



Beer Judge Certification Program

5115 Excelsior Blvd, #326
St. Louis Park, MN 55416

www.bjcp.org

Exam Cover Sheet and Instructions

PARTICIPANT CODE NUMBER



Written Proficiency Exam: Answer the questions completely, but don't be verbose. The challenge is to organize your thoughts and express them well in the 90 minute time period. For a passing score, beer style descriptions must include the aroma, appearance, flavor, and mouthfeel descriptions as in the BJCP Style Guidelines. If time permits, for maximum credit, a more complete answer should consider the history of the style, geography, commercial examples, style parameters, unique ingredients, and fermentation techniques and conditions. When a question asks for a classic commercial example of a style the correct answer is one of the styles listed in the BJCP Style Guidelines.

Beer Judging Exam: Judge each beer as if you would at a competition, providing complete and accurate descriptions of the aroma, appearance, flavor and mouthfeel. If there are stylistic or technical errors, provide constructive feedback to the brewer.

Both Exams:

- Do NOT write your name on your answer sheets.
- Only write on one side of the paper, back sides are not copied.
- Written exam:
 - Number all pages (1 of n, 2 of n, etc.).
 - Start each question on a new sheet of paper.
- Write firmly (with dark pencil/ink) to facilitate photocopying of your exam.
- Do not write to the very edge of the page since that will make it difficult to photocopy the answer sheets and portions of your answer may not get to the graders.
- Please write neatly; handwriting is meant to be read, and not to be solved.
- Manage your time carefully!

GOOD LUCK!



BEER SCORESHEET

Examination Version

AHA/BJCP Sanctioned Competition Program



http://www.bjcp.org

http://www.homebrewersassociation.org

Participant ID: [REDACTED]

Category # 2 Subcategory (a-f) D

Exam Beer Number: 3 2 3 4 5 6 (circle one)

Subcategory (spell out) MONICH HELLES

Exam City: Charlotte, North Carolina

Special Ingredients: _____

Exam Date: January 10, 2015

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

Comments: _____

Aroma (as appropriate for style) 9 / 12

Comment on smell, taste, mouthfeel, and other characteristics
LOW GRAINY AND GRAHAM CRACKER MALT.
LOW HERBAL AND EARTHY HOPS
NO NOTICEABLE ESTERS OR PHENOLS.
NO DMS/DIACTYL. A WHISPER OF SULFUR.

Appearance (as appropriate for style) 3 / 13

Comment on sight, clarity, and head (quantity, color, and surface)
GOLD W/ BRILLIANT CLARITY. SMALL HEAD,
WHITE W/ TIGHT BUBBLES. LONG LASTING
RETENTION. NO LACING. NOT EASILY
ROUSED.

Flavor (as appropriate for style) 16 / 20

Comment on taste, aroma, fermentation characteristics, body, mouthfeel, and other flavor characteristics
LOW GRAHAM CRACKER AND MALT SWEETNESS.
MED-LOW BITTERNESS. MED-LOW HERBAL,
FUNERAL AND EARTHY HOPS. CLEAN FERMENT
W/ NO DMS/DIACTYL/ESTERS/PHENOLS.
NOT GETTING SULFUR IN FLAVOR. FAIRLY
BALANCED W/ A LITTLE LEAN TOWARDS MALT.

Mouthfeel (as appropriate for style) 8 / 15

Comment on body, carbonation, weight, astringency, and other non-taste sensations
MED-LOW BODY W/ MED CARBONATION.
NO WARMING OR CREAMINESS. VERY
LOW ASTRINGENCY FROM HOPS. NO
CARBONATION FEELINGS ON PALATE.

Overall Impression 7 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A EXCELLENT EXAMPLE, THE MALT
HAS A VERY NICE GRAHAM CRACKER FLAVOR
PROFILE THAT PLAYS WELL W/ THE HOPS.
ONLY MINOR TWEAKS RECOMMENDED. BODY
BECOMES ACROSS A BIT THIN SO MIGHT
MASKING A BIT HIGHER (1-2F) OR USE

[MORE ←] Total 38 / 50

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sweet/Acidic
- Sulfur
- Vegetal
- Yeasty

[MORE FLAVOR]
CRISP DRY
FINISH W/ LINGERING
SWEETNESS AND
BITTERNESS BUT
LEAVES PALATE
CLEAN WANTING
MORO.

[MORE OI]
NON-FERMENTABLE GRAINS
SUCH AS CARAFOAM. ALSO
ALL HOPS ARE A HAIR HIGH
FOR THE STYLE BOTH BITTERNESS
AND FLAVOR. JUST DIAL
BACK AMOUNTS 5-10%.

Outstanding	(45 - 50):	World-class example of style
Excellent	(38 - 44):	Exemplifies style well, requires minor <u>improvement</u>
Very Good	(30 - 37):	Generally within style parameters, some minor flaws
Good	(21 - 29):	Meets the mark on style and/or minor flaws
Fair	(14 - 20):	Off flavors, aromas or major style deficiencies
Problematic	(0 - 13):	Major off flavors and/or serious defects

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



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Participant ID: [REDACTED]

Category # 1b Subcategory (a-f) A

Exam Beer Number: 1 3 3 4 5 6 (circle one)

Subcategory (spell out) W/ TRIFL

Exam City: Charlotte, North Carolina

Special Ingredients: _____

Exam Date: January 10, 2015

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

Comments: _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Masty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

LOW PHENOL COMPONENT AND FROM FIRST ADDITIONS
 [MORE FLAVOR]
 MODERATE HERBAL
 THAT REMINDS ME
 OF CELERY SALT,
 AND ~~PEPPERY FINISH~~
 ORANGE AND HERBAL
 NOTES UNDER W/
 SOME MOUTH SWEETNESS

[O.I. MARK]
 THE BEER LACKS
 THE REFRESHING QUALITY OF
 THE STYLE. UP THE
 CARB LEVEL 0.25-0.5
 VOLUMES w/ HIGHER PROBIOTIC
 OR MORE NOTHING SUGAR. LOW WHICH ~~WAS~~ [CHANGE]

Aroma (as appropriate for style) 7 /10

Comments on esters, hops, esters, and other aromatics

LOW GRAINY AND CRACKERY MALT.
NO PERCEPTIBLE HOP. LOW STRAWBERRY
ESTERS. UNDERWATH A MODERATE BIT SWEET
ORANGE AND TANGERING. LOW CELERY
AND BULLION/BROTHY NOTES -> HERBAL AND A

Appearance (as appropriate for style) 2 /10

Comments on color, clarity, and head (negation, color, and texture)

STRAW w/ HAZY APPEARANCE. LOW 1/4" STARK
WHITE HEAD w/ EXCELLENT LONG LASTING
RETENTION BUT NO LACING EARLY
ROUSED.

Flavor (as appropriate for style) 12 /20

Comments on style, hop, fermentation characteristics, body, mouthfeel, and other flavor characteristics

LOW GRAINY AND CRACKERY MALT. REMINDS ME
OF AN UNSALTED SALTINE, BUT A BIT SWEETER.
NO PERCEPTIBLE HIPS, SIMILAR TO ARMS -
ALOW BERRY FLAVOR IN THE BACKGROUND.
BALANCE IS MALTY w/ A DRY FINISH. MODERATE
SWEET MANGO AND TANGERING AND

Mouthfeel (as appropriate for style) 3 /10

Comments on body, carbonation, mouth, astringency, sweetness, and other mouthfeel sensations

MEDIUM BODY AND MEDIUM CARBONATION.
NO WARMING. ~~GOOD~~ MEDIUM-LOW
CARBONATION THAT FILLS THE BODY INT.
NO ASTRINGENCY. NO OTHER PALATE
SENSATIONS.

Overall Impression 6 /10

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

A VERY GOOD EXAMPLE. ~~ARE THE~~ THE
THE ORANGES AND CORIANDER NOTES
ARE IN THE RIGHT RANGE BUT CORIANDER
HAS ~~ARE~~ A CELERY SALT NOTE. TRY
USING FRESH CORIANDER FROM AN INTL
GROCERY STORE. ALSO CARBONATION IS
[CHANGE]

Total 30 /40

SCORING GUIDE	Outstanding (43 - 50):	Multi-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
Problematic (0 - 13):	Major off-flavors and aromas dominate	

Stylistic Accuracy		Technical Merit	
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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Participant ID: [REDACTED]

Category # 12 Subcategory (a-f) A

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) BROWN PORTER

Exam City: Charlotte, North Carolina

Special Ingredients: _____

Exam Date: January 10, 2015

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

Comments: _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- Alcoholic
- LOW-OR Amstringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Mesty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

[MILD FLAVOR]
 LOW BLACKBERRY/
 STRAWBERRY ESTERS
 NO PHENOLICS / DMS
 DIACETYL

[MORE OI]
 ABOVE FIX SHOULD HELP
 W/ THIS TOP. GOOD
 JOB!

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, yeast, and other additives
MODERATE CHOCOLATE AND LICORICE MALT
LOW EARTHY AND HERBAL HOPS.
LOW BLACKBERRY ESTERS. NO PHENOLICS
DMS / DIACETYL.

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (formation, flow, and retention)
DARK BROWN. ~~OP~~ HARD TO CHECK CLARITY
BVEN W/ FLASHLIGHT. OPAQUE. 1" THIN
HEAD W/ VARYING SIZED BUBBLES AND
LONG LASTING RETENTION. ~~OP~~ LOW LACING.

Flavor (as appropriate for style) 11 /28

Comment on malt, hop, fermentation characteristics, balance, mouthfeel, and other liquid characteristics
MODERATE CHOCOLATE AND MED-HIGH
LICORICE. LOW EARTHY AND HERBAL HOPS.
MODERATE LOW BITTERNESS. BALANCE IS
MATTY BUT HOPS OFFSET A GOOD DEGREE.
FINISH IS DRY W/ LOW ASTRINGENCY AND
A LOW LINGERING CHOCOLATE AND LICORICE

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, mouthfeel, astringency, and other liquid sensations
MED BODY AND MEDIUM CARBONATION.
NO WARMING OR CREAMINESS. LOW ASTRINGENCY
A LOW LEVEL PRICKLING/IRRM CARBONATION
ON THE TONGUE.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A VERY GOOD EXAMPLE OF THE STYLE.
MES FOR IMPROVEMENT IS IN THE MALT
CHARACTER. THE LICORICE IS TOO PREDOMINANT.
IF FROM BROWN MALT TRY CUTTING IT IN
HALF AND REPLACING W/ BASE PALE
MALT. ALSO ADDLY TWO DIMENSIONAL
W/ CHOCOLATE AND LICORICE (MORE +)

Total 30 /50

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
	Excellent (38 - 44):	Exemplifies style well, requires minor fine-tuning
	<u>Very Good</u> (30 - 37):	Consistent with style parameters, some minor flaws
	Good (21 - 29):	Misses the mark on style and/or other flaws
	Fair (14 - 20):	Off-flavors, aroma or major style deficiencies
Problematic (0 - 13):	Major off-flavors and serious defects	

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



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Participant ID: [REDACTED]

Category # 14 Subcategory (A-F) B

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) AMERICAN IPA

Exam City: Charlotte, North Carolina

Special Ingredients: _____

Exam Date: January 10, 2015

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

Comments: _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
 - Alcoholic
 - Low-Ferm HWS
 - Astringent
 - Diacetyl
 - DMS (dimethyl sulfide)
 - Estery
 - Grassy
 - Light-Struck
 - Metallic
 - Musty
 - Oxidized
 - Phenolic
 - Solvent
 - Sour/Acidic
 - Sulfur
 - Vegetal
 - Yeasty
- [MORE PLAIN]
AND A LITTLE CARAMEL. NO PERCEPTIBLE ESTERS / PHENOLS / DMS / DIACETYL.
LOW BUT PERCEPTIBLE CLEAN ALCOHOL.
(NONE OF)
SUCH AS GELATIN.
VERY DRINKABLE
BEER

Aroma (as appropriate for style) 7 / 10
 Comments on malt, hops, esters, and other aromatics
LOW GINGER, MALT SWEETNESS AND CARAMEL, MODERATE GRAPEFRUIT AND MANGO / TANGERING AMERICAN CYCLE HOPS. ALSO FEELING MODERATE FURAL / LOGANIACAL HOPS.
NO PERCEPTIBLE ESTER / PHENOLIC / DMS /

Appearance (as appropriate for style) 2 / 3
 Comments on color, clarity, and head (consent, color, and texture)
DEEP GOLD. MODERATE CLARITY - A BIT HAZY. 1/2" OFF-WHITE HEAD w/ MEDIUM BUBBLES AND SHORT LIVED PERSISTENCE.
LOW LACING AND NOT EASILY REWET.

Flavor (as appropriate for style) 12 / 20
 Comments on malt, hops, fermentation characteristics, balance, body/texture, and other flavor characteristics
LOW MALT SWEETNESS, BITTER, RICH BIT AND CARAMEL MALT. MODERATE BITTERNESS AND MODERATE JUICY GRAPEFRUIT, TANGERING AND FURAL HOPS.
BALANCE IS BITTER BUT LOW MALT IN BALANCE. FINISH IS DRY w/ LINGERING

Mouthfeel (as appropriate for style) 4 / 5
 Comments on light, carbonation, weight, tonguecoat, astringency, and other palate sensations
MODERATE HOP FLAVOR AND MEDIUM BODY. MEDIUM CARBINATION.
NO LOW WARMING. NO CREAMINESS.
LOW ASTRINGENCY FROM HOP BITTERNESS.
LOW CARBINATION PRECIPITATES ON ROOF OF MOUTH.

Overall Impression 6 / 10
 Comments on overall drinking pleasure associated with entry, give suggestions for improvement
A VERY GOOD EXAMPLE OF THE STYLE.
HOP AROMA AND PLAIN MALT FIGHT A BIT w/ THE MALT AND DON'T QUITE POP OUT.
TRY HIGHER AMOUNTS LATE IN BOIL AND DRY HOPPING. CRAB TONG DOWN SPECIALTY MALTS MAYBE 25% CLARITY IS ALSO NOT GREAT (MORE)
 Total 31 / 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):	Consistently within style parameters, some minor flaws
	Good (21 - 29):	Misses the mark on style and/or shows flaws
	Fair (14 - 20):	Off-flavors, aroma or major style deficiencies
Problematic (0 - 13):	Major off-flavors and serious deficiencies	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Integrability	<input checked="" type="checkbox"/>	Lifelike
	<input type="checkbox"/>		<input type="checkbox"/>	



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Participant ID: [REDACTED]

Category # 4 Subcategory (a-f) B

Exam Beer Number: 1 2 3 4 5 6 (circle one)

Subcategory (spell out) DUNKEL

Exam City: Charlotte, North Carolina

Special Ingredients: _____

Exam Date: January 10, 2015

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

Comments: _____

Aroma (as appropriate for style) 10 / 13

Comments on smell, taste, appearance and other characteristics

MED-LOW BREADCRUST AND GRAINY MALT.
~~VERY~~ LOW EARTH AND HERBAL HOPS
VERY CLEAN FERMENT - NO ESTERS / PHENOLS /
DMS / DIACETYL, NO OTHER AROMATICS.

Appearance (as appropriate for style) 3 / 13

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

BROWN W/ RUBY HIGHLIGHTS. 1/4" EGG-SHELL
HEAD & TIGHT SMALL BUBBLES AND LONG
LASTING RETENTION. MEDIUM LACING
AND EASILY RINSED.

Flavor (as appropriate for style) 16 / 20

Comments on taste, body, mouthfeel, characteristics, length, finish, balance, and other flavor characteristics

[MORE FLAVOR]
BALANCE IS
MALTY BUT SOME
HOP COUNTERBALANCE
NO OTHER FLAVOR
CHARACTERISTICS.

MED-LOW AERIAL WHEAT BREAD CRUST
AND GRAINY AND TASTY MALT. LOW EARTH
AND HERBAL HOPS. VERY CLEAN FERMENT.
NO ESTERS / PHENOLS / DMS / DIACETYL.

CRISP DRY FINISH W/ LINGERING MALT
THAT QUICKLY DISSIPATES.

Mouthfeel (as appropriate for style) 4 / 13

Comments on body, carbonation, mouth, smoothness, astringency, and other tactile sensations

MEDIUM BODY AND CARBONATION. NO
WARMING, CREAMINESS, OR ASTRINGENCY.
BUT CARBONATION IS JUST ENOUGH
TO BE NOTICED AND CLEANSE THE
PALATE.

Overall Impression 70 / 70

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

AN EXCELLENT EXAMPLE OF THE STYLE!
ONLY AREA FOR IMPROVEMENT IS A BIT
MORE MALT COMPLEXITY TO TAKE IT FROM
EXCELLENT TO LIFE CHANGING TRY
REPLACING 5% W/ ANOTHER CHARACTER
GRAIN. SUCH AS MELANOIDIN.

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, aroma or major style deficiencies
	Problematic (0 - 13):	Major off flavors and aroma dominate

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



BEER SCORESHEET

Examination Version

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Participant ID: [REDACTED]

Category # K Subcategory (a-f) C

Exam Beer Number: 1 2 3 4 5 (5) (circle one)

Subcategory (spell out) WEISSENBACK

Exam City: Charlotte, North Carolina

Special Ingredients: _____

Exam Date: January 10, 2015

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

Comments: _____

Aroma (as appropriate for style) 4 /12

Comments on malt, hops, yeast, and other aromatics
LOW GRAINY AND CRACKERY. NO PERCEPTIBLE MALT. LOW BANANA AND PEPPER/CLONE. IMPROMINENT HOT FUSSEL ALCOHOL AROMA. HARD TO PERCEIVE OTHER CHARACTERS DUE TO ALCOHOL AROMA, MODERATE RUBBER

Appearance (as appropriate for style) 3 /13

Comments on color, clarity, and head (effervescence, color, and texture)
DARK BROWN. GOOD CLARITY BUT FLASHLIGHT. REQUIRED LOW TOP HEAD W/ SMALL FINE BUBBLES AND BRIEF RETENTION.

Flavor (as appropriate for style) 5 /20

Comments on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
LOW GRAINY AND BREADY MALT. LOW HERBAL AND PEEL EARTHY HOPS. ~~LOW~~ LOW BITTRENNESS. UPFRONT AND STRONG HOT ALCOHOL AND RUBBERY FLAVOR. BALANCE IS RUBBERY W/ SOME MALT SHOWING THROUGH. FINISH IS DRY W/ LINGERING BREADY MALT

Mouthfeel (as appropriate for style) 3 /15

Comments on body, carbonation, smoothness, astringency, and other palate sensations
MEDIUM BODY AND MEDIUM CARBINATION. LOW WARMING. NO CREAMINESS OR ASTRINGENCY. NO OTHER PALATE SENSATIONS.

Overall Impression 3 /10

Comments on overall drinking pleasure associated with entry, give suggestions for improvement
A FAIR BEER. THE UNDERLYING STYLE CAN BE SEEN BUT IS MUTED BY FERMENTATION ISSUES. MAIN ISSUE IS RUBBERY AND FUSSEL AROMAS AND FLAVORS. THESE TYPICALLY COME FROM UNHAPPY YEAST SO BE SURE TO PITCH THE PROPER AMOUNT (SEE ME.MALTY.COM) (MORE \leftarrow)

Total 18 /50

Descriptor Definitions (Mark all that apply):

- Acetaldehyde
- ^{HIGH - INT} Alcoholic
- Astringent
- Diacetyl
- DMS (dimethyl sulfide)
- Estery
- Grassy
- Light-Struck
- Metallic
- Musty
- Oxidized
- Phenolic
- ^{HIGH} Solvent
- Sour/Acidic
- Sulfur RUBBERY
- Vegetal
- Yeasty

(MILK FLAVOR) BY RUBBERY FLAVOR.

OF HEALTHY YEAST FROM A STARTER. ALSO RE CURE TO PROPERLY OXYGENATE BY THOROUGHLY SHAKING OR FOR A BIG BEER LIKE THIS USE PURE O2.

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):	Follows the mark on style and/or minor flaws
	<u>Fair</u> (14 - 20):	Off-flavors, aromas or major style deficiencies
Problematic (0 - 13):	Major off-flavors and serious deviations	

Classic Example	Stylistic Accuracy			
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Not to Style
	Technical Merit			
	<input type="checkbox"/> Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
Wonderful	Intangibles			
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Lifesim	