



Yarra Valley Brewers

Sat 21st April
2018

Judges Name: BJCP judge Entry Number

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.....

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..... 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

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..... 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