



# REGIONAL HOMEBREW COMPETITION PANČEVO



<http://www.bjcp.org>

Judge Name (print) \_\_\_\_\_

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

*Use Avery label #5160*

## BJCP Rank or Status:

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input type="checkbox"/> Recognized   | <input type="checkbox"/> Certified    |
| <input type="checkbox"/> National          | <input type="checkbox"/> Master       | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master   | <input type="checkbox"/> Honorary GM  | <input type="checkbox"/> Mead Judge   |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | <input type="checkbox"/> Cider Judge  |

## Non-BJCP Qualifications:

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> GABF/WBC        |
| <input type="checkbox"/> Certified Cicerone  | <input type="checkbox"/> Adv. Cicerone  | <input type="checkbox"/> Master Cicerone |
| <input type="checkbox"/> Sensory Training    | <input type="checkbox"/> 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 bready, sulfury or yeast-like aroma or flavor.

Category # 18 Subcategory (a-f) A Entry # 328

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

Aroma (as appropriate for style) \_\_\_\_\_/12

Comment on malt, hops, esters, and other aromatics

EVERYTHING AROMA KILLS

Appearance (as appropriate for style) \_\_\_\_\_/3

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

NICE COLOR HEAD RETENTION

Flavor (as appropriate for style) \_\_\_\_\_/20

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

DIACETYL YEASTY

Mouthfeel (as appropriate for style) \_\_\_\_\_/5

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

Overall Impression \_\_\_\_\_/10

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

IMPRESSIVE BEER

Total 15/50

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