

BEER SCORE

Team Name & Team Number (ex. 14)

Judge Name (print)

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.

Ingredients: _____

Special Ingredients: _____

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

Comments

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics

Appearance (as appropriate for style) _____ / 3

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

Flavor (as appropriate for style) _____ /20

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

Mouthfeel (as appropriate for style) _____ / 5

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

Overall Impression _____ /10

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

Total _____ /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

Stylistic Accuracy

Classic Example ☐ ☐ ☐ ☐ ☐ **Not to Style**

Technical Merit

Flawless ☐ ☐ ☐ ☐ ☐ **Significant Flaws**

Intangibles

Wonderful ☐ ☐ ☐ ☐ ☐ **Lifeless**