

Danmarksmesterskab i Håndbrygning 2008

Bedømmelsesark

- Acetaldehyde**
Green apple-like aroma; Byproduct of fermentation;
- ✓ **Alcoholic**
Alcoholic — The flavor and aroma of ethanol and higher alcohols. Feels warming
- Astringent**
Drying, puckering (like chewing on a grapeskin) feeling often associated with tannins
- CookedVegetable**
Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation
- Diacetyl**
Described as buttery, butterscotchlike
- DMS**
A sweet, cornlike aroma/flavor
- Fruity**
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
- LightStruck**
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**
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

Identifikation

Nummer	5I-122
Kategori	5. MØRK ALE
Dommer	Andreas Palsgård
Dommer	Tom Nielsen

Flaske

Størrelse	OK
Opfyldning	OK
Kommentar	

Aroma

8 Points (max 12)

Malt	--
Humle	+
Estere	OK
Fenoler	OK
Alkohol	OK

Kommentarer

jordet/muldet duft fra humlen. Tørret frugt samt let duft af karamel og toffee fra malten. Kunne bruge lidt mere maltduft.

Udseende

3 Points (max 3)

Farve	OK
Klarhed	OK
Skumdannelse	OK

Kommentarer

Rødlig klar med let brunligt skum. Trækker flotte gardiner.

Smag

13 Points (max 20)

Malt	OK
Humle	OK
Alkohol	OK
Eftersmag	OK
Efterbitterhed	+

Kommentarer

Tydelig smag af fenol. Dejlig varmende alkohol som ikke er sprittet. Humlen er tydeligt, og markant i eftersmag og bitterhed.

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

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

Sweet

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

Sulfurlike

Rotten eggs, burning matches

Yeasty

Yeastylike aroma and/or flavor

Mundfylde

4 Points (max 5)

Krop

OK

CO2 niveau

+

Kommentarer

Lidt for kraftigt co2 niveau. For udtørrende grundet humlebitterheden.

Overordnet betragtning

6 Points (max 10)

Kommentarer

Dejlig varmende og forholdsvis balanceret, dog lidt for høj humlebitterhed til stilen. Desværre tydelig fenol i smagen.

Samlet score

34 Points (max 50)

Kommentarer til bryggeren

Kommentarer

Dæmp humlen en lille smule, og så bør der nok vælges en anden gær eller gæres ved lavere temperatur, for at mindske fenol niveauet.

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 for stilarten
-	For lidt for stilarten