



Entry: 026021

26C

Position in flight Entry 5 of 9	Advanced to MINI-BOS PLACE 39
CONSENSUS SCORE	



BEER SCORESHEET

may not be an average of judge's individual scores

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Jud _____
 Jud _____
 Jud _____

Category # 26 Subcategory (a-f) C Entry # 026021

Subcategory (spell out) Belgian Tripel

Special Ingredients: _____

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

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge
- Cider Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Adv. Cicerone
- Other _____
- GABF/WBC
- Master Cicerone

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 stale, 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.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

light grainy malty sweetness; med-high fruity esters (pomme fruit); very faint spicy phenolics; hard to detect hops given large No diacetyl/DMS fruity esters

Appearance (as appropriate for style) 3 /3

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

Gold + clear w/ creamy white head that lasts - perfect

Flavor (as appropriate for style) 10 /20

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

Strong fruity esters fill the palate -> peach + plum; low grainy malty sweetness; Medium floral hop flavor; Pretty evenly balanced w/ a lightly dry finish No off-flavors; Dryness + fruit lingers

Mouthfeel (as appropriate for style) 5 /5

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

Medium body supported w/ med-high carb. Medium creaminess; no astringency; No alcohol

Overall Impression 8 /10

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

This was a very good beer w/ great balance + great esters. Full flavor. The esters did seem to overwhelm a bit + took away some the malt + hops. More aroma hops would help. Excellent example.

Total 40 /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. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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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Judge [Redacted]
 Judge [Redacted]
 Judge [Redacted]

Category # 26 Subcategory (a-f) C Entry # 026021

Subcategory (spell out) BELGIAN TRIPEL
 Special Ingredients: _____

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

Comments SLIGHTLY LOW FILL

BJCP Rank or Status:

- Apprentice
- National
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- Provisional Judge
- Recognized
- Master
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- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics
MODERATE SPICY HOP PRESENCE / LOW GRAINY AND SWEET MALT NOTES / MODERATE ESTERS (LIGHT PEACHES) / MODERATE SPICY PHENOLS (LIGHT PEPPER)

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)
DEEP GOLDEN COLOR / BIG MOUSSY OFF WHITE HEAD / VERY GOOD CLARITY / HEAD HAS PRETTY GOOD RETENTION LEAVING GOOD LACING

Flavor (as appropriate for style) 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
LOW SWEET GRAINY MALT / MODERATE SPICY HOP FLAVOR / MODERATE HOP BITTERNESS WHICH PERSISTS INTO AFTERTASTE / FAIRLY DRY FINISH WITH A LITTLE SWEETNESS

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM BODY / MEDIUM CARBONATION / NO REAL ALCOHOL WARMTH / NOT CREAMY / NOT ASTRINGENT / FAIRLY DRY FINISH

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A WELL-MADE, ENJOYABLE BEER / THE SPICINESS FROM THE HOPS IS A BIT MUCH, AS THE PHENOLS ALSO SEEM TO DOMINATE / CHECK YOUR HOP BILL AND PERHAPS ADJUST ACCORDINGLY / YOU MAY ALSO BOOST THE MALT PRESENCE A BIT TO ACCOMPLISH A SIMILAR RESULT

Total 37 /50

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	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	Significant Flaws	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Lifeless	<input type="checkbox"/>	Lifeless	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	