



Saskatoon Headhunters Brewing Competition

saskatoonheadhunters.ca



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Casey Murray
BJCP Recognized Judge (A0998)
Judge finnagann@hotmail.com
Judge

Category # 21 Subcategory (a-f) B Entry # 40

Subcategory (spell out) Black IPA
Special Ingredients: Cascade + Sorachi AHC hops

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
Comments _____

- BJCP Rank or Status:**
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Honorary GM Mead Judge
 - Provisional Judge Rank Pending

Aroma (as appropriate for style) 7 /12
Comment on malt, hops, esters, and other aromatics
Moderate coffee + sweet dark fruit
light citrus + flowery hops

- Non-BJCP Qualifications:**
- Professional Brewer Beer Sommelier Non-BJCP
 - Certified Cicerone Master Cicerone
 - Sensory Training Other _____

Appearance (as appropriate for style) 3 /3
Comment on color, clarity, and head (retention, color, and texture)
very dark brown - clear
creamy tan head - lasts well

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style) 18 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
light roast character. moderate citrus/pine
hop flavors. light caramel in the mid-palate
very dry finish. moderate bitterness
perceptible "penny" metallic after-taste

Mouthfeel (as appropriate for style) 4 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body + moderate carb. some astringency
in the finish.

Overall Impression 9 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
well crafted! I like the balance between
body, dark malt and a bit of sweet malt.
It could use a little more aroma hops
and the finish is just a little
rough.

Total 41 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



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Judge N Aaron Krywicki
BJCP Provisional Judge

Judge B akrywicki@hotmail.com

Judge E

Category # 21 **Subcategory (a-f)** B **Entry #** 40

Subcategory (spell out) Specialty IPA (Black IPA)

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

Apprentice Recognized Certified

National Master Grand Master

Honorary Master Honorary GM Mead Judge

Provisional Judge Rank Pending

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Dark caramel, chocolate, moderate citrus hop, toasted bread

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP

Certified Cicerone Master Cicerone

Sensory Training Other _____

Appearance (as appropriate for style) 3 /13

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

Dark brown, near black, medium light brown head with small bubbles that linger.

- Descriptor Definitions (Mark all that apply):**
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 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Dark chocolate and light roast coffee Citrus hop, very lemony in finish Moderate bitterness

Mouthfeel (as appropriate for style) 5 /5

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

Medium light body & carbonation, slight drying but not astringent from dark malt (good)

Overall Impression 8 /10

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

Great job, lovely beer, would be the perfect way to start a morning of a camping trip. Flavors in balance well. Tastes better than it smells, aroma could come up slightly.

Total 40 /50

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Wonderful <input checked="" type="checkbox"/>	Intangibles <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless