





nttp://www.bjcp.org	AHA/BJCP S	Sanctioned (Competition	Program	http://w	ww.homel	orewers.	'0.o'
Judge Name (print) Steur 1	Taulor)	Category #	Sı	ıbcategory	/ (a-f)	_ Entry		71671 C)
Judge BJCP ID		Subcatego	ry (spell out)					` ~ _
Judge Email Steven T. 85 @ Use Avery label #:	9ma:1.com		redients: ection: □ App			el label rec	movel etc	
BJCP Rank or Status:		Comments	ection. L. App	nopriate siz	c, cap, mi iev	ci, lauci lei	novai, etc.	
☐ Apprentice ☐ Recognized ☐ National ☐ Master ☐ Honorary Master ☐ Honorary G ☐ Provisional Judge ☐ Rank Pendir	☐ Grand Master M ☐ Mead Judge	Aroma (as ap	propriate for style) It, hops, esters, and c	11	3		fle L	<u>B</u> /1
Non-BJCP Qualifications:		ho a	nsch ic		- 1			
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other								
Descriptor Definitions (Mark all the ☐ Acetaldehyde – Green apple-like aro		Comment on col	e (as appropriate for or, clarity, and head	(retention, colo	r, and texture)	. A }		/
☐ Alcoholic – The aroma, flavor, and wethanol and higher alcohols. Sometim	varming effect of	Some!	acing.	The be	ery sh	ight h	cad w	of from
☐ Astringent – Puckering, lingering har in the finish/aftertaste; harsh grainine		Flavor (as any	propriate for style)					/ 🧢 /2
☐ Diacetyl - Artificial butter, buttersco and flavor. Sometimes perceived as a		Comment on ma	lt, hops, fermentation	11 1	s, balance, finish/a		-	. 11
☐ DMS (dimethyl sulfide) – At low lev canned corn-like aroma and flavor.	els a sweet, cooked or		lighal ri	ch malli	ard dr	arceter	· clea	in'
☐ Estery – Aroma and/or flavor of any flavorings, or roses).	ester (fruits, fruit	1						1
☐ Grassy Aroma/flavor of fresh-cut g	rass or green leaves.							
☐ Light-Struck — Similar to the aroma	of a skunk.		as appropriate for sty ly, carbonation, warn		. astringency, and	other palate s	ensations	<u> </u>
☐ Metallic - Tinny, coiny, copper, iron,	, or blood-like flavor.		body,	1		- 4		ome
☐ Musty – Stale, musty, or moldy arom	as/flavors.	alcoho	(tois 1	11. le (20/ 11	ne str	le a	sit
☐ Oxidized – Any one or combination of cardboard, papery, or sherry-like aron		dies	le boer	od.				
☐ Phenolic — Spicy (clove, pepper), smo adhesive strip, and/or medicinal (chlo		Overall Imp	ression					7 /1
☐ Solvent – Aromas and flavors of high alcohols). Similar to acetone or lacque		Comment on ove	rall drinking pleasur	e associated wit	11 1	gestions for im	More	
☐ Sour/Acidic - Tartness in aroma and and clean (lactic acid), or vinegar-like		check	formulation	m tem		4000	1 1 5	Hr.
☐ Sulfur – The aroma of rotten eggs or	burning matches.				•		<u>_</u>	
☐ Vegetal - Cooked, canned, or rotten v flavor (cabbage, onion, celery, asparage								
☐ Yeasty – A bready, sulfury or yeast-li	ke aroma or flavor.				Tota	ı l		36_151
Outstanding (45 - 50): World-clas	-				Stylistic Acc			$\overline{}$
Excellent (38 - 44): Exemplified Very Good (30 - 37): Generally w	s style well, requires minor fine within style parameters, some m		Classic Exar	nple □	☐ ☐ ☐ Technical !	□ □ Merit	Not to Sty	/le
Good (21 - 29): Misses the	mark on style and/or minor flav	ws.	Flawl	ess 🗆			Significan	ıt Flaws
Problematic (00 - 13): Major off fi	/aromas or major style deficient lavors and aromas dominate. H	-	Wonder	ful 🗆			Lifeless	







http://www.bjcp.oi	W. C.		anctioned C	ompetition Progran		omebrewersassociation.c
Judge Name (pri			Category #	Subcatego	ry (a-f) E	=ntry # 77167 1/60
Judge BJCP ID	Karl Rob BJCP#E	= =		y (spell out)		
Judge Email	qdabassk@g		,	redients:		
BJCP Rank or Status	S: Recognized	☐ Certified	Comments	sotion. Li Appropriate si	zo, cap, im level, lat	
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Master ☐ Honorary GM ☐ Rank Pending	☐ Grand Master ☐ Mead Judge	Comment on mal	oropriate for style) t, hops, esters, and other aromatic	" / mal	10/ + aroma.
Non-BJCP Qualificat ☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training			Slight	ules, with	' toast	undersone.
Descriptor Definition ☐ Acetaldehyde – Gree	•		Comment on cold	(as appropriate for style) or, clarity, and head (retention, co		2
☐ Alcoholic – The aromethanol and higher alcohol			Lead	1 11 1	page -	- clarky
☐ Astringent - Puckering in the finish/aftertaste			Flavor (as app	ropriote for style)	•	14.
☐ Diacetyl – Artificial band flavor. Sometime			Comment on main	, hops, fermentation characteristi		te, and other flavor characteristics
☐ DMS (dimethyl sulficanned corn-like aron		a sweet, cooked or	donn	of Balac	Lol gard	with follows
☐ Estery - Aroma and/oflavorings, or roses).	or flavor of any este	er (fruits, fruit	Garal	1 lacking +	re mad	t. formad
☐ Grassy – Aroma/flavo	or of fresh-cut grass	s or green leaves.	flavor	in negotin	A d sk	- (
☐ Light-Struck – Simil	ar to the aroma of a	skunk.	Mouthfeel (a	s appropriate for style) y, carbonation, warmth, creamine	ess, astringency, and other	palate sensations
☐ Metallic - Tinny, coir	ny, copper, iron, or	blood-like flavor.	Medi	. .	Λ	age, raput
☐ Musty – Stale, musty,	, or moldy aromas/f	lavors.	carbon	1. /A11	alal las	is it tondie
Oxidized – Any one of cardboard, papery, or			to le	Stight	Solunt), ·
☐ Phenolic – Spicy (clo adhesive strip, and/or			Overall Imp	ression		<u> (0 1</u> 1
☐ Solvent – Aromas and alcohols). Similar to a			Comment on over	all drinking pleasure associated v	vith entry, give suggestions	s for improvement
☐ Sour/Acidic - Tartnes and clean (lactic acid)			Domes	id by A	limbol d	some fisels
☐ Sulfur – The aroma o	f rotten eggs or buri	ning matches.	defrat	to front -	evinkab.	ل الم
□ Vegetal – Cooked, car flavor (cabbage, onion	nned, or rotten vege	etable aroma and	-b. lu	Land us	oh lem	s & deaned
☐ Yeasty – A bready, su				V	Total	35,/
Excellent (38 Very Good (30 Good (21 Fair (14	- 37): Generally withi - 29): Misses the mark - 20): Off flavors/aror	ample of style. le well, requires minor fine in style parameters, some m k on style and/or minor flav nas or major style deficient rs and aromas dominate. He	inor flaws. vs. cies. Unpleasant.	Classic Example Flawless Wonderful	Stylistic Accurac	☐ Not to Style





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Subcategory (a-f) Entry # Judge Name (print) Category # Judae BJCP ID Subcategory (spell out) Special Ingredients: Judge Email Shuk Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Recognized Apprentice ☐ Certified □ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Rank Pending ☐ Provisional Judge **Non-BJCP Qualifications:** ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristic ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Classic Example 면 ㅁ Not to Style Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Very Good 🤇 (30 - 37): Generally within style parameters, some minor flaws. Technical Merit

(2T-29). Misses the mark on style and/or minor flaws.

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Good

Problematic

Fair

Ø Intangibles

 \mathbf{Z}

П

Flawless

Wonderful

Significant Flaws

Lifeless







http://www.bji	CP Sanctioned Competition Program http://www.homebrewers on.or
Judge Name	Category # Subcategory (a-f) Entry # (2A)
Judge BJCP Karl Robinson BJCP#E1956	Subcategory (spell out)
Judge Email qdabassk@gmail.com	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Ma ☐ Honorary Master ☐ Honorary GM ☐ Mead Judg ☐ Provisional Judge ☐ Rank Pending	
Non-BJCP Qualifications:	diameter. State has spice
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCF ☐ Master Cicerone ☐ Other	from avoursi phal/solv. debat
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as he	head appropriate
☐ Astringent – Puckering, lingering harshness and/or dry in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee arom and flavor. Sometimes perceived as a slickness on the t	a Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooke canned corn-like aroma and flavor.	dor and tolds to mask quain
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	better with first alcohols
☐ Grassy – Aroma/flavor of fresh-cut grass or green leave	s. from Her Kington
☐ Light-Struck - Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flav	
☐ Musty – Stale, musty, or moldy aromas/flavors.	finish with spend belluson
Oxidized – Any one or combination of stale, winy/vino- cardboard, papery, or sherry-like aromas and flavors.	18,
Phenolic - Spicy (clove, pepper), smoky, plastic, plastic	
adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
✓ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	A good allengt at the state
Sour/Acidic - Tartness in aroma and flavor. Can be sha and clean (lactic acid), or vinegar-like (acetic acid).	of ficels alcohols generally from
☐ Sulfur – The aroma of rotten eggs or burning matches.	Shesol yearst - Lastil fence
□ Vegetal – Cooked, canned, or rotten vegetable aroma an flavor (cabbage, onion, celery, asparagus, etc.)	d temps (10-14°C) & connect public nets
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor	Total 32 33 /50
Outstanding (45 - 50): World-class example of style. Excellent	some minor flaws. nor flaws. Flawless







http://www.b		P Sanctione	d Competiti	on Program	http://www	w.homebrewe	
Judge Nam		Categor	y#	Subcategor	y (a-f)		365874 (1B)
Judge BJC	Karl Robinson BJCP#E1956						,
Judge Ema q	dabassk@gmail.com	<u> </u>	_	•	ze, cap, fill level,		
☐ Honorary Master ☐ Provisional Judge Non-BJCP Qualificat ☐ Professional Brewer ☐ Certified Cicerone	☐ Recognized ☐ Certified ☐ Grand Mast ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comments ter Aroma (as appropriate for sty	vie) and other aromatics	so/anaw		8./1:
Acetaldehyde - Gree	s (Mark all that apply): n apple-like aroma and flavor. na, flavor, and warming effect of cohols. Sometimes described as hot.	Comment of Pale	ince (as appropriat a color, clarity, and h	ead (retention, colo	or, and texture)	s head	<u>3.</u> /:
☐ Astringent – Puckering in the finish/aftertaste	ng, lingering harshness and/or dryng; harsh graininess; huskiness.	ess Flavor (a	s appropriate for styl malt, hops, ferment		s, balance, finish/afte	rtaste, and other fla	17./20
and flavor. Sometime	s perceived as a slickness on the to de) – At low levels a sweet, cooked	ngue. <u>\ou</u>	11	1/3 //3	Cuisp	John Sloh	sucret dia
☐ Estery – Aroma and/o flavorings, or roses).	or flavor of any ester (fruits, fruit	alco	1	moble	al Di	را مل	te
☐ Light-Struck Simile	or of fresh-cut grass or green leaves ar to the aroma of a skunk. ny, copper, iron, or blood-like flavo	Mouthfe Comment or	el (as appropriate fo	warmth, creaminess	s, astringency, and oth	ner palate sensation	U '
•	or moldy aromas/flavors.	100	opnate		on the	louer	end
	r combination of stale, winy/vinous sherry-like aromas and flavors.	s, gen	elly no	-t	shle		
adhesive strip, and/or	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic). flavors of higher alcohols (fusel	Overali I	mpression overall drinking plea	asure associated wi	ith entry, give suggesi	ions for improvem	8. /10
alcohols). Similar to a Sour/Acidic – Tartnes	cetone or lacquer thinner aromas. s in aroma and flavor. Can be sharp or vinegar-like (acetic acid).	<u> </u>	le a	duce	e ase s	the shall	Lillar 15-10
☐ Sulfur – The aroma of	rotten eggs or burning matches.	<u> </u>				<u> </u>	
	nned, or rotten vegetable aroma and , celery, asparagus, etc.)						
	Ifury or yeast-like aroma or flavor.				Total		40_/50
Excellent (38- Very Good (30 Good (21 Fair (14	- 50): World-class example of style. -44): Exemplifies style well, requires mine. - 37): Generally within style parameters, so. - 29): Misses the mark on style and/or mine. - 20): Off flavors/aromas or major style de. - 13): Major off flavors and aromas domina.	ome minor flaws. or flaws. ficiencies. Unpleasar ate. Hard to drink.	t. [xample uwless derful	Stylistic Accur	□ Not to rit □ Signit	o Style ficant Flaws







http://www.bjcp.org	AHA/BJCP Sa	anctioned C	ompetition Prog	gram http://ww	ww.homebrewers	sassociation.org
Judge Name (print) Stelle	Taglor	Category #	Subcat	egory (a-f)	_ Entry # 36	5874 137
Judge BJCP ID	gurail-rom		y (spell out) edients:			
Use Avery label # 516 BJCP Rank or Status: □ Apprentice □ Recognized □ National □ Master	☐ Certified ☐ Grand Master	Comments	ction: Appropri			etc
☐ Honorary Master ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications:		Comment on male	hops, esters, and other are	omatics ad, hut of	acetaldel	
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other						
Descriptor Definitions (Mark all that ☐ Acetaldehyde – Green apple-like aroma ☐ Alcoholic – The aroma, flavor, and war.	a and flavor.	Comment on color	(as appropriate for style) r, clarity, and head (retenti	on, color, and texture)	of hid	
ethanol and higher alcohols. Sometimes Astringent – Puckering, lingering harsh in the finish/aftertaste; harsh graininess;	described as hot.			<u> </u>		
☐ Diacetyl – Artificial butter, butterscotch and flavor. Sometimes perceived as a sl	n, or toffee aroma lickness on the tongue.	Slohar	hops, fermentation character	, Pirm Siller	nes poesil	
 DMS (dimethyl sulfide) – At low level canned corn-like aroma and flavor. Estery – Aroma and/or flavor of any est 		6/4-1	(A) the \$1	ulc_		
flavorings, or roses).	·					
☐ Grassy – Aroma/flavor of fresh-cut gras ☐ Light-Struck – Similar to the aroma of ☐ Metallic – Tinny, coiny, copper, iron, or	a skunk.	Comment on body	s appropriate for style) , carbonation, warmth, cre			
 ☐ Musty - Stale, musty, or moldy aromas. ☐ Oxidized - Any one or combination of cardboard, papery, or sherry-like aromas. 	stale, winy/vinous,	appropi ia	12 Carthe	علوالو)		
☐ Phenolic – Spicy (clove, pepper), smoky adhesive strip, and/or medicinal (chlorol	y, plastic, plastic	Overall impr	ession			
☐ Solvent – Aromas and flavors of higher alcohols). Similar to acetone or lacquer		Casy to	all drinking pleasure associ	ple of m	in flan	s (biller
☐ Sour/Acidic – Tartness in aroma and fla and clean (lactic acid), or vinegar-like (a		and ch	7	e hyde 1 103	Ju genate	well
☐ Sulfur – The aroma of rotten eggs or bu☐ Vegetal – Cooked, canned, or rotten veg	getable aroma and					
flavor (cabbage, onion, celery, asparaguation Yeasty – A bready, sulfury or yeast-like	•			Tota		40_/50
Very Good (30 - 37): Generally with Good (21 - 29): Misses the ma Fair (14 - 20): Off flavors/ard	xample of style. tyle well, requires minor fine- hin style parameters, some mi ark on style and/or minor flaw omas or major style deficience ors and aromas dominate. Ha	inor flaws. rs. ies. Unpleasant,	Classic Example Flawless Wonderful	Technical I	□ □ Not to Vierit □ □ Signifi	cant Flaws





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org ANDREN LARGEN Subcategory (a-f) Entry # Judge Name (print) GERMAN Subcategory (spell out) Judge BJCP ID Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection:

Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ Grand Master □ National □ Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Honorary Master ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending No distintive hon arma Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. CSELMU head ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. ☐ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck — Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Good carbonation ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent – Aromas and flavors of higher alcohols (fusel ingredients of Krishoss. alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. 19,5/50 Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. Technical Merit Good Flawless (21 - 29): Misses the mark on style and/or minor flaws. Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles

Wonderful

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Problematic

Lifeless





A SE	BREWE
	NO THE STATE OF TH

http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers ition.or
Judge Name (print) Cary MocDonald	Category # Subcategory (a-f) Entry # 145674
Judge BJCP ID # EY9 55	Subcategory (spell out) Cernan Pill
Judge Email _ CMCC 73 @ live.com.au Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified	Comments
□ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Stale musty some Slighty
Non-BJCP Qualifications:	_ acetic J
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Ot	low good apple notes
Descriptor Definitions (Mark all that apply): Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) Odl 9000, Crouffor allor
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	med white read retrition
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 12/2/
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics hore flavor daninate mederate
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	med List Hop & Herbern Filler
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	dy & hardl
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) 2 / 5
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
✓ Musty – Stale, musty, or moldy aromas/flavors.	moderate sormonen
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic — Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 5 /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Linus adoltions - dus accetatality
☐ Sulfur — The aroma of rotten eggs or burning matches.	present? - leave on year coke londer.
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	V
flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty — A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor flaws Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Har	nor flaws. Flawless □ □ □ □ Significant Flaws Est. Unpleasant. Intangibles





E	MEN
	To a series

http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers-
Judge Name (print) Steven Taylor	Category # Subcategory (a-f) Entry # 566718 (5D)
Judge BJCP ID	Subcategory (spell out)
Judge Email Struck . T. BS Coma . 1. 10m	Special Ingredients:
BJCP Rank or Status:	Comments
✓ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Some Colin + DMS, Switch Imal + and grain
Non-BJCP Qualifications:	slight soapiness.
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	J
Descriptor Definitions (Mark all that apply): Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	Appropriate, linguing ring of head
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics Coin and grain flavors, no off flavors (Some
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	DMS acceptable. Some support in the flavour.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	formatation flavours which seen out of place
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	termination flavours white seen out of place
☐ Light-Struck - Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Midion dries a ricky, 51:0 Lt by love
☐ Musty – Stale, musty, or moldy aromas/flavors.	ralbonation than expected.
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 6 /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement Welt/hop balance could use some with check
☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	reduce Youst formentation schedule to
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>34</u> /50
Outstanding Excellent Very Good Good Fair Problematic Outstanding (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine-t (30 - 37): Generally within style parameters, some min (21 - 29): Misses the mark on style and/or minor flaws (14 - 20): Off flavors/aromas or major style deficiencie (00 - 13): Major off flavors and aromas dominate. Hard	or flaws. Technical Merit Flawless □ □ □ □ Significant Flaws Intangibles





	BEER	SCO	RESHE	ET	WALL NOT THE
http://www.bjcp		Sanctioned (Competition Program	http://www.hor	mebrewersassociation.org
Judge Name (†	Karl Robinson] 	Subcategor		try# (5D)
Judge BJCP II Judge Email	BJCP#E1956 — qdabassk@gmail.com	1	ry (spell out) gredients:		
`~		Bottle Insp	ection: Appropriate size	ze, cap, fill level, label	removal, etc.
BJCP Rank or Status ☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	Recognized		opropriate for style) alt, hops, esters, and other aromatics	int all	
Non-BJCP Qualificat ☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	ions: ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	Diag.	I home	y Luther Scan	حراب الم
-	s (Mark all that apply): n apple-like aroma and flavor.		e (as appropriate for style) or, clarity, and head (retention, colo	or, and texture	
	na, flavor, and warming effect of cohols. Sometimes described as <i>hot</i> .	The de	stand	e sod	700-25
	ng, lingering harshness and/or dryness; harsh graininess; huskiness.	Elavor (propriate for style))	
	outter, butterscotch, or toffee aroma	Comment on ma	tt, hops, fermentation characteristics	s, balance, finish/aftertaste, a	and other flavor characteristics
☐ DMS (dimethyl sulfice canned corn-like aron	de) – At low levels a sweet, cooked or a and flavor.	Jend	y to la	med Di	acety (
☐ Estery – Aroma and/o flavorings, or roses).	or flavor of any ester (fruits, fruit	Beller	10 ()(sil. Som	a matical
☐ Grassy – Aroma/flavo	or of fresh-cut grass or green leaves.	Oper see	. Done fue	<u>,eve</u>	
☐ Light-Struck — Simila	ar to the aroma of a skunk.	Mouthfeel (as appropriate for style) y, carbonation, warmth, creaminess		<u> </u>
□ Metallic – Tinny, coir	ny, copper, iron, or blood-like flavor.	Medi	y, carbonation, warmin, creaminess	Could other pala	ie sensations
☐ Musty – Stale, musty,	or moldy aromas/flavors.	Sligh	of changed	(Dacyhl)	1 7
	r combination of stale, winy/vinous, sherry-like aromas and flavors.	<u> </u>		7	
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Imp	ression		/10
	flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on over	rall drinking pleasure associated wi	th entry, give suggestions for	improvement
	s in aroma and flavor. Can be sharp or vinegar-like (acetic acid).	Seens to	be abityou	a - lade	harping
☐ Sulfur — The aroma of	rotten eggs or burning matches.	Children Children	<u>د</u>	<u> </u>	
	ned, or rotten vegetable aroma and , celery, asparagus, etc.)		- language	hur tem	reilt
□ Yeasty – A bready, su	lfury or yeast-like aroma or flavor.		·)	Total	
Excellent (38 Very Good (30 Good (21 Fair (14	 50): World-class example of style. 44): Exemplifies style well, requires minor fine. 37): Generally within style parameters, some new style and/or minor flate. 20): Off flavors/aromas or major style deficienels. 13): Major off flavors and aromas dominate. H 	ninor flaws. ws. cies. Unpleasant.	Classic Example Flawless Wonderful	Stylistic Accuracy Technical Merit Intangibles	Significant Flaws





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Judge Name (print) Corn mccDonald	Category # Subcategory (a-f) Entry # 235515
Judge BJCP ID # EM9 SS	Subcategory (spell out) _ Cross Pils
Judge Email Conac 75 e live com. GH	Special Ingredients:
Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified	Comments
☐ National ☐ Master ☐ Grand Master	Aroma (as appropriate for style)
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Comment on malt, hops, esters, and other aromatics Comment on malt, hops, esters, and other aromatics Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications:	
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	Tow Distriction I've
☐ Certified Cicerone ☐ Master Cicerone	100 Dies Story live
☐ Sensory Training ☐ Other	1
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style)
☐ Acetaldehyde — Green apple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of	fall gold cognod alor, law white
ethanol and higher alcohols. Sometimes described as hot.	hedd. 'U
Astringent - Puckering lingering harshness and/or dryness	
in the finish/aftertaste harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetýl – Artificial butter, butterscotch, or toffee aroma	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
and flavor. Sometimes perceived as a slickness on the tongue.	law acting bready swellt malt
DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor.	ned colay thap Sitteress Limber
	dry blen after took howards
Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	has hiteress.
Grassy – Aroma/flavor of fresh-cut grass or green leaves.	·
Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)
Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations med. body med high carbonotations
Musty – Stale, musty, or moldy aromas/flavors.	1 Maria
•	check some technine
Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Tem 78°C 9
Phenolic - Spicy (clove, pepper), smoky, plastic, plastic	
adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
Solvent – Aromas and flavors of higher alcohols (fusel	Comment on overall drinking pleasure associated with entry, give suggestions for improvement Good occupations of J-y-le cot
alcohols). Similar to acetone or lacquer thinner aromas.	
Sour/Acidic - Tartness in aroma and flavor. Can be sharp	look sman technique
and clean (lactic acid), or vinegar-like (acetic acid).	also those from lacking
Sulfur – The aroma of rotten eggs or burning matches.	wheek hop Stephness
Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	C. College Col
	20
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>33</u> /5
Outstanding (45 - 50): World-class example of style.	Styljstić Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor fine	· · · · · · · · · · · · · · · · · · ·
Very Good (30 - 37) Generally within style parameters, some mi Good (21 - 29): Misses the mark on style and/or minor flaw.	
Fair (14 - 20): Off flavors/aromas or major style deficienci	es. Unpleasant. Intangibles
Problematic (00 - 13): Major off flavors and aromas dominate. Har	rd to drink. Wonderful Lifeless

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Please send any comments to Comp_Director@BJCP.org

(32.25)





http://www.bjcp.org		AHA/BJCP S	anctioned (Competition Pro	gram h	ttp://www.hom	ebrewers	¹ation.or
Judge Name (print)	ANUREW	LARSEN		5 Subca			2355° (5D)	,5
Judge BJCP ID			Subcatego	ry (spell out)(SERMAN) PILS		
Judge Email	Use Avery label # 516	·	Special Ing	redients:				
BJCP Rank or Statu			bottle insp	ection: Appropri		,	•	
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Master ☐ Honorary GM ☐ Rank Pending	☐ Certified ☐ Grand Master ☐ Mead Judge	Comment on ma	propriate for style) It, hops, esters, and other at	romatics	na Small		6 /1:
Non-BJCP Qualifica		,			130 3100	neg v some	71/	MP PAID
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelie ☐ Master Ciceron ☐ Other							
Descriptor Definition ☐ Acetaldehyde – Gree	•	,	Comment on cold	(as appropriate for style) or, clarity, and head (retenti	ion, color, and te		_	2 /3
☐ Alcoholic - The aron ethanol and higher al			No C	d durity	· avg fo	1001.	ome lac	NO.
☐ Astringent - Puckers in the finish/aftertaste			Flavor (as ann	ropriate for style)				13 /20
☐ Diacetyl - Artificial i and flavor. Sometim		, or toffee aroma ickness on the tongue.	Comment on mal	t, hops, fermentation characteristics	cteristics, balanc	e, finish/aftertaste, an	d other flavor chara	cteristics
☐ DMS (dimethyl sulfi canned corn-like aron		a sweet, cooked or	Good	clean lage				
☐ Estery – Aroma and/ flavorings, or roses).	or flavor of any este	er (fruits, fruit						
□ Grassy – Aroma/flav	or of fresh-cut gras	s or green leaves.						
□ Light-Struck – Simil	lar to the aroma of a	ı skunk.	Mouthfeel (a	s appropriate for style) y, carbonation, warmth, cre	aminess astrino	ency and other palate		3.5/5
□ Metallic – Tinny, coi	ny, copper, iron, or	blood-like flavor.		ium carbone		. 1		
□ Musty – Stale, musty	, or moldy aromas/	flavors.					J	
Oxidized – Any one cardboard, papery, or								
☐ Phenolic — Spicy (clo adhesive strip, and/or			Overali Impi				· .	7 /10
☐ Solvent – Aromas and alcohols). Similar to a				all drinking pleasure associ			mprovement 54'll in	
☐ Sour/Acidic — Tartner and clean (lactic acid)		•			·			
☐ Sulfur – The aroma o	f rotten eggs or bur	ning matches.						
☐ Vegetal – Cooked, ca flavor (cabbage, onior								
☐ Yeasty – A bready, su						Total	3	1 · <u>S</u> /50
Excellent (38 Very Good (30 Good (21	- 37): Generally within - 29): Misses the mark	le well, requires minor fine- n style parameters, some mi < on style and/or minor flaw	nor flaws. s.	Classic Example Flawless	Tech	tic Accuracy	Not to Style Significant I	laws
Fair (14 Problematic (00		nas or major style deficienci rs and aromas dominate. Hat		Wonderful	In	tangibles	Lifeless	
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BEER SCORESHEET Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp Subcategory (a-f) Entry # Judge Name (r. Category # Karl Robinson Judge BJCP II Subcategory (spell out) BJCP#E1956 Special Ingredients: Judge Email qdabassk@qmail.com Bottle Inspection: 

Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status**: ☐ Apprentice A Recognized □ Certified ලි /12 □ National □ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Certified Cicerone ☐ Other ☐ Sensory Training Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor character ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. □ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking ntry, give suggestions for improve ☐ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Classic Example Not to Style (38-44)? Exemplifies style well, requires minor fine-tuning. Excellent Technical Merit Very Good (30 - 37): Generally within style parameters, some minor flaws.

(21 - 29): Misses the mark on style and/or minor flaws.

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

Good

Fair

Significant Flaws

Lifeless

Flawless

Wonderful

Æ

Intangibles







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Judge Name (print)	Category # Subcategory (a-f) Entry # 819821 (5D)
Judge BJCP ID	Subcategory (spell out)
Judge Email Stoven T-850 gmal. 10m Use Avery label # \$150	Special Ingredients:
BJCP Rank or Status:	
□ Apprentice       □ Recognized       □ Certified         □ National       □ Master       □ Grand Master         □ Honorary Master       □ Honorary GM       □ Mead Judge         □ Provisional Judge       □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Light Sulphy, brend cryst. Some Sixet rest
Non-BJCP Qualifications:	not a bet of aroma overall.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐	
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	for the style.
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Lovel hops, Some grain greeces which Symus
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	the hop flavour and bitterness.
☐ 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.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	dry Slightly for much for the State
☐ Musty – Stale, musty, or moldy aromas/flavors.	1 at hand ion is good.
Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression # /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  No. Significant of flavores, well brewed
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	good music ouch the mach temp up
☐ Sulfur – The aroma of rotten eggs or burning matches.	<i>y</i> ,
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>36</u> /50
Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some min Good (21 - 29): Misses the mark on style and/or minor flaws (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit  Flawless
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Judge Name (print) KNDREW LARSEN	Category # 5 Subcategory (a-f) D Entry # 756399
Judge BJCP ID	Subcategory (spell out) GERMAN PILS
Index Empil	Special Ingredients:
Judge Email	Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Clean aroma. No noticable hap aroma.
Non-BJCP Qualifications:	
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Ot	
Descriptor Definitions (Mark all that apply):   Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Slight Naizhass (2004 Straw (2001))
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Good head / lacing in glass
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Missing the appropriate for style)
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Slightly suleof Finish.
☐ 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.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Needs alittle more carbonation.
☐ Musty – Stale, musty, or moldy aromas/flavors.	
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 6.5/10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Not the Dynected crisp lighter finish of
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	16 DEPMAN PILS: Still Good clean
☐ Sulfur – The aroma of rotten eggs or burning matches.	U
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>30</u> /50
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mit Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Has	nor flaws. s. Flawless







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Judge Name (print) Cara MacDonald	Category # Subcategory (a-f) Entry # 756399
Judge BJCP ID # E \$55	Subcategory (spell out) Comm Pils
Judge Email _ Cmoc 73@ \ Ve · Com .av Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Walnum Sweet oil work
Non-BJCP Qualifications:	law red spice herbal hop orona.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Oak Shawith hazu.
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	gold white helped
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  med success comment on malt, hops, fermentation characteristics of the flavor characteristics of the flavor characteristics.
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	hop bithrow Linkes dry & crisis.
☐ 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.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	med haden high corbotion
☐ Musty – Stale, musty, or moldy aromas/flavors.	relatively death no atrinsoner
Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	- ldeer lorger to ded up
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 7 /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Well mode bely
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	and crosp the style
☐ Sulfur — The aroma of rotten eggs or burning matches.	
☐ Vegetal — Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	
Outstanding (45 - 50): World-class example of style.  (38 - 44): Exemplifies style well, requires minor fine-to- Very Good (30 - 37): Generally within style parameters, some min Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficiencie Problematic (00 - 13): Major off flavors and aromas dominate. Han	or flaws.  Flawless
waa aaa ocurenree Caaveiya 🕒 XIII X Deer JUAGE Ceriiicaiinn Frogr	am rev 120213 Please send any comments to Comp. Director® RICP ora





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**AHA/BJCP Sanctioned Competition Program** 

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Judge Name (print) Corn monDonald	Category # 5 Subcategory (a-f) D Entry # 1315.75
Judge BJCP ID # E1955	Subcategory (spell out) Cerman P.W.
Judge Email Croce 73@ live. com.au	Special Ingredients:
Use Avery label # 5160	Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  mod high hopen malt sullatives
Non-BJCP Qualifications:  ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	dominates, not hop aroman -
☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply):       Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Med Gold Control Alas
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	law read toler
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics    Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
□ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	predominate plan hop flavors.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	-> under a Honvalled ? check FG.
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	med I'll body low cotonotan
☐ Musty – Stale, musty, or moldy aromas/flavors.	3 '
☐ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	to succeed the style.
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>25</u> /50
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine-to very Good (30 - 37): Generally within style parameters, some min (21 - 29): Misses the mark on style and/or minor flaws.  Fair (14 - 20): Off flavors/aromas or major style deficiencie Problematic (00 - 13): Major off flavors and aromas dominate. Hard	or flaws.  Technical Merit  Flawless □ □ □ □ Significant Flaws  Intangibles







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Judge Name (print) _	ANDREW LARSEN	Category #	#	ategory (a-f)	D Entry	931575 (5D)
Judge BJCP ID		:   Subcatego	ory (spell out)	GERMAN	Pils.	
Judge Email		Special Ing	gredients:			
	Use Avery label #5160	Bottle Insp	ection: 🗆 Appropr	riate size, cap,	fill level, label re	moval, etc.
<b>BJCP</b> Rank or Statu	s:	Comments				
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	_ Aroma (as a	ppropriate for style) alt, hops, esters, and other a	aromatics	,	1122d :
Non-BJCP Qualificat			J	T.		
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☑ Non-BJCP ☐ Master Cicerone ☐ Other					
=	ns (Mark all that apply): en apple-like aroma and flavor.	Comment on col	(as appropriate for style	tion, color, and tex		/
	na, flavor, and warming effect of cohols. Sometimes described as hot.		t haziness		ing the Cre	eoms
	ng, lingering harshness and/or dryness; harsh graininess; huskiness.					1.1 %
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue	Comment on ma	propriate for style) It, hops, fermentation char.			other flavor characteristics
☐ DMS (dimethyl sulficanned corn-like aron	de) – At low levels a sweet, cooked or na and flavor.	11.17	1			
☐ Estery – Aroma and/eflavorings, or roses).	or flavor of any ester (fruits, fruit					
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.					·
☐ <b>Light-Struck</b> – Simil	ar to the aroma of a skunk.		as appropriate for style) ly, carbonation, warmth, cr	·	nos and athermales.	<u> </u>
☐ Metallic - Tinny, coi	ny, copper, iron, or blood-like flavor.		rer Carlonna		ncy, and other parate s	ensations
☐ Musty – Stale, musty,	, or moldy aromas/flavors.			·		
	or combination of stale, winy/vinous, sherry-like aromas and flavors.			<del></del> -		
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Imp				5/10
	l flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Chec		recith/	staater. No	+ Gilly
	ss in aroma and flavor. Can be sharp, or vinegar-like (acetic acid).	<u>atten</u>	viated. Po	ssible. (	Dright atic	<u> </u>
□ Sulfur – The aroma o	f rotten eggs or burning matches.		<del></del>			
	nned, or rotten vegetable aroma and a, celery, asparagus, etc.)					
, -	lfury or yeast-like aroma or flavor.				Total	24/50
Excellent (38 Very Good (30 Good (21 Fair (14	<ul> <li>50): World-class example of style.</li> <li>44): Exemplifies style well, requires minor fines of the style parameters, some new style parameters, some new style and/or minor flaes.</li> <li>20): Off flavors/aromas or major style deficieners.</li> <li>13): Major off flavors and aromas dominate. Here</li> </ul>	ninor flaws. ws. cies. Unpleasant.	Classic Example Flawless Wonderful	□ □ Tech	tic Accuracy  Control  Control	Not to Style Significant Flaws Lifeless
RICP Roor Scoresheet Cor	wright @ 2012 Reer Judge Certification Pro	GEGIN PAU 12021	3	Diagon and and	comments to Comm	Divastar@BICB





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**AHA/BJCP Sanctioned Competition Program** 

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Judge Name (print) Steven Taylor	Category # Subcategory (a-f) Entry # 7-86835
Judge BJCP ID	Subcategory (spell out)
Judge Email Steven T. 850 gmail-com	Special Ingredients:
Use Avery label # 5160	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
☐ Apprentice ☐ Recognized ☐ Certified	<u> </u>
□ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge	Aroma (as appropriate for style)/1 Comment on malt, hops, esters, and other aromatics
□ Provisional Judge □ Rank Pending	some loasted aroma backed up by caranel
Non-BJCP Qualifications:	no obvious hop aroma, toosing and motion
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP☐ Certified Cicerone ☐ Master Cicerone	rich. sweet malt. Slightly too much roast
☐ Sensory Training ☐ Other	up front, but this quickly fedes.
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style)
Acetaldehyde – Green apple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of	auther and clear, persistent tan ring of had
ethanol and higher alcohols. Sometimes described as hot.	<u> </u>
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 1 7 /20
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Clay fermatation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	backed by firm haloneing hop bittorness which
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	keeps it from boice closing. good malt complexe
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	<u> </u>
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, greaminess, astringency, and other palate sensations  Medium - light body, Smooth creamy carbonation
☐ Musty – Stale, musty, or moldy aromas/flavors.	
☐ Oxidized – Any one or combination of stale, winy/vinous,	
cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 8 /10
Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  godd example of the State balanced very
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	drink able, good beer I no notable of flavor
□ Sulfur — The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>42</u> /50
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi Good (21 - 29): Misses the mark on style and/or minor flaw.  Fair (14 - 20): Off flavors/aromas or major style deficience	nor flaws.  s. Technical Merit  s. Significant Flaws  ies, Unpleasant.  Intangibles
Problematic (00 - 13): Major off flavors and aromas dominate. Has	rd to drink.   Wonderful 🗆 🗹 🗆 🗆 Lifeless

40.75







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http://www.bjcr	Sanctioned Competition Program http://www.homebrewersaccation.org
Judge Name (	Category # Subcategory (a-f) Entry #(7A)
Judge BJCP II Karl Robinson	Subcategory (spell out)
Judge Email _ gdabassk@gmail.com	Special Ingredients:
quabassk@gmail.com	Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status: ☐ Apprentice	Comments
☐ Apprentice ☐ Recognized ☐ Certified ☐ Master ☐ Grand Maste	r Aroma (as appropriate for style)
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Comment on malt, hops, esters, and other aromatics
Non-BJCP Qualifications:	
□ Professional Brewer □ Beer Sommelier □ Non-BJCP	toost ped State specification
☐ Certified Cicerone ☐ Master Cicerone ☐ Certified	- Tee - Carlo
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style)
☐ Acetaldehyde – Green apple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)
□ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	head referre appoint.
☐ Astringent – Puckering, lingering harshness and/or drynes in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the ton	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked of canned corn-like aroma and flavor.	or baldcade into the belliness
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	at lugar thems / Some, fisel
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	alcoholy per and tealing to be
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Musty – Stale, musty, or moldy aromas/flavors.	Carlander Egopopunder Shapet
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	cheanings. dold be note.
☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic pathesive strip, and/or medicinal (chlorophenolic).	Overall Impression 7.5./10
Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	that most of the marks malt
☐ Sulfur – The aroma of rotten eggs or burning matches.	groma gould the none programmat.
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	tosting raise made temp in (0.5-10c)
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 39.5./50
Outstanding (45 - 50): World-class example of style.  Excellent (38-44): Exemplifies style well, requires minor Very Good (30-37): Generally within style parameters, son (21 - 29): Misses the mark on style and/or minor Fair (14 - 20): Off flavors/aromas or major style defice	ne minor flaws.  Technical Merit  flaws.  Flawless □ □ □ □ Significant Flaws

Problematic

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

☐ Lifeless

Wonderful



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14	401°

http://www.bjcp.org AHA/BJCP S	Sanctioned Competition Program http://www.homebrewersassociation.og
Judge Name (print) Stein Taylor	Category # Subcategory (a-f) Entry # 179 173
Judge BJCP ID	Subcategory (spell out) ( 5 )
Judge Email Steun-T. 65 @ gmail-com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Comments  Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Corn, DMS, Some Solvent and Vinesa or pickle
Non-BJCP Qualifications:  ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	some esters, no malt or hop aroma. Some Sweetness. Arkh aroma rould be from sulphur
Descriptor Definitions (Mark all that apply):  Acetaldehyde – Green apple-like aroma and flavor.  Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  approximate to style
<ul> <li>□ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.</li> <li>□ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.</li> <li>□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.</li> <li>□ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).</li> </ul>	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Corh DMS and Aread crest. B. Herness is  got un. kop freeresce is, reclaimed and appropriate of a
☐ Grassy — Aroma/flavor of fresh-cut grass or green leaves. ☐ Light-Struck — Similar to the aroma of a skunk. ☐ Metallic — Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty — Stale, musty, or moldy aromas/flavors. ☐ Oxidized — Any one or combination of stale, winy/vinous,	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  Do a mornior of carbonal con cristo
cardboard, papery, or sherry-like aromas and flavors.  Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 7 /10
Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Too man h Dros in the aroma fides a wirkly  From the flew of the tradition Dros
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	the poke groung stand out there -
Sulfur - The aroma of rotten eggs or burning matches.  Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Isour asside its agrood beer
Yeasty - A bready, sulfury or yeast-like aroma or flavor.	Total 35 /50
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi Good (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficience  Problematic (00 - 13): Major off flavors and aromas dominate. Hall	inor flaws.  Technical Merit  Flawless





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Judge Name (pr	: Catogory:	# Subcate	ogoni (o f)	E 10.4 = 1.44	= = = 179173 (5D)
Karl Robinson	f 1	<del></del>	- + 1 /	- · L	— (3 <i>D)</i>
Judge BJCP ID BJCP#E1956		ory (spell out)			<del>"</del>
Judge Email qdabassk@gmail.com	Special In	gredients:		<u></u> _	
<b>`</b>	Bottle Ins	pection:   Appropria	ite size, cap, fill leve	l, label remova	al, etc.
BJCP Rank or Status:	Comments		·		
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master	Aroma (as a	appropriate for style)			8
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Comment on m	alt, hops, esters, and other aro			$\overline{O}$
☐ Provisional Judge ☐ Rank Pending  Non-BJCP Qualifications:	1	Sweet qu	-	J roman	<u>- 2</u>
□ Professional Brewer □ Beer Sommelier □ Non-BJCP	Flour			<u> </u>	
☐ Certified Cicerone ☐ Master Cicerone	5 1000		malle De	ح مسد	Care -
☐ Sensory Training ☐ Other	201200	<del></del>		<del></del>	
Descriptor Definitions (Mark all that apply):		e (as appropriate for style)			3
☐ Acetaldehyde – Green apple-like aroma and flavor.	,	lor, clarity, and head (retentio	n, color, and texture)		•
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	April	water to	5 712		
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.					
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma		propriate for style) alt, hops, fermentation charact	eristics, balance, finish/aft	tertaste, and other	flavor characteristics
and flavor. Sometimes perceived as a slickness on the tongue	: Mode	u las	L Marson	- Had	- Ingis
DMS (dimethyl sulfide) At low levels a sweet, cooked or canned corn-like aroma and flavor.	Floral		ausing		kuss.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).		dear fen	V - 4 1	en /no	alum
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	and ha				
☐ Light-Struck - Similar to the aroma of a skunk.	Mouthfeel	(as appropriate for style) dy, carbonation, warmth, creat	minare estringancy and a	sthan nalata aamuuti	<u> </u>
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.		piale to s	1 7	uter parate sensau	ons (
☐ Musty – Stale, musty, or moldy aromas/flavors.	7, 6		<del></del>		
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.					
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overali Imp	pression			8.7
☐ Solvent Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on ove	erall drinking pleasure associa	ted with entry, give sugges	stions for improve	ment
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp	12 01.	rang tick	is call	Huc	bose
and clean (lactic acid), or vinegar-like (acetic acid).	BMS.	walch	+ show(	al le	<u>looka</u>
☐ Sulfur – The aroma of rotten eggs or burning matches.	ad.			<del></del>	· .
□ Vegetal – Cooked, canned, or rotten vegetable aroma and		- Will	done		· · · · · · · · · · · · · · · · · · ·
flavor (cabbage, onion, celery, asparagus, etc.)					1/-
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.			Total		<u> </u>
Outstanding (45 - 50): World-class example of style.			Stylistic Accu		
Outstanding Excellent Very Good Good Fair (14 - 20): Off flavors and aromas dominate. Here (25 - 50): World-class example of style. (27 - 29): Misses the mark on style parameters, some more flavors and aromas dominate. Here (28 - 44): Exemplifies style well, requires minor fine (30 - 37): Generally within style parameters, some more flavors and aromas dominate. Here (20 - 13): Maior off flavors and aromas dominate. Here		Classic Example	Technical M		to Style
Good (21 - 29): Misses the mark on style and/or minor flav	vs,	Flawless		l 🗆 Sign	ificant Flaws
Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate. He		Wonderful	Infangible	_	less





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Judge Name (print) Steven Taylor	Category # Subcategory (a-f) Entry # 53(858)
Judge BJCP ID	Subcategory (spell out) 3B.
Judge Email Steven . T. 85 @amail.com	Special Ingredients:
Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.  Comments  Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Some DMS. Some Surch caramel + break  aromas, hirt of hops.
□ Sensory Training □ Other  Descriptor Definitions (Mark all that apply): □ Acetaldehyde – Green apple-like aroma and flavor. □ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Appropriate and to Style . lesting head
<ul> <li>Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.</li> <li>□ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.</li> <li>□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.</li> <li>□ Estery – Aroma and/or flavor of any ester (fruits, fruit</li> </ul>	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  herbal hops with broad crust, balanced of  towards hops + bitterness, hops linger in to  the after faste while malt fades quickly.  Mayber some digce (y1), hint of Sulphur.
flavorings, or roses).  Grassy – Aroma/flavor of fresh-cut grass or green leaves.  Light-Struck – Similar to the aroma of a skunk.  Metallic – Tinny, coiny, copper, iron, or blood-like flavor.  Musty – Stale, musty, or moldy aromas/flavors.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  all to Style, approximate (a benefits)
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.  ☐ Phenolic — Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).  ☐ Solvent — Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.  ☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).  ☐ Sulfur — The aroma of rotten eggs or burning matches.	Overall Impression  Comment on overall drinking pleasure associated with entry, give suggestions for improvement  good bear has significant or out of style  off flowers, pabably too bitter and mouth  conting in the haps, try reducing bapping refer  and passibly try another variety?
<ul> <li>☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)</li> <li>☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.</li> </ul>	Total <u>36</u> /5
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi Cood (21 - 29): Misses the mark on style and/or minor flaw:  Fair (14 - 20): Off flavors/aromas or major style deficience  Problematic (00 - 13): Major off flavors and aromas dominate. Har	inor flaws.    Technical Merit   Significant Flaws   Significant Flaws   Intangibles   Significant Flaws   Significant Flaws







http://www.bjc	Sanctioned Competition Program http://www.homebrewer con.or
Judge Name	Subcategory (a-f) Entry # (3B)
Karl Robinson	
Judge BJCP I BJCP#E1956	Subcategory (spell out)
Judge Email _ qdabassk@gmail.com	Special Ingredients:
`~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	✓ Bottle Inspection:  ☐ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master	Aroma (as appropriate for style)
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge ☐ Rank Pending	Thedur malt proma teder to be
Non-BJCP Qualifications:	bready (sh) Spicy log orong wal-
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	low shall shacytel feeles but
☐ Sensory Training ☐ Other	appring at 1
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style)
☐ Acetaldehyde – Green apple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)
□ Alcoholic – The aroma, flavor, and warming effect of	Augmpiate to Style
ethanol and higher alcohols. Sometimes described as <i>hot</i> .	
☐ Astringent – Puckering, lingering harshness and/or drynes	s
in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
and flavor. Sometimes perceived as a slickness on the ton	
□ DMS (dimethyl sulfide) – At low levels a sweet, cooked canned corn-like aroma and flavor.	
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit	danual & dehat from the
flavorings, or roses).	walt/billius balacie /
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	Will the second second
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Modern - low body / continate
☐ Musty – Stale, musty, or moldy aromas/flavors.	assensate @ moderate
☐ Oxidized Any one or combination of stale, winy/vinous,	
cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic	
adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	A good allust at the able
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp	Billerus fends to be a little
and clean (lactic acid), or vinegar-like (acetic acid).	aggrave on the finish pull back
☐ Sulfur – The aroma of rotten eggs or burning matches.	4ted 18UNS-10 - Radge mant tengo
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	1 10C
flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty - A bready, sulfury or yeast-like aroma or flavor.	Total 35 /50
0 (45 50)	
Outstanding Excellent Very Good Good Fair  Outstanding (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor with the style parameters, so (21 - 29): Misses the mark on style and/or minor fair (14 - 20): Off flavors/aromas or major style defined from the style mark of style and/or minor flavors and aromas dominal flavors are flavors.	Stylistic Accuracy fine-tuning. Classic Example
Very Good (30 - 37): Generally within style parameters, son	ne minor flaws. Technical Merit
Good (21 - 29): Misses the mark on style and/or minor	· · · · · · · · · · · · · · · · · · ·
Fair (14 - 20): Off flavors/aromas or major style defi Problematic (00 - 13): Major off flavors and aromas dominat	





http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor	Category # Subcategory (a-f) Entry # 728114
Judge BJCP ID	Subcategory (spell out)
Judge Email Steisch . T. 85 @qmail	Special Ingredients:
Use Avery label # 5160	Bottle Inspection:   Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
☐ Apprentice ☐ Recognized ☐ Certified	
☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatigs
☐ Provisional Judge ☐ Rank Pending	DMS. background floral hops some sulphor
Non-BJCP Qualifications:	not much melt, if any hint of sweet ness
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP☐ Certified Cicerone ☐ Master Cicerone	as it warms.
☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head fretention, color, and texture)  900 roperate colory, thick head which quickly
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	disappears
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Slight Soan flavor appropriate 5, Herwise,
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	a sod belance of hops and malt but the 's, Herm
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	bifferness becomes un bulacced as the borr
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	walms
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  dry could have a bit more body, approximate
☐ Musty – Stale, musty, or moldy aromas/flavors.	car bound yn
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic	
adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression/1 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	not a bad boer, storts fairly well harlamend
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp	but loses balance as it warms significant
and clean (lactic acid), or vinegar-like (acetic acid).	DMS in the initial aroma. the first
☐ Sulfur – The aroma of rotten eggs or burning matches.	hose of a bit.
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	hyps street ar.
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total _31.5 /5
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine-to-to-to-to-to-to-to-to-to-to-to-to-to-	nor flaws.  Flawless □ □ □ □ Significant Flaws es. Unpleasant.  Intangibles
Problematic (00 - 13): Major off flavors and aromas dominate. Har	







http://www.bjcp.c			anctioned Comp	etition Program ht	tp://www.homebrev	_ ,
Judge Name (pr			Category #	Subcategory (a-f)	Entry #	728114 (3B)
Judge BJCP ID	Karl Rob	oinson	Subcategory (en	ell out)	<u>L</u>	$\mathbb{R}_{+}$
	BJCP#E	1956		nts:		
Judge Email	qdabassk@g	ımail.com ¦	_			
`~:			Bottle Inspection	n: ☐ Appropriate size, cap,	fill level, label remova	ıl, etc.
BJCP Rank or State  ☐ Apprentice	us: □⁄Recognized	☐ Certified	Comments			
	Master	☐ Grand Master	Aroma (as appropriat	e for style)		S ./
☐ Honorary Master	☐ Honorary GM	☐ Mead Judge	Comment on malt, hops,	esters, and other aromatics	1.	• ()
☐ Provisional Judge	☐ Rank Pending		1 1	lound for	aly 10 9	<u> </u>
Non-BJCP Qualifica  ☐ Professional Brewer		r III Non RICD		DMS -> Down	4	pica 1
☐ Certified Cicerone	☐ Master Ciceron			aclain Broa	tr wate	<del>4 </del>
☐ Sensory Training	Other		canol-e	0,500	sole_	<del></del>
Descriptor Definițio	ons (Mark all that a	eppiv):	Appearance (as ap	propriate for style)	•	3_,
☐ Acetaldehyde – Gre	-			y, and head (retention, color, and tex	ture)	
☐ Alcoholic – The aro		ning effect of	Approprie	to be able		
☐ Astringent – Pucker in the finish/aftertast						
☐ <b>Diacetyl</b> – Artificial	butter, butterscotch,			for style) fermentation characteristics, balance	finish/aftertaste, and other f	flavor characteristics
DMS (dimethyl sult canned corn-like aro		a sweet, cooked or	th 3571	donnat of	con les	
☐ Estery – Aroma and flavorings, or roses).		er (fruits, fruit	las/sla	1 A	, , , , , , , , , , , , , , , , , , ,	<u></u>
□ <b>Grassy</b> – Aroma/fla	vor of fresh-cut grass	s or green leaves.	$\mathcal{J}$	,		9/
☐ <b>Light-Struck</b> — Sim:	ilar to the aroma of a	skunk.	Mouthfeel (as approp	oriate for style) nation, warmth, creaminess, astringe		
☐ <b>Metallic</b> – Tinny, co	oiny, copper, iron, or	blood-like flavor.	100 bod		nicy, and other parate sensation	
☐ Musty – Stale, musty	y, or moldy aromas/f	lavors.		J		41.4=
Oxidized – Any one cardboard, papery, or						
☐ Phenolic – Spicy (classification adhesive strip, and/or	ove, pepper), smoky	, plastic, plastic	Overall Impression	on	· · · · · · · · · · · · · · · · · · ·	_ 5. /1
Solvent – Aromas ar alcohols). Similar to			Comment on overall drink	ing pleasure associated with entry, g	give suggestions for improve	nent
Sour/Acidic - Tartne and clean (lactic acid			bread &	<u>ie nack é</u> noudeal	Le lluis	domus
Sulfur – The aroma						
Vegetal – Cooked, ca flavor (cabbage, onio						
Yeasty – A bready, s	sulfury or yeast-like a	aroma or flavor.			Total	27:1
Excellent (3		ample of style. le well, requires minor fine- n style parameters, some mi		ssic Example 🔲 🔲	tic Accuracy  Not nical Merit	to Style

(21 - 29): Misses the mark on style and/or minor flaws.

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Good

Problematic

Fair

Intangibles

Flawless

Wonderful

Lifeless

Significant Flaws





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Subcategory (a-f) Judge Name (print) Category # Judge BJCP ID Subcategory (spell out) Special Ingredients: Bottle Inspection: 

Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Recognized ☐ Certified □ Apprentice ☐ Grand Master □ National □ Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Rank Pending ☐ Provisional Judge Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) characteristics, balance, finish/aftertaste, and other flavor characteristics Comment on malt, hops, fermentation ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. **Total** Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Ø Not to Style Excellent Classic Example П (38 - 44): Exemplifies style well, requires minor fine-tuning. **Technical Merit** Very Good (30 - 37): Generally within style parameters, some minor flaws. Significant Flaws П **Flawless** Good (21 - 29): Misses the mark on style and/or minor flaws. 

Fair Problematic (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Lifeless

Intangibles

Z

Wonderful







http://www.bjcj		Sanctioned Competition Program http://www.homebrewersar n.c
Judge Name (		153817 _  Category # Subcategory (a-f) Entry # (3A)
	Karl Robinson	
Judge BJCP I	BJCP#E1956	Special Ingredients:
Judge Email _	qdabassk@gmail.com	Special Ingredients:
`		Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or S  ☐ Apprentice	Status:  ☐ Recognized ☐ Certified	Comments
☐ National ☐ Honorary Mast ☐ Provisional Jud	☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge	
Non-BJCP Qua	lifications:	lan spicer byon aroma/ Deacytle
☐ Professional Br☐ Certified Cicere☐ Sensory Training		pearl & debroits from orbur
☐ Acetaldehyde ☐ Alcoholic — Th	nitions (Mark all that apply):  — Green apple-like aroma and flavor.  the aroma, flavor, and warming effect of the alcohols. Sometimes described as hot.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Appropriate for style)
	tuckering, lingering harshness and/or dryne ertaste; harsh graininess; huskiness.	10
	ficial butter, butterscotch, or toffee aroma metimes perceived as a slickness on the tor	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and other flavor characteristics.  A success of the flavor characteristics and other flavor characteristics.
	vi sulfide) - At low levels a sweet, cooked the aroma and flavor.	
☐ Estery – Arom	a and/or flavor of any ester (fruits, fruit oses).	deliak from dukotiet from
Grassy - Arom	na/flavor of fresh-cut grass or green leaves.	2
□ Light-Struck -	- Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic — Tinn	ny, coiny, copper, iron, or blood-like flavor	med body combaction appropriation
☐ Musty - Stale,	musty, or moldy aromas/flavors.	tending to be dowing
	y one or combination of stale, winy/vinous ery, or sherry-like aromas and flavors.	,
	cy (clove, pepper), smoky, plastic, plastic and/or medicinal (chlorophenolic).	Overall Impression
	nas and flavors of higher alcohols (fusel ar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
	Tartness in aroma and flavor. Can be sharp c acid), or vinegar-like (acetic acid).	t debat four doubalty.
☐ Sulfur – The ar	oma of rotten eggs or burning matches.	- read hatte from tungs
□ Vegetal – Cook	ted, canned, or rotten vegetable aroma and , onion, celery, asparagus, etc.)	
, ,	ady, sulfury or yeast-like aroma or flavor.	Total
Outstanding Excellent Very Good	(45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires mino (30 - 37): Generally within style parameters, so	me minor flaws. Technical Merit

Problematic

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Intangibles

Wonderful

Lifeless





http://www.bjcp.org

**AHA/BJCP Sanctioned Competition Program** 

http://www.homebrewersassociation.org

Judge Name (print) Corn MacDenold	Category # Z Subcategory (a-f) A Entry # 829989
Judge BJCP ID # E1955	Subcategory (spell out) International Pale Logar
Judge Email CMQC73 @ live . com . av	Special Ingredients:
Use Avery label # 5160	Bottle Inspection:   Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
□ Apprentice       □ Recognized       □ Certified         □ National       □ Master       □ Grand Master         □ Honorary Master       □ Honorary GM       □ Mead Judge         □ Provisional Judge       □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Sweet going malf same
Non-BJCP Qualifications:	Derat rates deseated or low side.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Censory Training ☐ Other ☐ Certified Cicerone ☐ Certified Cicero	low Dry com live
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Cool White Inland
Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Florer ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) (
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Swelt 160, 500, 500, 500, 500, 500, 500, 500, 5
DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	Sorry Maral I hap hotes. bolimen towards malt hamiles the sweet
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	some mall a hop bitterness linger into after tonte on lernest flows
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck - Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	med body, med high corboration
☐ Musty – Stale, musty, or moldy aromas/flavors.	very slight graing ress
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Ale lanish - check malt bill
☐ Sulfur — The aroma of rotten eggs or burning matches.	reduce outinounce statt aroning in
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	polote + Pook at gos 120
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 39 /50
Outstanding Excellent Very Good Good Fair Problematic  (45 - 50): World-class example of style.  (38 - 44) Exemplifies style well, requires minor fine-to-to-to-to-to-to-to-to-to-to-to-to-to-	uning.  Classic Example







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewersas-
Judge Name (print) ANDREW LARSEN	Category # 2 Subcategory (a-f) A Entry # (2A)
Judge BJCP ID	Subcategory (spell out) Int. Pale Lager  Special Ingradients:
Judge Email	Special Ingredients:  Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status;	Appropriate size, cap, fill level, label removal, etc.
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Slight March Mery Clean malt
Non-BJCP Qualifications:	
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐	
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Good Clarity, Good had retention
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	hoppy or bitter
☐ 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.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Goord Griso Clean taste.
☐ Musty Stale, musty, or moldy aromas/flavors.	TOOK ONE THE THE THE TENTE
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic — Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 7/10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Good PYCMY 6 64 140 54410
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>38</u> /50
Outstanding Excellent Very Good Good Fair Problematic  (45 - 50): World-class example of style.  (38 - 44): Exemplifies style well, requires minor fine- generally within style parameters, some mi (21 - 29): Misses the mark on style and/or minor flaw (14 - 20): Off flavors/aromas or major style deficience (00 - 13): Major off flavors and aromas dominate. Hall	ror flaws.  Flawless
RICP Room Soomanhoot Commischt @ 2012 Room Ludge Contification Prom	Plant and 120212



Judge BJCP iD

☐ Apprentice

☐ Honorary Master

☐ Provisional Judge

☐ Certified Cicerone

☐ Sensory Training

Non-BJCP Qualifications:

□ National

**BJCP Rank or Status:** 

Judge Name (print) Rlaw

Use Avery label # 5160

☐ Recognized

☐ Honorary GM

☐ Rank Pending

☐ Master Cicerone

□ Master

☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP

Other

Descriptor Definitions (Mark all that apply):

☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of

in the finish/aftertaste; harsh graininess; huskiness.

□ Estery - Aroma and/or flavor of any ester (fruits, fruit

☐ Light-Struck – Similar to the aroma of a skunk.

☐ Musty – Stale, musty, or moldy aromas/flavors.

cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).

☐ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.

and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.

canned corn-like aroma and flavor.

flavorings, or roses).

☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma

☐ Certified

#### *BEER SCORESHEET*



AHA/BJCP Sanctioned Competition Program http://www.bjcp.org

http://www.homebrewersassociation.org Subcategory (a-f) Entry # Subcategory (spell out) Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. Comments_ ☐ Grand Master Aroma (as appropriate for style) ☐ Mead Judge Comment on malt, hops, esters, and other aromatics Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or Salvents ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Oxidized – Any one or combination of stale, winy/vinous, Overall impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp Total Stylistic Accuracy Classic Example Not to Style **Technical Merit** 

Œ	Outstanding	(45 - 50): World-class example of style.
GUIDE	Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
99	Very Good	(30 - 37): Generally within style parameters, some minor flaws.
SCORING	Good	(21 - 29): Misses the mark on style and/or minor flaws.
Ö	Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
S	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.







http://www.bjcp.org AHA/BJCP Sa	anctioned Competition Program http://www.homebrewerse
Judg Judge Name: Antony Bijok  BJCP ID: E1950	Category # Subcategory (a-f) B Entry # 981945 (5B)
Judg BJCP Rank: Recognised ——	Subcategory (spell out)
Judge Email: antony.bijok@outlook.com	Special Ingredients:
Use Avery label # 5160	Bottle Inspection:   Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
□ Apprentice       □ Recognized       □ Certified         □ National       □ Master       □ Grand Master         □ Honorary Master       □ Honorary GM       □ Mead Judge         □ Provisional Judge       □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics/  VN PICUSANY, ONEMOTIC Aroma COMMA
Non-BJCP Qualifications:	Morah Mart Sugarst Strong Institud
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Deer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and toad (retention, color, and texture)  head, and toad of the dask
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	enotes color longe
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 5 /20
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Stion of hand and Havor that Indicates
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Intellion. smoky solvent.
☐ 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.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Carhonation light to medium
☐ Musty – Stale, musty, or moldy aromas/flavors.	
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Un for tuna rely this beet 15 1h feet tenda
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	aggingment. It may also be a dish
☐ Sulfur – The aroma of rotten eggs or burning matches.	bottle. Check Ebeauting
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor fine- Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Har	or flaws.  Flawless





**AHA/BJCP Sanctioned Competition Program** http://www.bjcp.org http://www.homebrewersassociation.org Subcategory (a-f) Judge Name (print) Subcategory (spell out) Cesman Special Ingredients: 13@ 1:12.com.av Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments □ Apprentice ☐ Recognized ☑ Certified □ National ☐ Grand Master ☐ Master Aroma (as appropriate for style) W /12 ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Sensory Training Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde - Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue, aron hou □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations sod ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). **Overall Impression** Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent – Aromas and flavors of higher alcohols (fusel beer alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. 45150 Total Outstanding ( (45 - 50); World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Good (21 - 29): Misses the mark on style and/or minor flaws. **Flawless** П Significant Flaws

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Fair

**Problematic** 

Lifeless

Intangibles

Wonderful







ittp://www.bjcp.org	AHA/BJCP S	Sanctioned Competition Program http://www.homebrewers httpn.c
Judge Name (print)	ANDREW LARSEN	Category # 5 Subcategory (a-f) Entry # 238866 (5C)
Judge BJCP ID		Subcategory (spell out) GERMAN EXPORT BEER
Judge Email	;	Special Ingredients:
`	Use Avery label # 5160	Bottle inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Statu	us:	Comments
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	
Non-BJCP Qualifica	ations:	- 1
<ul><li>□ Professional Brewer</li><li>□ Certified Cicerone</li><li>□ Sensory Training</li></ul>	☐ Beer Sommelier ☐ Non-BJCP☐ Master Cicerone☐ Other	
-	ns (Mark all that apply): een apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Good Cally Persistant Vacing
	ma, flavor, and warming effect of lcohols. Sometimes described as hot.	Sou Carried . Persistant Vagante
	ring, lingering harshness and/or dryness te; harsh graininess; huskiness.	Flavor (as appropriate for style)
	butter, butterscotch, or toffee aroma nes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Very Cles O + Coste + Dock G   1000   5
DMS (dimethyl sult canned corn-like aro	fide) – At low levels a sweet, cooked or ma and flavor.	to shine
☐ Estery – Aroma and flavorings, or roses).	or flavor of any ester (fruits, fruit	70 (100-100
☐ Grassy – Aroma/fla	vor of fresh-cut grass or green leaves.	
	ilar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ <b>Metallic</b> – Tinny, co	iny, copper, iron, or blood-like flavor.	Crisp, Mg/ty and well bittered to
☐ Musty - Stale, musty	y, or moldy aromas/flavors.	Style
	or combination of stale, winy/vinous, r sherry-like aromas and flavors.	
	ove, pepper), smoky, plastic, plastic r medicinal (chlorophenolic).	Overall Impression 8 /1
	nd flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement    Let y   Well Amo = Excellent
	ess in aroma and flavor. Can be sharp ), or vinegar-like (acetic acid).	
Sulfur – The aroma	of rotten eggs or burning matches.	
	anned, or rotten vegetable aroma and n, celery, asparagus, etc.)	
Yeasty – A bready, s	ulfury or yeast-like aroma or flavor.	Total <u>44.</u> /5
Excellent (30 Very Good (30 Good (2) Fair (14	5 - 50): World-class example of style. 8 - 44): Exemplifies style well, requires minor fine-10 - 37): Generally within style parameters, some minum 1 - 29): Misses the mark on style and/or minor flaws 4 - 20): Off flavors/aromas or major style deficiencied - 13): Major off flavors and aromas dominate. Har	ninor flaws.  WS.  Flawless □ □ □ □ Significant Flaws Cies. Unpleasant.  Intangibles
ICP Page Connections Co	providet © 2012 Rear Judge Certification Prom	Places and my 120212







AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bicp.org Category # 5 Subcategory (a-f) Judge Name (print) Subcategory (spell out) Judge BJCP ID Special ingredients: Judge Email Bottle Inspection: 

Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Apprentice ☐ Recognized ☐ Certified ☐ Master ☐ Grand Master □ National Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone Other WOULCE. ☐ Sensory Training Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). □ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total /50 Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Not to Style Classic Example П  $\square$ Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Technical Merit Very Good (30 - 37): Generally within style parameters, some minor flaws. Flawless 図 Significant Flaws Good (21 - 29): Misses the mark on style and/or minor flaws. Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles Wonderful  $\square$ П П Lifeless Problematic (00 - 13): Major off flavors and aromas dominate, Hard to drink.







http://www.bjcp.org	AHA/BJCP S	anctioned Competition Program http://www.homebrewers n.org
Jur Judge Name:		Category # Subcategory (a-f) B Entry # (5B)
BJCP ID:	E1950	Subcategory (spell out)
BJCP Rank:  Ju Judge Email:	Recognised antony.bijok@outlook.com	Special Ingredients:
Ju gaage Email:	Use Avery label # 5160	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Statu	s:	Comments
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Ight malf sweetness little to no esters/furt
Non-BJCP Qualifica		little to no holl aroma
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	Mo 095 Stavours
•	ns (Mark all that apply): en apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color clarity, and head (retention, color) and texture)  NICE CLAVITY GOOD, NEGO (CHENNO)
	na, flavor, and warming effect of lcohols. Sometimes described as hot.	color withinstyle
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	Flavor (as appropriate for style) // /20
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  JOHN GAHE SIVIN - SWELL THESS.
☐ DMS (dimethyl sulf canned corn-like aro	ide) – At low levels a sweet, cooked or ma and flavor.	and 13-5 liably cloying on herinish
☐ Estery – Aroma and flavorings, or roses).	or flavor of any ester (fruits, fruit	no ors flavours
☐ Grassy – Aroma/flav	vor of fresh-cut grass or green leaves.	Mouthfeel (as appropriate for style) 3 /5
☐ Light-Struck - Simi	lar to the aroma of a skunk.	Mouthfeel (as appropriate for style)
☐ Metallic - Tinny, co	iny, copper, iron, or blood-like flavor.	well carbonaled finishes sweet
☐ Musty – Stale, musty	y, or moldy aromas/flavors.	
☐ Oxidized – Any one cardboard, papery, or	or combination of stale, winy/vinous, r sherry-like aromas and flavors.	
☐ Phenolic - Spicy (cle adhesive strip, and/or	ove, pepper), smoky, plastic, plastic r medicinal (chlorophenolic).	Overall Impression
	nd flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement Beer 15 to 25 well on the times I would be hard
	ess in aroma and flavor. Can be sharp ), or vinegar-like (acetic acid).	To have asked from the for high? or whellow
☐ Sulfur – The aroma	of rotten eggs or burning matches.	nother and holls to act the reachter bitterness
	anned, or rotten vegetable aroma and on, celery, asparagus, etc.)	Sinish slightly Dittel
☐ Yeasty – A bready, s	ulfury or yeast-like aroma or flavor.	Total $\frac{27}{50}$
Excellent (3 Very Good (3 Good (2 Fair (1) Problematic (0	5 - 50): World-class example of style. 8 - 44): Exemplifies style well, requires minor fine 0 - 37): Generally within style parameters, some m 1 - 29): Misses the mark on style and/or minor flaw 4 - 20): Off flavors/aromas or major style deficience 0 - 13): Major off flavors and aromas dominate. Ha	ninor flaws.  ws.  Flawless
BJCP Beer Scoresheet Co	opyright © 2012 Beer Judge Certification Prog	gram rev. 120213 Please send any comments to Comp_Director@BJCP.org







AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Category # <u>5</u> Subcategory (a-f) __S Judge Name (print) Blair Judge BJCP ID Subcategory (spell out) ____ Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection: 

Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Apprentice ☐ Recognized □ Certified ☐ Grand Master ☐ National ☐ Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training Other Donce Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☑ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue, DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous. cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. Technical Merit Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless 凶 Significant Flaws  $\Box$ П Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful 1 Lifeless







nttp://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewer fion.or
Judge Name: Antony Bijok  Judge BJCP ID: E1950  BJCP Rank: Recognised  Judge Email: antony.bijok@outlook.com  Use Avery label # Judge  BJCP Rank or Status:  Apprentice Recognized Certified  National Master Grand Master  Honorary Master Honorary GM Mead Judge  Provisional Judge Rank Pending  Non-BJCP Qualifications:  Professional Brewer Beer Sommelier Non-BJCP  Certified Cicerone Master Non-BJCP  Certified Cicerone Master Cicerone  Sensory Training Other	Category # Subcategory (a-f) B Entry # 232153 (5B)  Subcategory (spell out)  Special Ingredients:  Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.  Comments  Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Ightfruit (SYEVS SWEET MAIT IGHT HOP)  DYOMA . TO SWILL MAIT AROMAS
Descriptor Definitions (Mark all that apply):  Acetaldehyde – Green apple-like aroma and flavor.  Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  [   Color   Good Nead   Igh Color   Color
<ul> <li>□ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.</li> <li>□ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.</li> <li>□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.</li> <li>□ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).</li> </ul>	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  YUN ESPECS VEN PLAS AND LIAN ACCION  PCSINCE SIGHEN ACCEDITIONESS  DUT SINISHED WIM ACCEDITIONESS.  ADOCK SELMENTINESS.
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. ☐ Light-Struck – Similar to the aroma of a skunk. ☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  Well Colbonated Crisp Differ Finish
<ul> <li>□ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.</li> <li>□ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).</li> <li>□ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.</li> <li>□ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).</li> </ul>	Overall Impression  Comment on overall drinking pleasure associated with entry, give suggestions for improvement  NICE BEEN TO DIINK NICE DITTER TUISH HAT  POND YOU (CODY FOR QUONNEY ONE WELL WADE SPECE)
☐ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.)  I Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 33 /50
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- (30 - 37): Generally within style parameters, some minor flaws (21 - 29): Misses the mark on style and/or minor flaws (14 - 20): Off flavors/aromas or major style deficience  Problematic (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit  Flawless







http://www.bj		Sanctioned Competition Program http://www.homebrewer-	'tion.or
Judge Name		Category # Subcategory (a-f) Entry # (2A)	1
Judge BJCP	Karl Robinson BJCP#E1956	Subcategory (spell out)	
Judge Email	qdabassk@gmail.com	Special Ingredients:  Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.	
BJCP Rank or Status	-3	Comments	
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending		7/1
Non-BJCP Qualificat		malt Juich tight DMS, Hay	
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	aroua med-law	
• '	is (Mark all that apply): en apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)	3/
☐ Alcoholic – The aron	na, flavor, and warming effect of cohols. Sometimes described as hot.	head when your chant a craw	shewd
	ng, lingering harshness and/or drynes; harsh graininess; huskiness.	Flavor (as appropriate for style)	<u></u>
	butter, butterscotch, or toffee aroma es perceived as a slickness on the ton	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics.	
☐ DMS (dimethyl sulficanned corn-like aron	de) – At low levels a sweet, cooked on and flavor.		- 0- -
☐ Estery – Aroma and/oflavorings, or roses).	or flavor of any ester (fruits, fruit	V V	sol va
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.	Betwies mark It finish with all	
☐ Light-Struck - Simil	ar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations	<u> ح</u>
☐ Metallic - Tinny, coin	ny, copper, iron, or blood-like flavor.		Ţ
☐ Musty – Stale, musty,	, or moldy aromas/flavors.	appropriale Contraine Like	
	or combination of stale, winy/vinous, sherry-like aromas and flavors.		
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression	7 /10
	I flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement	7. ~a_
	ss in aroma and flavor. Can be sharp, or vinegar-like (acetic acid).	to hee a but to little to	
•	f rotten eggs or burning matches.	1 1 5-10 (KU.	
	nned, or rotten vegetable aroma and		
, -	n, celery, asparagus, etc.)  Ilfury or yeast-like aroma or flavor.	Total	<u>'S' /5</u> (
Excellent (38 Very Good (30 Good (21 Fair (14 Problematic (00	- 50): World-class example of style.  - 44): Exemplifies style well, requires minor  - 37): Generally within style parameters, son  - 29): Misses the mark on style and/or minor  - 20): Off flavors/aromas or major style defice  - 13): Major off flavors and aromas dominate	ne minor flaws.  Flawless	Flaws





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) Steven Category # Subcategory (a-f) Judge BJCP ID Subcategory (spell out) Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: Apprentice ☐ Recognized ☐ Certified □ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. ☑ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur - The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example П П Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. Technical Merit Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles

Wonderful

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

**Problematic** 

Lifeless







The state of the s	DEEN	366	ME	INEE		NOT.
http://www.bjcp		Sanctioned	Competiti	on Program	http://www.h	omebrewersassociation.c
Judge Name (j		Category	#	Subcategory (a	a-f) E	intry # 315574 (4A)
Judge BJCP II	Karl Robinson BJCP#E1956	Subcatego	ory (spell out	t)		
Judge Email _	qdabassk@gmail.com	<u></u>		Appropriate size, o		
BJCP Rank or Stat	us:	Comments	pection. 🗅	Appropriate size, c	zap, mii ievei, iao	er removar, etc.
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Maste ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	r Aroma (as a		yle) and other aromatics	- to t	- 9:
Non-BJCP Qualific	ations:	shue	x /10	3,010	en h	as drown
☐ Professional Brewe ☐ Certified Cicerone ☐ Sensory Training	r □ Beer Sommelier □ Non-BJCP □ Master Cicerone □ Other	F- S	احرام	in Dus	> / enp	p'ayalu. /
☐ Acetaldehyde – Gr	ons (Mark all that apply): reen apple-like aroma and flavor.	Comment on co		te for style) nead (retention, color, an	· · · · · ·	3.
	oma, flavor, and warming effect of alcohols. Sometimes described as hot.	Head	d n	eleitie.	- wood	natu
	ering, lingering harshness and/or dryne ste; harsh graininess; huskiness.		ppropriate for sty			18.
	ll butter, butterscotch, or toffee aroma mes perceived as a slickness on the ton	Comment on m			ilance, finish/aftertaste	e, and other flavor characteristics
☐ DMS (dimethyl su canned corn-like are	Ifide) – At low levels a sweet, cooked oma and flavor.	or to a	<u>یرمیا</u> نیمگ ^ا ن سا	the mol		frie.
☐ Estery – Aroma and flavorings, or roses	d/or flavor of any ester (fruits, fruit).	Rille	ممم	appren		I malende
☐ Grassy – Aroma/fla	avor of fresh-cut grass or green leaves.	quan	ש פרכע	m when for	<u>ه کې کې کې د</u>	
□ Light-Struck - Sin	nilar to the aroma of a skunk.		(as appropriate foody, carbonation,	or style) warmth, creaminess, ast	tringency, and other p	alate sensations
☐ Metallic - Tinny, c	oiny, copper, iron, or blood-like flavor		لسدم	<u> </u>	45 my le	Manur
☐ Musty – Stale, mus	ty, or moldy aromas/flavors.		•			
	e or combination of stale, winy/vinous, or sherry-like aromas and flavors.					
	clove, pepper), smoky, plastic, plastic or medicinal (chlorophenolic).	Overall Im		•		<u>9.</u> 11
	and flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on ov	verall drinking ple	asure associated with en	itry, give-suggestions	for improvement
	ness in aroma and flavor. Can be sharp d), or vinegar-like (acetic acid).	_ wa	<del>1 2</del>	book b	<u></u>	
☐ Sulfur – The aroma	of rotten eggs or burning matches.	V	<u> Will</u>	dere		<del></del>
	canned, or rotten vegetable aroma and on, celery, asparagus, etc.)					
	sulfury or yeast-like aroma or flavor.				Total	44/
Excellent (1) Very Good (2) Good (3) Fair (1)	45 - 50): World-class example of style. 38 - 44): Exemplifies style well, requires minor 30 - 37): Generally within style parameters, sor 21 - 29): Misses the mark on style and/or minor 14 - 20): Off flavors/aromas or major style defined 00 - 13): Major off flavors and aromas dominated	me minor flaws. r flaws. ciencies. Unpleasant.	H	xample 🗆 🖼	echnical Merit            Intangibles	□ Not to Style □ Significant Flaws □ Lifeless







http://www.bjcp.org AHA/BJC	P Sanctioned Competition Program http://www.homebrewer ion.o
Judge Name (print) Steven Taylor	Category # Subcategory (a-f) Entry #(4A)
Judge BJCP ID	Subcategory (spell out)
Judge Email Steven - T. 850 9 mail com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	- Bottle Inspection: □ Appropriate size, cap, fill level, label removal, etc.
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Maste □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Comments  Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Caravel & Swict bread, hint of Spice, hops
Non-BJCP Qualifications:  ☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other ☐ Other	rich caramel as it warns
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	pale gold brilliantly clear
☐ Astringent — Puckering, lingering harshness and/or drynes in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tong	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked canned corn-like aroma and flavor.	no DMS detected. Steam former lation in yest
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	character appropriete biforness.
$\hfill \Box$ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck - Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
$\square$ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	seems slightly tooder, appropriate carbonaling
$\square$ Musty – Stale, musty, or moldy aromas/flavors.	
□ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Very class, well bry wed beer, Slightly too
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	character and body world have modellis
☐ Sulfur – The aroma of rotten eggs or burning matches.	a very good been.
□ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>42</u> /50
Outstanding Excellent Very Good Good Fair Problematic  Outstanding (45 - 50): World-class example of style.  (38 - 44): Exemplifies style well, requires minor (30 - 37): Generally within style parameters, som (21 - 29): Misses the mark on style and/or minor (14 - 20): Off flavors/aromas or major style defice (00 - 13): Major off flavors and aromas dominate	e minor flaws.  flaws.  Flawless





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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) Cary Mocland	Category # Subcategory (a-f) Entry # CHA
Judge BJCP ID # EM 55	Subcategory (spell out) Mynich Helly
Judge Email	Special Ingredients:  Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Medium Sweet bread warm with
Non-BJCP Qualifications:  ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	low spicy flut of hop notes.
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.  ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Pole Cold. Crostal clor.  med Whith reduction.
☐ Astringent – Puckering, lingering-harshness-and/or dryness in the finish/aftertaste; harsh graininess; huskiness.  ☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
<ul> <li>and flavor. Sometimes perceived as a slickness on the tongue.</li> <li>□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.</li> </ul>	las spice floral has Horde las beterney, low discert notes
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	Limites sweet no 4 preferrer in
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	med. I get body, ned cobonation
☐ Musty – Stale, musty, or moldy aromas/flavors.	law osainy holy offineone
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	white the work of the thing
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Outsile a week made bear.
☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	a sporsing - temps we stangth of time.
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficienc Problematic (00 - 13): Major off flavors and aromas dominate. Ha	inor flaws.  Flawless  Integrigibles  Technical Merit  Significant Flaws  Integrigibles







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Judge Name (print) _	ANDREW LARSEN	Category #				858712 (4A)	
Judge BJCP ID	1	Subcatego	ry (spell out)	2uni a	h Heller		
Judge Email		Special ing	redients:				
	Use Avery label # 5160	Bottle Insp	ection:   Appropr	riate size, ca	p, fill level, label re	emoval, etc.	
BJCP Rank or Status	s:	_			-	•	
☐ Apprentice	☐ Recognized ☐ Certified					1 +	 7
☐ National ☐ Honorary Master	☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge		propriate for style) lt, hops, esters, and other a	romatics			/12
☐ Provisional Judge	Rank Pending		of malty		_		
Non-BJCP Qualificat	tions:	1					
<ul><li>□ Professional Brewer</li><li>□ Certified Cicerone</li><li>□ Sensory Training</li></ul>	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other						
-	es (Mark all that apply): en apple-like aroma and flavor.	Comment on cold	(as appropriate for style or, clarity, and head (reten	tion, color, and			<u>}</u> /3
	na, flavor, and warming effect of cohols. Sometimes described as hot.	Very	Clear	good	persistent	laring	_
	ng, lingering harshness and/or dryness ; harsh graininess; huskiness.	Flavor (or one	propriate for style)			1.6	
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.	Comment on mal	t, hops, fermentation chara			other flavor characteris	ics /20
☐ DMS (dimethyl sulfi canned corn-like aron	de) – At low levels a sweet, cooked or na and flavor.						
☐ Estery – Aroma and/offlavorings, or roses).	or flavor of any ester (fruits, fruit						
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.						
□ <b>Light-Struck</b> – Simil	ar to the aroma of a skunk.		is appropriate for style) y, carbonation, warmth, cr			4	/ 5
☐ Metallic - Tinny, coi	ny, copper, iron, or blood-like flavor.	West.	1 1		vilt / by Hean		ha
☐ Musty – Stale, musty,	, or moldy aromas/flavors.	well a	L I		<del>((1) / 5) (((3) 4)</del>		<del></del>
	or combination of stale, winy/vinous, sherry-like aromas and flavors.				····		
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overali Impa				8	/10
	d flavors of higher alcohols (fusel cetone or lacquer thinner aromas.		all drinking pleasure associated by the second		y, give suggestions for in	nprovement	
	ss in aroma and flavor. Can be sharp , or vinegar-like (acetic acid).						
☐ Sulfur – The aroma o	f rotten eggs or burning matches.		<del></del>				
	nned, or rotten vegetable aroma and n, celery, asparagus, etc.)		,				<del></del>
☐ Yeasty - A bready, su	llfury or yeast-like aroma or flavor.				Total	_ 38	/50
Excellent (38 Very Good (30 Good (21 Fair (14	<ul> <li>50): World-class example of style.</li> <li>44): Exemplifies style well, requires minor fine-</li> <li>37): Generally within style parameters, some mines</li> <li>29): Misses the mark on style and/or minor flaws</li> <li>20): Off flavors/aromas or major style deficienci</li> <li>13): Major off flavors and aromas dominate. Har</li> </ul>	nor flaws. s. es. Unpleasant.	Classic Example Flawless Wonderful	□ 년 Te □ 년	listic Accuracy  Chnical Merit  Intangibles	Not to Style Significant Flaw Lifeless	s
RICP Room Spongshoot Con	wright © 2012 Reer Judge Certification Progr	-am rou 12021	?	Plages sand a	ini comments to Com	n Diversor D ICD o	







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	ary MocDonald	Category # 4 Subcategory (a-f) A Entry # (4A)
Judge BJCP ID 若	1955	Subcategory (spell out) Munich Helles
Judge Email <u>Croc</u>	73@ live.com.au	Special Ingredients:  Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.
□ National □ Honorary Master □ Provisional Judge □ Non-BJCP Qualificatio □ Professional Brewer □ Certified Cicerone □ Sensory Training □ Descriptor Definitions □ Acetaldehyde — Green □ Alcoholic — The aroma ethanol and higher alcoholic provided in the company of the company	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Master ☐ Grand Master ☐ Mead Judge ☐ Mead Judge ☐ Mead Judge ☐ Mead Judge ☐ Mon-BJCP ☐ Master Cicerone ☐ Other ☐ Other ☐ (Mark all that apply):  a pple-like aroma and flavor.  a, flavor, and warming effect of ohols. Sometimes described as hot.	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Light exters and Attel attends up fort.  Comment on malt, hops, esters, and other aromatics  Light exters and the ack ground bready for fort.  Comment on hop from the light extension warms.  Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Med Color Cular & au white  Lead research
in the finish/aftertaste;  Diacetyl – Artificial bu and flavor. Sometimes  DMS (dimethyl sulfid canned corn-like aroma	g, lingering harshness and/or dryness harsh graininess; huskiness.  atter, butterscotch, or toffee aroma a perceived as a slickness on the tongue.  e) – At low levels a sweet, cooked or a and flavor.  flavor of any ester (fruits, fruit	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  i.e. bready Sull malt law cornel.
☐ Light-Struck — Similar ☐ Metallic — Tinny, coiny ☐ Musty — Stale, musty, coiny ☐ Oxidized — Any one or	y, copper, iron, or blood-like flavor. or moldy aromas/flavors. combination of stale, winy/vinous,	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  Light body red Cobsorts  Slight alcohol wormth,
Phenolic - Spicy (clove adhesive strip, and/or machesive strip, and clean (lactic acid), or sulfur - The aroma of the strip strip strip.	herry-like aromas and flavors.  e, pepper), smoky, plastic, plastic hedicinal (chlorophenolic).  flavors of higher alcohols (fusel) etone or lacquer thinner aromas.  in aroma and flavor. Can be sharp or vinegar-like (acetic acid).  rotten eggs or burning matches.  hed, or rotten vegetable aroma and celery, asparagus, etc.)	Overall Impression  Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Wolf model bees 1000 SSI Lay 1. Her  dark for Herle & law Cooned notes  delected a check of the straight of look and  often forte year health, oxygenale was to  often forte year health, oxygenale was to  often forte year health.
Outstanding (45 - Excellent (38 - Very Good (30 - Good (21 -	50): World-class example of style. 44): Exemplifies style well, requires minor fine- 37): Generally within style parameters, some mi 29): Misses the mark on style and/or minor flaw 20): Off flavors/aromas or major style deficience	minor flaws.  Technical Merit  aws.  Flawless  Significant Flaws
Problematic (00 -	13): Major off flavors and aromas dominate. Ha	· 11





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org 1. ABSEN) Category # 4 Subcategory (a-f) Judge Name (print) ANDRELL Judge BJCP ID Subcategory (spell out) Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Grand Master ☐ Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM Comment on malt, hops, esters, and other aromatics ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending supetress , Very clean Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BICP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. clarity ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent – Aromas and flavors of higher alcohols (fusel shight sweetness alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. **Total** (45 - 50): World-class example of style. Outstanding Stylistic, Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example ø o Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** (21 - 29): Misses the mark on style and/or minor flaws. Good Flawless  $\square'$ Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles **Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful Lifeless







http://www.bjcp.org AHA/BJCP Sa	nctioned Competition Program http://www.homebrewersasr 336959
Judge Name (print) ANDREW LARSEA	Category # 4 Subcategory (a-f) Entry # (4A)
Judge BJCP ID	Subcategory (spell out) MUNICH HELLES.
Judge Email	Special Ingredients:
BJCP Rank or Status:	
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  (Soc.) Malt, arcin aromatics
Non-BJCP Qualifications:	The second of th
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other	
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  (2000 Clarity and colory)  less start
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Lawing.
□ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Malt / Tweet ness is upon balance()
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Perhaps alittle too hiter for Style now the less is blery good.
☐ 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.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Finish is alittle cripp rather than dry.
☐ Musty – Stale, musty, or moldy aromas/flavors.	Very well logered.
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	J "
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression <u>%</u> /1
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Good to excellent example of single
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	, , , , , , , , , , , , , , , , , , , ,
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 42 /5
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44) Exemplifies style well, requires minor fine-t (30 - 37): Generally within style parameters, some min (21 - 29): Misses the mark on style and/or minor flaws  Fair (14 - 20): Off flavors/aromas or major style deficiencing (00 - 13): Major off flavors and aromas dominate. Han	Technical Merit  Flawless □ □ □ □ Significant Flaws  Intangibles





http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Subcategory (a-f) حمد ) Judge Name (print) Category # Entry # Judge BJCP ID Subcategory (spell out) Special Ingredients: Use Avery label # 5160 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☑ Certified ☐ Apprentice ☐ Recognized ☐ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending bread Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. aslal ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Smood ☐ Musty - Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent - Aromas and flavors of higher alcohols (fusel 1-0DS old alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. 45/50 Total Outstanding (45 - 50) World-class example of style. Stylistic Accuracy

Classic Example

Flawless

Wonderful

(38 - 44): Exemplifies style well, requires minor fine-tuning.

(21 - 29): Misses the mark on style and/or minor flaws.

(30 - 37): Generally within style parameters, some minor flaws.

(00 - 13): Major off flavors and aromas dominate, Hard to drink.

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

Excellent

Good

Fair

Very Good

**Problematic** 

Not to Style

Lifeless

Significant Flaws

П

**Technical Merit** 

Intangibles







		OUTILUITE	
http://www.bjcr		Sanctioned Competition Program http://www.homebrewer	`tion.org
Judge Name (		Category # Subcategory (a-f) Entry # (4A)	)
Judge BJCP II	Karl Robinson	Subcategory (spell out)	
,	BJCP#E1956	Special Ingredients:	
Judge Email	qdabassk@gmail.com	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.	
BJCP Rank or S	status: /		
☐ Apprentice	☐ Recognized ☐ Certified	Comments	7
☐ National	☐ Master ☐ Grand Master	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics	/12
☐ Honorary Maste ☐ Provisional Judg		low wais figules in sweet	وسه
Non-BJCP Qual	<del>-</del>	has Januar Hunking to Spic-	رگ
	ewer 🗆 Beer Sommelier 🗆 Non-BJCP	health / Shall higher alcoho	<u>، ( و '</u>
☐ Certified Cicero☐ Sensory Trainin			
·	<del>-</del>	_	<b>-</b> > .
-	ittions (Mark all that apply): - Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)	<u> </u>
•	**	Aserosante for style	<del></del>
ethanol and high	e aroma, flavor, and warming effect of ner alcohols. Sometimes described as <i>hot</i> .		
	nckering, lingering harshness and/or drynes ertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)	18/ 120
	icial butter, butterscotch, or toffee aroma netimes perceived as a slickness on the ton	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics.	cteristics
	sulfide) - At low levels a sweet, cooked		
	e aroma and flavor.	dishe alcohol fush tede	
☐ Estery – Aroma flavorings, or ro	and/or flavor of any ester (fruits, fruit ses).	to the crisp/den.	
☐ Grassy – Aroma	a/flavor of fresh-cut grass or green leaves.		
□ Light-Struck -	Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations	5 /
☐ Metallic - Tinny	y, coiny, copper, iron, or blood-like flavor.		
☐ Musty – Stale, r	nusty, or moldy aromas/flavors.	dominal shitely rank are proper	ribe
	one or combination of stale, winy/vinous, ry, or sherry-like aromas and flavors.	, with some ildhal astrojican	
	y (clove, pepper), smoky, plastic, plastic nd/or medicinal (chlorophenolic).	Overall Impression	//10
	as and flavors of higher alcohols (fusel ar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement	1
	artness in aroma and flavor. Can be sharp acid), or vinegar-like (acetic acid).	and needs this / this is Litt	<u>~~</u>
☐ Sulfur — The ard	oma of rotten eggs or burning matches.	formand honoise mont to	<u>unio</u>
	ed, canned, or rotten vegetable aroma and onion, celery, asparagus, etc.)	(1-200)	
, ,	dy, sulfury or yeast-like aroma or flavor.	Total	/50
w Outstanding	(45 - 50): World-class example of style.	Stylistic Accuracy	
Excellent V	(38 - 44): Exemplifies style well, requires minor	or fine-tuning.   Classic Example	
Outstanding Excellent Very Good Good Fair Problematic	(30 - 37): Generally within style parameters, sor (21 - 29): Misses the mark on style and/or minor		Flaws
Fair	(14 - 20): Off flavors/aromas or major style defi	iciencies. Unpleasant. Intangibles	
Problematic	(00 - 13): Major off flavors and aromas dominat	ite. Hard to drink.   Wonderful 🗆 🗆 🗆 Lifeless	1





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Entry # Judge Name (print) Sป / เวเห Subcategory (a-f) Category # Judge BJCP ID Subcategory (spell out) Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Certified Apprentice □ Recognized ☐ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training Other Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristic ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. ☐ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic **Overall Impression** adhesive strip, and/or medicinal (chlorophenolic). Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. **Total** Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Classic Example п Not to Style Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Technical Merit Very Good (30 - 37): Generally within style parameters, some minor flaws. Significant Flaws П Flawless Good (21 - 29): Misses the mark on style and/or minor flaws.

Fair

Problematic

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

П

Lifeless

Intangibles

Wonderful







http://www.bjc		Sanctioned C	ompeniion Program	ittp://www.nome	orewersassociation.or
Judge Name (		Category#	Subcategor	y (a-f) Entry	1# (7A)
Judge BJCP I	Karl Robinson	Subcategor	y (spell out)		,
_	BJCP#E1956	_ 1	redients:		
Judge Email _	qdabassk@gmail.com -	. i ' Rottle Insne	ection:  Appropriate size	ze can fill level lahel re	emoval etc
BJCP Rank or Sta	atue, –	•		•	inovai, etc.
☐ Apprentice	Recognized   Certified	Comments			1
☐ National	☐ Master ☐ Grand Master		propriate for style)		
☐ Honorary Master ☐ Provisional Judge	<ul><li>☐ Honorary GM</li><li>☐ Mead Judge</li><li>☐ Rank Pending</li></ul>		t, hops, esters, and other aromatics	s evolue	1 100-06.
Non-BJCP Qualifi	<u>-</u>	In La		1 / .	ouis La.
	ver □ Beer Sommelier □ Non-BJCP	Head	ment this		
☐ Certified Cicerone		1 7	1 1	V	
☐ Sensory Training	Other				-
•	ions (Mark all that apply): Green apple-like aroma and flavor.		(as appropriate for style) (as appropriate for style) (c) (c)		
☐ Alcoholic – The a	roma, flavor, and warming effect of	<u> Jane</u>	conver	good de	1 1000
	r alcohols. Sometimes described as hot.	<u>Inead</u>	Dianal		<b>v</b>
	kering, lingering harshness and/or dryness aste; harsh graininess; huskiness.	Flavor (as app	ropriate for style)		14,2
	ial butter, butterscotch, or toffee aroma times perceived as a slickness on the tong	Comment on malt	t, hops, fermentation characteristic	s, balance, finish/aftertaste, and	other flavor characteristics
☐ DMS (dimethyl s canned corn-like a	ulfide) – At low levels a sweet, cooked or troma and flavor.	· terdie	diate.	mee to	sis due
☐ Estery Aroma a flavorings, or rose	nd/or flavor of any ester (fruits, fruit s).		V	ı	
<del>-</del> ·	flavor of fresh-cut grass or green leaves.		······································		
-	imilar to the aroma of a skunk.	Mouthfeel (a	s appropriate for style) y, carbonation, warmth, creamines	an anti-manner and other polete	/
-	coiny, copper, iron, or blood-like flavor.	Mode	<b>A</b> \		munico in
•	isty, or moldy aromas/flavors.	There	Lourene	r maske	od han
•	ne or combination of stale, winy/vinous,	Speaa	lay male	t'addil	ria ,
	, or sherry-like aromas and flavors.	Carro	approal	يري	
	(clove, pepper), smoky, plastic, plastic l/or medicinal (chlorophenolic).	Overall Impr			
	and flavors of higher alcohols (fusel to acetone or lacquer thinner aromas.	Comment on over	all drinking pleasure associated w	ith entry, give suggestions for it	mprovement 5
	tness in aroma and flavor. Can be sharp cid), or vinegar-like (acetic acid).	way	all wood	he and	budie
•	na of rotten eggs or burning matches.	to ah	want lig	ounce To	nes / flavo
□ Vegetal Cooked	, canned, or rotten vegetable aroma and	<u>- All</u>	other my	socks o	reading
, •	nion, celery, asparagus, etc.)	, ,			< 7
☐ Yeasty - A bready	y, sulfury or yeast-like aroma or flavor.	Ç		Total	
Outstanding	(45 - 50): World-class example of style.			Stylistic Accuracy	
Excellent	(38 - 44): Exemplifies style well, requires minor: (30 - 37): Generally within style parameters, som		Classic Example	☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐	Not to Style
Outstanding Excellent Very Good Good Fair Problematic	(21 - 29): Misses the mark on style and/or minor		Flawless 🗆		Significant Flaws
Fair	(14 - 20): Off flavors/aromas or major style defic	iencies. Unpleasant.	NV3	Intangibles	I ifologo
o Problematic	(00 - 13): Major off flavors and aromas dominate	. Hard to drink.	Wonderful 🗆		Lifeless







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers station.o
Judge Name (print) Sterien Taylor	Category # Subcategory (a-f) Entry # 993356 (7A)
Judge BJCP ID	Subcategory (spell out)
Judge Email Steven T. 8 50 gm. 1. rom  Use Avery label # 5460	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: □ Appropriate size, cap, fill level, label removal, etc.
□ Apprentice       □ Recognized       □ Certified         □ National       □ Master       □ Grand Master         □ Honorary Master       □ Honorary GM       □ Mead Judge         □ Provisional Judge       □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  OMS over whelme the aroma, once it dies down
Non-BJCP Qualifications:	grain and breid Clarars come through
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	some toust and crust, no roust, raramal, or hop around. fresh cracked grain
Descriptor Definitions (Mark all that apply):       Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	copper amber brilliantly dear. persinget head
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  free cracked malt/vicuna mult, tatter Som
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	cich melt not overly complex, no notcable bo
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	flower but slightly took! Her in the after toole
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ <b>Light-Struck</b> – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	medium edy, medium how constantion, not treamy
☐ Musty – Stale, musty, or moldy aromas/flavors.	and smooth
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 6 /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  DMS was really over powering in the aroma Vienne
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	possible reine issue? try fact chilling to
☐ Sulfur – The aroma of rotten eggs or burning matches.	reduce DHS
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>33</u> /50
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine-typery Good (30 - 37): Generally within style parameters, some min Good (21 - 29): Misses the mark on style and/or minor flaws  Fair (14 - 20): Off flavors/aromas or major style deficiencie Problematic (00 - 13): Major off flavors and aromas dominate. Har	or flaws.  Technical Merit  Flawless □ □ □ □ Significant Flaws  Intangibles





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Subcategory (a-f) Category # Entry # Judge Name (print) Judge BJCP ID Subcategory (spell out) Special Ingredients: Bottle inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments Apprentice ☐ Recognized □ Certified ☐ Grand Master □ National ☐ Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatic ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Certified Cicerone ☐ Sensory Training □ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) □ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. □ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.

·	Styl	istic A	ccura	сy	
lassic Example	Z				Not to Style
	Te	chnica	l Mer	it	
Flawless	Ø				Significant Flaws
	1	ntang	ibles		_
Wonderful		D/			Lifeless

(30 - 37): Generally within style parameters, some minor flaws.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(21 - 29): Misses the mark on style and/or minor flaws.

Very Good

**Problematic** 

Good

Fair







A STATE OF THE STA	BEER	SC0	RESHE	ET	
http://www.bjcp.	S	anctioned	Competition Progra	ım http://www.l	nomebrewe (84)737 .c
Judge Name (p		Category #	#Subcateg	ory (a-f)	Entry #
Judge BJCP ID	Karl Robinson	Subcatego	ory (spell out)		"-
Judge Email	BJCP#E1956 qdabassk@gmail.com	Special Ing	gredients:	· · · · · · · · · · · · · · · · · · ·	
□ National □ □ Honorary Master □ □ Provisional Judge □ Non-BJCP Qualificatio □ Professional Brewer □ □ Certified Cicerone □	Recognized	Aroma (as a Comment on many Mark	ppropriate for style) alt, hops, esters, and other aroma Sulphass Value / La	tics per pere	Jarling to
Descriptor Definitions	(Mark all that apply): apple-like aroma and flavor.	Appearance	(e (as appropriate for style)	)	3
☐ Alcoholic – The aroma, ethanol and higher alcoh	flavor, and warming effect of nols. Sometimes described as hot.	head	good &	fulle!	ton persta
	, lingering harshness and/or dryness arsh graininess; huskiness.	Flavor (as ap	propriate for style)	•	I'LL 1
	ter, butterscotch, or toffee aroma perceived as a slickness on the tongue.	Comment on ma		stics, balance, finish/aftertas	te, and other flavor characteristics
☐ DMS (dimethyl sulfide) canned corn-like aroma	) – At low levels a sweet, cooked or and flavor.	Some	ce' victue	so of com	
☐ Estery – Aroma and/or flavorings, or roses).	flavor of any ester (fruits, fruit	Bellevin	o percenta		- 0
☐ Grassy – Aroma/flavor	of fresh-cut grass or green leaves.	)		,	7
□ Light-Struck - Similar	to the aroma of a skunk.		as appropriate for style) ly, carbonation, warmth, creami	ness, astringency, and other i	palate sensations
☐ Metallic - Tinny, coiny,	copper, iron, or blood-like flavor.	Medun	a law body	4 0	
☐ Musty – Stale, musty, or	· · · · · · · · · · · · · · · · · · ·	Jackia	He dex	Lus ve	a vilad
_	combination of stale, winy/vinous, erry-like aromas and flavors.	Corbon	ble apy	reportale	
☐ Phenolic – Spicy (clove, adhesive strip, and/or me	, pepper), smoky, plastic, plastic edicinal (chlorophenolic).	Overall Imp			<u> 7. 11</u>
	avors of higher alcohols (fusel tone or lacquer thinner aromas.	A a constant	rall drinking pleasure associated	with entry, give suggestions	s for improvement
	n aroma and flavor. Can be sharp r vinegar-like (acetic acid).	Terdas	( 60 he la	acking the	wiches/
☐ Sulfur – The aroma of ro	otten eggs or burning matches.	Break	ly desta	. / cody (ue	to nequipal
☐ Vegetal – Cooked, canno flavor (cabbage, onion, c	ed, or rotten vegetable aroma and elery, asparagus, etc.)	tenar	Destru	15 - Rays	John 100
☐ Yeasty – A bready, sulfu	ry or yeast-like aroma or flavor.	*.	1	Total	34 /5
Excellent (38 - 4 Very Good (30 - 3 Good (21 - 2 Fair (14 - 2	50): World-class example of style.  14): Exemplifies style well, requires minor fine-  37): Generally within style parameters, some midely: Misses the mark on style and/or minor flaw  20): Off flavors/aromas or major style deficience  13): Major off flavors and aromas dominate. Ha	inor flaws. s. ies. Unpleasant.	Classic Example  Flawless  Wonderful	Technical Merit	□ Not to Style

□ Lifeless





http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org

Judge Name (print) Cary MacDonald	Category # 6 Subcategory (a-f) A Entry # 736363
Judge BJCP ID # EVI 9 55	Subcategory (spell out) Marzen
Judge Email CMOC 73@ live.com.av	Special Ingredients:
Use Avery label # 5160	Bottle Inspection:   Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
☐ Apprentice ☐ Recognized ☐ Certified	
☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge ☐ Rank Pending	v. low sweet bready dough aroma
Non-BJCP Qualifications:	no hop crone.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	prenous motos deserted
☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde Green apple-like aroma and flavor.  ☐ Alcoholic The aroma, flavor, and warming effect of	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Light (and texture)
ethanol and higher alcohols. Sometimes described as hot,	100 he mad restrollar
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 12/2/2
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  \[ \lambda \text{tau}  \text{tau} \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}   \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}  \text{tau}   \text{tau}
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	red low bitteress, Insolut dry
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	low phenolic notes detected
☐ Grassy Aroma/flavor of fresh-cut grass or green leaves.	Mouthfeel (as appropriate for style)  Mouthfeel (as appropriate for style)
	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	med 1: ght body med Cato
☐ Musty — Stale, musty, or moldy aromas/flavors.	not smooth
Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  Cood to at this Style.
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Mat a Delate
Sulfur – The aroma of rotten eggs or burning matches.	law shenolics - suggest low state interti
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	check son toxeller
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	0 =
- 1 vast, 11 orday, suriary or yeast-like atoma or mavor.	Total
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine-to very Good (30 - 37): Generally within style parameters, some min Good (21 - 29): Misses the mark on style and/or minor flaws.  Fair (14 - 20): Off flavors/aromas or major style deficiencie Problematic (00 - 13): Major off flavors and aromas dominate. Hard	Technical Merit  Flawless







http://www.bjcp.org	AHA/BJCP S	anctioned C	ompetition	Program	ı http://w	ww.home	brewersac	r 'rtion.c
Judge Name (print) ANDREL	:			,		Entry		6363 A)
Judge BJCP ID		_	y (spell out)					<del></del>
Judge Email	-		redients:					
	00	Bottle Inspe	ection: 🗆 App	ropriate siz	ze, cap, fill le	vel, label re	moval, etc.	•
BJCP Rank or Status:	<b></b>	Comments						
□ Apprentice       □ Recognized         □ National       □ Master         □ Honorary Master       □ Honorary GM         □ Provisional Judge       □ Rank Pending		Comment on mal	oropriate for style) t, hops, esters, and o					<u>7</u> /
Non-BJCP Qualifications:								
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommeli ☐ Master Cicero ☐ Other								
Descriptor Definitions (Mark all that  ☐ Acetaldehyde – Green apple-like arom			(as appropriate for r, clarity, and head (		or, and texture)			2 <b>z</b> _/
☐ Alcoholic – The aroma, flavor, and war ethanol and higher alcohols. Sometimes	rming effect of	7.	colour	. 50	me head	setenția	·	
☐ Astringent — Puckering, lingering harsl in the finish/aftertaste; harsh graininess	hness and/or dryness					_		
☐ Diacetyl – Artificial butter, butterscotel and flavor. Sometimes perceived as a s	h, or toffee aroma		ropriate for style) , hops, fermentation	_				haracteristics
☐ DMS (dimethyl sulfide) — At low level canned corn-like aroma and flavor.	_		~3					
☐ Estery – Aroma and/or flavor of any es flavorings, or roses).	ter (fruits, fruit				,		·····	
☐ Grassy – Aroma/flavor of fresh-cut gra	ss or green leaves.			<del> </del>			· · ·	
☐ Light-Struck – Similar to the aroma of		Mouthfeel (a	s appropriate for styl	le)				<u> 2.5/</u>
☐ Metallic – Tinny, coiny, copper, iron, o			, carbonation, warm					
☐ Musty – Stale, musty, or moldy aromas			times)	Con P. SC C 1.12	MANOEL V	A JOT G	(IOF OF	
☐ Oxidized – Any one or combination of cardboard, papery, or sherry-like aroma								
☐ Phenolic – Spicy (clove, pepper), smok adhesive strip, and/or medicinal (chloro		Overall Impr	ession					6.5/1
☐ Solvent - Aromas and flavors of higher alcohols). Similar to acetone or lacquer		Comment on over	all drinking pleasure		ith entry, give sug	gestions for in Sweetn	=	peont.
☐ Sour/Acidic – Tartness in aroma and fla and clean (lactic acid), or vinegar-like (a								
☐ Sulfur — The aroma of rotten eggs or bu	•				11.333			
☐ Vegetal – Cooked, canned, or rotten veg	•						·-	
flavor (cabbage, onion, celery, asparagu								
☐ Yeasty – A bready, sulfury or yeast-like	aroma or flavor.				Tota	al		31 /5
Outstanding (45 - 50): World-class e					Stylistic Ac			$\overline{}$
Excellent (38 - 44): Exemplifies st Very Good (30 - 37): Generally with	tyle well, requires minor fine- hin style parameters, some mi		Classic Exam	nple 🗆	□ □ Technical	□/ □ Merit	Not to Sty	yle
Good (21 - 29): Misses the ma	nin style parameters, some mi ark on style and/or minor flaw	1.	Flawle	ess 🗆			Significat	nt Flaws
	omas or major style deficienc ors and aromas dominate. Ha		Wonderf	ful 🗀	Intangil	oles	Lifeless	
Fromematic (00 - 13): Major off flav	ors and aromas dominate. Ha	ia to arink.	wonderi	.u. L.			PHEIESS	





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Judge Name (print) Steuch Subcategory (a-f) Category # Judge BJCP ID Subcategory (spell out) Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** ☐ Recognized ☐ Certified ☐ Grand Master Aroma (as appropriate for style) □ National ☐ Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, qreaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. □ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Classic Example Ø Not to Style Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Very Good

(21 - 29): Misses the mark on style and/or minor flaws.

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Good

**Problematic** 

Fair

Significant Flaws

Lifeless

Z

Intangibles

Flawless

Wonderful







http://www.bjcp.c		anctioned	Competition Progra	am http://wy	ww.homebrew	ers tion.org
Judge Name (pr		Category #	#Subcateg	jory (a-f)	_ Entry#	462711 (8A)
Judge BJCP ID	Karl Robinson BJCP#E1956		ory (spell out) gredients:			
Judge Email	qdabassk@gmail.com	Bottle Insc	pection:   Appropriate	size can fill lev	el label remova	d etc
BJCP Rank or Statu ☐ Apprentice ☐ National	Recognized	Comments	ppropriate for style)		, 14501 Telliova	
☐ Honorary Master ☐ Provisional Judge	☐ Honorary GM ☐ Mead Judge ☐ Rank Pending		alt, hops, esters, and other aroma	` 0	1 <i>0</i>	es I
Non-BJCP Qualifica  ☐ Professional Brewer  ☐ Certified Cicerone  ☐ Sensory Training	tions:  ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	unde Hay hacke	anous te	de 1	d'toff	ee:
☐ Acetaldehyde – Gre	ns (Mark all that apply): en apple-like aroma and flavor. na, flavor, and warming effect of	Comment on col	(as appropriate for style) lor, clarity, and head (retention,		ر دلسابه لستا	3.13 15/chant
ethanol and higher al	cohols. Sometimes described as hot.	Cooch	- persolal	at head	<u> </u>	
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	Elavor (ac an	propriate for style)		· · · · · ·	1/2
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue	Comment on ma	It, hops, fermentation characteri	/ L		lavor characteristics
☐ DMS (dimethyl sulf canned corn-like aron	ide) – At low levels a sweet, cooked or ma and flavor.	Terdy	to and is	(L) (	oget lan	any shold
☐ Estery – Aroma and/flavorings, or roses).	or flavor of any ester (fruits, fruit	Bellevi	s - appr	priale	and y	he her
□ <b>Grassy –</b> Aroma/flav	or of fresh-cut grass or green leaves.					. 1
□ <b>Light-Struck</b> – Simi	lar to the aroma of a skunk.	Mouthfeel ( Comment on bod	as appropriate for style) ly, carbonation, warmth, creamin	ness, astringency, and e	other palate sensatio	ons/5
☐ Metallic - Tinny, coi	iny, copper, iron, or blood-like flavor.		معده ما الرئيس		مهممه-	<b>A</b>
☐ Musty – Stale, musty	, or moldy aromas/flavors.	cont	- Some ale	syng. Co	<u>wholeh</u>	<del></del>
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	aporto	natu.	<u> </u>		
	ove, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Imp	ression			(p. /10
	d flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on ove	rall drinking pleasure associated	with entry, give sugge	stions for improven	nent F
	ss in aroma and flavor. Can be sharp ), or vinegar-like (acetic acid).	asma	end with	a lut	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	toffee/
	of rotten eggs or burning matches.	addis	2/ event	a olse	900	
□ Vegetal – Cooked, ca	nned, or rotten vegetable aroma and n, celery, asparagus, etc.)		/ 0 >	<u>. (</u>		
	alfury or yeast-like aroma or flavor.		<del></del>	Total		<u>36</u> /50
Excellent (38 Very Good (30 Good (21 Fair (14	5 - 50): World-class example of style. 3 - 44): Exemplifies style well, requires minor fine 3 - 37): Generally within style parameters, some m - 29): Misses the mark on style and/or minor flav - 20): Off flavors/aromas or major style deficiency - 13): Major off flavors and aromas dominate. He	ninor flaws. vs. cies. Unpleasant.	Classic Example  Flawless  Wonderful	Technical M	□ □ Not t ferit □ □ Signi es	to Style ificant Flaws ess





http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org

Judge Name (print) Car MacDonald	Category # Subcategory (a-f) A Entry # 769812
Judge BJCP ID	Subcategory (spell out) Doll bock
Judge Email _ Cmoc 736 live. com.au	Special Ingredients:
Use Avery label # 5160	Bottle Inspection:   Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments Bottle Guller"
□ Apprentice       □ Recognized       □ Certified         □ National       □ Master       □ Grand Master         □ Honorary Master       □ Honorary GM       □ Mead Judge         □ Provisional Judge       □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  TICK LANGUA MONTH STORM, byto codes
Non-BJCP Qualifications:	tooothy correct rates
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐	low hot arona. clear ferment.
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.  ☐ Alcoholic – The aroma, flavor, and warming effect of	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Day orom very hozy church
ethanol and higher alcohols. Sometimes described as hot.	long lasting light the heary
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Fich dark complex most blooms toosty court
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	posterness no hop flavor ned help
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	clean alcohol modes ="spicy"
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	med full body, high Borbanotian
☐ Musty – Stale, musty, or moldy aromas/flavors.	elight grains astringery
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	in d creaminess
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement.  Thus is a croad example of the
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	of boring so lost its ochen
Sulfur – The aroma of rotten eggs or burning matches.	chroter but chill people.
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.)	
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>43</u> /5
Outstanding (45 - 50): World-class example of style.  Excellent Very Good (30 - 37): Generally within style parameters, some mir Good (21 - 29): Misses the mark on style and/or minor flaws  Fair (14 - 20): Off flavors/aromas or major style deficiencie (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit  Flawless





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http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewer n.or
Judge Name (print) ANDREW LARSEN	Category # 9 Subcategory (a-f) A Entry # (9A)
Judge BJCP ID	Subcategory (spell out) DOPPELBOCK
Judge Email	Special Ingredients:
Judge Email  Use Avery label # 5160	Bottle Inspection:   Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments Big head on paying.
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Strong molt beama.
Non-BJCP Qualifications:	
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other ☐ Non-BJCP ☐ Master Cicerone ☐ Other	
Descriptor Definitions (Mark all that apply):  Acetaldehyde Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	Large presistant head. Some hazinoss followliness
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Missing Neclean lager (haracteristics)
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	rich and malty.
☐ 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.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Full body and moderate carbonation
☐ Musty – Stale, musty, or moldy aromas/flavors.	Somewhat havin but acceptable
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	·
☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression <u>S</u> /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	lager prone as expersed,
☐ Sulfur – The aroma of rotten eggs or burning matches.	
□ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine-to-to-to-to-to-to-to-to-to-to-to-to-to-	or flaws.  Flawless □ □ □ □ Significant Flaws  Intangibles



AHA/BJCP Sanctioned Competition Program



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finish/aftertaste, and other flavor characteristics

Entry #

http://www.bjcp.org

Subcategory (a-f) Judge Name (print) Category # Judge BJCP ID Subcategory (spell out) Special Ingredients: Bottle Inspection: 

Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** - Apprentice ☐ Recognized ☐ Certified ☐ Grand Master ☐ National ☐ Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, ☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, ca ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. □ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement

		То	tal		34	50
·	Styl	istic A	ссига	сy	····	1
Classic Example					Not to Style	ı
	Tee	chnica	l Mer	it	_	ı
Flawless					Significant Flaws	ļ
	1	ntang	ibles		-	ı
Wonderful					Lifeless	

ഗ	A CI A
Ź	Good
K	Fair

Excellent

☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty - A bready, sulfury or yeast-like aroma or flavor.

(45 - 50): World-class example of style.

(38 - 44): Exemplifies style well, requires minor fine-tuning.

Very Good (30 - 37): Generally within style parameters, some minor flaws.

(21 - 29): Misses the mark on style and/or minor flaws.

Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Problematic

(00 - 13): Major off flavors and aromas dominate. Hard to drink.





http://www.bjcp.o:	anctioned Competition Program http://www.homebrewers ion.org
Judge Name (pri	Category # Subcategory (a-f) Entry # (9A)
Judge BJCP ID _ Karl Robinson BJCP#E1956	Subcategory (spell out) Special Ingredients:
Judge Email qdabassk@gmail.com	Bottle Inspection:
BJCP Rank or Status:  Apprentice Recognized Grand Master Honorary Master Honorary GM Rank Pending  Non-BJCP Qualifications:  Beer Sommelier Non-BJCP Master Master Master Recognized Grand Master Mead Judge Mead Judge Rank Pending  Non-BJCP Master Cicerone	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.  Comments  Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Mald aroma man home to list libration of the aromatics  and the archive the aromatics and the aromatics and the aromatics are listed to the archive
□ Sensory Training □ Other  Descriptor Definitions (Mark all that apply): □ Acetaldehyde – Green apple-like aroma and flavor. □ Alcoholic – The aroma, flavor, and warming effect of	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Color a Line
ethanol and higher alcohols. Sometimes described as hot.  Astringent – Puckering, lingering harshness and/or dryness in the Griph of General banks are in the Griph of General banks are in the Griph of General banks.	which designate lead stand
<ul> <li>in the finish/aftertaste; harsh graininess; huskiness.</li> <li>Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue</li> </ul>	Flavor (as appropriate for style)  Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Malt
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	European is claim!
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	2
☐ Light-Struck - Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Median body lots of ale manity
☐ Musty – Stale, musty, or moldy aromas/flavors.	with some daying / lang frings.
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	00/00
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  A good although ad the Shie / madeiness
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	beer and the alk Hundred to
☐ Sulfur – The aroma of rotten eggs or burning matches.	domate to ly raising work for
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	0.5 - 190
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some m (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Ha	inor flaws.  Technical Merit  Flawless





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Judge Name (print)

**BJCP Rank or Status:** 

Non-BJCP Qualifications:

Use Avery label # 5160

Judge BJCP ID

Judge Email

☐ Apprentice

☐ Honorary Master

☐ Provisional Judge

☐ Certified Cicerone

☐ Sensory Training

☐ National

MOREN

☐ Recognized

☐ Honorary GM

☐ Rank Pending

☐ Master Cicerone

☐ Master

☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP

Descriptor Definitions (Mark all that apply):

☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.

in the finish/aftertaste; harsh graininess; huskiness.

☐ Estery – Aroma and/or flavor of any ester (fruits, fruit

☐ Light-Struck - Similar to the aroma of a skunk.

☐ Musty - Stale, musty, or moldy aromas/flavors.

☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.

☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.

□ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).

☐ Solvent – Aromas and flavors of higher alcohols (fusel

alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.

canned corn-like aroma and flavor.

flavorings, or roses).

Outstanding

Excellent

Good

Fair

Very Good

Problematic

☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma

☐ Other

☐ Certified

☐ Mead Judge

AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Subcategory (a-f) A Entry # DOPPEL BOCK Subcategory (spell out) Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. ☐ Grand Master Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics malty Groma Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Astringent - Puckering, lingering harshness and/or dryness Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. plesent in □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations Good meddum nodu Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement howevel estery after toste Total Stylistic Accuracy Classic Example Not to Style (38 - 44): Exemplifies style well, requires minor fine-tuning. Technical Merit (30 - 37): Generally within style parameters, some minor flaws.  $\square'$ (21 - 29): Misses the mark on style and/or minor flaws. Flawless Significant Flaws Intangibles (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Wonderful Lifeless (00 - 13): Major off flavors and aromas dominate. Hard to drink.

(45 - 50): World-class example of style.







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewersass nu.or
Judge Name (print) Cary Moudenold	Category # Subcategory (a-f) Entry # 975623 (9A)
Judge BJCP ID #E内55	Subcategory (spell out) Dopple bock
Judge Email CMoc 73 Ne. Com. au Use Avery label # 5160	Special Ingredients:    The state of the sta
BJCP Rank or Status:	Comments
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Rear & Mou esters deminate.
Non-BJCP Qualifications:	low rich complex malt roll delected
<ul> <li>□ Professional Brewer</li> <li>□ Certified Cicerone</li> <li>□ Sensory Training</li> <li>□ Other</li> </ul>	~ pob acayor
Descriptor Definitions (Mark all that apply):  Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  The brown when his bis above.
Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	torillant derity vilan white - oblimate
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
□ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor. ☐ Estery — Aroma and/or flavor of any ester (fruits, fruit	timber little weet - passible under -
flavorings, or roses).	law spicy alcohol.
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	Mouthfeel (as appropriate for style)3 / 5
☐ Light-Struck — Similar to the aroma of a skunk.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
<ul> <li>☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.</li> <li>☐ Musty – Stale, musty, or moldy aromas/flavors.</li> </ul>	ned bod. law coboration, low addhol warmth
☐ Oxidized – Any one or combination of stale, winy/vinous,	
cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression Comment on overall drinking pleasure, associated with entry, give suggestions for improvement
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Good attempt at style though
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	- leave or years cole obed realth
☐ Sulfur – The aroma of rotten eggs or burning matches.	potel role oxfranction.
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Lovy 1. the Not possible oxidation
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	check both Ling technique 28/50
Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good Good Fair Problematic (30 - 37): Generally within style parameters, some mi (21 - 29): Misses the mark on style and/or minor flaw (14 - 20): Off flavors/aromas or major style deficience (00 - 13): Major off flavors and aromas dominate. Has	nor flaws. s. Flawless □ □ □ □ Significant Flaws ies. Unpleasant.





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,	Name (pr

·			n.c	11199
Judge Name (pr		Category #	Subcategory (a-f) Entry #	7 a A \
Judge BJCP ID	Karl Robinson BJCP#E1956		y (spell out)	
Judge Email	qdabassk@gmail.com	Special Ingi	redients:	
,,		Bottle Inspe	ection:   Appropriate size, cap, fill level, label removal, e	etc.
BJCP Rank or Status	s: /	Comments		
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending		propriate for style) t, hops, esters, and other aromatics	11 d
Non-BJCP Qualificat		Shape	it toget slynd spice	· hapo
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	- dre	of generally hand to sear	et f
Descriptor Definition	ns (Mark all that apply): en apple-like aroma and flavor.		(as appropriate for style) or, clarity, and head (retention, color, and texture)	
<del>-</del>	na, flavor, and warming effect of	Golda	i i coloon head stay	and a
	cohols. Sometimes described as hot.	al lu	Hulacke / Clave 15	(0000)
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	Flavor (as app.	ropriate for style)	14. /2
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue	Comment on malt	t, hops, fermentation characteristics, balance, finish/aftertaste, and other flav	or characteristics
☐ DMS (dimethyl sulfi canned corn-like aron	ide) – At low levels a sweet, cooked or na and flavor.	<u>gannell</u>	the some first was	1 /
☐ Estery – Aroma and/flavorings, or roses).	or flavor of any ester (fruits, fruit	addi	do beanh but over take	2, +la
<u> </u>	or of fresh-cut grass or green leaves.	Alc	an project to the fact	<del></del> /
□ Light-Struck - Simil	lar to the aroma of a skunk.	Mouthfeel (a	is appropriate for style) y, carbonation, warmth, creaminess, astringency, and other palate sepsations	<u> </u>
☐ Metallic - Tinny, coi	ny, copper, iron, or blood-like flavor.	malt	yound I'm due do	alc
☐ Musty – Stale, musty	, or moldy aromas/flavors.	<u>contu</u>	I dehects from don	Cul mit
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	8 84	) le	
☐ Phenolic – Spicy (clo adhesive strip, and/or	ove, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impi	ression	
	d flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on over	all drinking pleasure associated with entry, give suggestions for improvement about 4 at 4 5 tules	nt all
☐ Sour/Acidic - Tartne	ss in aroma and flavor. Can be sharp ), or vinegar-like (acetic acid).	adhle, t	Bause most tend (1° = 2°	<u>el</u> 'e 1
•	of rotten eggs or burning matches.			
	nned, or rotten vegetable aroma and			
flavor (cabbage, onion	n, celery, asparagus, etc.)			<u>`</u>
☐ Yeasty – A bready, so	ulfury or yeast-like aroma or flavor.		Total	<u> 50</u> /5
Excellent (38 Very Good (30 Good (21 Fair (14	5 - 50): World-class example of style. 3 - 44): Exemplifies style well, requires minor fir 0 - 37): Generally within style parameters, some 1 - 29): Misses the mark on style and/or minor flat - 20): Off flavors/aromas or major style deficies 0 - 13): Major off flavors and aromas dominate. I	minor flaws. aws. ncies. Unpleasant.	Stylistic Accuracy Classic Example	icant Flaws





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http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewer ion.or
Judge Name (print) Struck Taylot	Category # Subcategory (a-f) Entry #(9A)
Judge BJCP ID	Subcategory (spell out)
Judge Email Steven T-850 a Mail com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	Comments
☑ Apprentice       ☐ Recognized       ☐ Certified         ☐ National       ☐ Master       ☐ Grand Master         ☐ Honorary Master       ☐ Honorary GM       ☐ Mead Judge         ☐ Provisional Judge       ☐ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Walt Sweet, cola, Stone fruit, slight aliabel
Non-BJCP Qualifications:  ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	5light DMS - Sugar Syrup
Descriptor Definitions (Mark all that apply):  Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Dright gold hrilliantly clay. No head a chable
Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	food the should
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Alcohol, caramel alcohol susest vest wall
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Sweetness hit clouing bitterness seeing accordated
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	yeast character, no Sulphur prosters detected.
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	full hadred but alrahal drieg it and a wickly.
☐ Musty – Stale, musty, or moldy aromas/flavors.	moderately have carbonation.
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic — Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression6/10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  the alcohal overwhelms and holds the hear
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	at pitching, healthy yount and temp Ucontrol
☐ Sulfur – The aroma of rotten eggs or burning matches.	may below if this want property waraged.
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>33</u> /50
Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi Good (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit   Significant Flaws   Significant Flaws   Significant Flaws   Intangibles   Significant Flaws   Significant
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Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.o Subcategory (a-f) Entry # Category # Judge Name (pri Karl Robinson Judge BJCP ID Subcategory (spell out) BJCP#E1956 Special Ingredients: qdabassk@gmail.com Judge Email ___ Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: Recognized ☐ Apprentice ☐ Certified □ National □ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma balaceed and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Classic Example Not to Style Excellent-(38-44): Exemplifies style well, requires minor fine-tuning.

(30 - 37). Generally within style parameters, some minor flaws.

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

(21 - 29): Misses the mark on style and/or minor flaws.

Very Good

**Problematic** 

Good

Fair

Significant Flaws

Lifeless

Technical Merit

Intangibles

W

**Flawless** 

Wonderful







http://www.bjcp.org	AHA/BJCP S	Sanctioned C	ompetition	ı Program	1 http://w	/ww.homebi	rewers	ion.oı
Judge Name (print)	Steven Taylor	Category #	s	ubcategoi	ry (a-f)	Entry #	486645 (6B)	
Judge BJCP ID		Subcategor	y (spell out) _					
Judge Email <u>Star</u>	un.T.85@ amail.com	_	redients:	•			1	
BJCP Rank or Statu			ection: 🗆 Ap	propriate si	ze, cap, nn ie	vei, iabei rem	ovai, etc.	
☐ Apprentice	☐ Recognized ☐ Certified	Comments						
☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comment on malt	propriate for style) t, hops, esters, and	other aromatics		J. 5.	me ferme	<u>}_/1</u>
Non-BJCP Qualificat	<del>-</del>	character		<del></del>	VO (12.0 .30	14 00 20	THOC TELLE	te traffi
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other							
	ns (Mark all that apply): en apple-like aroma and flavor.	Appearance Comment on color	r clarity and head	Litetentian col	or, and texture)	11		
	na, flavor, and warming effect of cohols. Sometimes described as hot.	head.	y red	Caleur	, ious a	TUKKIA 1	dsignling.	
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	Flavor (as appr	rongiata for enda)		···	<u> </u>	15	- /2:
_	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.	Comment on malt,	, hops, fermentation			k .	her flavor characteri	
☐ DMS (dimethyl sulfi canned corn-like aron	ide) – At low levels a sweet, cooked or na and flavor.	crust.1		عا لاه	no hop	prejec	cc, Som	
☐ Estery – Aroma and/offlavorings, or roses).	or flavor of any ester (fruits, fruit				¥ , LC, A			
□ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.						<del></del>	
☐ <b>Light-Struck</b> – Simil	ar to the aroma of a skunk.	Mouthfeel (as	appropriate for st	yle)		d - N		<u> </u>
☐ Metallic – Tinny, coi	ny, copper, iron, or blood-like flavor.	Comment on body				, · · · .	ing Sylv	٠.
☐ Musty – Stale, musty,	, or moldy aromas/flavors.	Blighel	dive			31. 10 011		
	or combination of stale, winy/vinous, sherry-like aromas and flavors.		J					
,	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impre	ession				7	
	d flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overa	ll drinking pleasur		ith entry, give sug 5 woke	gestions for impr	<i>^</i> 1	<u>~i4</u>
	ss in aroma and flavor. Can be sharp , or vinegar-like (acetic acid).	Lets it	dain	beur,	the h	1/fus	1 4/10h	<u></u>
☐ Sulfur — The aroma o	f rotten eggs or burning matches.				·			
	nned, or rotten vegetable aroma and a, celery, asparagus, etc.)							
☐ Yeasty – A bready, su	lfury or yeast-like aroma or flavor.				Tota	al	36	/50
Excellent (38 Very Good (30 Good (21 Fair (14 Problematic (00	- 50): World-class example of style 44): Exemplifies style well, requires minor fine 37): Generally within style parameters, some m - 29): Misses the mark on style and/or minor flaw - 20): Off flavors/aromas or major style deficienc - 13): Major off flavors and aromas dominate. Ha	inor flaws. /s. ries. Unpleasant. ard to drink.	Classic Exam Flawl Wonder	less 🗆	Technical  Intangib	□ □ N Merit □ □ S bles □ □ L	lot to Style ignificant Flav ifeless	
SJCP Beer Scoresheet Cou	ovright © 2012 Beer Judge Certification Prog	ram rev 120213		Please	send any comm	onts to Comp 1	Director@RICP	240







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers on.or			
Judge Name (print) AUDREW LARSEN	Category # 7 Subcategory (a-f) A Entry # 284671 (7A)			
Judge BJCP ID	Subcategory (spell out) VIENNA LAGER			
Judge Email	Special Ingredients:			
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.			
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  (200d Malt anota.			
Non-BJCP Qualifications:				
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐ Deep Sensory Training ☐ Deep Sensory Train				
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)			
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	colour. Good Clarity and			
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 15 /20			
□ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Finishes a bit sweet . Howover complex			
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	multiples is present.			
☐ 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,	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  Law Cocknockion Not Smooth at Creamy			
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.				
☐ Musty – Stale, musty, or moldy aromas/flavors.	Slight bitter sweetness on palate.			
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.				
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 7. /10			
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement			
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).				
☐ Sulfur – The aroma of rotten eggs or burning matches.				
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>36</u> /50			
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor flaws Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Har	nor flaws.  Technical Merit  Flawless □ □ □ □ Significant Flaws  Intangibles			
VCD Poor Serverhoot Commisht @ 2012 Poor Index Contiferation Pro-	120212			





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Judge Name (print) Cary MocDorolal	Category # 7 Subcategory (a-f) A Entry # 284671		
Judge BJCP ID # ETA 55	Subcategory (spell out) Vienna Lager		
Judge Email Cmac 75@ live. com. au	Special Ingredients:		
Use Avery label # 5160  BJCP Rank or Status:	Bottle Inspection:   Appropriate size, cap, fill level, label removal, etc.		
☐ Apprentice ☐ Recognized ☐ Certified	Comments		
☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  Class + safy bread cast, with malt		
Non-BJCP Qualifications:	arona. How soich hop grama		
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	no Derment Partty		
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)		
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	god solid light too here		
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)		
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  Lich Complex Drady I Poud math		
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	through, ned spied has betterness		
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	clear farment.		
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.			
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations		
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	clean smooth med body		
☐ Musty – Stale, musty, or moldy aromas/flavors.	moderate corbonation		
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.			
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression		
□ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement in a cuttle example of the complete of the comple		
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	I Nitpicking - but possible bolonced		
☐ Sulfur – The aroma of rotten eggs or burning matches.	towards they by the side		
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)			
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total		
Outstanding (45 - 50): World-class example of style.  Excellent (38 - 44): Examplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor flaws Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficiencie.  Problematic (00 - 13): Major off flavors and aromas dominate. Har	nor flaws.  Technical Merit  Flawless □ □ □ □ Significant Flaws  es. Unpleasant.  Intangibles		

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	No.

http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewe-tion.or			
Judge Name (print) Cary MacDonald	Category # Subcategory (a-f) Entry # (8B)			
Judge BJCP ID#E1955	Subcategory (spell out) Schwarzbier			
Judge Email	Special Ingredients:			
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.			
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Comments  Aroma (as appropriate for style)  Comment on malt, hops, esters, and other aromatics  +> asty bwat crusts, law chocodate			
Non-BJCP Qualifications:	notes			
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	no ferment Carlts			
Descriptor Definitions (Mark all that apply):  ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style)  Comment on color, clarity, and head (retention, color, and texture)  Comment on color careful bright			
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	alority, low white - to rest			
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)			
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongu-	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics			
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	notes chocolde colfe like law			
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	clear Salarest Links org			
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.				
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style)  Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations			
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	med body red high corbonation			
☐ Musty – Stale, musty, or moldy aromas/flavors.	clean smooth character			
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.				
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression & /10			
☐ Solvent — Aromas and flavors of higher alcohols (fusel alcohols), Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement			
☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	had hop by thereas.			
☐ Sulfur – The aroma of rotten eggs or burning matches.	.!			
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 39 40 150			
Outstanding Excellent Very Good Good Fair Problematic  (45 - 50): World-class example of style.  (38 - 44): Examplifies style well, requires minor fin (30 - 37): Generally within style parameters, some r (30 - 37): Misses the mark on style and/or minor fin (14 - 20): Off flavors/aromas or major style deficien (00 - 13): Major off flavors and aromas dominate. Example of style.	ninor flaws.  ws.  Flawless   Interpretation   Interpreta			

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http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Entry # 3556 6 ANDOEW LARSEN Category # % Subcategory (a-f) B Judge Name (print) Subcategory (spell out) SUNART BIET Judge BJCP ID Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ Master ☐ Grand Master ____ ☐ National Aroma (as appropriate for style) 7 /12 ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics roast Nell Dresent ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other_ Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. Moderate ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma dear mult Planour .. Hists of charolate and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 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. Mouthfeel (as appropriate for style) ☐ Light-Struck – Similar to the aroma of a skunk, Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Smooth mouth feel Merterate carponation ☐ Musty - Stale, musty, or moldy aromas/flavors. □ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent - Aromas and flavors of higher alcohols (fusel Good Close style. No faults. alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). □ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. 38 Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example  $\mathbf{\nabla}$ Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless ⊡ Significant Flaws

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink,

Fair

Problematic

Lifeless

Intangibles

Wonderful