

Beer Cover Sheet

Beer Name: Pale Ale

Brewery: Belmont Brewing Co

Category: IPA

Sub-Category: Pale Ale, American

Date of Judging: 1/18/2014

Location (pub, brewery, etc): Pub

Blind Tasting (circle): Yes No

Poured from (circle): Bottle Pitcher Tap Growler Other: _____

Poured into (circle): Glassware Plastic Other: _____

Temperature of beer (circle): Warm Ideal Cold Other: _____

Other pertinent Info:

Give us cad pint glasses



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JON SILVERWARE
 Judge BJCP ID 61238
 Judge Email JON@SILVERWAREWC.COM
Use Avery label # 5160

Category # 10 Subcategory (a-f) A Entry #

Subcategory (spell out) AMERICAN PACE

Special Ingredients: _____

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

Comments FROM PITCHER

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12
 Comment on malt, hops, esters, and other aromatics

MODERATE FLORAL HOP AROMA. LOW LEVELS OF CITRUS AND DARKNESS DETECTED. LOW BREAD CRUST AND CRACKER MALT AROMA. NO DMS OR DIACETYL DETECTED.

Appearance (as appropriate for style) 3 /13
 Comment on color, clarity, and head (retention, color, and texture)

DEEP PALE COLOR, ALMOST COPPER. THICK WHITE HEAD WITH EXCELLENT RETENTION. CLARITY IS EXCELLENT

Flavor (as appropriate for style) 13 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

MEDIUM BREAD CRUST FLAVOR WITH BACKGROUND NOTES OF CRACKER. MEDIUM FLORAL HOP FLAVOR. STRONG HOP BITTERNESS. FINISH IS A BIT HARSH, ALMOST MORE LIKE AN XPA. FINISH IS LONG WITH A BIT OF A RESIN AFTERTASTE.

Mouthfeel (as appropriate for style) 4 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

BODY IS MEDIUM CARBONATION IS MEDIUM-HIGH. NO ALCOHOL WARMTH NOTED. NO CREAMINESS OR ASTRINGENCY.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS IS A WELL MADE BEER, BUT THE BITTERNESS IS A BIT HIGH FOR THE STYLE. I WOULD CLASSIFY THIS AS MADE OF AN XPA DUE TO THE BITTERNESS. DIAL BACK THE FIRST HOP ADDITION AND THIS WOULD BE A GREAT PACE ACE.

Total 35 /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"/>	Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input checked="" type="checkbox"/>	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless <input type="checkbox"/>



BEER SCORESHEET



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Judge Name (print) RIK ADAMS
 Judge BJCP ID G0728
 Judge Email Radams@net2011.net
Use Avery label # 5160

Category # 10 Subcategory (a-f) A Entry # 1

Subcategory (spell out) AMERICAN PALE ALE
 Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

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

Comments POURED FROM PITCHER.

Aroma (as appropriate for style) B /12

Comment on malt, hops, esters, and other aromatics

NICE FLORAL HOP AROMA, CITRUS LIKE LIGHT MALT COMING THRU AS IT WARMES. SOME SLIGHT CHLOROPHENOL.

Appearance (as appropriate for style) 3 /13

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

COPPER LIKE IN COLOR, VERY CLEAR. HAS A OFF WHITE LASTING HEAD

Flavor (as appropriate for style) 14 /20

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

HOPPY FRUIT BITTERNESS AS IT CROSSES THE TONGUE. SOME CARMEL MALT FLAVOR, BUT HOP BITTERNESS DOMINATES.

Mouthfeel (as appropriate for style) 3 /15

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

A MEDIUM BODY BEER WITH GOOD CARBONATION. SOME ALCOHOLIC WARMTH CAN BE FELT. SOME ASTRINGENCY FROM THE HOP ADDITIONS.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry. Give suggestions for improvement

THIS IS A PRETTY GOOD BEER I THINK THE ADDITION OF A FILTER SYSTEM FOR THE WATER WOULD IMPROVE CHLOROPHENOL IN THE AROMA. OVERALL A SOLID HOUSE BEER.

Total 35 /50

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



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Judge Name (print) Enrique Piceno Category # 10 Subcategory (a-f) A Entry # Fall from Belmont
 Judge BJCP ID 61015 Subcategory (spell out) Am. Pale Ale
 Judge Email enriquepiceno@shogohai.com Special Ingredients: —
 Use every label # 5160

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
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Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments from pitcher

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

med malt cracker aroma followed a low level of citrus hop aroma. Citrus hop aroma comes out as it warms with some fruity esters. No DMS, No diacetyl. 8/12

Appearance (as appropriate for style)

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

Light Amber color with a clear appearance. Thick off white head that lingers. 3/13

Flavor (as appropriate for style)

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

Bready malt character up front with some citrus hop flavor mixed in. Clean fermentation with a medium hop bitterness. Finished on the dry side. 14/20

Mouthfeel (as appropriate for style)

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

medium body, ok, carbonation is medium, ok with no alcohol present. has a refreshing feel to it with a residual hop bitterness. 5/15

Overall Impression

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

The hop flavor is low, but I attribute this to the cold beer temp. I think it's a solid beer when it was developed in the 1990s. No major flaws. could probably use some dry hopping to bring out more of the hop flavor, but the malt character is there. 7/10

Total 37 /50

SCORING GUIDE

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Judge Name (print) Michael Froehle Category # 10 Subcategory (a-f) A Entry # Pale Ale
 Judge BJCP ID 60178 Subcategory (spell out) American Pale Ale
 Judge Email Froehle@yahoo.com Special Ingredients: _____
Use Avery label # 5160

BJCP Rank or Status:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
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Comments _____

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Hop aroma is high, some alcohol notes, maleness is present but hops are much higher

Appearance (as appropriate for style) 3 /3

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

Orange is correct, head is pure white with carbonation carbonating in the foot.

Flavor (as appropriate for style) 14 /20

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

malt flavor is very low. Very clean hop bitterness, low hop flavor, finish is only from the hops carbonation is fine and hops smile best

Mouthfeel (as appropriate for style) 4 /15

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

Body is medium thickness with a fine carbonation taste, slight astringency from the hops.

Overall Impression 8 /10

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

A nice clean American Pale Ale. Could use a little more floral hops of different variety.

Total

37 /50

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