



Score Sheet

SOBA National Homebrew Competition 2018

Entry:

545

Category:

25C - Belgian Golden Strong Ale

Table:

4

Do not mark inside this box



Our partners make this competition possible



CRYER MALT



HOME BREW BEER SUPPLIES



WILLIAMS WAIN



Gladfield

Aroma

None L M H Not to style

Malt LIGHT, GRAINY, CRACKER

Hops PEPPERY, SPICY

Fermentation NICE PEAR ESTERS AND BALANCED PHENOLICS

Other _____

11₁₂

Appearance

Yellow Gold Amber Copper Brown Black Not to style

Color Other _____

Head Not to style

Clarity Other _____

Retention Other _____

Other _____

Texture _____

2₃

Flavour

None L M H Not to style

Malt WHEATY, GRAINY, CRACKER

Hops SPICY, PEPPERY

Bitterness _____

Fermentation BALANCED ESTERS AND PHENOLS

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

19₂₀

Mouthfeel

Thin M Full Not to style

Body _____

Carbonation None L M H Not to style

Warmth _____

None L M H Not to style

Creaminess _____

Astringency _____

Other _____

4₅

Overall

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

WELL MADE WITH A NICE CARBONATION LEVEL WHICH REALLY MADE THE BEER. AS THE CARBONATION DROPPED OUT CRISPNESS REDUCED.

10₁₀

SCORING GUIDE

Category	Range	Description	Champ Brewer Points
Outstanding (Gold)	45-50	World-class example of style	+3
Excellent (Silver)	38-44	Exemplifies style well, requires minor fine-tuning	+2
Very Good (Bronze)	30-37	Generally within style parameters, some minor flaws	+1
Good	21-29	Misses the mark on style and/or minor flaws	0
Fair	14-20	Off flavours, aromas or major style deficiencies	-1
Problematic	0-13	Major off flavours and aromas dominate	-2

Total

46₅₀

Please send any comments to nhc@soba.org.nz