## **B.A.S.H. CONTEST SCORE SHEET**

Descriptor Definitions (Mark all that apply):	Entry #	1	2	3	4	5	6	7	8	9	10
Acetaldehyde - Green apple-like aroma and flavor	Category #										
Alcoholic - The aroma, flavor, and warming effect of ethanol	Subcategory (a-f)										
and higher alcohols. Sometimes described as "hot".	Subcategory (spell)										
Astringent - Puckering, lingering harshnes and/or dryness in the finish/aftertasth: Harshness, graininess, huskiness.	Special Ingredients										
	Bottle Inspection										
Diacetyl - Artificial butter, butterscotch or toffee aroma and flavor. Sometimes perceived as slickness on the tongue.	Aroma 12										
DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor.	As appropriate for style: malt, hops, esters, other aromatics										
☐ Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses.)											
Grassy - Aroma flavor of fresh-cut grass or green leaves.	Appearance 3										
Light-struck - Similar to the aroma of a skunk.											
Metallic - Tinny, coiny, copper, iron or blood-like flavor.	As appropriate for style: color, clarity,										
Musty - Stale, musty or moldy aromas/flavors.	and head (retention, color, texture)										
Oxidized - Any one or combination of winy/vinous) cardboard,											
papery or sherry-like aromas and flavors.											
Phenolic - Spicy (clover, pepper) smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Flavor 20										
Solvent - Aromas and flavors of higher alcohols (fusel	As appropriate for style: malt, hops,										
alcohols) Similar to acetone or lacquer thinner aromas.	fermentation characteristics, balance,										
Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acedic acid).	finish, aftertaste, and other flavors										
Sulfur - The aromas of rotten eggs or burning matches.	Mouthfeel 5										
☐ <b>Vegetal</b> - Cooked, canned or rotten vegetable aroma and											
flavor (cabbage, onion, celery, asparagus, etc.)	As appropriate for style: body,										
Yeasty - A bready, sulfury, or yeast-like aroma or flavor.	carbonation. warmth, creaminess,										
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.	astringency, and other palate sensations										
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.  (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.  Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink	Overall Impression 10										
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	Overall drinking pleaseure associated										
Stylistic Accuracy	with entry, and suggestions for										
Classic Example	improvement										
Technical Merit  Flawless		<u></u>									
Intangibles  Wonderful □ □ □ □ Lifeless	Total 50										