

SCORE SHEET



Danmarks mesterskab i
Håndbrygning

? CHECK WHENEVER APPROPRIATE

- 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.
- 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.

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

Stylistic Accuracy	
Not to Style	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Classic Example
Technical Merit	
Significant Flaws	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Flawless
Intangibles	
Lifeless	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Wonderful

Entry No. 51-77

Category Mik i øst belgisk ale

Judges Name (print) : ANDERS EVALD

BOTTLE INSPECTION

Appropriate size, cap, fill level? Yes

Comments if inappropriate:

Flasken ikke ren

AROMA (as OK for style) max 12

Comments on malt, hops and other aromatics:

Fruktig, bærsmag, banan OK for hoppen, men ikke i østern smag.

APPEARANCE (as OK for style) max 3

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

Flot hane, uklar (OK) skumet godt men ikke perfekt

FLAVOR (as OK for style) max 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste:

Maltet og sød (men ikke for sød). Lidt øst og bær smag. Lidt for lidt østsmag; lidt mere humle nok.

MOUTHFEEL (as OK for style) max 5

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

Alkohol i munden, CO₂ i øst, god og lidt høje.

OVERALL IMPRESSION max 10

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

Øst og bær i øst, sød smag, lidt mere humle nok.

TOTAL max 50

Please use other side for additional comments.

SCORES



8

3

18

4

9

42