

Bedømmelsesark



Danmarksmeesterskab i
Håndbrygning 2007

- Acetaldehyde**
Green applelike aroma; byproduct of fermentation.
- Alcoholic**
The flavor and aroma of ethanol and higher alcohols. Feels warming.
- Astringent**
Drying, puckering (like chewing on a grape skin) feeling often associated with tannins.
- Cooked Vegetable/Cabbagelike**
Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation
- Diacetyl/Buttery**
Described as buttery, butterscotchlike.
- DMS (dimethyl sulfide)**
A sweet, cornlike aroma/flavor.
- Fruity/Estery**
Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors.
- Hoppy**
Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- Light-struck**
Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- Metallic**
Described as tinny, coinlike, or bloodlike.
- Oxidized/Stale**
Winy, wet cardboard-like, papery, rotten vegetable-like / pineapple-like, sherry-like, baby diapers-like. Often coupled with an increase in sourness, harshness and bitterness.
- Phenolic**

Nummer	2D-103
Kategori	2. MØRK LAGER
Dommer	Claus Barholm-Hansen
Dommer	Tom Nielsen

FLASKE

Størrelse?	OK
Opfyldning?	OK
Kommentarer	

AROMA

8 Points (max. 12)

Malt	God maltprofil - lidt ristet malt med antydning af chokola
Humle	Tilstede og efter stil
Estere	OK
Fenoler	OK
Alkohol	OK
Beskrivelse	Lille mængde diacetyl

UDSEENDE

3 Points (max. 3)

Farve	Lys brun/rødlig OK for stil
Klarhed	OK
Skumdannelse	lidt for flygtigt skum
Beskrivelse	

SMAG

13 Points (max. 20)

Malt	God maltprofil uden at være tung - den ristede malt give
Humle	Godt balanceret
Alkohol	
Eftersmag	Let maltet, ristet og dejlig humlet
Efterbitterhed	Eftersmag af ristethed og humle
Beskrivelse	Lidt skarp i sit udtryk men en afbalanceret øl+E103

- Phenolic**
Can be any one or combination of a medicinal, plastic-like, electrical fire-like, listerinelike, chlorinelike, Band-Aid like, smoky, clovelike aroma or flavor .

- Salty**
Flavor associated with table salt. Sensation experienced on sides of tongue.

- Solventlike**
Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures, especially in high gravity worts. Like acetone or lacquer thinner aromas.

- Sour/Acidic**
Pungent aroma, sharpness of taste, like vinegar (acetic acid) or lemon (lactic or citric acid). Sensation experienced on sides of tongue.

- Sweet**
Basic taste associated with sugar. Sensation experienced on front tip of tongue.

- Sulfurlike (H2S; hydrogen sulfide)**
Rotten eggs, burning matches.

- Yeasty**
Yeastylike aroma and/or flavor.

MUNDFYLDE

4 Points (max. 5)

Krop

CO2-niveau

Beskrivelse

OVERORDNET BETRAGTNING

⁷
8 Points (max. 10)

Beskrivelse

36 Total antal points (max. 50)

Kommentarer til bryggeren

Kommentarer

	Stilart	
Udenfor stilart	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>	Klassisk eksempel
	Teknisk	
Betydelige fejl	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>	Fejlfri
	Oplevelse	
På det jævne	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>	Fantastisk

Scoring Guide	
45-50	Outstanding
38-44	Excellent
30-37	Very Good
21-29	Good
14-20	Fair
0-13	Problematic

Tegnforklaring	
OK	= Passende for stilarten
+	= For meget ift. stilarten
--	= For lidt ift. stilarten