

Style Competition			
Beer #	Brewer	Beer's name	Style
S1	Jeff Schauss	Sidedump Pale Ale	8C – Extra Special/Strong Bitter (English Pale Ale)
S2	Kerry Anderson	Quartermaster	8C – Extra Special/Strong Bitter (English Pale Ale)
S3	John Rollag	ESB	8C – Extra Special/Strong Bitter (English Pale Ale)
S4	Vinie Jones	Up Yours!	8C – Extra Special/Strong Bitter (English Pale Ale)

Best Damn Beer Competition			
Beer #	Brewer	Beer's name	Style
B2	Eric Barron	Mexican Chocolate	21A – Spice, Herb, or Vegetable Beer
B3	Mikaela & Chris	Imperial Red Ale	23 – Specialty Beer
B4	Pat Greer	Schwartz!	4C – Schwarzbier (Black Beer)
B5	Pat Greer	SoMar	14B – American IPA
B6	Nolan Gaskill	Yer Bock	5A – Maibock/Helles Bock
B7	David Vandermeulen	Hoppy Scotch Oak Aged IPA	22C – Wood-Aged Beer
B8	David Vandermeulen	Summtime Whea'-PA	23 – Specialty Beer
B9	Chad Waters	Oops, I Think I Made a Belgian!	20 – Fruit Beer

Railroaders Brew Club - Score Sheet

BJCP Scoring						
Beer #	Aroma ____/12	Appearance ____/3	Flavor ____/20	Mouthfeel ____/5	Overall Impression ____/10	Total ____/50
S4	4	2	10	2	5	23
Notes: light body,						
S1	3	4	13	3	6	29
Notes:						
S2	4	2	11	2	5	24
Notes: matty notes						
S3	8	2	14	2	6	30
Notes:						
B2	7	1	10	2	5	25
Notes: spicy nose						
B3	8	2	14	3	6	31
Notes:						
B4	3	2	10	2	3	20
Notes:						
B5	5	2	12	2	5	26
Notes:						
B6	4	1	10	2	4	21
Notes:						
B7	5	2	11	3	5	26
Notes:						
Outstanding (45 – 50): World-class example of style Excellent (38 – 44): Exemplifies style well, requires minor fine-tuning Very Good (30 – 37): Generally within style parameters, some minor flaws Good (21 – 29): Misses the mark on style and/or minor flaws Fair (14-20): Off flavors, aromas, or major style deficiencies Problematic (0 – 13): Major off flavors and aromas dominate				Aroma: Malt, hops, esters, and other aromatics as appropriate for style Appearance: Color, clarity, and head (retention, color, and texture) as appropriate for style Flavor: Malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics as appropriate for style Mouthfeel: Body, carbonation, warmth, creaminess, astringency, and other palate sensations as appropriate for style Overall Impression: Overall drinking pleasure		

v1.2

B8	5	1	5	2	4	17
B9	2	3	9	1	2	17

Railroaders Brew Club - Score Sheet

BJCP Scoring						
Beer #	Aroma /12	Appearance /3	Flavor /20	Mouthfeel /5	Overall Impression /10	Total /50
S1	8	2	17	4	7	38
Notes: Pretty easy drinking, well done! Subtle graininess, caramel, but young						
S2	8	1	14	3	6	32
Notes: Tea like flavor, dryness						
S3	8	3	13	3	6	33
Notes:						
S4	9	2	17	4	8	39
Notes: Well balanced, good flavor, would enjoy another.						
B9	8	2	18	5	7	40
Notes:						
B8	11	2	16	3	8	40
Notes: Smells delicious, a slight stickiness						
B7	8	2	19	3	9	41
Notes: Mango!						
B5	9	3	16	4	7	39
Notes: Prominent hop character but not my favorite flavor profile. Looks and smells very nice. Bittery.						
B4	9	3	16	3	6	37
Notes: Grainy, grape slight medicinal char						
B3	10	2	18	4	8	44
Notes: Nice beer. Love the hop profile, carbonation level suits well						
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v1.2

B2

10 2 18 3 8 41

Slightly slick, nice interesting flavor

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Beer #	BJCP Scoring					
	Aroma <i>6/12</i>	Appearance <i>2/3</i>	Flavor <i>10/20</i>	Mouthfeel <i>2/5</i>	Overall Impression <i>5/10</i>	Total <i>25/50</i>
<i>S1</i>						
Notes:						
<i>S2</i>	<i>8</i>	<i>2</i>	<i>16</i>	<i>4</i>	<i>7</i>	<i>37</i>
Notes:						
<i>S3</i>	<i>4</i>	<i>3</i>	<i>10</i>	<i>3</i>	<i>6</i>	<i>26</i>
Notes:						
<i>S4</i>	<i>9</i>	<i>3</i>	<i>15</i>	<i>3</i>	<i>7</i>	<i>37</i>
Notes:						
<i>B8</i>	<i>10</i>	<i>3</i>	<i>14</i>	<i>3</i>	<i>7</i>	<i>37</i>
Notes:						
<i>B3</i>	<i>4</i>	<i>3</i>	<i>6</i>	<i>2</i>	<i>4</i>	<i>19</i>
Notes:						
<i>B4</i>	<i>10</i>	<i>5</i>	<i>18</i>	<i>4</i>	<i>6</i>	<i>41</i>
Notes:						
Notes:						
Notes:						
Notes:						

Outstanding (45 – 50): World-class example of style
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Aroma: Malt, hops, esters, and other aromatics as appropriate for style
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Mouthfeel: Body, carbonation, warmth, creaminess, astringency, and other palate sensations as appropriate for style
Overall Impression: Overall drinking pleasure

Railroaders Brew Club - Score Sheet

Beer #	BJCP Scoring					
	Aroma 7/12	Appearance 2/3	Flavor 11/20	Mouthfeel 3/5	Overall Impression 6/10	Total 29/50
S1	7	2	11	3	6	29
Notes:						
S2	8	2	15	3	7	35
Notes:						
S3	7	3	18	3	8	39
Notes:						
S4	6	2	15	3	7	33
Notes:						
B2	6	2	15	3	7	33
Notes:						
B3	7	2	14	3	7	31
Notes:						
B4	7	2	14 14	3	7	31
Notes:						
B5	8	3	8	3	4	26
Notes: Diacytel Buttsey						
Notes:						
Notes:						

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Beer #	BJCP Scoring					
	Aroma /12	Appearance /3	Flavor /20	Mouthfeel /5	Overall Impression /10	Total /50
	9	3	18	4	8	42
B2	Notes: Could use more chocolate - flavors of oats and raisins overshadow perfect amount of heat; excellent clarity; sharp carbonation					
7	2	15	3	6	33	
B4	Notes: Smooth; a little flat; slightly acidic; nice roastiness					
10	2	17	4	8	41	
B3	Notes: Overcarbed; sweetness balances well w/ hops					
B5	Notes:					
8	3	16	4	8	39	
S1	Notes: Nice hints of caramel and biscuits; soft head smooth					
7	2	15	4	7	35	
S2	Notes: Notes of toffee; medium bodied; medium head; more orange/red color than typical ESBS; slight citrus & butteriness					
8	2	16	3	7	36	
S3	Notes: Could use more caramel notes; thin head; hints of baked bread pizza hut crust					
10	3	17	4	8	41	
S4	Notes: Smooth, medium, creamy body; sweetness balances well w/ biscuitiness; slight hints of toffee					
B6	Notes: Clean!					41
11	3	14	4	6	38	
B5	Notes: Potent diacetyl flavors ➔					
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Beer #	BJCP Scoring					
	Aroma ___/12	Appearance ___/3	Flavor ___/20	Mouthfeel ___/5	Overall Impression ___/10	Total ___/50
51	9	2	17	5	8	41
	Notes: Great mouthfeel. Not overly carbonated. A little cloudy + dark. Good caramel flavor.					
52	10	2	16	5	7	40
	Notes: Slightly off in color and maybe a little diacetyl.					
53	8	3	17	3	7	38
	Notes: Great clarity and color. Slightly astringent in aroma and flavor. A little harshly carbonated.					
54	9	2	17	5	7	40
	Notes: Good caramel flavor, but maybe a little chlorophenol in aroma and flavor.					
B7	9	3	18	4	8	42
	Notes: Clean. Not a ton of hop flavor					
B5	8	3	15	5	7	38
	Notes: Bittery! Diacetyl?					
B6	11	3	19	5	9	47
	Notes: Very clean. True to style					
B2	10	3	18	5	9	45
	Notes: Perfect amount of heat. Very nice beer.					
B3	8	3	17	3	7	38
	Notes: Chlorophenols all over the place.					
B4	9	3	17	5	7	41
	Notes: A bit fruity. Like fresh grapes					

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Overall Impression: Overall drinking pleasure

B6	12	3	16 ^{v1.2}	5	7	43
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Railroaders Brew Club - Score Sheet

Beer #	BJCP Scoring					
	Aroma <u>7/12</u>	Appearance <u>2/3</u>	Flavor <u>11/20</u>	Mouthfeel <u>3/5</u>	Overall Impression <u>7/10</u>	Total <u>30/50</u>
S 1	7	2	11	3	7	30
Notes: malty, best need carb-fine,						
S 2	6	3	12	3	7	29
Notes:						
S 3	8	3	14	4	8	37
Notes: has some stng mild flav good mat bal.						
S 4	6	2	12	4	8	32
Notes:						
B 2	10 ¹²	2	13	3	7 ¹⁰	35
Notes: needs sweetness						
B 3	10	3	11	3	6	33
Notes:						
B 4	6	2	8	2	5	23
Notes:						
B 5	8	2	9	4	8	31
Notes:						
B 8	10	2 ¹⁸	14	1	9 ¹⁰	36
Notes:						
Notes:						

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	Aroma ___/12	Appearance ___/3	Flavor ___/20	Mouthfeel ___/5	Overall Impression ___/10	Total ___/50
B2	6	3	14	3	7	33
Notes: Buttery Diacetyl - Scotch Beer!? Cinnamon Good						
B3	10	2	15	4	8	39
Notes: Happy Good						
B4	10	3	17	4	7	41
Notes: Showage! Good!						
B5	10	2	14	4	7	36
Notes: IPA						
B6	8	2	14	4	7	35
Notes: Marbock						
B7	11	3	17	4	8	43
Notes: Oaked IPA						
B8	8	3	14	3	7	41
Notes:						
B9	12	3	18	4	8	45
Notes:						
Notes:						
Notes:						

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	Aroma ___/12	Appearance ___/3	Flavor ___/20	Mouthfeel ___/5	Overall Impression ___/10	Total ___/50
S1	8	2	13	4	7	34
	Notes: A Little Dark, Needs More Hop Aroma Pale Ale					
S2	9	3	14	4	7	35
	Notes: Pale Ale					
S3	10	3	14	4	8	37
	Notes: ESB					
S4	9	2	13	4	7	35
	Notes: ESB					
	Notes:					
	Notes:					
	Notes:					
	Notes:					
	Notes:					
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	Aroma /12	Appearance /3	Flavor /20	Mouthfeel /5	Overall Impression /10	Total /50
S1	5	2	8	2	5	22
	Notes: Lacking head. Aroma is a little grassy. Slight butter flavor. Mouthfeel is off due to low carbonation.					
S2	10	2	16	5	9	42
	Notes: Nice fruity aroma. Lacking head. Flavor is on par with the aroma. Delicious!					
S3	9	3	17	4	10	43
	Notes: Beautiful clarity and color. Aroma and flavor is very mellow, but amazing. I could drink a ton of this!					
B2	8	2	16	4	8	38
	Notes: Awesome aroma! Flavor is very nice with the chocolate. Pepper heat builds very slowly. Well done!					
B3						
	Notes:					
	Notes:					
	Notes:					
	Notes:					
	Notes:					
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S1	4	2	10	2	5	23
Notes: light aroma, slightly cloudy / extract? not much hop character carb. could use more						
S2	4	3	12	3	6	28
Notes: not much aroma / nice appearance / would like more hop character / good carb / nice - would like more hops - slight bodde soon - warm ferment?						
S3	4	3	13	4	7	31
Notes: Light aroma / good appearance / nice malt / nice hop character / nice / nice						
S4	7	2	11	4	6	30
Notes: malt / light malt / light hops / good / a little light						
B3	7	2	14	4	7	34
Notes: nice / nice / nice / nice						
B4	3	2	10	3	8	26
Notes: not great / floccid? / nice / not sure what's going on / some off flavors / aromas.						
B5	4	3	8	3	4	22
Notes: minimal for IPA / looks great / needs more hops for IPA / decent / might be out of style - no off flavors though						
B6	4	2	9	3	4	22
Notes: minimal / good appearance / slightly under sweet - attenuated not much body						
B7	8	3	10	3	4	28
Notes: nice / nice / a little light / light carb. / very light						
B8	6	3	10	2	4	25
Notes: nice / no flaws just very light / very light carb						
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B9 6 1 12 v1.2 2 5 27

needs clarity - carb. pretty good though needs more time - attenuation just needs going to be good - needs more carb - time attenuation

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Notes:						
S3	8	3	18	4	9	42
Notes:						
S4	7	2	15	3	7	34
Notes:						
B2	7	2	15	3	7	34
Notes: Spices, Toasted Aromatics dark copper cloudy Spice fruit tannin						
B3	6	2	14	4	6	32
Notes:						
B8	8	3	13	3	6	33
Notes:						
B9	5	2	8	2	4	21
Notes:						
B7	10	2	17	4	7	42
Notes:						
Notes:						

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Overall Impression: Overall drinking pleasure