

# 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 hahv dianers-like Often

Nummer

Kategori

Dommer

Dommer

Dommer

## FLASKE

Størrelse?

Opfyldning?

Kommentarer

## AROMA

Points (max. 12)

Malt

Humle

Estere

Fenoler

Alkohol

Beskrivelse

## UDSEENDE

Points (max. 3)

Farve

Klarhed

Skumdannelse

Beskrivelse

## SMAG

Points (max. 20)

Malt

Humle

Alkohol

narsness and bitterness.

- 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 (H<sub>2</sub>S; hydrogen sulfide)**  
Rotten eggs, burning matches.

- Yeasty**  
Yeastlike aroma and/or flavor.

Efterbitterhed

**Beskrivelse**

Stor maltsødme og stor humlesmag og karakter, med nogen lidt forstyrrende estere i forhold til den amerikanske stil, alkoholen fornemmes men også en let oxidering i eftersmagen. Er gæringen helt fuldendt?

## MUNDFYLDE

**Points (max. 5)**

Krop

CO<sub>2</sub>-niveau

**Beskrivelse**

En for voldsom karbonisering forstyrrer karakteren af Barleywine

## OVERORDNET BETRAGTNING

**Points (max. 10)**

**Beskrivelse**

En udmærket US Barley, men øllen er ikke i balance. Lidt for meget humle, for lidt vinøsitet og for meget CO<sub>2</sub> samt nogle lidt stilfremmede estere skæmmer den.

**Total antal points (max. 50)**

## Kommentarer til bryggeren

**Kommentarer**

Mæsk længere ved 55 C, brug mere Münchner malt og spar en anelse på humlen.

	<b>Stilart</b>					
Udenfor stilart	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Klassisk eksempel
	<b>Teknisk</b>					
Betydelige fejl	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Fejlfri
	<b>Oplevelse</b>					
På det jævne	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Fantastisk

Scoring Guide	
45-50	Outstanding
38-44	Excellent
30-37	Very Good
21-29	Good



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