

## Reggie eJudge Beer Scoresheet

Competition: 23rd Drunk Monk Challenge 2021

**Location: Virtual Location** 

Date: March 14, 2021 (Sunday)

Judge: Linda Swihart BJCPID: C0627 National

Email: swihart@purdue.edu

Entry# **25007** Substyle: 25B Saison Color: Pale

Position in flight: 3 Advanced to MiniBOS? Yes

Medal place: 1st

Final consensus score: 37 Strength: Standard \* indicates Inappropriate For Style Bottle Inspection <a>✓</a> OK Aroma Н None L None Malt 6 None Yeast Character 12 Comments: The aroma is far more subtle than it should be, in spite of guite a lot of effervescence and the fact that the temperature is correct. A low level of fruity ester, maybe a stone fruit note, is there if I work hard at it. But not malt, not hops. **Appearance** Yellow Gold Amber Copper Brown Black Opaque Hazv Clear **Brilliant** Color Clarity None Small Medium Large None Quick Lasting **Head Retention** Head Size Tan Brown Ivorv Beige **Head Color** Comments: Perfect appearance. Beautiful. Head Texture: Creamy **Flavor** None L None Н Malt Hop Flavor 14 None None Hop Bitterness Yeast Character Malty Sweet Hoppy Dry Balance Finish/Aftertaste Comments: Very nice soft malt sweetness. Finish is more medium than dry but completely pleasant. Malt:Bready, Malt:Honey, Hop Flavor:Spicy, Hop Bitterness:Smooth, Fruity:Pear **Mouthfeel** None Body Carbonation None Alcohol Warmth Creaminess М Н None Astringency Comments: Excellent. Standard' strength is fairly obvious. Alcohol Warmth: Clean, Carbonation: Effervescent Overall Not To Style Classic Example Significant Flaws **Flawless** Style Match 8 Lifeless Wonderful Enjoyment 10

Judge Total

36 50 this beer I'd boast.

Flaws for style (None/Low/Medium/High)

Comments: This is really nice. The aroma score is what has pulled it down to 35 and it is not something I can offer suggestions for how to tweak your recipe for without knowing anything about how you made this. It I made

Judge did not select any descriptors



## Reggie eJudge Beer Scoresheet

Competition: 23rd Drunk Monk Challenge 2021

Location: Virtual Location

Date: March 14, 2021 (Sunday)

Entry# **25007** Judge: Steve R Bailey Position in flight: 3 BJCPID: C0774 Substyle: 25B Saison Advanced to MiniBOS? Yes **NonBJCP** Color: Pale Medal place: 1st Final consensus score: 37 Email: srbaileyis@gmail.com Strength: Standard \* indicates Inappropriate For Style Bottle Inspection <a>✓</a> OK Aroma Н None L None Malt Yeast Character Comments: Belgian esters and phenolics with some subtle spice and malty notes. **Appearance** Gold Amber Copper Brown Black Opaque Hazv Clear **Brilliant** Clarity Color None Small Medium Large None Quick Lasting Head Retention Head Size 3 Beige Brown **Head Color** Comments: Med-High C02 with a white head that lasts. Clear and crisp. **Flavor** Н None L None Malt Hop Flavor 14 None L None Н Hop Bitterness Yeast Character 20 Malty Sweet Finish/Aftertaste Balance Comments: Hop Bitterness:Smooth, Malt:Complex malt flavors layered, Fruity:Orange, hint of bubblegum/bannana. Really nice Belgian esters and malt in initial taste. Mid-taste the spicy notes and esters remain. The finish gives way to subtle hop bitterness. Mouthfeel Full Н None Body Carbonation 4 None L None Alcohol Warmth Creaminess Astringency None Μ Н Comments: Medium body, a good amount of C02 makes the flavors and aroma pop out. SOme soft alcohol warmth in the finish. Overall Not To Style Classic Example Significant Flaws **Flawless** Style Match 8 Wonderful Enjoyment 10

Judge Total

Flaws for style (None/Low/Medium/High)

Comments: What a great beer! I wish I had made it. Everything makes this a wonderful Saison!!

38

Estery: M