Thank You For Entering AWOG Competition

COVER SHEET
AHA/BJCP Sanctioned Competition Program

Judges and/or Stewards
Check all score sheets for accuracy and make sure the judge’s full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

Entry Number

Category # 26 Subcategory (a-f) B
Ordinal Position in Flight: 5 of 9
☐ This beer advanced to a mini-BOS round

Final Assigned Score

33.5

At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

Place Awarded


BEER SCORESHEET
AHA/BJCP Sanctioned Homebrew Competition

Category # 26 Subcat (a-f) B
Subcategory (spell out) Dubbel

Name of Entrant
Thomas Barnes
National E0704
thomasbarnes@frontiernet.net

BJC Judge Rank (check if appropriate):
☐ Provisional/Pending
☐ Recognized
☐ Certified
☐ National
☐ Master or Grand Master #
☐ Mead □ Cicerone C/M (circle one)

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 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, coy, copper, iron, or blood-like flavor.
☐ Musty - Stale, musty, or moldy aromas or flavors.
☐ Oxidized - Any one or combination of stale, winy/vinaceous, 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, celery, onion etc).
☐ Yeasty - A bready, sulfurly or yeast-like aroma or flavor.

Scoring Guide

| Problematic | (0-13) |
| Fair | (14-20) |
| Good | (21-29) |
| Very Good | (30-37) |
| Exceptional | (38-44) |
| Outstanding | (45-50) |

Stylistic Accuracy
Classic ☐ ☐ ☐ ☐ ☐ Not to Style
Technical Merit
Flawless ☐ ☐ ☐ ☐ ☐ Sig. Flaws
Intangibles
Wonderful ☐ ☐ ☐ ☐ ☐ Lifeless

Bottle Inspection: ☒ Appropriate size, cap, fill, label removal, etc.
Bottle Comments: Low fill

Special Ingredients:

AROMA (as appropriate for style) (12)
Comment on malt, hops, esters, and other aromatics
Prominent ginger, pepper, phenols, complex apple/fruit notes, smooth/acid.

APPEARANCE (as appropriate for style) (3)
Comment on color, clarity, and head (retention, color, and texture)
Light copper on light head of style. Slightly hoppy. Med.

FLAVOR (as appropriate for style) (20)
Comment on malt, hops, fermentation/flavor characteristics, balance, finish/afters taste
Med. low bready, low carmel, low fruit. Med malt note.

MOUTHFEEL (as appropriate for style) (5)
Comment on body, carbonation, warmth, creaminess, astringency, palate sensations
Med body, Med Co2, low slightly sourly acidic finish.

OVERALL IMPRESSION (10)
Comment on overall drinking pleasure, give suggestions for improvement
A very good beer but a bit thin on style.

- More crystal malt, dark crystal, light chocolate malt
- More crystal malt, dark crystal, light chocolate malt (of all-starch partial mash)
- Carbone to at least 3.0 vol Co2

- Review new off technique to keep grain particles out of boil.

TOTAL (50): 34
BEER SCORESHEET
AHA/BJCP Sanctioned Homebrew Competition

Entry #

371

Category # 26c Subcat (a-f) B
Belgian Dubbel

Special Ingredients:

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

Bottle Comments: Slightly low fill

AROMA (as appropriate for style)
Comment on malt, hops, esters, and other aromatics

Some of the spicy Belgian yeast character came through. Dark fruit + plum + dark spicy baking notes + molasses taste
Malt at best hard to detect + missing complexity. Getting some forward as bell pepper + getting some mushy aromas that are masking the malt.

APPEARANCE (as appropriate for style)
Comment on color, clarity, and head (retention, color, and texture)

Amber brown color. Pours light tan head - large small bubble. Fizzes quickly. Somewhat cloudy.

FLAVOR (as appropriate for style)
Comment on malt, hops, fermentation/flavor characteristics, balance, finish/aftertaste

Spicy yeast character. Malts seem to take a back seat. Hop balance/bitterness seems good and rich. Wish I could detect more malt + some sweetness. Finish is dry as it should be. Alcohol added but not for style.

MOUTHFEEL (as appropriate for style)
Comment on body, carbonation, warmth, creaminess, astringency, palate sensations


OVERALL IMPRESSION
Comment on overall drinking pleasure, give suggestions for improvement

Very drinkable but. Appearance takes a bit. For the style I would like to see a more richer, not quite as much of a malt profile.

Scoring Guide
Problems: (0-13)
Fair: (14-20)
Good: (21-29)
Very Good: (30-37)
Exceptional: (38-44)
Outstanding: (45-50)

Stylistic Accuracy
Classic: ☐ ☐ ☑ ☐ Not to Style
Technical Merit
Flawless: ☐ ☐ ☑ ☐ Sig. Flaws
Intangibles
Wonderful: ☐ ☑ ☑ ☐ Lifeless

TOTAL: 33