



Score Sheet

SOBA National Homebrew Competition 2019



Do not mark inside this box

Entry:

149

Category:

24B - Belgian Pale Ale

Table:

10

Aroma

as appropriate for style

(Comment on malt, hops, esters, and other aromatics)

To style Close Not to style

7/12

Moderate honey-sweet, caramelized malt. Subtle nutmeg, white pepper phenolics. Faint apple-skin esters. No real hop aroma noted. More esters would add complexity.

Appearance

as appropriate for style

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

To style Close Not to style

2/3

Pale golden - light-amber. Some haze and particulates evident. Persistent white, dense foam.

Flavour

as appropriate for style

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

To style Close Not to style

13/20

Initial low level apple fruitiness. Moderate-low sweet, honey-like malt. Phenolic / malt balance. Low-medium bitterness. Low, spicy, noble hop flavor. Dry finish, with 'subtle', spicy aftertaste. Quite pleasant but seems muted / too delicate.

Mouthfeel

as appropriate for style

(Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensation)

To style Close Not to style

3/5

Light body. Could be fuller. Mod. carbonation. Slight warming sensation from the alcohol.

Overall Impression

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

To style Close Not to style

7/10

Good effort. Well brewed. The overall feedback was the beer need more ester presence & perhaps some ↑ bitterness & hop flavor. Very close to a high medal. Look @ ↑ ferment temp or an alt. yeast strain (to resolve ester levels), also a touch more bittering hops. Good effort.

Our sponsors make the NHC possible!

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

TOTAL: 32/50



CRYER MALT



HOME BREW BEER SUPPLIES

New Zealand HOPS



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