MALTI SPECIALI UTILIZZATI NEL CRIST. PROFILO FERMENTATIVO NON PULITISSIMO, LUPPOLI DI DIFFICILE IDENTIFICAZIONE.

Mouthfeel (as appropriate for style) 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
BUON CORPO MEDIO, NO "WARMTH", PURTROPPO I MALTI TOSTATI HANNO ABBASSATO TROPPO IL PH (ACIDITA'). ASTRINGENZA ED ABBASSATO TROPPO IL PH (ACIDITA').

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
BIRRA BEN PENSATA CON ALCUNE IMPERFEZIONI. CONSIGLIO PER DIMINUIRE L'ASTRINGENZA UN MAGGIORE CONTROLLO DI PH E TEMP. DI SPARGE E L'UTILIZZO MAGGIORE DI MALTI SPECIALI "DEHUSKED". PER DIMINUIRE ACIDITA', CONTROLLARE MEGLIO IL PH NELLE VARIE FASI, PER DIMINUIRE ESTERI MAGGIORE CONTROLLO DELLA TEMP. DI FERMENTAZ.

Total 31 /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.	

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