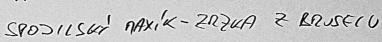
## AK 20P







## **BEER SCORESHEET**

http://www.bjcp.org	inctioned Competition Frogram http://www.nomcorewersassociation.org
Judge Name (print)	Category # 26 Subcategory (a-f) B Entry # 3
Judge BJCP ID	Subcategory (spell out)
Judge Emell	Special Ingredients:
Judge Email	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending □ Cider Judge	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  VERY PLEASANT CONDEX PARFUNY CONTRACTORS
Non-BJCP Qualifications:	MARCITIONING TO BURREGUN ARONA,
☐ Professional Brewer ☐ Beer Sommelier ☐ GABF/WBC ☐ Certified Cicerone ☐ Adv. Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	HOR AMONA, LIGHT CARANEC NOTES
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  ANDER COOR. VERY COOR.
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	VISIRIE RUPBLY CARBONATION
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	LOW PERSISTING OFF-WHITE HEAD
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  (AOA)  PRUME  PRUME  ,
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	BECGIAN CHARACTER, LOW BITTERNESS WHICH PERFECTLY PITS THE STYCE F NOT CINGERIA
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	IN THE AFTER TASTE ) DOY FINISH, VERY WELL BALANCED
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	DEDIUA BODY WITH SOFT SICKINGS.
☐ Musty – Stale, musty, or moldy aromas/flavors.	LIVELY CARBONATION SUPPORTING DAY FINISH
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	MO ASTRINGENDY, MO PERCIEMBLE
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression / /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  STREAK DRINGAROUS  AND DANGEROUS
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	FINISH - ASKING FOR ANDTHER SIP
☐ Sulfur – The aroma of rotten eggs or burning matches.	600) 208!!!
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 4/1 /50
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some m Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficient	inor flaws.  Technical Merit  Technical Merit  Technical Merit