

# BEER SCORE SHEET



## DESCRIPTOR DEFINITIONS

### ✓ CHECK WHENEVER APPROPRIATE

- Acetaldehyde**—Green applelike aroma; byproduct of fermentation.
- Alcoholic**—The general effect of ethanol and higher alcohols. Tastes warming.
- Astringent**—Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, oversparging or sparging with hard water.
- Bitter**—Basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
- Chill haze**—Haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
- Chlorophenolic**—Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plasticlike phenolic. Avoid using chlorinated water.
- Cooked Vegetable/Cabbagelike**—Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.
- Diacetyl/Buttery**—Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
- DMS** (dimethyl sulfide)—A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
- Fruity/Estery**—Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
- Grainy**—Raw grain flavor. Cerealike. Some amounts are appropriate in some beer styles.
- Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- Husky**—See Astringent.
- Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- Oxidized/Stale**—Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
- Phenolic**—Can be any one or combination of a medicinal, plastic, electrical fire, Listerinelike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
- Salty**—Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.
- Solventlike**—Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures. Like acetone, lacquer thinner.
- Sour/Acidic**—Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on sides of tongue.
- Sweet**—Basic taste associated with sugar. Sensation experienced on front tip of tongue.
- Sulfurlike(H<sub>2</sub>S; Hydrogen sulfide)**—Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.
- Yeasty**—Yeastlike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Round No. \_\_\_\_\_ Entry No. \_\_\_\_\_

Category No. \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Judged By (please print) \_\_\_\_\_

Judge Qualifications (check one):  Recognized  Certified

National  Master  Experienced (but not in BJCP)

Apprentice or Novice  Other: \_\_\_\_\_

**BOTTLE INSPECTION** Comments \_\_\_\_\_

\_\_\_\_\_

**BOUQUET/AROMA** (as appropriate for style) **10** \_\_\_\_\_

Malt (3), Hops (3), Other Aromatic Characteristics (4)

Comments \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**APPEARANCE** (as appropriate for style) **6** \_\_\_\_\_

Color (2), Clarity (2), Head Retention (2)

Comments \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**FLAVOR** (as appropriate for style) **19** \_\_\_\_\_

Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)

Comments \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**BODY** (full or thin as appropriate for style) **5** \_\_\_\_\_

Comments \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**DRINKABILITY & OVERALL IMPRESSION** **10** \_\_\_\_\_

Comments \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### TOTAL (50 possible points): \_\_\_\_\_

Scoring Guide	<b>Excellent (40-50):</b> Exceptionally exemplifies style, requires little or no attention
	<b>Very Good (30-39):</b> Exemplifies style well, requires some attention
	<b>Good (25-29):</b> Exemplifies style satisfactorily, but requires attention
	<b>Drinkable (20-24):</b> Does not exemplify style, requires attention
	<b>Problem (&lt;20):</b> Problematic, requires much attention

Use other side for additional comments. © AHA/SCP 4/94