



# Score Sheet

SOBA National Homebrew Competition 2019



Entry:

155

Category:

26D - Belgian Dark Strong Ale

Table:

10

## Aroma

as appropriate for style  
(Comment on malt, hops, esters, and other aromatics)

Spicy phenols - almonds/marzipan/  
Malt aroma - dried fruit, cherry  
med-low hot alcohol.

To style  Close  Notto style

12 / 12

## Appearance

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

med haze, thin head

To style  Close  Notto style

2 / 3

## Flavour

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

Red-apple esters, spices, cidery  
Some hot alcohols  
Slightly bitter/harsh in finish  
Esters dominate over malt derived flavours.

To style  Close  Notto style

12 / 20

## Mouthfeel

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

med carb, light in body. carb too low for style.

To style  Close  Notto style

3 / 5

## Overall Impression

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

Good effort, very delicate aroma, flavour a little dominated  
by esters. Carb + body a little low.  
Otherwise well done.

To style  Close  Notto style

6 / 10

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Please send any comments to [nhc@soba.org.nz](mailto:nhc@soba.org.nz)

**TOTAL: 35 / 50**



### 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 flavors, aromas or major style deficiencies	-1
Problematic	0-13	Off flavors and aromas dominate	-2