# Judging Form
## Beer and Soda

Descriptor Definitions - Check whenever appropriate

**Acetaldehyde** – Green apple-like aroma; byproduct of fermentation
**Alcoholic** – The general effect of ethanol; and higher alcohols. Tastes warming.
**Astringent** – Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, over-sparging or sparging with hard water
**Bitter** – basic taste associated with hops; braun-hefe or malt husks. Sensation experienced on back of tongue.
**Chill haze** – haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
**Chlorophenolic** – Caused be chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plastic-like phenolic. Avoid using chlorinated water.
**Cooked Vegetable/Cabbage like** – 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, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
**DMS (dimethyl sulfide)** – A sweet, corn-like aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.
**Fruity/Estery** – Similar to banana, raspberry, pear, apple, or strawberry flavor, may include other fruit/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
**Grainy –** Raw grain flavor. Cereal-like. Some amounts are appropriate in some beer styles.
**Hoppy** – Characteristic odor of the essential oil of hops. Does not include hop bitterness.
**Husky** – See Astringent.
**Light-Struck** – Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
**Metallic** – Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
**Oxidized/Stale** – Develops in the presence of oxygen as beer ages or is exposed to high temperatures, winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh, and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
**Phenolic** – Can be any one or combination of a medicinal, plastic, electrical fire, Listerine-like, bad-aid-like, smoky, clover-like aroma or flavor. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see astringent). Sanitizing residues left in equipment can contribute.
**Salty** – Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride, or magnesium sulfate (Epsom salts); brewing salts.
**Solvent-like** – Flavor and aromatic character of certain alcohols; often due to high fermentation temperatures. Like acetone, lacquer thinner.
**Sour/Acidic** – Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon tart. Typically associated with lactic acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on the sides of the tongue.
**Sweet** – Basic taste associated with sugar. Sensation experienced on front tip of the tongue.
**Sulfur-like** – Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle conditioned beer.
**Yeasty** – yeast-like flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Entry # ____ Date ____

Core: _____

Division: _____

Item Judged: _____

Judged By: _____

Judge's Guild Ranking: _____

| | MAX | SCORE |
|---|---|---|
| DOCUMENTATION<br>Recipe (2), Bibliography (2), Log Notes (6), Historical Notes (5)<br>Comments | 15 | _____ |
| PRESENTATION<br>Bottle (1), Cork/Closure (1), Air Space (1), Label (1)<br>Comments | 4 | _____ |
| APPEARANCE (as appropriate for style)<br>Color (2), Clarity (4), Head Retention (2)<br>Comments | 8 | _____ |
| BOUQUET / AROMA (as appropriate for style)<br>Aromatic Characteristics (Malt, Hops, Other) (12), Development (8)<br>Comments | 20 | _____ |
| FLAVOR (as appropriate for style)<br>Malt (6), Hops (6), Other Flavor Characteristics (8), Body (6), Balance (8), Developed (8), Aftertaste (8)<br>Comments | 50 | _____ |
| DRINKABILITY & OVERALL IMPRESSION<br>Comments | 3 | _____ |
| TOTAL (100 possible points) | | _____ |

# Judging Form
## Fortifieds, Liqueurs, Vinegars

Descriptor Definitions - Check whenever appropriate

**Acetaldehyde** – Green apple-like aroma; byproduct of fermentation

**Alcoholic** – The general effect of ethanol; and higher alcohols. Tastes warming.

**Astringent** – Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, over-sparging or sparging with hard water

**Chill haze** – haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.

**Chlorophenolic** – Caused be chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plastic-like phenolic. Avoid using chlorinated water.

**Diacetyl/Buttery** – Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.

**Fruity/Estery** – Similar to banana, raspberry, pear, apple, or strawberry flavor, may include other fruit/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.

**Husky** – See Astringent.

**Metallic** – Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.

**Oxidized/Stale** – Develops in the presence of oxygen as beer ages or is exposed to high temperatures, winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh, and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.

**Salty** – Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride, or magnesium sulfate (Epsom salts); brewing salts.

**Solvent-like** – Flavor and aromatic character of certain alcohols; often due to high fermentation temperatures. Like acetone, lacquer thinner.

**Sour/Acidic** – Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon tart. Typically associated with lactic acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on the sides of the tongue.

**Sweet** – Basic taste associated with sugar. Sensation experienced on front tip of the tongue.

**Sulfur-like** – Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle conditioned beer.

**Yeasty** – Yeast-like flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Entry # ____ Date ____

Core: _____

Division: _____

Item Judged: _____

Judged By: _____

Judge's Guild Ranking: _____

| | MAX | SCORE |
|---|---|---|
| DOCUMENTATION<br>Recipe (2), Bibliography (2), Log Notes (6), Historical Notes (5)<br>Comments | 15 | _____ |
| PRESENTATION<br>Bottle (1), Cork/Closure (1), Air Space (1), Label (1)<br>Comments | 4 | _____ |
| APPEARANCE (as appropriate for style)<br>Color (2), Clarity – Hazy or Sediment (0), Clear (3), Bright (6)<br>Comments | 8 | _____ |
| BOUQUET / AROMA (as appropriate for style)<br>Attractiveness (12), Development (8)<br>Comments | 20 | _____ |
| FLAVOR (as appropriate for style)<br>Taste (22), Balance (10), Developed (10), Aftertaste (8)<br>Comments | 50 | _____ |
| DRINKABILITY & OVERALL IMPRESSION<br>Comments | 3 | _____ |
| TOTAL (100 possible points) | | _____ |

# Judging Form
## Wines, Meads, Ciders

Descriptor Definitions  Check whenever appropriate

**Acetaldehyde** – Green apple-like aroma; byproduct of fermentation
**Alcoholic** – The general effect of ethanol; and higher alcohols. Tastes warming.
**Astringent** – Drying, puckering (like chewing on a grape skin) feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, over-sparging or sparging with hard water
**Chill haze** – haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.
**Chlorophenolic** – Caused be chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plastic-like phenolic. Avoid using chlorinated water.
**Diacetyl/Buttery** – Described as buttery, butterscotch. Sometimes caused by abbreviated fermentation or bacteria.
**Fruity/Estery** – Similar to banana, raspberry, pear, apple, or strawberry flavor, may include other fruit/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.
**Husky** – See Astringent.
**Metallic** – Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
**Oxidized/Stale** – Develops in the presence of oxygen as beer ages or is exposed to high temperatures, winy, wet cardboard, papery, rotten vegetable/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh, and bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize. Warm temperatures dramatically accelerate oxidation.
**Salty** – Flavor associated with table salt. Sensation experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride, or magnesium sulfate (Epsom salts); brewing salts.
**Solvent-like** – Flavor and aromatic character of certain alcohols; often due to high fermentation temperatures. Like acetone, lacquer thinner.
**Sour/Acidic** – Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon tart. Typically associated with lactic acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on the sides of the tongue.
**Sweet** – Basic taste associated with sugar. Sensation experienced on front tip of the tongue.
**Sulfur-like** – Rotten eggs, burning matches. Is a byproduct with certain strains of yeast. Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle conditioned beer.
**Yeasty** – Yeast-like flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

Entry # ____  Date ____

Core: _____

Division: _____

Item Judged: _____

Judged By: _____

Judge's Guild Ranking: _____

| | MAX | SCORE |
|---|---|---|
| DOCUMENTATION<br>Recipe (2), Bibliography (2), Log Notes (6), Historical Notes (5)<br>Comments | 15 | _____ |
| PRESENTATION<br>Bottle (1), Cork/Closure (1), Air Space (1), Label (1)<br>Comments | 4 | _____ |
| APPEARANCE (as appropriate for style)<br>Color (2), Clarity – Hazy or Sediment (0), Clear (3), Bright (6)<br>Comments | 8 | _____ |
| BOUQUET / AROMA (as appropriate for style)<br>Attractiveness (12), Development (8)<br>Comments | 20 | _____ |
| FLAVOR (as appropriate for style)<br>Taste (22), Balance (10), Developed (10), Aftertaste (8)<br>Comments | 50 | _____ |
| DRINKABILITY & OVERALL IMPRESSION<br>Comments | 3 | _____ |
| TOTAL (100 possible points) | | _____ |