



BJCP Score Sheet

SOBA National Homebrew Competition 2013

Entry:

866

Category:

13F - Russian Imperial Stout

Table:

6

Do not mark inside this box



Descriptors

(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.
- ☐ **Ester** – 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 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.

Stylistic Accuracy

Not to style ☐ ☒ ☐ Classic Example ☐ ☐

Technical Merit

Significant Flaws ☐ ☐ ☒ ☐ Flawless ☐ ☐

Intangibles

Lifeless ☐ ☒ ☐ Wonderful ☐ ☐

Aroma as appropriate for style

(Comment on malt, hops, esters, and other aromatics)

4 / 12

CARAMEL DOMINATES SLIGHTLY
BURNED TOFFEE NOTES.

Appearance as appropriate for style

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

3 / 3

IN STYLE.

Flavour as appropriate for style

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

8 / 20

A LITTLE HOT.
LACKING FRUITY ESTERS AND HARSHNESS
DETRACTS FROM BALANCE.

Mouthfeel as appropriate for style

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

5 / 5

GOOD FOR STYLE

Overall Impression

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

3 / 10

HARSHNESS AND LACK OF COMPLEXITY.

Please send any comments to organisers@soba.org.nz

TOTAL: 23 / 50

SCORING GUIDE

Category	Range	Description	Champ Brewer Points
Outstanding (Gold)	45-50	World-class example of style	+3
Excellent (Silver)	38-44	Exemplifies style well, requires minor fine-tuning	+2
Very Good (Bronze)	30-37	Generally within style parameters, some minor flaws	+1
Good	21-29	Misses the mark on style and/or minor flaws	0
Fair	14-20	Off flavors, aromas or major style deficiencies	-1
Problematic	0-13	Major off flavors and aromas dominate	-2