

Smagsskema - www.heeollaug.dk

Dato:12/1-2017

Tema: Barley Wine / Vintage Ale

Nr.	Navn:	Alc. Vol.							I alt	Udregning af point						Vinder	Snit
			1	2	3	4	5	6		1	2	3	4	5	6		
1	Innis&Gunn - Vintage 15	7,7%	0	1	8	12	6	1	28	0	2	24	48	30	6	110	3,93
2	Schneider - Tap 6	8,2%	0	2	1	12	7	6	28	0	4	3	48	35	36	126	4,50
3	Fullers - Brewers No. 5	8,5%	0	0	1	7	12	8	28	0	0	3	28	60	48	139	4,96
4	Widmer - Old Embalmer	10,2%	1	1	6	10	6	4	28	1	2	18	40	30	24	115	4,11
5	Rochefort 10	11,3%	0	0	1	2	14	11	28	0	0	3	8	70	66	147	5,25
6	Jopen - Don't tRye.....	12,0%	0	0	0	4	14	10	28	0	0	0	16	70	60	146	5,21
7	Midtfyns - 1432 Barley Wine	12,5%	2	1	4	7	10	4	28	2	2	12	28	50	24	118	4,21
8	Brewdog - Ship Wreck	13,8%	8	6	3	9	1	1	28	8	12	9	36	5	6	76	2,71



Layout: Keld Torp