**EXAM BEER #1**

Subcategory: (Spell out) **American Pale Ale**

AROMA (as appropriate for style) 12 3 3/4

Matt, hops, esters, and other aromatics

Strong aroma of artificial butter, bitter-sweet (diacetyl). The aroma for this style should be moderate to strong, hops with some malt. The diacetyl is so far above threshold as to dominate. (SEE BELOW FOR CORRECTIVE FEEDBACK) 3 7

APPEARANCE (as appropriate for style)

Color, clarity, and head (retention, color, and texture)

Good amber, light orange color for style. Blend retention is poor as it runs together on a head of foam. Brililantly clear, increase amount of deposit in grain bill and/or increase carbonation level to improve the head.

FLAVOR (as appropriate for style)

Matt, hops, fermentation/flavor characteristics, balance, finish/aftertaste

Some caramel malt flavors hit mostly dominated by the butter-like diacetyl. The style calls for strong citrus, hop flavors that are here absent. Increase the hop bitterness, flavor, aroma to be better in style.

MOUTHFEEL (as appropriate for style) 5 3

Body, carbonation, warm, creaminess, astringency, other palate sensations

Moderate body is good for this style. The carbonation level is sufficient but the head is weak. A stickiness on the palate is perceived from the diacetyl.

OVERALL IMPRESSION 10 4 1/2

Comment on overall drinking pleasure, give suggestions for improvement

The true character of this recipe cannot be determined with the off-flavor aroma of diacetyl is controlled. Feedback: Do not rush beer from the yeast prematurely and allow the yeast to work within the paper temp range to re-absorb the diacetyl. Also, requires caution. **TOTAL** (50 possible points) 20 procedures. If diacetyl problem persists, try using a different yeast strain. Good luck and try again!

**EXAM BEER #2**

Subcategory: (Spell out) **American Premium Lager**

AROMA (as appropriate for style) 12 8

Matt, hops, esters, and other aromatics

Plentiful aroma of front hops, light malt, and adjuncts. The style calls for a crisp balance of these elements, which are present here. Front aroma of DMS (cooked corn) plays well into this style & is quite acceptable at this level.

APPEARANCE (as appropriate for style) 3 3

Color, clarity, and head (retention, color, and texture)

Light yellow & golden color is good for the style. Brilliantly clear and a long-lasting head of foam. Appearance for style is perfect.

FLAVOR (as appropriate for style)

Matt, hops, fermentation/flavor characteristics, balance, finish/aftertaste

Crisp malt & hop flavors dominate, slight flavor of corn or rice adds to the drinkability of the style. Some DMS (cooked corn) helps to round the flavor profile and enhances this beer well.

MOUTHFEEL (as appropriate for style) 5 4 1/2

Body, carbonation, warm, creaminess, astringency, other palate sensations

Crisp & clean with some degree of creaminess. Smooth drinkability without any detractors. Technical flaws or unpleasant sensations. Body is light and can be enhanced with more malt.

OVERALL IMPRESSION 10 3 1/2

Comment on overall drinking pleasure, give suggestions for improvement

Well done! This beer is very well made in the American Premium Lager style. Proper use of adjuncts makes this beer clearly to style, as well as refreshing & crisp. Matt, hops, & adjuncts balanced extremely well in this example. Increase head size to make it more representative of style.

**TOTAL** (50 possible points) 40