



# COMMANDER SAAZ



## BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Sonia Miller  
 BJCP Recognized (F0610)  
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Category # 16 Subcategory (a-f) A Entry # 1208

Subcategory (spell out) Witbier  
 Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

- Apprentice     Recognized     Certified  
 National        Master        Grand Master  
 Honorary Master     Honorary GM     Mead Judge  
 Provisional Judge     Rank Pending

### Non-BJCP Qualifications:

- Professional Brewer     Beer Sommelier     Non-BJCP  
 Certified Cicerone     Master Cicerone  
 Sensory Training     Other \_\_\_\_\_

### 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 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 bread, sulfury or yeast-like aroma or flavor.

**Aroma** (as appropriate for style) 9 / 12

Comment on malt, hops, esters, and other aromatics  
Really pleasant yeasty aroma of fruit (Ags) with a little clove spice. Bready toast malts. minimal hops

**Appearance** (as appropriate for style) 1 / 3

Comment on color, clarity, and head (retention, color, and texture)  
Light gold color. Soft white head clings to the sides of the glass. Good clarity (not to style)

**Flavor** (as appropriate for style) 13 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Very sweet malty flavor with lots of honey presence. Light orange citrus tones. Low wheat flavors. Finish too sweet for style, needs more complexity to the flavors

**Mouthfeel** (as appropriate for style) 4 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Soft smooth body light creaminess. Moderate carbonation. No warmth. No astringency.

**Overall Impression** 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
You've captured a really nice honey and light toasted malt. I would like to see a bit more complexity to the flavor to balance the sweetness; coriander spicy peppery or perhaps hop tones. Overall enjoyed and find no flaws.

**Total** 33 / 50

<b>SCORING GUIDE</b>	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



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Kevin Miller  
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Category # 16 Subcategory (a-f) A Entry # 1208

Subcategory (spell out) WITBIER  
Special Ingredients: \_\_\_\_\_

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

### BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

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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.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics  
mild sweet malt aroma  
moderate citrus character  
no off esters or aromatics

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
Light golden color, no haze very clear  
low white head that dissipates, no lacing

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
lightly sweet, light lemony flavor  
crisp and semi-dry, minimal orange zest  
very low hop bitterness,  
Nice pepper spice from yeast character

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
light body, moderate carbonation,  
low level alcohol warmth, no harshness or astringency

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Overall a well made witbier  
No significant flaws or errors.  
Suggest some additional orange peel  
or coriander to amp up the subdued  
notes that are typically more present  
in a witbier

Total 37 /50

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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input 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
		Technical Merit						
		Intangibles						