



LONDON AMATEUR BREWERS

Sample ID or Brewer	Category #	Sub-category (a-f)
<input type="text"/>	<input type="text"/>	<input type="text"/>

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple aroma / flavor.
- Alcoholic – warming effect of ethanol and higher alcohols.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor.
- DMS (dimethyl sulfide) – At low levels, sweet, cooked / canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any: stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, band-aid, or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of fusel alcohols, like acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean, or vinegar-like.
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

AROMA (as appropriate for style) comment on malt, /12
hops, esters, and other aromatics

Appearance (as appropriate for style) comment on color, clarity, and head (retention, color and texture) /3

Flavor (as appropriate for style) comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, other /20

Mouthfeel (as appropriate for style) comment on body, carbonation, warmth, creaminess, astringency, other palate /5

Overall Impression comment on overall drinking pleasure of entry, give suggestions for improvement /10



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