HOMEBREW HAPPY HOUR
a podcast about homebrew and craft beer

Entry Name and/or

Kölsch Cup 2021

Judge Name _____

Judge Email _____

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

Comments _____

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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

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

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

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

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

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

Total _____/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.

		Stylistic Accuracy				
Classic Example	☐	☐	☐	☐	☐	**Not to Style**
		Technical Merit				
Flawless	☐	☐	☐	☐	☐	**Significant Flaws**
		Intangibles				
Wonderful	☐	☐	☐	☐	☐	**Lifeless**