Judging Form Beer and Soda

Beer ar	nd Soda		
Descriptor Definitions - Check whenever appropriate	Entry #	Date	
Acetaldehyde – Green apple-like aroma; byproduct of fermentation Alcoholic – The general effect of ethanol; and higher alcohols. Tastes warming.	Core:		
Astringent – Drying, puckering (like chewing on a grape skin) feeling often			
associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, over-sparging or sparging with hard water	Division:		
Bitter – basic taste associated with hops; braun-hefe or malt husks. Sensation	Tr T 1 1.		
experienced on back of tongue.	Item Judged:		
Chill haze – haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in	Judged By:		
brewing or fermenting will reduce haze.			
Chlorophenolic – Caused be chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plastic-like phenolic. Avoid using chlorinated water.	Judge's Guild Ranking:		
Cooked Vegetable/Cabbage like – Aroma and flavor often due to long lag		MAX	SCORE
times and wort spoilage bacteria that later are killed by alcohol produced in			
fermentation.	DOCUMENTATION	15	
Diacetyl/Buttery – Described as buttery, butterscotch. Sometimes caused by	Recipe (2), Bibliography (2), Log Notes (6),	-	
abbreviated fermentation or bacteria. DMS (dimethyl sulfide) – A sweet, corn-like aroma/flavor. Can be attributed			
to malt, short or non-vigorous boiling of wort, slow wort chilling or, in	Historical Notes (5)		
extreme cases, bacterial infection.	Comments		
Fruity/Estery – Similar to banana, raspberry, pear, apple, or strawberry			
flavor, may include other fruit/estery flavors. Often accentuated with higher			
temperature fermentations and certain yeast strains.			
Grainy – Raw grain flavor. Cereal-like. Some amounts are appropriate in	PRESENTATION	4	
some beer styles.	Bottle (1), Cork/Closure (1), Air Space (1), I		
Hoppy – Characteristic odor of the essential oil of hops. Does not include		_auei (1)	,
nop bitterness.	Comments		
Husky – See Astringent.			
Light-Struck – Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.			
Metallic – Caused by exposure to metal. Also described as tinny, coins,			
bloodlike. Check your brewpot and caps.	APPEARANCE (as appropriate for style)	8	
Oxidized/Stale – Develops in the presence of oxygen as beer ages or is	Color (2), Clarity (4), Head Retention (2)		
exposed to high temperatures, winy, wet cardboard, papery, rotten	The state of the s		
wegetable/pineapple, sherry, baby diapers. Often coupled with an increase in	Comments		
sour, harsh, and bitter. The more aeration in bottling/siphoning or air in			
headspace, the more quickly a beer will oxidize. Warm temperatures			
dramatically accelerate oxidation.			
Phenolic – Can be any one or combination of a medicinal, plastic, electrical	BOUQUET / AROMA (as appropriate for style)	20	
fire, Listerine-like, bad-aid-like, smoky, clover-like aroma or flavor. Most	Aromatic Characteristics (Malt, Hops, Other	(12).	
often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.	Development (8)	, (/,	
Salty – Flavor associated with table salt. Sensation experienced on sides of	Comments		
tongue. Can be caused by presence of too much sodium chloride, calcium	Comments		
chloride, or magnesium sulfate (Epsom salts); brewing salts.			
Solvent-like – Flavor and aromatic character of certain alcohols; often due to			
high fermentation temperatures. Like acetone, lacquer thinner.			
Sour/Acidic – Pungent aroma, sharpness of taste. Basic taste like vinegar or			
lemon tart. Typically associated with lactic acetic acid. Can be the result of	FLAVOR (as appropriate for style)	50	
bacterial infection through contamination or the use of citric acid. Sensation	Malt (6), Hops (6), Other Flavor Characteris		Body (6)
experienced on the sides of the tongue.	Balance (8), Developed (8), Aftertaste (8)	1105 (0),	Dody (0),
Sweet – Basic taste associated with sugar. Sensation experienced on front tip of the tongue.			
Sulfur-like – Rotten eggs, burning matches. Is a byproduct with certain	Comments		
strains of yeast. Fermentation temperature can be a factor of intensity.			
Diminishes with age. Most evident with bottle conditioned beer.			
Yeasty – yeast-like flavor. Often due to strains of yeast in suspension or beer			
sitting on sediment too long.			
	DRINKABILITY & OVERALL	3	
	IMPRESSION	_	
	Comments		

TOTAL (100 possible points)

Judging Form Fortifieds, Liqueurs, Vinegars

Descriptor Definitions - Check whenever appropriate	Entry #	Date	_
Acetaldehyde – Green apple-like aroma; byproduct of fermentation Alcoholic – The general effect of ethanol; and higher alcohols. Tastes			
varming.	Core:		
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ong mashes, over-sparging or sparging with hard water	Division:		
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or brewing or fermenting will reduce haze. Chlorophenolic – Caused be chemical combination of chlorine and organics.	Judged By:		
Detectable in parts per billion. Aroma is unique but similar to plastic-like	Judged by.		
phenolic. Avoid using chlorinated water.	Judge's Guild Ranking:		
Diacetyl/Buttery – Described as buttery, butterscotch. Sometimes caused by	Judge's Outld Ranking.		
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lavor, may include other fruit/estery flavors. Often accentuated with higher	•	1417171	SCORL
emperature fermentations and certain yeast strains.	DOCUMENTATION	15	
Husky – See Astringent. Metallic – Caused by exposure to metal. Also described as tinny, coins,	Recipe (2), Bibliography (2), Log Notes (6),	13	
ploodlike. Check your brewpot and caps.	Historical Notes (5)		
Oxidized/Stale – Develops in the presence of oxygen as beer ages or is	Comments		
exposed to high temperatures, winy, wet cardboard, papery, rotten	Comments		
regetable/pineapple, sherry, baby diapers. Often coupled with an increase in our, harsh, and bitter. The more aeration in bottling/siphoning or air in			
neadspace, the more quickly a beer will oxidize. Warm temperatures			
lramatically accelerate oxidation.	PRESENTATION	4	
Salty – Flavor associated with table salt. Sensation experienced on sides of	Bottle (1), Cork/Closure (1), Air Space (1), L	•	
ongue. Can be caused by presence of too much sodium chloride, calcium chloride, or magnesium sulfate (Epsom salts); brewing salts.	Comments	(1)	
Solvent-like – Flavor and aromatic character of certain alcohols; often due to			
high fermentation temperatures. Like acetone, lacquer thinner.			
Sour/Acidic – Pungent aroma, sharpness of taste. Basic taste like vinegar or emon tart. Typically associated with lactic acetic acid. Can be the result of			
pacterial infection through contamination or the use of citric acid. Sensation	APPEARANCE (as appropriate for style)	8	
experienced on the sides of the tongue.	Color (2), Clarity – Hazy or Sediment (0), Clarity	ear (3), I	 Bright (6
Sweet – Basic taste associated with sugar. Sensation experienced on front tip	Comments	· //	υ .
of the tongue. Sulfur-like – Rotten eggs, burning matches. Is a byproduct with certain			
strains of yeast. Fermentation temperature can be a factor of intensity.			
Diminishes with age. Most evident with bottle conditioned beer.			
Yeasty – Yeast-like flavor. Often due to strains of yeast in suspension or beer	BOUQUET / AROMA (as appropriate for style)	20	
citting on sediment too long.	Attractiveness (12), Development (8)		
	Comments		
	- (- 11 -1	50	
	Taste (22), Balance (10), Developed (10), Af	tertaste (8)
	Comments		
	DRINKABILITY & OVERALL	3	
	IMPRESSION		
	Comments		

TOTAL (100 possible points)

Judging Form Wines, Meads, Ciders

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TOTAL (100 possible points)