



# NATIONAL GUILD OF WINE AND BEER JUDGES

## Judge's Comments for Beers

Venue .....

Class Description ..... Class Number ..... Bottle Number .....

Judge's Name ..... Date .....

Descriptive Definitions of Faults	
(tick all that apply)	
Acetaldehyde (green apple)	
Alcoholic (too high for style)	
Astringent (puckering, harsh a'taste)	
Diacetyl (buttery or toffee)	
DMS (dimethyl sulphide)	
Estery (fruit flavour/roses)	
Grassy (fresh-cut grass/leaves)	
Light-struck (skunky)	
Metallic (tinny, coins, iron, blood)	
Musty (Stale, musty or mouldy)	
Oxidised (paper, cardboard, sherry)	
Phenolic (TCP/plastic/clove/smoky)	
Solvent (acetone, paint thinners)	
Sour/acidic (sharp or vinegar)	
Sulphur (bad eggs/farmyard)	
Vegetal (cooked/rotten veg)	
Yeasty	
Loose Yeast and/or floaters	

### Points

- 55 - 60 Outstanding
- 50 - 54 Excellent
- 45 - 49 Very Good
- 38 - 44 Good
- 28 - 37 Fair
- 20 - 27 Below Average
- 0 - 19 Problematic

**Bottle Inspection:** Correct level & clean  
 Maximum Points **2**   
 Comments:

**Appearance:** Colour, Clarity & Sediment  
 Maximum Points **8**   
 Comments:

**Condition & Head Retention:**  
 Maximum Points **10**   
 Comments:

**Bouquet:** Appropriate for style, Hops, Malt or any faults  
 Maximum Points **10**   
 Comments:

**Flavour/Balance:** Appropriate for style. Note: malt, hops, balance, finish, mouthfeel, alcohol or any faults.  
 Maximum Points; **30**   
 Comments:

**Overall Impression**

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Total Points: (maximum 60)