



Score Sheet

SOBA National Homebrew Competition 2018

Do not mark inside this box



Entry:

248

Category:

26D - Belgian Dark Strong Ale

Table:

9

Our partners make this competition possible



BREWCRACY



CRYER MALT



New Zealand HOPS



HOME BREW BEER SUPPLIES



WILLIAMS WARM



Gladfield

Aroma

None L M H Not to style

Malt Strong rich malt complexity

Hops alcohol

Fermentation strong spicy phenolic, clove, solventy aroma, big fruit esters and belgian character,

Other _____

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Not to style

Color Other _____

Brilliant Hazy Opaque

Head White Ivory Beige Tan Brown Not to style

Retention Quick Lasting Other _____

Clarity Other _____

Other _____

Texture _____

2₃

Flavour

None L M H Not to style

Malt rich and caramelly malt complex

Hops moderate lingering bitterness

Bitterness hot alcohol, phenols and esters, spicy

Fermentation Hoppy Malty

Balance Dry Sweet

Finish/Aftertaste quick, dry & bitter finish

Other _____

12₂₀

Mouthfeel

Thin M Full Not to style

Body Creaminess None L M H

Carbonation Astringency None L M H

Warmth Other _____

3₅

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

Good complex malt and yeast expression. Could improve the carbonation and head retention, and the yeast gave off some aromas that turned hot/solventy.

6₁₀

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

31₅₀

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