

[[HHHC Admin Menu](#)]

entry_number:	810-18D
name:	Dennis Tom
street_address:	1211 Thackery Ct
city, state, zip:	Naperville IL 60564
email:	denntho@wowway.com
beername:	Basement Delirium
category:	18D Belgian Golden Strong Ale
technique:	All-Grain
mead info:	
special_info:	

810
811[View Latest Entries](#) | [View Styles Report](#) |



http://www.bjcp.org

COVER SHEET

AHA/BJCP Sanctioned Competition Program



The American Homebrewers Association

http://www.bcertown.org

How To Read Your Scoresheet

Left Column:

Judges must give their names and are encouraged to give contact information so that you can respond with praise or constructive criticism to their comments. Please don't expect the judge to remember your beer. Complaints about your score are unlikely to accomplish anything but enmity, but helpful comments that point out objective errors or poor quality of feedback may help the judge to improve in the future.

If you feel that there is a significant problem with the quality of judging you have received, please contact the organizer of the competition and, if the judge has checked a BJCP rank, the BJCP (at the address at the bottom of this sheet). Include copies of the scoresheet and any other relevant information.

The **Judge Qualification** section is fairly self-explanatory. An Apprentice judge is in training. Experienced simply means a judge with no specific qualifications, but who considers himself/herself to be a skilled beer judge. Honorary Master is a rank given out by the BJCP for recognition of exceptional service to the BJCP and/or homebrewing community. The other ranks are levels within the BJCP, based on the judge's experience and exam score.

The **Descriptor Definitions** list is used by some judges as a shorthand way to communicate the presence of common beer characteristics. Many, but not all, of these are considered flaws in beer, although some will be a flaw in some styles and desired in others. See the judge's comments on the right side of the sheet for more information.

Right Column

The **Category and Subcategory** designation shows the style against which your beer was judged. Most of the score your beer received represents how well the judges felt your beer represented this style. See below for more about scoring and style.

The **Bottle Inspection** is not used in determining your beer's score, but certain clues to potential problems can be gleaned from a bottle inspection. For example, "Ring around the collar," a line of material that appears on the bottle neck at the liquid surface, is sometimes an indicator of contamination, although it can have other causes. This section can also be used for comments about packaging in violation of some contests' guidelines such as the use of distinctive bottles or incorrect bottle size.

Most entries into homebrew competitions are in categories that describe a particular style of beer. These styles are usually derived from a commercial beer, or group of similar beers, or a type of beer that is popular among home brewers. The score that is assigned to your beer is an indication of how closely the judge felt your beer matched the characteristics of that style. The style adherence is separated into four sections: **Aroma, Appearance, Flavor, and Mouthfeel**. The judges are looking for the presence and/or absence of various characteristics in each of these four sections, depending on the style. Your beer was scored accordingly.

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Judges and/or Stewards

Check all score sheets for accuracy and make sure the judge's full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

Entry Number

810

Category # 18 Subcategory (a-f) B

Ordinal Position in Flight: ___ of ___

Final Assigned Score

35

At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

Place Awarded

In the final section, **Overall Impression**, the judge conveys how enjoyable the beer was and should attempt to offer suggestions for improvement. It may also be used to summarize the judge's feelings on aspects of the beer that don't fit neatly into one of the other four sections. The difference between a very good beer and a world class beer can often be in subtle or intangible details. Likewise, beers with no easily discernible flaws can be lacking in specialness or "magic". This section is used to give such feedback.

The **Scoring Guide** is your guide to understanding the meaning of your total score on the 50 point scale used on this scoresheet.

Outstanding (45-50) - A world class example of the style. A beer with great character and no flaws.

Excellent (38-44) - Beers in this range may have no flaws but may be missing the intangibles for a world class beer.

Very Good (30-37) - Beers in this range may have a minor flaw (technical or stylistic), or may be lacking in balance or complexity.

Good (21-29) - A satisfactory beer that generally fits the style parameters. Scores near the upper end of this range may have only a few minor flaws or be slightly out of style and also may be

lacking in balance or complexity. Scores near the lower end of this range tend to have more flaws and are likely to have stylistic inconsistencies as well.

Fair (14-20) - This beer has its share of problems that may include missing the style parameters, off flavors and aromas, balance problems, contamination, or other major flaws. Scores near the lower end of this range exhibit more major flaws.

Problematic (0-13) - A beer with a major problem (usually contamination) that overwhelms all other flavors and aromas. Often barely palatable.

In box to the right of the Scoring Guide the judge has reiterated the feedback given in the five scored sections, breaking it down differently. Your beer has been rated on three scales: **Stylistic Accuracy, Technical Merit, and Intangibles**. The aroma of Cascade hops in a Bohemian Pilsener would be an example of a problem in **Stylistic Accuracy**. This can be thought of as recipe feedback. Excessive sourness would usually indicate a contamination problem which would be classified under **Technical Merit**. This can be thought of as process feedback. Some characteristics don't fall neatly into one category, for example grassy aromas might be from the type of hop used, or from using oxidized hops. Here the judge has tried to make the best guess for these ratings. **Intangibles** rates the same characteristic discussed above in **Overall Impression**. The checkboxes also give the entrant an overview of the beer's evaluation. By filling out the checkboxes, the judge is encouraged to think about the beer as a whole after the words are written and may also help justify the final score.

The Beer Judge Certification Program

The BJCP is the only body in the United States that tests and certifies beer judges. The BJCP is a not-for-profit organization, and BJCP judges do not charge for their services. Contact the BJCP at: Comp_Director@BJCP.org



BEER SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Dan George
Judge BJCP ID CO 588
Judge Email _____

Use Avery label # 5160

Judge Qualifications/BJCP Rank :

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Professional Brewer
- Novice (non-BJCP) Experienced (but not in BJCP)

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 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.

Category # 1B Subcategory (a-f) B Entry # 810

Subcategory (spell out) Belgian Golden Strong Ale
Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) 10 /12
Comment on malt, hops, esters, and other aromatics

light floral hop aroma, faint fruity sweetness, almost citrus, light alcohol,

Appearance (as appropriate for style) 2 /3
Comment on color, clarity, and head (retention, color, and texture)

highly carbonated, slight haze, thick mousey head, incredible head retention,

Flavor (as appropriate for style) 15 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

spicy alcohol and fruitiness balanced with hop bitterness, Pears, slightly astringent at finish, well attenuated (Dry)

Mouthfeel (as appropriate for style) 3 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

light body, high carbonation, slight astringency, warming hop bitterness?

Overall Impression 6 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Seems very close to style, maybe a little too much hop bitterness and carbonation seems a bit extreme

Total 36 /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
Problematic (0 - 13):	Major off flavors and aromas dominate	

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



BEER SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Jeff Michalski
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 18 Subcategory (a-f) D Entry # 810

Subcategory (spell out) Belgian Golden Strong
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments Nota gewas, but ok!

Aroma (as appropriate for style) 9 /12
 Comment on malt, hops, esters, and other aromatics
Nice plastic candy sugar aroma with some malt

Appearance (as appropriate for style) 2 /13
 Comment on color, clarity, and head (retention, color, and texture)
Nothing but foam in head from carbonation so it's slightly hazy gold

Flavor (as appropriate for style) 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Nice malt with peppery phenolics well balanced malty character with no attenuation

Mouthfeel (as appropriate for style) 2 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
smooth but foamy, over carbonated

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A nice tasting beer but the CO2 and foaminess is detracting

Total 35 /50

- Judge Qualifications/BJCP Rank :
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Professional Brewer
 - Novice (non-BJCP) Experienced (but not in BJCP)

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	Flawless		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	



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Entry Number

811

Category # 16 Subcategory (a-f) C

Ordinal Position in Flight: 2 of 5
4/12

Final Assigned Score

37 2/3

At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

Place Awarded

2

In the final section, **Overall Impression**, the judge conveys how enjoyable the beer was and should attempt to offer suggestions for improvement. It may also be used to summarize the judge's feelings on aspects of the beer that don't fit neatly into one of the other four sections. The difference between a very good beer and a world class beer can often be in subtle or intangible details. Likewise, beers with no easily discernible flaws can be lacking in specialness or "magic". This section is used to give such feedback.

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BEER SCORE SHEET



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AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) KENT ROBERTSON

Category # 16 Subcategory (a-f) C Entry # 811

Judge BJCP ID _____

Subcategory (spell out) SAISON

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

Comments _____

Judge Qualifications/BJCP Rank :

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Professional Brewer
- Novice (non-BJCP) Experienced (but not in BJCP)

Aroma (as appropriate for style) _____ 7/12

Comment on malt, hops, esters, and other aromatics

PLEASANT FRUITY AROMA

Descriptor Definitions (Mark all that apply) :

- Acetaldehyde - Green apple-like aroma and flavor.
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- Metallic - Tinny, coin, copper, iron, or blood-like flavor.
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- Oxidized - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic - Spicy (clove, pepper), smoky, 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.

Appearance (as appropriate for style) _____ 3/3

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

ORANGE-GOLD COLOR. GOOD CLARITY. LONG LASTING WHITE HEAD

Flavor (as appropriate for style) _____ 16/20

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

COMBINATION OF FRUIT AND MALT FLAVORS. HIGH CARBONATION. BALANCED WITH BITTERNESS. DRY FINISH.

Mouthfeel (as appropriate for style) _____ 4/5

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

MEDIUM BODY WITH ALCOHOL WARMTH. WELL CARBONATED. CREAMY

Overall Impression _____ 8/10

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

OVERALL AN EXCELLENT BEER!

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

Total 38 /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
Problematic (0 - 13):	Major off flavors and aromas dominate	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) John Sullivan
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 16 Subcategory (a-f) C Entry # 811

Subcategory (spell out) Saison

Special Ingredients: _____

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

Comments _____

Judge Qualifications/BJCP Rank :
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Professional Brewer
 Novice (non-BJCP) Experienced (but not in BJCP)

Aroma (as appropriate for style) 10 /12

Comment on malt, hops, esters, and other aromatics
Very fruity - nice. Hop aroma very low. Malt is there with some sweet part and mas.

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.
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- Solvent** - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- 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.

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)
Golden, clear, tiny bubbles, formed a nice head before quickly receding, low lace.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malty sweet with some moderate spice and fruit-like flavors. Dry in the finish nice. Very soft malt tones. Bitterness is high enough to offset sweetness & complete the dryness. Some low peppery notes and low hop flavor on.

Mouthfeel (as appropriate for style) 2 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Body could be a bit lighter. More carbonation would increase the effect of dryness and stinging spiciness.

Overall Impression 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Great beer and so complex. Fruit, spice, sweet, tart and dry. Soft malt tones. Very good. Extra carbonation would complete the picture.

Total 39 /50

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
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Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/>	Lifeless <input type="checkbox"/>



BEER SCORE SHEET



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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) Ray Hill Category # 116 Subcategory (a-f) C Entry # 811
 Judge BJCP ID _____ Subcategory (spell out) SAISON
 Judge Email GreatBeers@RayHill.com Special Ingredients: _____
 Use Avery label # 5160

- Judge Qualifications/BJCP Rank :**
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Professional Brewer
 - Novice (non-BJCP) Experienced (but not in BJCP)

- 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 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 vinegary-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.

Comments _____

Aroma (as appropriate for style) 7 /12
Comment on malt, hops, esters, and other aromatics

Missing fruitiness in Aroma, clean flavor present

Appearance (as appropriate for style) 3 /3
Comment on color, clarity, and head (retention, color, and texture)

Flavor (as appropriate for style) 15 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

good balance between malt/hop, moderate hop flavor, good dryness at finish as style called for

Mouthfeel (as appropriate for style) 4 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

High Carbonation levels

Overall Impression 7 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This beer is very good for style, good carbonation level for style, good dryness at finish

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

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
	Problematic (0 - 13):	Major off flavors and aromas dominate

		Total <u>96</u> /10	
Classic Example <input type="checkbox"/>	<input checked="" type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/>	<input type="checkbox"/>
Flawless <input type="checkbox"/>	<input checked="" type="checkbox"/>	Technical Merit <input type="checkbox"/>	<input type="checkbox"/>
Wonderful <input type="checkbox"/>	<input checked="" type="checkbox"/>	Intangibles <input type="checkbox"/>	<input type="checkbox"/>
		Not to Style <input type="checkbox"/>	<input type="checkbox"/>
		Significant Flaws <input type="checkbox"/>	<input type="checkbox"/>
		Lifeless <input type="checkbox"/>	<input type="checkbox"/>