

Bedømmelsesark



2009

Acetaldehyde
Green applelike aroma; byproduct of fermentation.

Alcoholic
The flavor and aroma of ethanol and higher alcohols. Feels warming.

Astringent
Drying, puckering (like chewing on a grape skin) feeling often associated with tannins.

Cooked Vegetable/Cabbagelike
Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation

Diacetyl/Buttery
Described as buttery, butterscotchlike.

DMS (dimethyl sulfide)
A sweet, cornlike aroma/flavor.

Fruity/Estery
Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors.

Hoppy
Characteristic odor of the essential oil of hops. Does not include hop bitterness.

Light-struck
Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.

Metallic
Described as tinny, coinlike, or bloodlike.

Oxidized/Stale
Winy, wet cardboard-like, papery, rotten vegetable-like / pineapple-like, sherry-like, baby diapers-like. Often coupled with an increase in sourness, harshness and bitterness.

Nummer 10D-85

Kategori 10. BELGISK ALE

Dommer Petter Jull

Dommer Søren Tygesen

FLASKE

Størrelse? OK

Opfyldning? OK

Kommentarer En smule overfyldt flaske. Fint pift ved åbning.

AROMA

6 Points (max. 12)

Malt --

Humle OK

Estere OK

Fenoler OK

Alkohol OK

Beskrivelse Sødme dominerer. Let fenolsk og lidt frugt.

UDSEENDE

3 Points (max. 3)

Farve OK

Klarhed OK

Skumdannelse OK

Beskrivelse Flot klart øl med tæt skum

SMAG

10 Points (max. 20)

Malt --

Humle OK

Alkohol --

Eftersmag OK

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Phenolic
Can be any one or combination of a medicinal, plastic-like, electrical fire-like, listerinelike, chlorinelike, Band-Aid like, smoky, clovelike aroma or flavor

Salty
Flavor associated with table salt. Sensation experienced on sides of tongue.

Solventlike
Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures, especially in high gravity worts. Like acetone or lacquer thinner aromas.

Sour/Acidic
Pungent aroma, sharpness of taste, like vinegar (acetic acid) or lemon (lactic or citric acid). Sensation experienced on sides of tongue.

Sweet
Basic taste associated with sugar. Sensation experienced on front tip of tongue.

Sulfurlike (H2S; hydrogen sulfide)
Rotten eggs, burning matches.

Yeasty
Yeastlike aroma and/or flavor.

Beskrivelse Lidt tynd i smagen. Svag vinøsitet og tørret frugt..

MUNDFYLDE

4 Points (max. 5)

Krop --

CO2-niveau OK

Beskrivelse Let til medium.

OVERORDNET BETRAGTNING

7 Points (max. 10)

Beskrivelse Teknisk set en udmærket øl, som er lidt for tyndbenet til at ramme stilen helt.

30 Total antal points (max. 50)

Kommentarer til bryggeren

Kommentarer Noget mere mørkt malt og mere alkohol vil bringe nærmere stilen.

Stilart	
Udenfor stilart	○ ○ ● ○ ○ Klassisk eksempel
Teknisk	
Betydelige fejl	○ ○ ○ ● ○ Fejlfri
Oplevelse	
På det jævne	○ ○ ● ○ ○ Fantastisk

Scoring Guide	
45-50	Outstanding
38-44	Excellent
30-37	Very Good
21-29	Good
14-20	Fair
0-13	Problematic

Tegnforklaring	
OK	= Passende for stilarten
+	= For meget ift. stilarten
--	= For lidt ift. stilarten