



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Jessica Whittier  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email RJWhittier@metrocast.net  
*Use Avery label # 5160*

Category # 15 Subcategory (a-f) D Entry # 187

Subcategory (spell out) Roggentier (Rye Beer)  
 Special Ingredients: \_\_\_\_\_

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

Judge Qualifications/BJCP Rank :  
 Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Professional Brewer  
 Novice (non-BJCP)  Experienced (but not in BJCP)

Comments \_\_\_\_\_

Aroma (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
Nose is very light.  
Some Rye & hops come through.

**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, coinny, copper, iron, or blood-like flavor.
- Musty - Stale, musty, or moldy aromas/flavors.
- Oxidized - Any one or combination of 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 bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Color & head retention are good

Flavor (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Rye taste comes through  
more hops bitterness comes through  
possibly Rye Bitterness

Mouthfeel (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Creamy mouthfeel.  
Good combination - maybe a little high -  
large head lasted forever!

Overall Impression 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
It's a drinkable beer. Maybe a  
bit too much bitterness for style. A  
little more here could improve it.  
Overall impressive

Look up detailed descriptions in the BJCP vocabulary application:  
<http://www.bjcp.org/cep/vocab/>

Total 32 /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 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 type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



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Judge Name (print) REED VALLEAU

Category # 15 Subcategory (a-f) D Entry # 0187

Judge BJCP ID -

Subcategory (spell out) German Rye Beer

Judge Email R.VALLEAU@YAHOO.COM

Special Ingredients: \_\_\_\_\_

*Use Avery Label # 5160*

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

### Judge Qualifications/BJCP Rank :

- Apprentice
- National
- Honorary Master
- Novice (non-BJCP)
- Recognized
- Master
- Professional Brewer
- Experienced (but not in BJCP)
- Certified
- Grand Master

Comments Very Big Head.

### Descriptor Definitions (Mark all that apply):

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- 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) 9 /12

Comment on malt, hops, esters, and other aromatics  
Head is very big but aroma comes through anyway. Clove is predominant but rye is lush. Grassy. Not overly sweet. Head persists.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)  
Medium brown big persistent head head is off-white.

Flavor (as appropriate for style) 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Phenols/Germ flavor both predominant. Clove flavor plus good toasty base. Rye flavor comes through as slight bitterness. Not overly sweet.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Overly carbonated and that makes beer seem thin. Slightly creamy.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Aside from carbonation this beer is well in style. Pleasant complex aroma features phenols and grain flavor as well. Phenols are present but I think this beer would be better if the levels were higher for both aroma and flavor. Nice job!

Total 35 /50

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	<b>Very Good</b> (30 - 37):	Generally within style parameters, some minor flaws
	<b>Good</b> (21 - 29):	Misses the mark on style and/or minor flaws
	<b>Fair</b> (14 - 20):	Off flavors, aromas or major style deficiencies
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<b>Classic Example</b> <input type="checkbox"/> <b>Flawless</b> <input type="checkbox"/> <b>Wonderful</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b>			<b>Not to Style</b> <b>Significant Flaws</b> <b>Lifeless</b>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	