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| JUDGE NAME | AROMA malt, hops, esters, and other aromatics intensity high low | | |
| ENTRY | | | 10 |
| NOTES | FLAVOUR malt, hops, fermentation characteristics, balance & other flavour characteristics intensity high low | | x2 10 |
| | AFTERTASTE finish & aftertaste intensity high low | | 10 |
| | MOUTHFEEL body, carbonation, warmth, creaminess, astringency, and other palate sensations intensity high low | | 10 |
| TECHNICAL TERMS ___ acetaldehyde paint-like smell, green apple-like aroma ___ alcoholic ethanol & higher alcohols - "hot" ___ astringent puckering, lingering harshness/dryness in the finish ___ diacetyl artificial butter, butterscotch, or toffee; "slickness" ___ dimethyl sulfide sweet, cooked, or canned corn-like aroma/flavour ___ estery fruist, fruit flavourings, roses ___ grassy fresh-cut grass or green leaves ___ light-struck similar to "skunk" ___ metallic tinny, coin, copper, iron, or blood-like ___ musty stale, musty, or moldy aromas/flavours ___ oxidized stale, winey/vinous, cardboard, papery, or sherry-like ___ phenolic spicy (clove, pepper), smoky, plastic, medicinal ___ solvent acetone or lacquer thinner ___ sour/acidic tartness; sharp & clean (lactic) or vinegar-like (acetic) ___ sulfur rotten eggs or burning matches ___ vegetal cooked, canned, or rotten vegetable aroma/flavour ___ yeasty bready, sulfury, or yeast-like aroma | IMPRESSION concept, recipe, use of coffee, innovation, synergy of ingredients | | x2 10 |
| | STYLISTIC ACCURACY not to style 1 2 3 4 5 classic example | TECHNICAL MERIT significant flaws 1 2 3 4 5 flawless | INTANGIBLES lifeless 1 2 3 4 5 wonderful |