

# 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 (H<sub>2</sub>S; 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 ☐ ☐ ☐ ☐ ☐ Classic Example

### Technical Merit

Significant Flaws ☐ ☐ ☐ ☐ ☐ Flawless

### Intangibles

Lifeless ☐ ☐ ☐ ☐ ☐ Wonderful

Entry No. 51-77

Category MØRK STÆRK ØL (57)

Judges Name (print): NIELS H. JUUL HANSEN

## BOTTLE INSPECTION

Appropriate size, cap, fill level? ☐ Yes

Comments if inappropriate: SVAGT PFT VED ÅBNING.

AROMA (as OK for style) max 12

Comments on malt, hops and other aromatics:

FRUGTH (TØRREDE FRUGTER) - JAG VINESUTET

APPEARANCE (as OK for style) max 3

Comment on color, clarity and head (retention, color and texture): FAK MØRK BRUN.

HOLDFAST OG CREMET SKUM. (HVAR)

FLAVOR (as OK for style) max 20

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

SPRUG MED EN GOD BITTERMANGSE. FANTASTISK TENDERE DEN FRISKEHED PÅ TØRS AF GØRME OG ALKOHOL. ESTERE MED NEULINGSTONER EL MARIKANE.

MOUTHFEEL (as OK for style) max 5

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

GOD MUNDFØLE MED LIGE OVER MEDIUM KARBONERING. SVAGT VARMERE FRA ALKOHOL LIG STRUKKET I AFTVINGEN.

OVERALL IMPRESSION max 10

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

SARDELES GOD ØL. FÅ FORBEDRINGER AT FORSTÆRKE MERE CO<sub>2</sub>. MERE MERE BITTERHED

TOTAL max 50

Please use other side for additional comments.

SCORES

10

3

18

4

8

43