



BEER SCORESHEET

Examination Version



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Participant ID: 1411ONWH-11

Category # 1 Subcategory (a-f) C

Exam Beer Number: (1) 2 3 4 5 6 (circle one)

Subcategory (spell out) Premium American Lager
Special Ingredients: _____

Exam City: Whitby, ON

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

Exam Date: November 9s, 2014

Comments _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Low grainy malt with hints of corn-like sweetness. Medium-low level of DMS is present, a bit higher than style. Very low floral hops. Very low apple esters. No diacetyl. A low level of sulfur is present when first poured but fades quickly.

Appearance (as appropriate for style) _____ /3

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

High clarity, very beautiful. Yellow coloured beer with medium head retention. Foam has a white colour and medium density rocky foam cap.

Flavor (as appropriate for style) 16 /20

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

Upon tasting the main flavour is a low grainy malt character with sweetness and cornlike flavour. Very low floral hop flavour and very low esters. Fermentation is quite clean. Bitterness is at a low level. Balance is slightly to the sweetside. Finish is 'off-dry' with a lingering corn flavour.

Mouthfeel (as appropriate for style) 5 /5

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

Medium-low body with medium level carbonation. There is no warming sensation on the palate and I am not detecting any astringency. There is a low level of creaminess. Fits style very well in mouthfeel.

Overall Impression 8 /10

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

Overall this is a very well crafted beer that drinks quite similar to the world class examples. The flavours and balance are well executed and the fermentation characteristics were right on. My advice for improvement is to reduce the DMS level to low or less. Try a more vigorous boil to accomplish this goal.

Total 38 /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
Problematic (0 - 13):	Major off flavors and aromas dominate	

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



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Participant ID: 1411ONWH- 11

Category # 15 Subcategory (a-f) A

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) Weizen

Exam City: Whitby, ON

Special Ingredients: _____

Exam Date: November 9s, 2014

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

Comments _____

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Low level bready malt character. No hop aroma. There are quite a few yeast aromatics as expected. Low level banana type esters. Followed on by medium-low level clove type phenolics. No DMS or diacetyl.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Appearance (as appropriate for style) 2 /3

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

Medium high clarity which is unusual for a weizen but still acceptable. Medium-high head retention, and the beer is a nice gold colour. White foam cap of medium density head.

Flavor (as appropriate for style) 13 /20

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

A nice medium-low level of bready malt with notes of sweetness on initial taste. No hops in the flavour. Nice medium level banana esters and low level clove phenolic on flavour. Bitterness is low. Balance is slightly sweet. Finish is slightly sweet as well with lingering banana.

Mouthfeel (as appropriate for style) 5 /5

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

Body is medium-full with a nice creaminess which is attributed to wheat. The carbonation is a medium-high level. There is no detectable astringency or warming. Very much to style on mouthfeel.

Overall Impression 8 /10

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

A very nice example of a weizen and could be made excellent with a few tweaks. The clarity isn't a big problem but could throw off some judges. Be sure to serve the beer fresh (not aged) and not add any Irish moss to the boil. The ester levels could use some tweaking to balance clove and banana. Try fermenting a bit hotter, after pitching low, to achieve this.

Total 34 /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
Problematic	(0 - 13):	Major off flavors and aromas dominate

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



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Participant ID: 1411ONWH-11

Category # 10 Subcategory (a-f) A

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) American Pale Ale

Exam City: Whitby, ON

Special Ingredients: _____

Exam Date: November 9s, 2014

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

Comments _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Aroma (as appropriate for style) 5 /12

Comment on malt, hops, esters, and other aromatics

Low level biscuity malt flavor with some hints of caramel and toffee. Very low level apple fruit esters. Low level citrusy american-type hops. Aroma is very clean and no major fermentation flaws evident. No DMS or diacetyl.

Appearance (as appropriate for style) 3 /3

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

Beautiful copper coloured beer with medium level clarity. Head is off white and has medium level retention. Medium density foam cap.

Flavor (as appropriate for style) 9 /20

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

Medium level caramel malt character with notes of biscuity. Esters are very low level apple, but the beer has a clean fermentation profile. Hops are low levels of citrus. Balance is slightly bitter with a dry finish. The level of bitterness is medium and lingers a bit on aftertaste.

Mouthfeel (as appropriate for style) 5 /5

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

Body is medium and the carbonation is medium level. There is a pleasant low level creamy sensation. No astringent or warming sensations detectable on my palate. To style here.

Overall Impression 7 /10

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

Overall a well made beer that misses style a bit. A super happy beer isn't required for 10A but a higher level than this is key. The execution of what is here is flawless though. To increase hop flavour try adding more late hops (american type) in the boil. Another idea is to try dry hopping this beer, it would lend a pleasant aroma and help balance the beer.

Total 29 /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
Problematic	(0 - 13):	Major off flavors and aromas dominate

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



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Participant ID: 1411ONWH-11

Category # 11 Subcategory (a-f) A

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) English Mild

Exam City: Whitby, ON

Special Ingredients: _____

Exam Date: November 9s, 2014

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

Comments _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Medium level of toasty malt aroma with hints of chocolate and nutty malt. Hops are low level of floral with some earthy notes. Fermentation is relatively clean only a low level fruity ester. No diacetyl.

Appearance (as appropriate for style) 3 /3

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

Pretty brown colour with ruby highlights at the edges. Beige coloured foam with medium head retention. Medium density foam and medium clarity.

Flavor (as appropriate for style) 4 /20

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

On tasting there is an immediate mouth watering from a high level of acidic flavour, lactic acid. Through this I get medium-low level toasty malt, low fruity esters. Low floral hops. Balance is even and has a dry finish. Bitterness level is medium-low. Aftertaste is a lingering sour character.

Mouthfeel (as appropriate for style) 2 /5

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

Body is medium and carbonation is a medium low level. There is no creaminess or astringency. No warming. There is a tingling on my tongue from the high level of acidity in the beer.

Overall Impression 1 /10

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

I can see that this is a good recipe and other than the high level of acidity it would be a nice beer. It is important that you troubleshoot your sanitation processes to find where this came from. Be sure that everything that touches the bar after chilling is sanitized.

Total 17 /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
Problematic	(0 - 13):	Major off flavors and aromas dominate

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



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Participant ID: 1411ONWH- 11

Category # 18 Subcategory (a-f) D

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) Belgian Golden Strong

Exam City: Whitby, ON

Special Ingredients: _____

Exam Date: November 9s, 2014

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

Comments _____

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

This beer has a pleasant medium apple ester profile. A medium spicy phenolic aroma is evident. Low level bready malt character. No hops. Smells like a well fermented belgian style ale, not too hot.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Appearance (as appropriate for style) 2 /13

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

The beer has a nice golden colour but the clarity is very low, possibly yeast in suspension, opaque. Medium-high head retention, white foam of medium density.

Flavor (as appropriate for style) 8 /20

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

Malt is a medium-low bready flavour with some initial sweetness on the palate. Esters are a medium-low apple flavour with some low spicy phenolics. Balance is medium sweet with a lingering sweetness in the finish. Bitterness is low. Other than the esters (which are fine), well fermented

Mouthfeel (as appropriate for style) 3 /15

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

A medium-high body with some medium low creaminess. Carbonation is a medium high level. No astringency on the palate. There is a medium level of warming sensation, but allowed in the style.

Overall Impression 8 /10

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

A very nice beer that was a pleasure to drink. The fermentation ester profile was nice but the finish was quite sweet. Golden strong should be quite dry. Try a lower mash temp or a yeast strain with higher attenuation. This beer may be better suited to tripel due to its sweetness and darker colour.

Total 28 /50

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
	Excellent (38 - 44):	Exemplifies style well, requires minor fine-tuning
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	Good (21 - 29):	Misses the mark on style and/or minor flaws
	Fair (14 - 20):	Off flavors, aromas or major style deficiencies
Problematic (0 - 13):	Major off flavors and aromas dominate	

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



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Participant ID: 1411ONWH-11
Exam Beer Number: 1 2 3 4 5 **6** (circle one)
Exam City: Whitby, ON
Exam Date: November 9s, 2014

Category # 12 Subcategory (a-f) C
Subcategory (spell out) Baltic Porter
Special Ingredients: _____

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

Aroma (as appropriate for style) 10 /12
Comment on malt, hops, esters, and other aromatics
Very nice medium toasty malt character with notes of roast and chocolate. No hops in the aroma. A very clean lager-like ester aroma of very low apple. A pleasure to smell this beer.

Appearance (as appropriate for style) 3 /3
Comment on color, clarity, and head (retention, color, and texture)
A dark brown colour with light brown highlights. medium-low clarity. A tan foam rest on top with medium retention. medium-high density and smooth texture.

Flavor (as appropriate for style) 17 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
A medium-high toasty malt profile with medium level roast. No esters in the flavour and no hops. Fermentation is very clean, allows the malt to shine. Bitterness is medium-high from both roast and hops. Balance is firmly bitter with a dry finish.

Mouthfeel (as appropriate for style) 5 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Body is medium and carbonation is medium level. There a low astringency on the palate, that sometimes comes from roast. No creaminess. A very low level of warming sensation. Very much to style here. The astringency is balanced with the beer and expected from roast malt.

Overall Impression 9 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
An excellent beer that comes very close to world class. The fermentation is very clean and makes this beer a pleasure to drink. To improve this beer I would suggest tweaking the hop bitterness level to reduce overall bitterness and increase the drinkability of the beer. Very high intangible value.

Total 44 /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
Problematic (0 - 13):	Major off flavors and aromas dominate	

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