



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) SP3 Entry # 6

Subcategory (spell out) KOLSCHA
 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 UBA

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) 7 /12

Comment on malt, hops, esters, and other aromatics

INTERESSANTE COME AROMA DI LAVORO, CAROTA DI MANI, MIELE IN COMPENSAZIONE UN POLO MEDIO/BASSO COL NOTE FIORATE E LEGGERAMENTE SPEZIATE. LEGGERO ERETI DI BIANCA MADRA CHE PER CIAMPO MENTANO NELLO STILE SONO UN POI POCO ELEGANTE. NOTA OSSIDATIVA PAPEROSA PRESENTI E PENALITA' LA BEVUTA (PAPERY) 3/3

Appearance (as appropriate for style)

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

COLO CHIARO PASIGERINO, BIANCA LIMPIDEZZA SCHIUMA BIANCA A GRANA FINISSIMA DI BRONIA PENALITA' ASPETTO OK PER LO STILE

Flavor (as appropriate for style) 12 /20

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

LEGGERO DOLCE MALTATO, CENERE MISTA DI PANNE MIELE, CEMENTO CON CIOFANO. UN POLO MEDIO BASSO COME, SPEZIATO. BILANCIAMENTO COME UN POI CON UN ARIANO CHE BILANZA BEVE LA DOLCE MALTATA OFFRENDO UN FINALE GIUSTAMENTE SECCO PECCATO ANCHE QUI LA NOTA OSSIDATIVA PAPEROSA UN POI

Mouthfeel (as appropriate for style) 5 /5

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

CORPA LEGGERO, CARBONAZIONE MEDIO ALTA CARENZA AD CALORE ALCOICO, SENSIBILIZIONE IN LETENZA MEMORIA PAPEROSA NO AITINGENZA

Overall Impression 6 /10

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

BIRRA NEL COMPLESSO PIAGIOLIE E CON LE CARATTERISTICHE DELLO STILE BIANCO L'ESCLUSIVO BENEVALE, PECCATO PER LA NOTA OSSIDATIVA CHE NE PENALITA' LA FRESCHERIA TIPICA DELLO STILE - ADENTHOMI QUINIA A TUTTE LE FASI DOLCE E VIENE A CONTATTO CON L'OSSEGNO, SOPRATTUTTO L'IMBOTTIGLIAMENTO CHE E' LA FASE PIU' DELLATA - BIANCA CAROIA CONVENIENE

Total 33 /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 checked="" type="checkbox"/>	<input 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			



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Use Avery label # 5160

Category # 1B

Subcategory (a-f) SB

Entry #

6

Subcategory (spell out) KOLSH

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Aroma (as appropriate for style) 7 / 12

Comment on malt, hops, esters, and other aromatics

AROMA INIZIALMENTE SI PERCEPISCE UNA NOTA EMATICA/METALLICA (OSSAZIONE) CHE CESSA POI IL PASSO AUF NOTE CEREBALI IN LINEA CON LO STILE (LORZO) (LORZO), NESSUN IFFORI ESTERI PROVENIENTI DAL LIEVITO (HEG) OK PER LO STILE. NOTE PROVENIENTI

Appearance (as appropriate for style) 2 / 13

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

GLIALO PAGHERILO, CRISTALLINA, SCHIUMA DI MEDIA PERSISTENZA CON BOLLE DI MEDIA GRANDZZA, LEGGERO PERLAGE

Flavor (as appropriate for style) 17 / 20

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

CORPO MOLTO LEGGERO E CARBONAZIONE APPROPRIATA CONFERISCONO GRANDE FACILITA DI BEVA, LEGGERA ACIDITA INDUCE ALLA SALVAZIONE ED AL PROSSIMO SORSO. PROFILO MALTATO CEREALE E MORBIDO COME DA AROMA, OTTIMO BILANCIAMENTO CON AMARO LUNGO FINALE ED ERABACE TIPICO DEI LUPPOLI CONTINENTALI.

Mouthfeel (as appropriate for style) 4 / 15

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

CORPO LEGGERO IN LINEA CON LO STILE, OTTIMA CARBONAZIONE, NESSUNA PASTOSITA O SENSAZIONE ETILICA, NO ASTRINGENZA MA LEGGERA ACIDITA.

Overall Impression 5 / 10

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

BIRRA IN LINEA CON LE CARATTERISTICHE DELLO STILE E BEN REALIZZATA. CONSIGLIO UNA MAGGIORE ATTENZIONE IN FASE DI COLFERIZIONE/LETTO AL FINE DI EVITARE CONTATTI CON L'ASSIEMTO SUO EQUILIBRIO MA LEGGERMENTE TROPPO ACIDA ED AMARA. RIDURRE LEGGERMENTE LO ED ALZARE PH PER UNA PERFETTA ABBONZA ALLO STILE. BUONA GESTIONE DELLA FERMENTAZIONE! Total 35 / 50

SCORING GUIDE

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