



# Yarra Valley Brewers

Sat 1st April

# 2017

Entry Number

Judge Number

Judges Name: .....  BJCP judge

Style: ..... Category: .....

- Notes:
- Beers must be judged against style guidelines; an entry is marked high in all places where it matches the guidelines.
  - Judges should circle appropriate terms and/or include further comments. Please provide constructive feedback.
  - 1/2 point scores are acceptable. The spread between the total scores of the three judges must not exceed 7 points.

### Bouquet/Aroma (as appropriate for style)

**Malt** e.g. grainy, sweet, caramel, bready, rich, chocolate, toasty, roasty, burnt .....

**Hops** e.g. none, citrus, earthy, floral, fragrant, grassy, herbal, piney, spicy, woody .....

**Fermentation aromas** e.g. fruity, diacetyl (buttery), acetaldehyde (green apple), phenolic.....

**Other** e.g. clean, delicate, alcoholic, Brett, lactic, DMS, light-stuck, musty .....

Score/10

### Appearance (as appropriate for style)

**Colour** e.g. straw, yellow, gold, amber, copper, brown, black .....

**Clarity** e.g. bright, clear, hazy, cloudy, opaque .....

**Head** e.g. retention, colour, size, texture .....

Score/5

### Flavour (as appropriate for style).

**Malt** e.g. grainy, sweet, caramel, bready, rich, chocolate, toasty, roasty, burnt .....

**Hops** e.g. none, citrus, earthy, floral, fragrant, grassy, herbal, noble, piney, spicy, woody.....

**Fermentation flavours** e.g. esters (fruity), diacetyl, phenols, fusels .....

**Balance** e.g. sweet, evenly-balanced, bitter (low/med/high) .....

**Finish/Aftertaste** e.g. dry, bitter, sweet, sour, astringent, pleasant, fruity, lingering .....

**Other** e.g. alcohol, hot, harsh, acidic, slick, oxidised.....

Score/20

### Body (as appropriate for style).

**Body** e.g. full, medium, light, thin, watery.....

**Mouthfeel** e.g. creamy, cloying, alcohol warmth, dry, astringent .....

**Carbonation** e.g. flat, low/medium/high .....

Score/5

### Overall Impression (as appropriate for style).

**Stylistic Accuracy**  excellent  good  not to style .....

**Technical Merit**  flawless  minor flaws  major flaws .....

**Intangibles**  wonderful  lifeless .....

**Other** e.g. well crafted, good depth, fades quickly .....

**Suggested improvements** e.g. to recipe, brewing process .....

Score/10

### Scoring guide:

- |                   |   |
|-------------------|---|
| (46–50) SUPERB    | A world-class example of the style.                   |
| (40–45) EXCELLENT | Exemplifies style very well, but lacks some finesse.  |
| (33–39) VERY GOOD | Generally within style, but needs a little attention. |
| (25–32) GOOD      | Not quite to style and/or minor flaws.                |
| (16–24) FAIR      | Off flavours/aromas or major style deficiencies.      |
| (0–15) POOR       | Major off flavours and aromas dominate.               |

**TOTAL SCORE/50**