

Beer Bank Cover Sheet

Beer Name: The Timeless Dubbel

Brewery: Timeless Puits

Category: 18B Belgian Strong

Sub-Category: Dubbel

Date of Judging: 12/19/13

Venue (pub, brewery, etc): Brewery Tap Room

Blind Tasting (circle): Yes No

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

Poured into (circle): Glassware, type tasters Plastic Other: _____

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

Any other pertinent info that may assist in judging and scoring the beer:

Cool Room, away from crowd



BEER SCORESHEET



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Judge Name (print) RICK ADAMS
 Judge BJCP ID 60728
 Judge Email riadams@netzero.net
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry #

Subcategory (spell out) BELGIAN DUBBEL
 Special Ingredients: _____

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

Comments _____

- BJCP Rank or Status:**
- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

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

BIG MALT AROMA, FOLLOWED BY FRUITY ESTERS OF RAISINS. NO REAL HOP AROMA - OK

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

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

COPPER IN COLOR, VERY CLEAR WITH OFF WHITE HEAD

- 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.

Flavor (as appropriate for style) 12 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

SWEET MALT FLAVOR - ESTERS OF RAISINS + PLUMS. CARAMEL NOTES COMING THROUGH AS WELL. LOW HOP FLAVOR. LITTLE UNDER ATTENUATED.

Mouthfeel (as appropriate for style) 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY, FAIRLY LOW CARBONATION FOR STYLE.

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A PRETTY GOOD DRINKING BEER. I THINK IT MAY BE A BE LITTLE UNDER ATTENUATED, MAKING THE SWEETNESS A LITTLE HIGH. MORE CARBONATION WOULD BE APPROPRIATE

Total 32 /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 type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless <input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET



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http://www.homebrewersassociation.org

Judge Name (print) JON SILVERTH

Judge BJCP ID G1238

Judge Email JON@SILVERWAREINC.COM

Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry #

Subcategory (spell out) BELGIAN DUBBEL

Special Ingredients: _____

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

Comments _____

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 _____

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- 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

STRONG DARK FRUIT AND RAISIN AROMA.
MILD CARAMEL. MEDIUM FRUITY ESTERS.
NO HOP AROMA IS EVIDENT, AS PER STYLE.
NO DIACETYL OR DMS.

Appearance (as appropriate for style) 3 /13

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

DEEP AMBER COLOR WITH BRILLIANT
CLARITY. TAN HEAD IS FIN AND FULL
WITH GOOD RETENTION.

Flavor (as appropriate for style) 12 /20

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

LOW CARAMEL MALT FLAVOR. HOP FLAVOR
IS NOT EVIDENT, AS PER STYLE. MEDIUM DARK
FRUIT AND RAISIN FLAVOR. MALT FORWARD
BALANCE IS APPROPRIATE. FINISH IS LONG WITH
A HINT OF HOP BITTERNESS THAT IS NOT TO STYLE.

Mouthfeel (as appropriate for style) 4 /15

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

BODY IS FULL. CARBONATION IS MEDIUM.
SLIGHT PLEASING ALCOHOL WARMTH. MILD
CREAMINESS WITH NO ASTRINGENCY.

Overall Impression 7 /10

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

VERY NICE EXAMPLE OF THIS BEER. THE
FLAVOR WAS GOOD, IF NOT A TOUCH MUTED.
I THINK IT WOULD POP MORE WITH A
LITTLE HIGHER CARBONATION AND LESS
HOP CHARACTER IN THE FINISH

Total

34 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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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"/>	Not to Style
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



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Judge Name (print) Enrique Picena
 Judge BJCP ID 61015
 Judge Email enriquepicena@SBCglobal.net
Use every label # 5160

Category # 18 Subcategory (a-f) B Entry #

Subcategory (spell out) Dubbel

Special Ingredients: _____

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

Comments from glass taster

Aroma (as appropriate for style) 6/12
 Comment on malt, hops, esters, and other aromatics

Fruity berry esters with no hop aroma (ok), soft nutty malt notes. No diacetyl. NO DMS.

Appearance (as appropriate for style) 2/13
 Comment on color, clarity, and head (retention, color, and texture)

Deep Amber color with an off white head that lingers. Clarity is very clear.

Flavor (as appropriate for style) 12/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Berry esters followed by light caramel notes. No hop flavor and just the lightest touch of hop bitterness. Balance is towards malt. No diacetyl or DMS.

Mouthfeel (as appropriate for style) 3/15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Body on low side of medium, needs more with low medium carbonation. a bit of alcoholic warmth. No creaminess. No astringency.

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

Nice color on the beer, but it is missing the complexity of a dubbel. Needs a bit more specialty malts like Special B. Also it could use more body, could be fixed by mashing at higher temp to leave behind more residual sugars.

Total 30/50

- BJCP Rank or Status:**
- Apprentice
 - National
 - Honorary Master
 - Provisional Judge
 - Recognized
 - Master
 - Honorary GM
 - Rank Pending
 - Certified
 - Grand Master
 - Mead Judge
- Non-BJCP Qualifications:**
- Professional Brewer
 - Certified Cicerone
 - Sensory Training
 - Beer Sommelier
 - Master Cicerone
 - Other _____
 - Non-BJCP

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		Technical Merit	
		Intangibles	



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Judge Name (print) Mica Cullen

Category # 18 Subcategory (a-f) B Entry #

Judge BJCP ID _____

Subcategory (spell out) Belgian Dubbel

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
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Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12

malty sweet nose. Some raisin-like notes. light clove, spicy phenols from yeast
no hops - missing complexity of style

Non-BJCP Qualifications:

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

Appearance (as appropriate for style)

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

2 /3

Reddish/copper color
clear

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- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style)

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

16 /20

Sweet malt dominates
mild bitterness.
big sweet crystal notes, some esters from yeast and alcohol notes
should be dryer in finish

Mouthfeel (as appropriate for style)

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

3 /5

med-full body - OK
little low for (style). Creamy
"HOT" Alcohol notes

Overall Impression

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

5 /10

good beer. Seems too "crystal-malt"
sweet. Some flat notes. Maybe oxidized or old.
more MALT and less crystal. Needs a little more hop/bitter balance

Total 32 /50

SCORING GUIDE

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Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	