



2010 National Homebrew Competition

2nd round, June 17th, 2010

Twin Cities, MN

Cover Sheet

How to Read Your Scoresheet

Left Column:

Judges must give their names and are encouraged to give contact information so that you can respond with praise or constructive criticism to their comments. Please don't expect the judge to remember your beer. Complaints about your score are unlikely to accomplish anything but enmity, but helpful comments that point out objective errors or poor quality of feedback may help the judge to improve in the future.

If you feel that there is a significant problem with the quality of judging you have received, please contact the organizer of the competition and, if the judge has checked a BJCP rank, the BJCP (at the address at the bottom of this sheet). Include copies of the scoresheet and any other relevant information.

The **Judge Qualification** section is fairly self-explanatory. An Apprentice is a judge who has taken but not passed the BJCP exam. A non-BJCP judge has not taken the exam, but may be skilled. Honorary Master is a rank given out by the BJCP for recognition of exceptional service to the BJCP and/or homebrewing community. The other ranks are levels within the BJCP, based on the judge's experience and exam score.

The **Descriptor Definitions** list is used by some judges as a shorthand way to communicate the presence of common beer characteristics. Many, but not all, of these are considered flaws in beer, although some will be a flaw in some styles and desired in others. See the judge's comments on the right side of the sheet for more information.

Right Column

The **Category** and **Subcategory** designation shows the style against which your beer was judged. Most of the score your beer received represents how well the judges felt your beer represented this style. See below for more about scoring and style.

The **Bottle Inspection** is not used in determining your beer's score, but certain clues to potential problems can be gleaned from a bottle inspection. For example, "Ring around the collar," a line of material that appears on the bottle neck at the liquid surface, is sometimes an indicator of contamination, although it can have other causes. This section can also be used for comments about packaging in violation of some contests guidelines such as the use of distinctive bottles or incorrect bottle size.

Most entries into homebrew competitions are in categories that describe a particular style of beer. These styles are usually derived from a commercial beer, or group of similar beers, or a type of beer that is popular among home brewers. The score that is assigned to your beer is an indication of how closely the judge felt your beer matched the characteristics of that style. The style adherence is separated into four sections: **Aroma**, **Appearance**, **Flavor**, and **Mouthfeel**. The judges are looking for the presence and/or absence of various characteristics in each of these four sections, depending on the style. Your beer was scored accordingly.

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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

10881

Category # 23 Subcategory (a-f) A

Ordinal Position in Flight: 3 of 6

☐ This beer advanced to a mini-BOS round

Final Assigned Score

36

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

In the final section, **Overall Impression**, the judge conveys how enjoyable the beer was and should attempt to offer suggestions for improvement. It may also be used to summarize the judge's feelings on aspects of the beer that don't fit neatly into one of the other four sections. The difference between a very good beer and a world class beer can often be in subtle or intangible details. Likewise, beers with no easily discernible flaws can be lacking in specialness or "magic." This section is used to give such feedback.

The **Scoring Guide** is your guide to understanding the meaning of your total score on the 50 point scale used on this scoresheet.

Outstanding (45-50) – A world class example of the style. A beer with great character and no flaws.

Excellent (38-44) – Beers in this range may have no flaws but may be missing the intangibles for a world class beer.

Very Good (30-37) – Beers in this range may have a minor flaw (technical or stylistic), or may be lacking in balance or complexity.

Good (21-29) – A satisfactory beer that generally fits the style parameters. Scores near the upper end of this range may have only a few minor flaws or be slightly out of style and also may be

lacking in balance or complexity. Scores near the lower end of this range tend to have more flaws and are likely to have stylistic inconsistencies as well.

Fair (14-20) – This beer has its share of problems that may include missing the style parameters, off flavors and aromas, balance problems, contamination, or other major flaws. Scores near the lower end of this range exhibit more major flaws.

Problematic (0-13) – A beer with a major problem (usually contamination) that overwhelms all other flavors and aromas. Often barely palatable.

In box to the right of the Scoring Guide the judge has reiterated the feedback given in the five scored sections, breaking it down differently. Your beer has been rated on three scales: **Stylistic Accuracy**, **Technical Merit**, and **Intangibles**. The aroma of Cascade hops in a Bohemian Pilsener would be an example of a problem in **Stylistic Accuracy**. This can be thought of as recipe feedback. Excessive sourness would usually indicate a contamination problem which would be classified under **Technical Merit**. This can be thought of as process feedback. Some characteristics don't fall neatly into one category, for example grassy aromas might be from the type of hop used, or from using oxidized hops. Here the judge has tried to make the best guess for these ratings. **Intangibles** rates the same characteristic discussed above in **Overall Impression**. The checkboxes also give the entrant an overview of the beer's evaluation. By filling out the checkboxes, the judge is encouraged to think about the beer as a whole after the words are written and may also help justify the final score.

The Beer Judge Certification Program

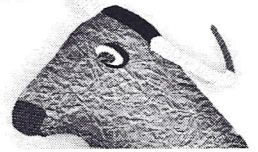
The BJCP is the only body in North America that tests and certifies beer judges. The BJCP is a not-for-profit organization, and BJCP judges do not charge for their services. Contact the BJCP at: Comp_Director@BJCP.org.



2010 National Homebrew Competition Beer Checksheet

AHA/BJCP Sanctioned Competition Program

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<http://www.bjcp.org>

Judge Name **James Edgins**

Judge B. BJCP Certified D0169
dbrewr@msn.com

Judge Er

Style/Category **23 Specialty**

Entry #

10881

Special Ingredients:

Amer. Brew + Imp IPA

Other Notes:

INSTRUCTIONS: '■' or '☑' boxes for attributes you perceive. Circle any boxes where style expectations were not met.

AROMA					Malt		Hops		Esters		Other		12
#	Aspect	☉	L	M	H	<input type="checkbox"/> Grainy	<input checked="" type="checkbox"/> Citrusy	<input type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<div>10</div> <input type="checkbox"/> Flawed			
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit				
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic				
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input checked="" type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke				
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice				
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous				
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood				
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>				
Comments >													

APPEARANCE					Color Specifiers								3
Aspect	☉	L	M	H	Beer	<input type="checkbox"/> Straw	<input type="checkbox"/> Yellow	<input type="checkbox"/> Gold	<input type="checkbox"/> Amber	<input type="checkbox"/> Copper	<input checked="" type="checkbox"/> Brown	<input type="checkbox"/> Black	
Clarity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Head	<input type="checkbox"/> White	<input type="checkbox"/> Ivory	<input type="checkbox"/> Cream	<input checked="" type="checkbox"/> Beige	<input type="checkbox"/> Tan	<input type="checkbox"/> Brown		
Head Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other	<input type="checkbox"/> Flat	<input type="checkbox"/> Lace	<input type="checkbox"/> Legs	<input type="checkbox"/> Opaque				
Head Retention	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Comments >								
Head Texture	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>									

FLAVOR					Malt		Hops		Esters		Other		Balance	20
#	Aspect	☉	L	M	H	<input type="checkbox"/> Grainy	<input type="checkbox"/> Citrusy	<input type="checkbox"/> 'Fruity'	<input type="checkbox"/> Brett.	<input type="checkbox"/> Malty	<div>12</div> <input type="checkbox"/> Flawed			
	Malt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Caramel	<input type="checkbox"/> Earthy	<input type="checkbox"/> Apple/Pear	<input type="checkbox"/> Fruit	<input type="checkbox"/> Hoppy				
	Hops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Bready	<input type="checkbox"/> Floral	<input type="checkbox"/> Banana	<input type="checkbox"/> Lactic	<input type="checkbox"/> Even				
	Esters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Rich	<input checked="" type="checkbox"/> Grassy	<input type="checkbox"/> Berry	<input type="checkbox"/> Smoke					
	Phenols	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Dark Fruit	<input type="checkbox"/> Herbal	<input type="checkbox"/> Citrus	<input type="checkbox"/> Spice					
	Sweetness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toasty	<input type="checkbox"/> Piney	<input type="checkbox"/> Dried Fruit	<input type="checkbox"/> Vinous					
	Bitterness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Roasty	<input type="checkbox"/> Spicy	<input type="checkbox"/> Grape	<input type="checkbox"/> Wood					
	Alcohol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Burnt	<input type="checkbox"/> Woody	<input type="checkbox"/> Stone Fruit	<input type="checkbox"/>					
	Acidity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>									
	Harshness	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>									
Comments > Needs more malt (brown ale-like).														

MOUTHFEEL					Flaws		Finish		Comments		5
Aspect	☉	L	M	H	<input type="checkbox"/> Flat	<input type="checkbox"/> Cloying	<div>4</div> <input type="checkbox"/> Flawed				
Body	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Gushed	<input type="checkbox"/> Sweet					
Carbonation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Hot	<input type="checkbox"/> Medium					
Warmth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Harsh	<input type="checkbox"/> Dry					
Creaminess	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Slick	<input type="checkbox"/> Biting					
Astringency	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>							

OVERALL IMPRESSION					Drinkability		Comments		10
Assessment	L	M	H	<input type="checkbox"/> I would finish this sample	<div>6</div>				
Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> I would drink a pint of this beer					
Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> I would pay money for this beer					
Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Please send me the recipe!!!					

TOTAL		Use back of sheet for additional comments		50
Scoring Guide	Outstanding (45-50): World-class example of style	Good (21-29): Misses the mark on style and/or minor flaws	<div>34</div>	
	Excellent (38-44): Exemplifies style well, requires minor tuning	Fair (14-20): Off flavors, aromas or major style deficiencies		
	Very Good (30-37): Generally within style parameters, minor flaws	Problem (0-13): Major off flavors and aromas dominate		

FLAWS (check where perceived or by indicating L, M or H intensity)												See http://www.bjcp.org/faults.html for suggested fixes.											
Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth												
Acetaldehyde				Light-struck				Sour/Acidic															
Alcoholic/Hot				Medicinal				Smoky															
Astringent				Metallic				Spicy															
Diacetyl				Musty				Sulfur															
DMS				Oxidized				Vegetal															
Estery				Plastic				Vinegary															
Grassy				Solvent/Fusel				Yeasty															

Increase the brown ale character.



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<http://www.bjcp.org>

Judge I **Jeff Renner**
Judge E BJCP National C0068
Judge E jsrenner@umich.edu

Style/Category 23a Entry # 10881
Special Ingredients: Am brown ale/Imperial IPA,
Imperial India brown ale
Other Notes:

INSTRUCTIONS: '■' or '☐' boxes for attributes you perceive. Circle any boxes where style expectations were not met.

AROMA		Malt		Hops		Esters		Other		12
#	Aspect	☐	L M H	☐	Grainy	☐	Citrusy	☐	'Fruity'	<div>9</div> <div>☐ Flawed</div>
	Malt	☐	☐☐☐☐☐	☐	Caramel	☐	Earthy	☐	Apple/Pear	
	Hops	☐	☐☐☐☐☐	☐	Bready	☐	Floral	☐	Banana	
	Esters	☐	☐☐☐☐☐	☐	Rich	☐	Grassy	☐	Berry	
	Phenols	☐	☐☐☐☐☐	☐	Dark Fruit	☐	Herbal	☐	Citrus	
	Alcohol	☐	☐☐☐☐☐	☐	Toasty	☐	Piney	☐	Dried Fruit	
	Sweetness	☐	☐☐☐☐☐	☐	Roasty	☐	Spicy	☐	Grape	
	Acidity	☐	☐☐☐☐☐	☐	Burnt	☐	Woody	☐	Stone Fruit	
		☐	☐☐☐☐☐							
		☐	☐☐☐☐☐							

Comments > Big Am hop aroma surprisingly low dark malt evident

APPEARANCE		Color Specifiers		3						
Aspect	☐	L M H	Beer	☐ Straw	☐ Yellow	☐ Gold	☐ Amber	☐ Copper	☐ Brown	☐ Black
Clarity	☐	☐☐☐☐☐	Head	☐ White	☐ Ivory	☐ Cream	☐ Beige	☐ Tan	☐ Brown	<div>3</div>
Head Size	☐	☐☐☐☐☐	Other	☐ Flat	☐ Lace	☐ Legs	☐ Opaque			
Head Retention	☐	☐☐☐☐☐								
Head Texture	☐	☐☐☐☐☐								
Comments >										

FLAVOR		Malt		Hops		Esters		Other		Balance		20
#	Aspect	☐	L M H	☐	Grainy	☐	Citrusy	☐	'Fruity'	☐	Brett.	<div>15</div> <div>☐ Flawed</div>
	Malt	☐	☐☐☐☐☐	☐	Caramel	☐	Earthy	☐	Apple/Pear	☐	Malty	
	Hops	☐	☐☐☐☐☐	☐	Bready	☐	Floral	☐	Banana	☐	Hoppy	
	Esters	☐	☐☐☐☐☐	☐	Rich	☐	Grassy	☐	Berry	☐	Even	
	Phenols	☐	☐☐☐☐☐	☐	Dark Fruit	☐	Herbal	☐	Citrus	☐	Lactic	
	Sweetness	☐	☐☐☐☐☐	☐	Toasty	☐	Piney	☐	Dried Fruit	☐	Smoke	
	Bitterness	☐	☐☐☐☐☐	☐	Roasty	☐	Spicy	☐	Grape	☐	Vinous	
	Alcohol	☐	☐☐☐☐☐	☐	Burnt	☐	Woody	☐	Stone Fruit	☐	Wood	
	Acidity	☐	☐☐☐☐☐									
	Harshness	☐	☐☐☐☐☐									

Comments > Again, dark malt v low

MOUTHFEEL		Flaws		Finish		Comments		5
Aspect	☐	L M H	☐	Flat	☐	Cloying	<div>4</div> <div>☐ Flawed</div>	
Body	☐	☐☐☐☐☐	☐	Gushed	☐	Sweet		
Carbonation	☐	☐☐☐☐☐	☐	Hot	☐	Medium		
Warmth	☐	☐☐☐☐☐	☐	Harsh	☐	Dry		
Creaminess	☐	☐☐☐☐☐	☐	Slick	☐	Biting		
Astringency	☐	☐☐☐☐☐						
Comments >								

OVERALL IMPRESSION		Drinkability		Comments		10
Assessment	L M H	☐	I would finish this sample	<div>7</div>		
Stylistic Accuracy	☐☐☐☐☐	☐	I would drink a pint of this beer			
Technical Merit	☐☐☐☐☐	☐	I would pay money for this beer			
Intangibles	☐☐☐☐☐	☐	Please send me the recipe!!!			
Use back of sheet for additional comments						

—but only one pint, it tires the palate
not enough brown ale character
based on description

TOTAL		Use back of sheet for additional comments		50
Scoring	Outstanding (45-50): World-class example of style	Good	(21-29): Misses the mark on style and/or minor flaws	<div>38</div>
Guide	Excellent (38-44): Exemplifies style well, requires minor tuning	Fair	(14-20): Off flavors, aromas or major style deficiencies	
	Very Good (30-37): Generally within style parameters, minor flaws	Problem	(0-13): Major off flavors and aromas dominate	

FLAWS (check where perceived or by indicating L, M or H intensity) See <http://www.bjcp.org/faults.html> for suggested fixes.

Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth
Acetaldehyde				Light-struck				Sour/Acidic			
Alcoholic/Hot				Medicinal				Smoky			
Astringent				Metallic				Spicy			
Diacetyl				Musty				Sulfur			
DMS				Oxidized				Vegetal			
Estery				Plastic				Vinegary			
Grassy				Solvent/Fusel				Yeasty			