Entry Number	Name	Style

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
deficial notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333077		Pale Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
⋖							
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333308		Ale Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
⋖							
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	✓	✓				⋖	

General Notes			
Odd musty, nutty flavour			

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333097		American Lager

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
2/12	3/3	2/20	2/5

Overall Impression	Commercial Viability	Other General Notes
2/10	Yes	Beer presented well in the glass, clear and good head. Aroma comes across too spicy though and not lager style aroma. Flavour also presented as too spicy, hot almost ginger like. This could be a symptom of under pitching yeast possibly or lack of temperature control?

Round 3 Notes

Entry Number	Name	Style
333115		Cold IPA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
336795		APA

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Only 2 bottles supplied - progress to round 2	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
7/12	2/3	11/20	3/5

Overall Impression	Commercial Viability	Other General Notes
5/10	NO BREW SHEET	Oxidised and brown appearance, slight solvent aroma.

Round 3 Notes	
nound 3 Notes	

Entry Number	Name	Style	
333156		Table Beer	

Round Progression	Round Number
⋖	1
⋖	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Good clarity and head retention plus carbonation levels	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
9/12	3/3	17/20	5/5

Overall Impression	Commercial Viability	Other General Notes
9/10	YES	Hop profile arrives on the aroma well. Beer looks good in the glass, not too thin in appearance or mouthfeel. Clean flavour, balanced profile of the hops and malt. Very well brewed and structured recipe.  Proceed to round 3

Round 3	Notes -	Final 3	selection

This beer is incredibly well put together, hops, malt and strength are balanced well and present themselves in harmony. Commercially viable and impressive. Well done on a great beer.

Entry Number	Name	Style
333136		Aus Pale

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes			
Good body, clarity and head retention			

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
8/12	3/3	13/20	5/5

Overall Impression	Commercial Viability	Other General Notes
		A well made beer that is clean and clear but sadly the hop presence wasn't as fresh and pungent as expected. It would have been nice to see some fresher hops and a little more variety in the hops used. The use of a single hop can be very difficulty to do unless you use something highly distinctive and pungent that can stand up on it's own.
7/10		
	YES	

Round 3 Notes
hourid 3 Notes

Entry Number	Name	Style
333135		Hazy Pale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333171		Black IPL

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes			

Round Two	Judge Names		
	James/Rob		

Aroma	Appearance	Flavour	Mouthfeel
4/12	3/3	9/20	3/5

Overall Impression	Commercial Viability	Other General Notes
5/10	YES	Aroma is dominated by roasted malt profile, Hop presence is lacking, Good colour and head retention, visually appealing. Flavour is as aroma, the roasted malts are dominating the flavour and hops are not shining through or crispness. Generally not balanced in it's structure, roasted malts dominate the character of the beer without the lighter notes of hops coming through.

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style	
333086		APA	

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	đ						

General Notes	
Muted flavour and aroma, musty aroma	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style	
333254		Hazy Pale Ale	

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
						⋖	

General Notes	
Nutty aroma alongside too much yeast character	

Round Two	Judge Names	

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333116		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
					✓		
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes
General Notes
General Notes
General Notes

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333212		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	đ						

General Notes	
Musty, almost mousey (THP)	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333106		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes

Entry Number	Name	Style
333081		Bitter

	Round Progression	Round Number
		1
		2
-		3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
✓							
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	✓						

General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes

Entry Number	Name	Style
333179		Dunkel

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Good yeast presence and malt character	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
10/12	3/3	10/20	2/5

Overall Impression	Commercial Viability	Other General Notes
10/10	Yes	Aroma at first comes across well with fruit forward yeasty notes but follows to be too roasty and overpowering. Appearance is great, beer looks wonderful in the glass and the head losts well. Flavour was similar to aroma, at first well but finished too roasty for the style, almost burnt roast. Mouthfeel was also too thin for the style.

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333179		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	✓						

eral Notes	
Stat NOCO	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes

Entry Number	Name	Style
333123		Pale Ale

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Good hop presence and good body	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
6/12	2/3	12/20	3/5

Overall Impression	Commercial Viability	Other General Notes
7/10	YES	The beer look good in the glass for the style, aroma was lacking hop presence but did present slight green apple and diac. Flavour followed suit to the aroma with a lack of hop presence.

Round 3 Notes
hourid 3 Notes

Entry Number	Name	Style
345694		NEIPA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		⋖	⋖				

General Notes
Too much allium presence, oniony

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
hourid 3 Notes

Entry Number	Name	Style
333089		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
No distinguishable faults but bland and no character from the hops used.	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333076		English Pale Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes
Too much carbonation, over attenuated

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Devised O Meter	
Round 3 Notes	

Entry Number	Name	Style
333276		Unknown

Round Progression	Round Number
	1
	2
	3

ľ	Round One	Judge Names
ľ		James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

General Notes			
Odd nutty flavour to the beer, also p	possible hot side oxidation.		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
hourid 3 Notes

Entry Number	Name	Style
333092		Porter

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

	Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
İ	Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
			✓					

General Notes	
apery oxidation notes, not enough body and not enough malt presence.	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333147		Amber Ale

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
2/12	3/3	3/20	2/5

Overall Impression	Commercial Viability	Other General Notes
3/10	Yes	For the style, this beer needed more character to it. Aroma was lacking, would have expected a higher malt presence. Flavour also matched the aroma. The beer looked enticing in the glass and head formation was also good but sadly didn't deliver in aroma or flavour.

Dound 2 Nation	
Round 3 Notes	

Entry Number	Name	Style
333105		Table Beer

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
6/12	2/3	12/20	4/5

Overall Impression	Commercial Viability	Other General Notes
6/10	YES	Aroma was lacking at this stage. Too much haze in the appearance. Mouthfeel was thin and coudl have been presented better, possibly work on water profile to aid this. Generally needed more aroma or flavour from the beer to balance the lower ABV.

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333476		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
<b>✓</b>							
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

Genera					
Strong	green apple aroma and fla	vour			

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Devised O Meter	
Round 3 Notes	

Entry Number	Name	Style
333087		ANZUS Pale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
✓							

General Notes			
Metallic twang almost like the "home brev	w twang" people mention from extract.		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Devised O Meter	
Round 3 Notes	

Entry Number	Name	Style
333181		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

General Notes
Also under attenuated, too sweet

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Devised O Meter	
Round 3 Notes	

Entry Number	Name	Style
336025		Golden Ale

	Round Progression	Round Number
		1
		2
-		3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		
Over attenuated		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes

Entry Number	Name	Style
333083		APA

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		_					

eneral Notes	
GIICIAI NOTOS	

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
5/12	3/3	8/20	3/5

Overall Impression	Commercial Viability	Other General Notes
6/10	YES	Low aroma presence from all ingredients, good appearance in the glass. Nice lacing from the head. Balance of flavour is not harmonious, too much roast malt character is present. One judge also noted diac present. Carbonation level is good however mouthfeel a little dry, possible hop creep.

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333117		Pale

Round Progression	Round Number
✓	1
✓	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		_					

General Notes	
Gondantoto	

Round Two	Judge Names	
	James/Rob	

Aroma	Appearance	Flavour	Mouthfeel
7/12	3/3	3/4	4/5

Overall Impression	Commercial Viability	Other General Notes
9/10	YES	Clean and present aroma, oranges and lemons. Good head retention that laced the glass. Fresh orange and clean hop character. A very structured beer with a harmonious impression.  Progress to round 3

## Round 3 Notes

The beer in the final round looked great in the glass again. One of the judges found an apple aroma, not green apples but more like apple flavoured sweets. The use of Nottingham yeast, which has attenuated the beer to 1.010 left the body lacking and some of the hop presence lost when compared to others in this round. A recipe that with tweaks to the yeast or mash temp could be very commercial and satisfying to drink. Maybe trial with a 69c mash or switching to a lower attenuating yeast strain.

Entry Number	Name	Style
339462		NZ Pale Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

1 =				
General Notes				

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes

Entry Number	Name	Style
333119		Bitter

Round Progression	Round Number	
⋖	1	
	2	
	3	

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Flaws deemed to be acceptable for style and complimented the beer. Good clarity and over all presentation.	

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
6/12	2/3	11/20	3/5

Overall Impression	Commercial Viability	Other General Notes
6/10	YES	Aroma has notes of green apple that are too prominent at this stage. Appearance is slightly hazy and would have preferred to be brighter for the style.

Round 3 Notes	

Entry Number	Name	Style	
333073		APA	

Round Progression	Round Number
⋖	1
⋖	2
✓	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

eneral Notes	
elielai Nules	

Round Two	Judge Names	
	James/Rob	

Aroma	Appearance	Flavour	Mouthfeel
10 /12	3/3	18/20	5/5

Overall Impression	Commercial Viability	Other General Notes
9/10	YES	Strong aroma, pine and resin and slightly dank. Crisp, lasting head. Very resin forward flavour, thick pine notes. Very good body for the style and wonderful mouthfeel. Bitterness is on point for the style. Hop usage might be challenging for round 3 selection but should be progressed.  Progress to round 3

## Round 3 Notes Winning Beer\*

Congratulations on a winning beer! Excellently brewed and presented. A wonderful harmony of hops and malt. Clean yeast character and choice. Hop presence is great and wonderfully west coast in style! The ABV and hop usage would mean this beer would work commercially and would fit into a brewery line up well.

Entry Number	Name	Style
333118		Hazy IPA

Round Progression	Round Number
✓	1
⋖	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
General Notes	

Round Two	Judge Names	
	James/Rob	

Aroma	na Appearance Flavour		Mouthfeel
9/12	3/3	14/20	4/5

Overall Impression	Commercial Viability Other General Notes	
8/10	Yes	Very well brewed beer, nicely flavoured with hops. Grapefruit and zesty notes. Coating mouthfeel. Fresh juice aroma with a clean and glowing appearance. Progress to round 3

## Round 3 Notes

An excellent beer. This received an honourable mention from the judges. Very well brewed, great mouthfeel and with an amazing hop presence. On reviewing the recipe the hop use made the beer not commercially viable, with almost 17g/pl and some of this shop being Cryo variants we would have been looking at a 5.2% beer which would have been well over the usually price point for the style. As such it had to be excluded at this point from the final three. Well done though on what is a great tasting beer!

Entry Number	Name	Style
333193		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		⋖					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333208		Mexican Lime Lager

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
✓							

General Notes		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333366		NEIPA

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes
Pineapple and resin notes,

Round Two	Judge Names		
	James/Rob		

Aroma	Appearance	Flavour	Mouthfeel
7/12	3/3	14/20	4/5

Overall Impression	Commercial Viability	Other General Notes
8/10	YES	Good example of when "west meets east" coast style of beer. Could use a softer water profile perhaps.  Progress to round 3

Whilst this beer didn't make it the the final 3 it has received an honourable mention from the judges. Very well brewed and packaged. Hop character comes through well. Balanced and well structured beer, would love to have been able to drink more! Sadly it didn't make the final three as it was on the cusp of being to expensive to brew. With over 15g/pl of hops. Perhaps review if you can improve hop utilisation in the dry hop by rousing and also increase your whirlpool time. Commercial beers will take far longer to transfer to the FV after the whirlpool and as such have a longer contact time with the hops. You might have the ability to reduce the amount of hops in the Whirlpool but still achieve similar presence.

Entry Number	Name	Style
333169		NEIPA

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names	
	James/Rob	

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		_					

General Notes		
GOTOTAL TIOLOG		

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
3/12	3/3	6/20	2/5

Overall Impression	Commercial Viability	Other General Notes
4/10	NO RECIPE INCLUDED	The beer looked great in the glass but on moving to aroma Dica was detected and then a thin mouth feel. There was also green apple presence and a yeasty character that was not pleasant.

Round 3 Notes

Entry Number	Name	Style
333088		Golden Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		
High levels of Diac.		
Thigh lovolo of Black		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333457		

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
General Notes	
First round bottle leaked, put into Round 2 automatically.	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
7/12	3/3	12/20	3

Overall Impression	Commercial Viability	Other General Notes
7/10	YES	Sadly this beer was far to over carbonated and as such the hops were lost in the carbonation. The malt and yeast character worked well together but due to the carbonation it made it hard to pick out more detail.

Round 3 Notes	

Entry Number	Name	Style
333082		NZ Pils

Round Progression	Round Number
✓	1
⋖	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Good appearance and clarity. Yeast Character slightly too prominent	
, , , , , , , , , , , , , , , , , , , ,	

Round Two	Judge Names	
	Andy/Rakey	

Aroma	Appearance	Flavour	Mouthfeel
8/12	3/3	16/20	4/5

Overall Impression	Commercial Viability	Other General Notes
8/10	YES	Very clean and well brewed beer with a nice fresh hop aroma and crisp to drink. Refreshing levels of carbonation. HOP presence is just enough without being over powering. Progress to round 3

The NZ hop presence was great in this beer. The judges found the use of Rakua very pleasant. The beer looked good in the glass and much of the recipe was commercially sound. The issue they found with this beer was the use of Lutra, again there was too much of an ale like presence to the beer and it needed the crispness of a lager yeast to balance the beer out. Whilst tank time might have been longer, for the cost of 2 packets of lager yeast to one packet of Lutra would have been comparable.

Entry Number	Name	Style
333145		Session Pale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333624		Blonde

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes
General Notes
CONTRACTOR

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333075		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		<b>a</b>					

General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333129		"No" Coast Pale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓			✓		

General Notes			
Muddy flavour, almost dirt like			

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333113		Pale Ale

	Round Progression	Round Number
		1
		2
-		3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		✓					

General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes

Entry Number	Name	Style	
333079		Session NEIPA	

Round Progression	Round Number
⋖	1
✓	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes
acricial Notes

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
9/12	3/3	14/20	4/5

Overall Impression	Commercial Viability	Other General Notes
7/10	YES	Very clean beer that has been well brewed. Hop presence is suitable and enjoyable. Malt bill also comes through in the right way. Good everyday drinking beerl Progress to Round 3

A very well brewed beer. Hop presence was good for the ABV, looked great in the glass with no sign of oxidation. It was felt to be a little thin for some of the judges, they felt that a higher mash temp (69c or even 70c) might have added with this or perhaps adding some dextrin malt or maybe switching to a lower attenuating yeast such as S-33.

Entry Number	Name	Style
333199		Golden Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	<b>d</b>				<b>a</b>		

General Notes	
Slight TCP as well as Vegetal and slight Diac	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333149		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		
Too thin, empty body and aroma		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style	
337787		Lager	

Round Progression	Round Number
✓	1
✓	2
	3

Round One	Judge Names	
	Andy/Rakey	

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Slight Diac, acceptable levels	

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
8/12	3/3	14/20	5/5

Overall Impression	Commercial Viability	Other General Notes
8/10	Yes	Use of Ultra has left an ale like yeast presence. Not unpleasant but not true to "lager". Appearance is brilliantly bright and clean crisp head. Hop character isn't as present as it could be, again some ale like yeast presence. Very good mouthfeel. A very refreshing beer to drink but would benefit from a true lager yeast.  Progress to round 3

Clean and clear, well brewed lager. Nice use of Starta in the recipe and a good amount of bitterness. However the issue for the judges was the yeast selection. There was too much of an ale like character and not enough lager bite. They felt this beer would have been outstanding if a traditional lager strain and fermentation was used.

Entry Number	Name	Style	
333162		Brown Ale	

Round Progression	Round Number
⋖	1
✓	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		
General Notes		
ALC DE DEL CONTRACTOR DE LA CONTRACTOR D		
No fault, well brewed.		

Round Two	Judge Names
	James/Rob

Aroma	Aroma Appearance Flavour		Mouthfeel
8/12	3/3	14/20	3/5

Overall Impression	Commercial Viability	Other General Notes
8/10	YES	Light roast on the aroma, some fruit too. Lacy head, clear bright beer beneath. Flavour Is less prevalent than aroma would suggest, a little thin on the mouthfeel but very drinkable. Use of maple syrup has made a little thin and no flavour from it is present. Put though to round 3

The malt bill is the star of the show in this beer, really nice character to it. Roasty and pungent. Cleanly brewed and looked great in the glass. The recipe isn't commercially viable due to the maple syrup used and sadly it was wasted as we had no presence from it in the beer. The use of maple syrup during active fermentation means you loose much of the impact due to the yeast consuming the simple sugars. You can add this after fermentation but only if the beer has been pasteurised. A more effective route is using a maple syrup flavouring or substitute such as fenugreek

Entry Number	Name	Style
341933		

Round Progression	Round Number
✓	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
First round bottle leaked, put into Round 2 automatically.	

Round Two	Judge Names	
	James/Rob	

Aroma	Aroma Appearance Flavo		Mouthfeel
2/12	2/3	4/20	4/5

Overall Impression	Commercial Viability	Other General Notes
3/10	No	Too perfumed on the aroma, didn't appear naturally hoppy. Yeast character probable cause of this. EBC on the darker side too for the style. Yeast presence also in flavour and lacking hop presence,

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333111		Whte IPA

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes			

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
6/12	2/3	10/20	3/5

Overall Impression	Commercial Viability	Other General Notes
6E-01	Unknown - No Recipe Provided	No information provided with beer to judge commercial viability for the beer. Also, this rounds bottle was a gusher and very over carbonated.

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333189		Saison

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names	
	James/Rob	

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Well made, not too dry, good balance of flavours. good carbonation	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
7/12	3/3	14/20	4/5

Overall Impression	Commercial Viability	Other General Notes
7/10	YES	Very well brewed beer, Good balance of the Saison yeast strain and other ingredients. Slightly to pungent with the Coriander Progress to Round 3

Great body, nice warming feel from the yeast notes. Presented excellently, carbonated very well as you would want from the style. Strongly commercial recipe. Well done for that!

Some of the judges felt the coriander used was over powering other elements in the beer, this could have been reduced or omitted to allow the yeast to deliver the spice notes.

Entry Number	Name	Style
333176		Pale Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names			
	James/Rob			

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Over attenuated, too dry.	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
hourid 3 Notes

Entry Number	Name	Style
333271		Fruited Gose

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	✓	⋖					

General Notes	
TCP, THP and Oxidised	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Devised O Meter	
Round 3 Notes	

Entry Number	Name	Style
333140		IPA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
General Notes	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333203		Pale/Golden Ale

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes
Slight Sulphur

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
6/12	2/3	12/20	3/5

Overall Impression	Commercial Viability	Other General Notes
6/10	UNKNOWN - NO RECIPE PROVIDED	Due to not having the recipe for this beer we were not able to validate commercial viability. Due to this we couldn't progress to next round

Round 3 Notes

Entry Number	Name	Style	
333072		Rye IPA	

Round Progression	Round Number
⋖	1
⋖	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Good colour, deep orange, balanced aroma	

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
8/12	3/3	12/20	4/5

Overall Impression	Commercial Viability	Other General Notes
7/10	YES	Good malt sweetness on the note with slight spice. Lovely colour and clarity. Malt dominated the flavours a little, toffee notes from the malt compete with the hop presence too much. Good mouthfeel and body. Well brewers beer, just a little un- balanced with hops and malt.  Progress to Round 3

A well brewed and clean beer, the rye character came through strongly; mouthfeel also strong. Lacking hop presence though, it would have been nice to see a balance to the malts with some strong pine notes coming through. Perhaps more on the dry hops, some centennial with the Simcoe and mosaic would have been nice to see.

Entry Number	Name	Style	
333139		ASA	

Round Progression	Round Number
⋖	1
⋖	2
	3

Round One	Judge Names	
	Andy/Rakey	

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Nice pineapple notes, bright, well carbonated	

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
8/12	2/3	14/20	4/5

Overall Impression	Commercial Viability	Other General Notes
8/10	YES	Very good beer, brewed well and remarkable for its low ABV. Aroma a little lacking, good head relention that laced the glass well. Balanced flavour profile. A little thin on the mouth feel, but for a lower ABV beer, still acceptable.

Round	3	Note:

Great aroma and head retention for its ABV, well brewed however this bottle appeared more astringent than the prior ones.

Entry Number	Name	Style	
333137		NEIPA	

Round Progression	Round Number
⋖	1
⋖	2
	3

Round One	Judge Names			
	James/Rob			

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
A little light in body for the style. Excellent colour/appearance	

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
8/12	3/3	3/4	4/5

Overall Impression	Commercial Viability	Other General Notes
8/10	YES	Grassy hop notes on the nose balanced with juice, appearance as it should be with creamy head. Lovely fruit juice flavour with a soft and smooth mouthfeel.  Concerned with hopping rates to commercial viability.  Progress to round 3

Wonderful presentation in the glass, good hop character and well made with no flaws. This beer received an honourable mention from the judges as it was very nice but wasn't in the final 3 due to its commercial viability. The volume of hops used would only make it viable for some professional brewers. The judges also felt that the volume of hops used didn't appear in the final beer, considering it was over 20g/pl. Perhaps work on technique to rouse hops or split hops over two dry hops to increase their impact. Doing so might mean you could use less in the future.

Entry Number	Name	Style
336504		APA

	Round Progression	Round Number
		1
		2
-		3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
		_					

General Notes			
TCP			

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes

Entry Number	Name	Style
338482		Pale Ale

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		
Good colour, too dry and over attenuated		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Im	pression	Commercial Viability	Other General Notes
	_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333114		Lager

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
						7	

General Notes	
Dominant yeast character providing a sensation of the beer not being a lager, Not crisp and refreshing enough.	

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style	
333110		Stout	

Round Progression	Round Number
⋖	1
⋖	2
✓	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Good body, strong roasty character	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
9/12	3/3	16/20	4/5

Overall Impression	Commercial Viability	Other General Notes
8/10	YES	Great roasted malt presence, dry finish, hop presence is also balanced well. Great beerl Progress to round 3

Excellent beer, extremely well brewed. Malt presence is notable and well balanced, wonderfully dry finish. Easy drinking and "delicious". Recipe is extremely commercially viable and well considered, would work very well as a cask beer. This bar made it the final 3. Well done!!

Entry Number	Name	Style
333165		APA

Round Progression	Round Number
✓	1
✓	2
	3

Round One	Judge Names
	James/Rob

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Bright beer, good head retention	

Round Two	Judge Names
	Andy/Rakey

Aroma	Appearance	Flavour	Mouthfeel
8/12	3/3	15/20	5/5

Overall Impression	Commercial Viability	Other General Notes
7/10	YES	Very drinkable, some good flavour and aroma notes, very clear and well brewed. Put through to round 3

Nice beer, good hop character, well brewed. Commercially viable recipe. Well done for that! For the volume of hops used would have expected a higher hop presence, possibly look at how/if you can rouse the hops during the dry hop process. Not standout enough at this point to make it to final selection when compared to others in the final round..

Entry Number	Name	Style
333392		Golden Ale

Round Progression	Round Number
⋖	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Note	9S					
Orange hop a	aroma, clean, good carbon	ation				

Round Two	Judge Names
	James/Rob

Aroma	Appearance	Flavour	Mouthfeel
04/12	3/3	8/20	3 <i>/</i> 5
<u> </u>			

Overall Impression	Commercial Viability	Other General Notes
6/10	YES	Lacking Hop and Malt Aroma on the Nose. Star bright clarity, good colour and head. Bitterness is too assertive for ABV and style. More hop flavour required. Slightly thiner than expected and not assisted by too much bitterness. Not put through to round 3 Total Score - 24

Deviced O Notes
Round 3 Notes

Entry Number	Name	Style
333465		APA

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
_	_				_		

General Notes			
Slight Diac, thin body, vegetal			

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333134		

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
<b>✓</b>							
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		
Under Carbonated, Green Apple		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333099		Hazy Pale

Round Progression	Round Number	
	1	
	2	
	3	

Round One	Judge Names		
	Andy/Rakey		

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
			⋖				
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes		
Grey Oxidised		
1		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes

Entry Number	Name	Style
333214		Stout

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	
	✓		✓		✓		

General Notes		
Unpleasant Aroma		

Round Two	Judge Names

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes	

Entry Number	Name	Style
333148		Kolsch

Round Progression	Round Number
	1
	2
	3

Round One	Judge Names
	Andy/Rakey

Acetaldehyde	Alcoholic	Astringent	Diacetyl	DMS	Estery	Grassy	Light-Strike
		✓					
Metallic	Musty	Oxidised	Solvent	Sour	Vegital	Yeasty	

General Notes	
Odd aroma, Astringent, Twang	

Round Two	Judge Names	

Aroma	Appearance	Flavour	Mouthfeel
_/12	_/3	_/20	_/5

Overall Impression	Commercial Viability	Other General Notes
_/10	Y/N	

Round 3 Notes
nound 3 Notes