



BJCP Score Sheet

SOBA National Homebrew Competition 2013

Entry:

704

Category:

14B - American IPA

Table:

3

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)

Nice slightly sweet new world hop character

9 /12

Appearance as appropriate for style

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

Good
sign haze

2 /3

Flavour as appropriate for style

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

Nice hop character, slightly lacking malt and intensity

14 /20

Mouthfeel as appropriate for style

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

Harsh bitterness

3 /5

Overall Impression

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

clean, well made beer. minor balance issues

7 /10

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

TOTAL: 35 /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 |