





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers ition.or
Judge Name (print) Antony BITOK	Category # Subcategory (a-f) Entry #
Judge BJCP ID 1950	Subcategory (spell out)
Judge Email artony. bi Toko owlook Com Use Avery label # 5160	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 of mail, hops, esters, and other aromatics Earmy hop a foma & low to moderate
Non-BJCP Qualifications:	Southinks 5 low malk groma.
☐ 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 procolor, clafity, and heat (reteption, color, and texture) 0000 hgaol (Chfch Vion, while head, Color 14 voice)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	I classify good.
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 12 /20
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on mally hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics // Art / Curv Oster 5 moderate bit/Curs // Oster 5 moderate bit/Curs
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	shishes with dean bitterness. Malf stavous
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	are restrained on a reference
☐ 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.	Carponarion to still ho astringency
☐ Musty – Stale, musty, or moldy aromas/flavors.	dry finish
☐ 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 OUTLA ADOM EXAMPLE, A THE MOVE
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Sing beek a loving dinkable mough
☐ Sulfur - The aroma of rotten eggs or burning matches.	bitainess in Yinish
☐ 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 34 /50
Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor 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	ror flaws. S. Flawless
BJCP Beer Scoresheet - Copyright © 2012 Beer Judge Certification Progr	am rev 120213 Please send any comments to Comp Director@RICP are





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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) Son Vatelum	Category # 1 Subcategory (a-f) Entry # 998 731
Judge BJCP ID	Subcategory (spell out) Strong Butter 1/C
Judge Email	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 114te fruity, grain miss / earth
Non-BJCP Qualifications:	low hop grown!
☐ 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)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	clarity good, head retention good,
☐ 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 LOW BUHLESS, medium MULLINESS,
□ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor.	Low hop Claver,
☐ 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)
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations Dry Cirish Carbonation Medium.
☐ Musty – Stale, musty, or moldy aromas/flavors.	medium body
☐ 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 a little more malt flavour and Bittorness.
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	10 needed in this. Beer
☐ 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>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 in Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficient (00 - 13): Major off flavors and aromas dominate. He	inor flaws. Technical Merit vs. Flawless





http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewere tion.c
Judge Name (print) JAKE HARRISON	Category # Subcategory (a-f) C Entry # 949776 (11C)
Judge BJCP ID	Subcategory (spell out) Strong Bitter
Judge Email Jakeharro 85@amail.com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status: Apprentice Recognized Grand Master Grand Master Honorary Master Honorary GM Mead Judge Rank Pending Non-BJCP Qualifications: Professional Brewer Beer Sommelier Non-BJCP Certified Cicerone Master Cicerone Sensory Training Other	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics LON NOP another. Comment on malt, hops, esters, and other aromatics LON NOP another. Comment on malt, hops, esters, and other aromatics Comment on malt, hops, esters, and e
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, low-mod carbonation
☐ 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 Nod-www.bitterway.No asturgency
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Low ester profile + flaisher quite days
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	13 1100
☐ 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.	Medww how, and other palate sensations
☐ Musty – Stale, musty, or moldy aromas/flavors.	assumed altohol de manners
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Modurate - low cartosontine
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive 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).	for tis but remain very 7001
☐ Sulfur – The aroma of rotten eggs or burning matches.	example of style.
☐ 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 38-5/50
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 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	inor flaws. Flawless





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) ! 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: Comments ☐ Apprentice Certified ☐ Recognized □ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Mead Judge ☐ Honorary GM Comment on malt, hops, esters, and other ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BICP ☐ 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, ☐ 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 characterist 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 ☐ 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 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44) Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style (30-57): Generally within style parameters, some minor flaws. Very Good Technical Merit Good (21 - 29): Misses the mark on style and/or minor flaws. **Flawless** Significant Flaws ᄱ 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





AHA/BJCP Sanctioned Competition Program http://www.bicp.org http://www.homebrewersassociation.org Judge Name (print) Category # _____ Subcategory (a-f) Entry # 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 Recognized ☐ Certified □ National ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ 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 (rejention, 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 Not to Style Yery 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 П 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 П Lifeless П П



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http://www.bjcp.org		AHA/BJCP S	Sanctioned	Competiti	on Progra	m http://v	www.hom	1ebrewer	`nn.c
Judge Name (print)	Spor h	lakehnm.				ory (a-f)			941925 == 11C)
Judge BJCP ID	····		Subcateg	ory (spell out)				
Judge Email	Use Avery label # 516		Special In	gredients: _	Stre	1	THE	<u></u>	
			Bottle Ins	pection: 🗆	Appropriate	size, cap, fill le	vel, label r	removal, e	tc.
BJCP Rank or Statu ☐ Apprentice	s: ☐ Recognized	☐ Certified	Comments	 -	<u></u>			_	
☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Master ☐ Honorary GM ☐ Rank Pending	☐ Grand Master ☐ Mead Judge		appropriate for sty alt, hops, esters, a	rle) and other aromat	ics	1,10	1/M	6/1
Non-BJCP Qualification	tions:			``\\\\	op G.	<u> </u>	1	1/ M	
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelie. ☐ Master Cicerone ☐ Other								
Descriptor Definition ☐ Acetaldehyde – Gree			Comment on co.	e (as appropriate	ead (retention, co	olor, and texture)	_ ^	, d	_3_/
☐ Alcoholic – The aron ethanol and higher alo	na, flavor, and warn cohols. Sometimes o	ning effect of lescribed as hot.	<u>20\01</u>	<u>gav</u>) (1)	n.ly o	1 001)	relea	1 tion ga
☐ Astringent – Puckeri in the finish/aftertaste	ng, lingering harshr ; harsh graininess; l	ess and/or dryness nuskiness.	Elavor (110
☐ Diacetyl – Artificial band flavor. Sometime	outter, butterscotch, es perceived as a slie	or toffee aroma ckness on the tongue.	Comment on ma	propriate for style lt, hops, fermenta	tion characterist	ics, balance, finish/	aftertaste, and	i other flavor	. 1
DMS (dimethyl sulfi	de) - At low levels	a sweet, cooked or	7.	(1	P V	<u>س سع معد</u>	Billerna
canned corn-like aron	na and flavor.	•	hoo	Diaric	DVAC	powe	14 27		
☐ Estery – Aroma and/o flavorings, or roses).	or flavor of any este	r (fruits, fruit						<u>~ </u>	<u> </u>
☐ Grassy – Aroma/flavo	or of fresh-cut grass	or green leaves.				 			
□ Light-Struck – Simila	ar to the aroma of a	skunk.	Mouthfeel (as appropriate for	style)		•		_4/s
☐ Metallic – Tinny, coin	ny, copper, iron, or t	olood-like flavor.	medis	y, carbonation, w	armth, creamine	ss, astringency, and	other palate:	sensations	
☐ Musty – Stale, musty,			1 4 20(13 1	<u> </u>	CON INCI	TOUX 1	14010	<u> </u>	body 1
Oxidized - Any one o cardboard, papery, or s	r combination of sta	ile, winy/vinous.							
☐ Phenolic – Spicy (clov adhesive strip, and/or r	ve, pepper), smoky, nedicinal (chloroph	plastic, plastic enolic).	Overall Imp	ression	•				5 /10
Solvent – Aromas and alcohols). Similar to ac	flavors of higher al		Comment on over	all drinking pleas	ure associated w	vith entry, give sugg	estions for in	nprovement	
Sour/Acidic - Tartness and clean (lactic acid),	s in aroma and flavo	or. Can be sharp	more	- HOP	BH	er at	60 m	\n	
Sulfur – The aroma of		•	and	ess a	+ He	end	الافلي	1	
Vegetal – Cooked, can flavor (cabbage, onion,	ned, or rotten veget	able aroma and	Balac	e the	s Bee	Bei	ter		
l Yeasty – A bready, sul						Tota	. 		28 /50
Excellent (38 - Very Good (30 - Good (21 - Fair (14 -	37): Generally within 29): Misses the mark c 20): Off flavors/aroma 13): Major off flavors	well, requires minor fine-to style parameters, some min on style and/or minor flaws, s or major style deficiencie and aromas dominate. Haro	or flaws. es. Unpleasant. d to drink.	Classic Exa Flaw Wonde	rful □	Technical M	Alerit o	Not to St	nt Flaws
		J. J			riease.	send any comme	us to Comp		UJCP.org





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name $_{ ext{(print)}}$ $H_{oldsymbol{
u}_{oldsymbol{i}}}$ Category # ____ Subcategory (a-f) ___ Entry # Judae 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 □ National ☐ Master ☐ Grand 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 ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other _ Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) ☐ Acetaldehyde – Green apple-like aroma and flavor. mment on dolor, clarity, and head (retention, color, and texture) ☐ 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. Mouthfee! (as appropriate for style) ☐ Light-Struck – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaming ☐ 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 ☐ 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 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

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Lifeless







http://www.bjcp.org AHA/BJCP \$	Sanctioned Competition Program http://www.homebrew/ 753645 n
Judge Name (print)	Category # Subcategory (a-f) Entry #
Judge BJCP ID	Subcategory (spell out) Ordina Bitter
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	Comment on malt, hops, esters, and other aromatics
Non-BJCP Qualifications:	Fruity med moltyness, o
☐ 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)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	hant in edor head retention good, Clear
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Elavor (
□ 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 e. light mults enrthness median Bituries
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	1 1 THE THE PARTY OF THE PARTY
☐ 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)
☐ 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.	THE THE TAIL THE THE TAIL THE
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).	and malt Profile.
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 23.5 /5
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-t 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	ninor flaws. Technical Merit Flawless
JCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Progra	
Consider Copyrigm & 2012 Deer Juage Certification Progri	gram rev. 120213 Please send any comments to Comp. Director DRICP or a





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) TAKE HARRISON Category # Subcategory (a-f) Entry# Judge BJCP ID Subcategory (spell out) Special Ingredients: Judge Email Jahaharra 85@ 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 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) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristic and flavor. Sometimes perceived as a slickness on the tongue. billwier □ 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. ☐ 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. Modera ☐ 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 (38 - 44): Exemplifies style well, requires minor fine-tuning. Excellent 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 Ŭ 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

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Lifeless

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Judge Name (print) Steln Gover	Category # // Subcategory (a-f) A Entry # 555147
Judge BJCP ID £ - 140 / Judge Email Wppy (1075 Drlw & Oxfloot. Com Use Abery label # 5160	Subcategory (spell out) ORDINARY BITTER. Special Ingredients:
BJCP Rank or Status: Apprentice Recognized Grand Master Honorary Master Grand Master Provisional Judge Rank Pending Non-BJCP Qualifications: Professional Brewer Beer Sommelier Non-BJCP Certified Cicerone Master Non-BJCP Sensory Training Other	Bottle Inspection: Appropriate size, cap, fill level label removal, etc. Comments Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Aroma (as appropriate for style)
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) Well Gold Color, Well Stack
 □ 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. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or 	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics Onliver Lop Flavor Characteristics
canned corn-like aroma and flavor. □ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	4 resin no Home / earthy Clerate .
☐ 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
☐ 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	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement NE ALEX OF INDICATE CALLSING WOULD AND CALLS WOU
and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur — The aroma of rotten eggs or burning matches.	hoteste like 6 11A Block
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Bitter tur a APA. Total (2 150)
Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine-tur Very Good (30 - 37): Generally within style parameters, some minor (21 - 29): Misses the mark on style and/or minor flaws. Fair Problematic (00 - 13) Major off flavors and aromas dominate. Hard of the style of	Stylistic Accuracy Classic Example

(13)





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Judge Name (print) Son Wuklham	Category # 1 Subcategory (a-f) B Entry # 659395
Judge BJCP ID	Subcategory (spell out)
Judge Email	Special Ingredients: Best BULL
	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 To HE Sweet Diagram
Non-BJCP Qualifications:	- Dialety
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer 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 head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	clarity apod!
☐ 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 about the
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	the other flavors in this Beer
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	To proper out the state of the
☐ 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 Low Confbonder, medium Dody
☐ Musty – Stale, musty, or moldy aromas/flavors.	- TENTON DELL
☐ 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 lawer the crystel malts to Bulner.
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	might then come through.
☐ 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 22./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 min 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	Stylistic Accuracy Classic Example







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Judge Name (print) Autory B	150K		# Subc	<u>_</u>		6593	= 395
Judge BJCP ID /0/50		Subcatego	ory (spell out)			<u> </u>	·
Judge Email ON ON / B 170 K 6	Pou Hook dans	Special Inc	gredients:				
BJCP Rank or Status:		Bottle Insp	ection: Approp	riate size, cap, fil	i level, label r	emoval, etc.	
☐ Apprentice ☐ Recognized ☐ National ☐ Master ☐ Honorary Master ☐ Honorary GM ☐ Provisional Judge ☐ Rank Pending	☐ Certified ☐ Grand Master ☐ Mead Judge	Comment on ma	opropriate for style) It, hops; esters, and other OFFIC AND	aromatics	diac	ely 1/h.	6 /1 Verscolo
Non-BJCP Qualifications:			through	CONTRACT	, 4700	<u> </u>	WISCON
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other)				
Descriptor Definitions (Mark all that a □ Acetaldehyde – Green apple-like aroma		Comment of sale	(as appropriate for style		e) 1,		_3_/
☐ Alcoholic – The aroma, flavor, and warn ethanol and higher alcohols. Sometimes	ning effect of	good C	201 o, Colos	15 601/KI	2 hor	rstyle_	
☐ Astringent – Puckering, lingering harshi in the finish/aftertaste; harsh graininess;	huskiness	Flavor (ropriate for style)				<u></u>
☐ Diacetyl – Artificial butter, butterscotch, and flavor. Sometimes perceived as a sli	, or toffee aroma	Comment on mal	ropriate for style) t, hops fermentation char UNV C5/eV		ish/aftertaste, and		cteristics
☐ DMS (dimethyl sulfide) — At low levels canned corn-like aroma and flavor.	a sweet, cooked or		BIHECHPS		 		
☐ Estery – Aroma and/or flavor of any este flavorings, or roses).	r (fruits, fruit						
☐ Grassy – Aroma/flavor of fresh-cut grass							
☐ Light-Struck — Similar to the aroma of a	skunk.	Mouthfeel (a Comment on body	s appropriate for style) , carbonation, warmth, cr	eantiness astringency	and other polote	concessions —	_3_/5
Metallic - Tinny, coiny, copper, iron, or	blood-like flavor.	(a/boi	nakion, to			ingency	,
Musty – Stale, musty, or moldy aromas/fi	•	mediun	n body,	_/		J /	
Oxidized - Any one or combination of sta cardboard, papery, or sherry-like aromas a	and flavors.	<u> </u>					
Phenolic - Spicy (clove, pepper), smoky, adhesive strip, and/or medicinal (chloroph	ienolic).	Overall Impr	ession				5 /10
Solvent – Aromas and flavors of higher al alcohols). Similar to acetone or lacquer th	inner aromas	<u> 707788</u>	7144 2 2 2 3 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	05 down	ared o		avous
Sour/Acidic - Tartness in aroma and flave and clean (lactic acid), or vinegar-like (ace	or. Can be sharp -	Crystal	nalts	incled 31	nished	• 100 W	uch
Sulfur - The aroma of rotten eggs or burn	ing matches.		· · · · · · · · · · · · · · · · · · ·				
Vegetal - Cooked, canned, or rotten veget flavor (cabbage, onion, celery, asparagus,	table aroma and - etc.) -			· · · · · · · · · · · · · · · · · · ·			
Yeasty - A bready, sulfury or yeast-like an				To	otal	_2	6_/50
Outstanding (45 - 50): World-class exame Excellent (38 - 44): Exemplifies style Very Good (30 - 32): Generally within	e well, requires minor fine-tur	ning.	Classic Example	Stylistic A		Not to Style	
Good (21 - 29): Misses the mark (14 - 20): Off flavors/aroma	on style and/or minor flaws. as or major style deficiencies	s. Unpleasant.	Flawless	Technica		Significant F	laws
Problematic (00 - 13): Major off flavors	and aromas dominate. Hard	to drink,	Wonderful			Lifeless	





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No. 14

Judge Name (print) JAKE HARKISON	Category # Subcategory (a-f) Entry #
Judge BJCP ID	Subcategory (spell out) Best Briffer
Judge Email Jakehawo 85 Wawnil . Lom 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	Aroma (as appropriate for style) 9.5
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge ☐ Rank Pending	low-mod mult + hop avoure.
Non-BJCP Qualifications:	Some cavaruel, touch notes
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	evident: Mild thirty and parting around
☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	
3 Schooly Hammig	
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	Pale amber colour at the low end
ethanol and higher alcohols. Sometimes described as hot.	of the acceptable colour spectrum
Astringent - Puckering, lingering harshness and/or dryness	•
in the finish/aftertaste; harsh graininess; huskiness.	Elavor (116 11)
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
and flavor. Sometimes perceived as a slickness on the tongue.	Moderate hop billeviers. Well balanced
DMS (dimethyl sulfide) - At low levels a sweet, cooked or	malt + how flavouss, low-noderate
canned corn-like aroma and flavor.	fritigasters. Mild hop fluor.
Estery – Aroma and/or flavor of any ester (fruits, fruit	Caramily toust + bready mult
flavorings, or roses).	Character.
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
**************************************	Medium body with moderate
Musty – Stale, musty, or moldy aromas/flavors.	combonation. Soft matinfeel.
l 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 9 /10
	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
alcohols). Similar to acetone or lacquer thinner aromas.	20000000
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	well balanced and enjoyate.
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.	1/0
	Total $\frac{42}{50}$
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44) Exemplifies style well, requires minor fine-to	uning. Classic Example 🖾 🔲 🖂 🖂 Not to Style
Very Good (30 - 37): Generally within style parameters, some min Good (21 - 29): Misses the mark on style and/or minor flaws	or flaws. Technical Merit
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	s. Unpleasant. Intangibles to drink. Wonderful 🖫 🗆 🗆 Lifeless







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Judge Name (print)	Steen Cover	Category # // Subcategory (a-f) B. Entry # 613585	
Judge BJCP ID	E-1961	Subcategory (spell out) BEST BITTEN	
Judge Email hopp	Je Aver Jabel # 5160 C ON COOK	Special Ingredients:	
BJCP Rank or Statu	s:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.	
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comments Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics "MolCials Molt Grave of Asfile	_/12
Non-BJCP Qualifica	tions:	bisert, hint Corone / pur hus	—
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	Gerena.	_
	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)	_/ 3
☐ Alcoholic – The aron ethanol and higher al	na, flavor, and warming effect of cohols. Sometimes described as hot.	Slight base mocked off while	_
☐ Astringent – Puckeri in the finish/aftertaste	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	hacel.	_
☐ Diacetyl - Artificial 1	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	/20
	ide) - At low levels a sweet, cooked or	Sight ester low hond moves som	
	or flavor of any ester (fruits, fruit	finish! history brush matte, Dig	<u>-</u>
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.		_
□ 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	/ 5,
☐ Metallic – Tinny, coir	ny, copper, iron, or blood-like flavor.	Melley bolo on long to the long to the	
☐ Musty - Stale, musty,	, or moldy aromas/flavors.		_
	or combination of stale, winy/vinous, sherry-like aromas and flavors.		_
☐ Phenolic – Spicy (clo adhesive strip, and/or:	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression	10
☐ Solvent – Aromas and alcohols). Similar to a	I flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement	
	s in aroma and flavor. Can be sharp, or vinegar-like (acetic acid).	Bear Balanced niety, Grant	-
☐ Sulfur — The aroma of	frotten eggs or burning matches.		_
	nned, or rotten vegetable aroma and , celery, asparagus, etc.)		_
	lfury or yeast-like aroma or flavor.	Total (<u>42</u> /5	- 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 min- - 29): Misses the mark on style and/or minor flaws- - 20): Off flavors/aromas or major style deficienci- - 13): Major off flavors and aromas dominate. Har veright © 2012 Reer, Judge Contification Program	inior flaws. ws. Cies. Unpleasant. ard to drink. Technical Merit Significant Flaws Intangibles Wonderful	
ussa peer moresneel Con	VELVEL W. ZULL Z ERROR BURGO L'ORDITACION PRACE	m/m you (// / / / / D)	







Judge BJCP ID E-196 1. Subcategory (speil out) BJCP Rank or Status: Appendix Master Grand Master	nup://www.bjcp.org AHA/BJCP S	banctioned Competition Program http://www.homebrewersassociation.or
Special Ingredients:		
Special Ingredients: Succession Sheet S	Judge BJCP ID <u>E-196 /.</u>	Subcategory (spell out) BFST BITTER
BICP Rank or Status: Appendix Master Grand Ma	Judge Email hoppy alon Shew Do Note: L. Co.	Special Ingredients:
Appearance Recognized Certified National Master Grand	BJCP Rank or Status:	
Non-BJCP Qualifications: Professional Brewer Beer Sommelier Non-BJCP Certified Cereone Beer Sommelier Non-BJCP Certified Certified Other Actaldehyde - Green apple-like aroma and flavor. Alcoholic - The aroma, flavor, and warming effect of certain and higher alcohols. Sometimes described as hot. Astringent - Puckering, impering harshness and ord orlyness in the finish/aftertasts, harsh graininess, insukiness. Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. DMS (dimethyl sulfide) - At low levels a swect, cooked or cagnetic cornic aroma and advor. flavor of any ester (fruits, fruit flavorings, or roses). Light-Struck - Similar to the aroma of a skunk. Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Mustry - Stale, musty, or molidy aromas/flavors. Mustry - Stale, musty, or molidy aromas/flavors. Mustry - Stale, musty, or molidy aromas/flavors. Phenolic - Spiry (clove, pepper), smoky, plastic, plastic adiosive stip, and/or medicinal (chlorophenolic). Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acctone or lacquer thinner aromas. Sour/Acidie - Tarness in aroma and flavor. Can be sharp and clean (laccic acid), or vinegar-like ceetic acid). Solvent - Aromas and flavors of higher alcohols (fusel aroma or fottee usages or burning matches. Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, siparages, etc.) Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, siparages, etc.) Vegetal - Cooked, canned, or rotten v	□ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics
Professional Brewer Beer Sommelier Non-BJCP	-	
Alcabidie — The aroma and flavor, and warming effect of channol and higher alcohols. Sometimes described as hot.	☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	
Actingent – Puckering, lingering harshness and/or dryness in the finish/aftertastee, harsh graininess; huskiness. 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 cagned 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. Light-Struck – Similar to the aroma of a skunk. Musty – Stale, musty, or moldy aromas/flavors. DMS(dized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aroma and flavors. Phenolic – Spicy (clove, pepper), smoky, plastic adhesive strip, and/or medicinal (chlorophenolic). Solvent – Aromas and flavors of higher alcohols (fixed 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.) Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (rather) flavor flavors more reported efficiencies. Unpleasant. Flavor (as appropriate for style) Comment on our all vegetation for style. Excellent (38 - 49): Exemplifies st		Comment on color, clarity, and head (retention, color, and texture)
in the finish/aftertaste; harsh graininess; huskiness. Diacetyl - Artificial butter, butterscotch, or toffee aroma and and flavor. Sometimes perceived as a slickness on the tongue.	☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	
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http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) TAKE 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 ☐ 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) ☐ Acetaldehyde - Green apple-like aroma and flavor. Comment on color, clarity, and head (retention, color, and texture) bordena ☐ 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. hob 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 ☐ 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 (45 - 50): World-class example of style. Outstanding Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example 🔲 ď 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 Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful Lifeless





http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewers- intion.org
Judge Name (print) autony BitoK	Category # Subcategory (a-f) Entry # 399684 (11A)
Judge BJCP ID <u>/950</u>	Subcategory (spell out)
Judge Email antony bizok @ Outlook & Com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice	= (
☐ Provisional Judge ☐ Rank Pending	MICE Caramel /1015/4 notes lowhop aroma
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other	
Descriptor Definitions (Mark all that apply):	Annousemen
☐ 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> .	four head refer to for than 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 Corgant Mair Some Freily (01514 40 ft)
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	lacks some bitterness to make it sully
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	on the finish
☐ 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, earbonation, warmth, creaminess, astringency, and other palate sensations Ow Carrior Orion (In Shife) - La topo Sweet on
☐ Musty – Stale, musty, or moldy aromas/flavors.	Finish
☐ 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 or overall drinking pleasure associated with entry, give suggestions for improvement Beer Reline needs merebitories to leave
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☐ Sulfur – The aroma of rotten eggs or burning matches.	gruitiness are to style
☐ 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>27</u> /50
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BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Progr	







AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org at than Judge Name (print) Subcategory (a-f) Subcategory (spell out) のぐめいへい Judge BJCP ID 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 Aroma (as appropriate for style) ☐ Honorary Master Comment on malt, hops, esters, and other aromatics ☐ Honorary GM ☐ Mead Judge ☐ 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. Curbonal ☐ 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 Classic Example Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. \square 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 , \square 7 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 П 737 \Box Lifeless П







http://www.bjcp.org		AHA/BJCP S	anctioned Co	ompetition Pro	gram ht	tp://www.hom	ebrew 8585	on.c
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Judge Email	nClaysbyler Use Afery label # 5.					<u> </u>	 -	<u> </u>
		·	Bottle insped	ction: 🗆 Appropri	ate size, cap,	fill level, label r	emoval, etc.	
BJCP Rank or Statu		Certified	Comments					
☐ Apprentice ☐ National	☐ Recognized ☐ Master	☐ Grand Master	Aroma (as appre	onriota for atula)				g ,
☐ Honorary Master	☐ Honorary GM			hops, esters, and other ar	omatics	_	_	
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Non-BJCP Qualification	tions:		low to	mer	(les	1000	andle is a	de
☐ Professional Brewer			Spice. De	conste low	. +0 h	odrak.	1 Air	och. e
☐ Certified Cicerone ☐ Sensory Training	☐ Master Cicero ☐ Other	one						.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Descriptor Definition	ne (Mark all tha	f apply):	Annearance	(as appropriate for style)				
☐ Acetaldehyde – Gree	-		Comment on color,	clarity, and head (retenti			<u></u> 	/ خی امی: ادا
☐ Alcoholic – The aron ethanol and higher al-				year The	+ Levery	le	CAON 1/	<u> </u>
☐ Astringent — Puckeri in the finish/aftertaste		-	Flavor (as appro	mainta for at la			·	13 ,
☐ Diacetyl – Artificial land flavor. Sometime		ch, or toffee aroma slickness on the tongue.	Comment on malt, I	sops, fermentation characters	eteristics, balance	, finish/aftertaste, and		_
☐ DMS (dimethyl sulfi canned corn-like aron		ls a sweet, cooked or	Sugatos		900 P	John !	horos	nous
Estery – Aroma and/	or flavor of any es	ster (fruits, fruit		TOTAL S	" 	<i> </i>	rorve	
flavorings, or roses).	·	•	Din for	70 C #				
□ Grassy – Aroma/flav	or of fresh-cut gra	ass or green leaves.		* <u>* * * * * * * * * * * * * * * * * * </u>	,			
☐ Light-Struck – Simil	lar to the aroma of	f a skunk.	Mouthfeel (as a	ppropriate for style)				<u>3</u> _/
☐ Metallic – Tinny, coi:			44 /	carbonation, warmth, cre		<i></i>	sensations	400
☐ Musty – Stale, musty			2.00	top DUC	tal.	C 1 1 m	<u> </u>	***
	•		- I ma	13/1/19/	3 (1)	17111	111 (12	p
Oxidized - Any one of cardboard, papery, or			7 4/3/6					
Phenolic – Spicy (clo			_					~
adhesive strip, and/or	•	•	Overall Impre	SSION drinking pleasure associ	atad with autor a	dua aumontinus fau t	/\	/1-
☐ Solvent — Aromas and alcohols). Similar to a			Nil	bler	IGEL,	tive suggestions for it	PHE	egat
Sour/Acidic - Tartnes	ss in aroma and fla	avor. Can be sharn	Charte	- 11'	Carpen	drim		E!
and clean (lactic acid)			Citte wel	<u> </u>	tlu	points	to 1	0101
☐ Sulfur – The aroma o	f rotten eggs or bu	ırning matches.				<u>/</u>		
☐ Vegetal – Cooked, car flavor (cabbage, onion								>
☐ Yeasty – A bready, su		•		,	·-	Total	(// 3	2/ 1
Outstanding (45	50). 12						1	
	- 50): World-class e	example of style. Style well, requires minor fine-	huning.	Classic Example		ic Accuracy	Not to Style	
		hin style parameters, some mi		Canada Evanibic	•	nical Merit	riot to Style	i
Good (21	- 29): Misses the ma	ark on style and/or minor flaw:	s.	Flawless			Significant	Flaws
		omas or major style deficienci		\$1/am 2 6.1		angibles	-	ļ
		ors and aromas dominate. Har		Wonderful			Lifeless	
BJCP Beer Scoresheet Cop	pyright © 2012 Beer	Judge Certification Progr	ram rev. 120213	P	lease send any	comments to Com	p_Director@BJ	CP.org





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Judge Name (print) <u>TAKE HARRISON</u>	Category # 24 Subcategory (a-f) A Entry # 858598
Judge BJCP ID	Subcategory (spell out) Witblev
	Special Ingredients:
Judge Email Jahehavro 85@ gmail.com	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments N/A
□ Apprentice □ Recognized □ Certified	
☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Aroma (as appropriate for style)
☐ Provisional Judge ☐ Rank Pending	Low mult sweetness. Mod phenols present
Non-BJCP Qualifications:	law-mad oxfers.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP☐ Certified Cicerone ☐ Master Cicerone	Mild atous + hart of ansura - very subte
☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style) /-5_/3
☐ 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	Pall shaw & low-mod haze
ethanol and higher alcohols. Sometimes described as hot.	Trong little suchended year
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Corbonation 15 mod. Head whaten is mod
☐ 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
and flavor. Sometimes perceived as a slickness on the tongue.	Clean grain successes 15 culded byt
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or	subdued. Very dry for style, Hop billed
canned corn-like aroma and flavor.	+ fluor is very low.
☐ Estery — Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	Gtws + hurbal fluores are plantent
☐ 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 martifled. Too thin for style
☐ Musty – Stale, musty, or moldy aromas/flavors.	Head nedention Carbonition is oh.
Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	No ungenny evidant
Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression /10
Solvent – Aromas and flavors of higher alcohols (fusel	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
alcohols). Similar to acetone or lacquer thinner aromas.	Some minor style inconsistencies.
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	some minor style inconsistencies.
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>30.5</u>
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
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	Flawless 🗆 🗖 🗖 🗖 Significant Flaw:
Fair (14 - 20): Off flavors/aromas or major style deficienci-	es. Unpleasant. Intangibles
Problematic (00 - 13): Major off flavors and aromas dominate. Har	d to drink. Wonderful 🔲 🖂 🖸 🖂 Lifeless







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Judge Name (print)	Steen Gould	Category # <u>24</u> Subcategory (a-f) <u>A</u> Entry # (24A)
Judge BJCP ID	E-1961	Subcategory (spell out) BELLIAM WITBIER
Judge Email 1000	y Class S betw @ outlook , at	Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status	s:	Comments
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics One of the comment of the
Non-BJCP Qualificat	tions:	Corestiss, esters of haboured 11
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	pear modernt for plenois of coviant
-	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) Color or Carlor Ullish
	na, flavor, and warming effect of cohols. Sometimes described as hot.	hoze . four hear .
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	Flavor (as appropriate for style) 10. /2
	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
	ide) - At low levels a sweet, cooked or	Therene with long to wal the
Lestery - Aroma and/offlavorings, or roses).	or flavor of any ester (fruits, fruit	hitlers . A bit their
□ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.	
□ 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
☐ Metallic - Tinny, coir	ny, copper, iron, or blood-like flavor.	But then in Dow low hell is
☐ Musty – Stale, musty,	, or moldy aromas/flavors.	relention, 11
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression
	I flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic — Tartnes	ss in aroma and flavor. Can be sharp, or vinegar-like (acetic acid).	A flower offered by this for orong
☐ Sulfur – The aroma of	f rotten eggs or burning matches.	
	nned, or rotten vegetable aroma and , celery, asparagus, etc.)	Gra lot Shisher level
□ Yeasty – A bready, su	lfury or yeast-like aroma or flavor.	Total (26 50
Excellent (38 Very Good (30 Good (21 Fair Problematic (00	- 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 deficienc - 13): Major off flavors and aromas dominate. Ha pyright © 2012 Beer Judge Certification Programs	inor flaws. s.





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Judge Name (print) JAKE HARRISAN	Category # 24 Subcategory (a-f) A Entry # 698994
Judge BJCP ID	Subcategory (spell out) Withier
Judge Email Jacharro 85 @amail.com	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Mbd Wains aromat with
Non-BJCP Qualifications:	DOAN I NOWAY + Spie Osers
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP☐ Certified Cicerone☐ Master Cicerone☐ Sensory Training☐ Other☐	low phenois.
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.	Carbonition + had high haze
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	13 16W
☐ 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 Available for style) Available for style /2 Available for style /2
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	How or s nowever whomas are sundue
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	- The best work of the state of
☐ 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, creamingss, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	ught-light med body - of bit thin.
☐ Musty – Stale, musty, or moldy aromas/flavors.	Soft mouthfeel Beers of cuffers from
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	low combonation
☐ 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 The been is pleasant but suffers
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Phenols are low which places more
☐ Sulfur – The aroma of rotten eggs or burning matches.	affention on Grain smedhers +
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	fermentation, Gerners
☐ 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-tyery 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 □ □ □ □ Significant Flaws Intangibles







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Judge Name (print)	Antony Bijok	Category # _	24 Subca	itegory (a-f	n A Entr	y # 84341 (24A)	·
Judge BJCP ID <u>19</u>	50	Subcategory	(spell out)				
Judge Email anlan	Yoß 1 jok@ ou Hook · Com	Special Ingre	dients:				
BJCP Rank or Status		Bottle Inspec	tion: Appropr	iate size, car	o, fill level, label r	emoval, etc.	
☐ Apprentice	Recognized	Comments	- 	• •			
☐ National	☐ Master ☐ Grand Master	Aroma (as appro	priate for style)				7
☐ Honorary Master ☐ Provisional Judge	☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comment on malt, I	nops, esters, and other a	romatics	Lile		7-
Non-BJCP Qualificat	•	1.0() (111	0,:0:		77/		
	☐ Beer Sommelier ☐ Non-BJCP						
☐ Certified Cicerone	☐ Master Cicerone						
☐ Sensory Training	☐ Other						•
	ıs (Mark all that apply):		as appropriate for style)			—	15
	en apple-like aroma and flavor.	Suph Vha	Plarity, and head (retent	tion, coloryand to	exture)	Lotan	un A
☐ Alcoholic – The arom ethanol and higher alc	na, flavor, and warming effect of cohols. Sometimes described as hot.	try adding	a 1-2 to	blesnoc	25 by 51		Edul
	ng, lingering harshness and/or dryness ; harsh graininess; huskiness.	Flavor (as approp	<u>J- IUVO las</u>	<u>E m</u>	INUTES O	<u>T 5011 </u>	
	outter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.	Comment on malt, he	ops, fermentation chara	gency, 1	on Mc Jini	sh - 100	cteristics
☐ DMS (dimethyl sulfication canned corn-like arom	de) - At low levels a sweet, cooked or na and flavor.	peel los	h-anhau	how bis	Herness.	Should h	ace
☐ Estery – Aroma and/o flavorings, or roses).	or flavor of any ester (fruits, fruit	beer or	bit liseR		Car Vovie	V (OU) W	<u> </u>
☐ Grassy – Aroma/flavo	or of fresh-cut grass or green leaves.	-					
☐ Light-Struck – Simila	ar to the aroma of a skunk.	Mouthfeel (as a)	propriate for style)				_2/
☐ Metallic – Tinny, coir	ny, copper, iron, or blood-like flavor.	Comment on body, of	arbonation, warmth, cre 100, on lon	eaminess, astring	gency, and other palate	sensations	1 will
	or moldy aromas/flavors.	, , ,	onation a	, ,			IVII
	or combination of stale, winy/vinous, sherry-like aromas and flavors.			J	Û		1
Phenolic – Spicy (clov adhesive strip, and/or i	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impres	sion				5/1
Solvent - Aromas and	flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall	lrinking pleasure assoc		give suggestions for in		bss
Sour/Acidic - Tartnes	s in aroma and flavor. Can be sharp	ordinge f		aresult		. /	<u> </u>
	or vinegar-like (acetic acid). rotten eggs or burning matches.				<u> </u>		
	-		<u>.</u>				
flavor (cabbage, onion,	ned, or rotten vegetable aroma and , celery, asparagus, etc.)						
Yeasty – A bready, sul	fury or yeast-like aroma or flavor.				Total	_2	<u> 705</u> /5
	- 50): World-class example of style.				stic Accuracy_		
	 44): Exemplifies style well, requires minor fine- 37): Generally within style parameters, some mi 		Classic Example	□ □ Tecl	□ □ □ hnical Merit	Not to Style	
Good (21	- 29): Misses the mark on style and/or minor flaws	3.	Flawless			Significant F	laws
	 20): Off flavors/aromas or major style deficienci 13): Major off flavors and aromas dominate. Har 		Wonderful		ntangibles	Lifeless	
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Judge Name (print) Son Wukeham	Category # 24 Subcategory (a-f) A Entry # 8434/7
Judge BJCP ID	Subcategory (spell out) (24 A)
Judge Email	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 ESTERM FOR THE STATE OF
Non-BJCP Qualifications:	
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐ Description	
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.	Lucking Vendy low Carbonal on
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	cleur
☐ 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.	medium Bod-/,
☐ 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) /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.	hed un Body harch
☐ 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 MAKINI THE BEET OF LIVE DOLLER
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	would make this a lot more refreshing
☐ 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 25 /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-tyery Good (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 deficiencing Problematic (00 - 13): Major off flavors and aromas dominate. Har	nor flaws. Technical Merit Flawless □ □ □ □ Significant Flaws Intangibles
	Lilleress .







http://www.bjcp.org AHA/BJC	P Sanctioned Competition Program http://www.homebrewersassociation.or
Judge Name (print) Son Wakeham	Category # Subcategory (a-f) Entry #644361
Judge BJCP ID	Subcategory (spell out)
Judge EmailUse 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 Wine like from 201
Non-BJCP Qualifications:	
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer 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 head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	Hend lacking Hozey, closely
☐ Astringent – Puckering, lingering harshness and/or drynes in the finish/aftertaste; harsh graininess; huskiness.	A
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tong	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics gue. Que. 10.1. Crisip Della Frank Hop Llosse No
DMS (dimethyl sulfide) - At low levels a sweet, cooked of canned corn-like aroma and flavor.	Low Bitherness, a little citis,
☐ 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) 3 /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.	The contract of the contract of
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	no astringency,
☐ 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).	a little to give a little more life
Sulfur – The aroma of rotten eggs or burning matches.	to the Beer
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 33.5 /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor for the very Good (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor for the very Good (14 - 20): Off flavors/aromas or major style deficition (00 - 13): Major off flavors and aromas dominate.	e minor flaws. flaws. Flawless Intangibles Flawless





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) 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:** 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 leasant citais and collander gloma sligh 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 characteristic and flavor. Sometimes perceived as a slickness on the tongue. light lemon Citius □ 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 palat ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. morn tee ☐ 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 nment on overall drinking pleasure ☐ 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 (30 37): Generally within style parameters, some minor flaws. Very Good Technical Merit Cond (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 Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful Lifeless







Judge BJCP ID	http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebr 342329 tion.o
Special Impredients Special Properties Special Properties Special Impredients	Judge Name (print) Skul (10(1) v	
Special Impredients Special Properties Special Properties Special Impredients	Judge BJCP ID	Subcategory (spell out) &(61AN NITBIE
BUCP Rank or Status: Apprentice Recognized QCertified Master Grand Master Grand Master Grand Master Grand Master Honorary Master Honora		Special Ingredients
Apperatice Recognized Geriffied National Master Grand Master Honorary (Md Mead Judge Provisional Judge Rank Pending Mon-BJCP Garage Honorary (Md Mead Judge Provisional Judge Rank Pending Mon-BJCP Master Gorone Honorary (Md Mead Judge Provisional Judge Rank Pending Mon-BJCP Geriffied Corrone Beer Sommelier Non-BJCP Geriffied Corrone Beer Sommelier Honorary (Md Mead Judge Provisional Judge Rank Pending Mon-BJCP Geriffied Corrone Beer Sommelier Beer Sommelier Non-BJCP Geriffied Corrone Beers Sommelier Beer Sommelier Non-BJCP Geriffied Corrone Beers Sommelier Beer Sommelier Non-BJCP Geriffied Corrone Beers Sommelier Security Master Cicrone Sensory Training Other Geriffied Souther, business and/or dryness in the finish/aftertaste, harsh graininess, huskiness. Diseately Artificial Dutter, buffer acronds Sometimes described as hot. Master Cicrone Master Ci		Appropriate size, cap, fill level, label removal, etc.
Martine Master Grand Master Honorary Mas	<i>እ</i> ^	Comments
Non-BJCP Qualifications: Professional Brewer Beer Sommelier Non-BJCP Certified Cerebrone Beer Sommelier Professional Pro	☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Comment on malt, hops, esters, and other aromatics
Professional Brewer Beer Sommelier Non-BICP	_	
Alcoholic — The aroma flavor, and warming effect of ephanol and higher alcohols. Sometimes described as not. (I) Astringent — Puckering, lingering harshness and/or dryness in the finish/aftertaste, harsh graininess; huskiness. (I) Diacetyl — Artificial butter, buttersootch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. (I) Diacetyl — Artificial butter, buttersootch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. (I) Diacetyl — Artificial butter, buttersootch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. (I) Diacetyl — Artificial butter, buttersootch, or toffee aroma and flavor of flavor of any ester (fruits, fruit flavorings, or roses). (I) Estery — Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). (I) Estery — Aroma and/or fresh-cut grass or green leaves. (I) Light-Struck — Similar to the aroma of a skunk. (I) Muttleel (as appropriate for style) (I) Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or shery-like aromas and flavors. (I) And (I) Different	☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	lociender around. Non phenotic
Accounted—The promise, flavor, and warming effect of objection of an higher alcohols. Sometimes described as hot. If Astringent — Puckering, lingering harshness and/or dryness in the finish/aftertaste, harsh graininess; huskiness. Diacetyl — Artificial butter, butterscotch, or to fifee 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). Carassy — Aroma flavor of fresh-cut grass or green leaves. Light-Struck — Similar to the aroma of a skunk. Metallie — Tinny, coiny, copper, inon, or blood-like flavor. Musty — Stale, musty, or moldy aromas/flavors. Oxidized — Any one or combination of stale, winyl/vinous, cardboard, papery, or sherry-like aromas and flavors. Thenolic — Spicy (clove, perply, smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Sour/Acidie — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acctic acid). Sour/Acidie — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acctic acid). Yeasty — A bready, sulfury or yeast-like aroma or flavor. Yegetal — Cooked, canned, or or torten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Yeasty — A bready, sulfury or yeast-like aroma or flavor. Total		Comment on color clarity, and head (retention, color, and texture)
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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 Musty - Stale, musty, or moldy aromas/flavors. Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Overall Impression		- Sign Distribution of the Tests L.
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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.) Veasty – 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 flaves. Cood (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Intangibles Wonderful	☐ Musty – Stale, musty, or moldy aromas/flavors.	
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and clean (lactic acid), or vinegar-like (acetic acid). Sulfur - The aroma of rotten eggs or burning matches.		The lack of Carpin whise has 121
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. 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 deficiencies. Unpleasant. Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Very Good (30 - 37): Generally within style parameters, some minor flaws. Flawless		
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Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Journal //		GUST Therabe J Try Nittern 1
Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. 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 deficiencies. Unpleasant. Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Classic Example Technical Merit Flawless Intangibles Wonderful Wonderful Lifeless	- v · ·	Total
	Excellent (38 - 44): Exemplifies style well, requires minor fine- 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 deficience (00 - 13): Major off flavors and aromas dominate. Har	uning. nor flaws. Ses. Unpleasant. d to drink. Classic Example





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Judge Name (print) JAKE HARUSON	Category # 24 Subcategory (a-f) A Entry # 342 32
Judge BJCP ID	Subcategory (spell out) Wit Liev
Judge Email Jakehavro 8 5@ amail .com	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 Low-Mod Mod Sure Area W home
Non-BJCP Qualifications:	con citus around is hereal +
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐ Densory Training ☐ Densory Training ☐ Other ☐ Densory Training ☐ Densory	epicer motes. coviardir is mild.
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) Brillwally Claw – Pall Shaw Color
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Under carbonated - Low head intents
☐ 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 Swell are with some homes.
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Some evice. Very low hopbilkerness.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	trules necessary phonols I flower
Grassy - Aroma/flavor of fresh-cut grass or green leaves.	compareds
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 Very thin -> 1500 carbo lets free been
Musty – Stale, musty, or moldy aromas/flavors.	down, Essentially flat.
Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	No creamners.
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 Some of the
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Style (ey. Menols). Flat - no comb.
Sulfur - The aroma of rotten eggs or burning matches.	Too claar.
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 22_/50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-to the food (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 (00 - 13): Major off flavors and aromas dominate. Hard	or flaws. Technical Merit Flawless Strong bles Intangibles



BEER SCORESHEET



http://www.bjcp.org

http://www.bjcp.org	AHA/BJ	CP Sanctioned Competition Program http://www.homebrewersassociation.or
Judge Name (print)	JAKE HARRISON	Category # Subcategory (a-f) Entry # 469 468
Judge BJCP ID		Subcategory (spell out) American Wuent
Judge Email Jahe	havvo85@gmml.u Jse Avery label #5160U	
BJCP Rank or Status	••	Comments N/A Glass and
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Mas ☐ Honorary GM ☐ Mead Judg ☐ Rank Pending	
Non-BJCP Qualificat	/	present.
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☑ Non-BJCP ☐ Master Cicerone ☐ Other	Overtell tow aroung - predominist grang
	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) UAWT NOID to bale Straw. Slight haze
	na, flavor, and warming effect of cohols. Sometimes described as ho	acceptable for style.
	ng, lingering harshness and/or dryr ; harsh graininess; huskiness.	
	butter, butterscotch, or toffee arome es perceived as a slickness on the to	a 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, cooker na and flavor.	
☐ Estery – Aroma and/offlavorings, or roses).	or flavor of any ester (fruits, fruit	
☐ Grassy – Aroma/flavo	or of fresh-cut grass or green leave	us.
☐ 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 $\frac{3 \nu 5}{5}$
☐ Metallic – Tinny, coir	ny, copper, iron, or blood-like flavo	
☐ Musty – Stale, musty,	, or moldy aromas/flavors.	mouthfeel ?
	or combination of stale, winy/vinou sherry-like aromas and flavors.	ıs,
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression
□ Solvent - Aromas and alcohols). Similar to a	l flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement EN QUAL BOOK, Hop Hawar rould
	ss in aroma and flavor. Can be shar , or vinegar-like (acetic acid).	No apport faults.
□ Sulfur – The aroma of	f rotten eggs or burning matches.	
	nned, or rotten vegetable aroma and a, celery, asparagus, etc.)	d
☐ Yeasty – A bready, su	lfury or yeast-like aroma or flavor.	Total $32-5/50$
Excellent (38 Very Good (21 Fair (14 Problematic (00	- 50): World-class example of style 44): Exemplifies style well, requires min - 37): Generally within style parameters, s - 29): Misses the mark on style and/or min - 20): Off flavors/aromas or major style de - 13): Major off flavors and aromas domin	some minor flaws. nor flaws. Flawless
outer deer acoresneet. Con	ovright © 2012 Beer Judge Certification	n Program rev. 120213 Please send any comments to Comp. Director@RICP.org

Problematic (00 - 13): Major off flavors and aromas dominate. BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Prog









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Judge Name (print) Sulp (pone)	Category #/ Subcategory (a-f) Entry # 469468 (1D)
Judge BJCP ID <u>£~/96/</u>	Subcategory (spell out) Andrican Wheaf.
Judge Email hoppyclays brew W Outlook . Com	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. 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 Orally Orlet Orana, Intelly Some Office
Non-BJCP Qualifications:	prosent. Low hop Geown!
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer 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 head (retention, color, and texture)
☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	good Class, Slight kaze.
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flower
□ 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
☐ 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	hip hiteress. Osker present
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 light bady moderate Contraction,
☐ 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 6.710
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 Office hop Croms,
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Office of bijerts, otherise grant
☐ 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 28-5/50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-type Good (30 - 37): Generally within style parameters, some minor flows (21 - 29): Misses the mark on style and/or minor flaws (14 - 20): Off flavors/aromas or major style deficiencing Problematic (00 - 13): Major off flavors and aromas dominate. Han	Technical Merit Flawless







mip://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewersar n.or
Judge Name (print) Blave Noel	Category # \ Subcategory (a-f) \ \ Entry # (1D)
Judge BJCP ID	Subcategory (spell out)
Judge Email	Special Ingredients:
Use Avery label # 5160	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	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge ☐ Rank Pending	- Rready, Mosty Sweet grown, very low
Non-BJCP Qualifications:	hop arong stight after.
☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP	
☐ Certified Cicerone ☐ Sensory Training ☐ Master Cicerone ☐ Other Novel.	
Li sensory Training Li Other Nowes.	
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> .	Excellent brad, retains very well, wastal
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Elavor () () () ()
☐ 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 Ven inell holonized or malt up
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	front finitions deen an holoward with
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	a madrate hap bittomass
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) .4 /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.	- very well colomodars, nice solid mountified.
☐ Oxidized — Any one or combination of stale, winy/vinous,	final a crisp.
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 Well bolomed been been years
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	well to Ptyle The only Slight Ussue
□ Sulfur – The aroma of rotten eggs or burning matches.	but an excellent beer arroll
☐ 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 /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 m 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. Ha	inor flaws. //s. Flawless Intangibles Wonderful Lifeless
IN I DEPT ACCESSION I AMERICAN CONTROL NAME IN A CONTROL OF A PROPERTY OF THE	pam par 17/1712





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.or յս։ Judge Name: Antony Bijok Category # Subcategory (a-f) Entry # BJCP ID: E1950 Ju BJCP Rank: Subcategory (spell out) Recognised Judge Email: Special Ingredients: antony.bijok@outlook.com Use Avery label # 5160 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 ☐ Mead Judge ☐ Honorary GM 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, 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 or overall drinking ☐ 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 (45 - 50): World-class example of style. Outstanding Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example 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

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

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

Fair

Problematic

Please send any comments to Comp Director@BJCP.org

Intangibles

Wonderful



Lifeless







http://www.bjcp.org AHA/BJCF	Sanctioned Competition Program http://www.homebrewersascom.or
Judge Name (print) Selen Couly	Category# Subcategory (a-f) Entry # (1D)
Judge BJCP ID <u>+ /96/</u>	Subcategory (spell out) AMCRIAN BAHRAI
Judge Email hoppyclas Shen Portlooks Coa	Special ingredients: RY/
BJCP Rank or Status:	- Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified	Comments
☐ National ☐ Master ☐ Grand Master	> 1. 4 1.14 (as appropriate for \$1)10)
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Comment on malt, hops, esters, and other aromatics Moderal Night was a come. Casic US
Non-BJCP Qualifications:	Lops, beild with grown beach
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	malt away, Lint of Call Tion
☐ Certified Cicerone ☐ Master Cicerone	Reso.
☐ Sensory Training ☐ Other	
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) GOOD him when the left lust Clarity
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Dock lott color Heart by
Astringent - Puckering, lingering harshness and/or drynes in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) He Feel Slightly too Clerk to Style 14 /20
☐ 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 o canned corn-like aroma and flavor.	
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	Ryb.
☐ 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
☐ Musty – Stale, musty, or moldy aromas/flavors.	- Comment of the control of the cont
☐ 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
□ Solvent – Aromas and flavors of higher alcohols (fusel	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
alcohols). Similar to acetone or lacquer thinner aromas.	gret her Stightly for Conten Och
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	is mognit nobable ligh to the
☐ Sulfur – The aroma of rotten eggs or burning matches.	Hop beleged Chapter high actoli oftent
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	Grad Ottoff
flavor (cabbage, onion, celery, asparagus, etc.)	
☐ 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 for the style well.	Stylistic Accuracy
Very Good (30 - 37): Generally within style parameters, some	
Good (21-29): Misses the mark on style and/or minor to	laws. Flawless
Problematic (14 - 20): Off flavors/aromas or major style defici	·
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http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) JAKE HARRISON Subcategory (a-f) Category # AMERICAN 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: Glass ☐ 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 S how arown Non-BJCP Qualifications: you now ☐ 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. aold to MILO ☐ 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, balance, finish/aftertaste, and other flavor characteristics. and flavor. Sometimes perceived as a slickness on the tongue. ende □ 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): Examplifies 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 ℴ℧ Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Íntangibles **Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink, Wonderful Lifeless







http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewersass nu.or
Judgr Judge Name: Antony Bijok Judg BJCP ID: E1950 BJCP Rank: Recognised Judg Judge Email: antony.bijok@outlook.com Use Avery label # 5160	Category # Subcategory (a-f) Entry # 174614 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 □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending Non-BJCP Qualifications: □ Professional Brewer □ Beer Sommelier □ Non-BJCP □ Certified Cicerone □ Master Cicerone □ Sensory Training □ Other	Aroma (as appropriate for style) Comment on malt, hope, esters, and other aromatics Stypna Style Pocs lack the wheat/man Within Style Pocs lack the wheat/man
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, flarity, and head (retention, color, and texture) Comment on Color, flarity, and head (retention, color, and texture) Obd COOR Flavior
 □ 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. □ 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. □ 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. 	hop hitter hest dominates the slaver of the sourced of the source of the
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	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement NO 15500 In making head the been, no 055 Stavour EEC. You need to look at lecine solmulate to brend within, skyle, less on the hops and more wheat wells. For the hops or high
Fair (abbage, onion, celery, asparagus, etc.) Yeasty – A bready, sulfury or yeast-like aroma or flavor. Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some n Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficien Problematic (00 - 13): Major off flavors and aromas dominate. H	inor flaws. Technical Merit Vs. Flawless





http://www.bjcp.org	AHA/BJCP S	anctioned Competition Program http://www.homebrewersassociation.c
Judge Name (print)	Blair Noel	Category # 1 Subcategory (a-f) D Entry # 174614
Judge BJCP ID		Subcategory (spell out)
Judge Email		Special Ingredients:
	Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Statu		Comments
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Streen melan has aroma yere fruits
Non-BJCP Qualification	,	Very how has among for the state.
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	And grain or broady character introduce.
Descriptor Definition	ns (Mark all that apply):	Appearance (as appropriate for style)
	en apple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aron ethanol and higher al-	na, flavor, and warming effect of cohols. Sometimes described as hot.	white head that farler quickly
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	Flavor (as appropriate for style)
	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
☐ DMS (dimethyl sulficanned corn-like aron	ide) – At low levels a sweet, cooked or na and flavor.	- fixish was malt character to speak
☐ Estery – Aroma and/flavorings, or roses).	or flavor of any ester (fruits, fruit	of at all. Finishers very dry.
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.	
□ 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
☐ Metallic – Tinny, coi	ny, copper, iron, or blood-like flavor.	how carb 3 flat, very thin.
☐ Musty – Stale, musty	, or moldy aromas/flavors.	
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clo adhesive strip, and/or	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression 4 /1
	I flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement Too heavy hopped for this leaving
	ss in aroma and flavor. Can be sharp , or vinegar-like (acetic acid).	the to support it. While no bood flows
☐ Sulfur – The aroma o	f rotten eggs or burning matches.	not in this and not balanced.
□ Vegetal – Cooked, car	nned, or rotten vegetable aroma and a, celery, asparagus, etc.)	
	lfury or yeast-like aroma or flavor.	Total 23 //50
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 mines 29): Misses the mark on style and/or minor flaws 20): Off flavors/aromas or major style deficienci 13): Major off flavors and aromas dominate. Har 	nor flaws. s.







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Judg- Judge Name: Antony Bijok	Category # Subcategory (a-f) Entry # 381597 (1D)
Judg BJCP ID: E1950 BJCP Rank: Recognised	Subcategory (spell out) Special Ingredients:
Judg. Judge Email: antony.bijok@outlook.com 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 Lahk Citius aromatic slight malks weekness
Non-BJCP Qualifications:	In aroma
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Ot	<u> </u>
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) Mod Gare head. Stahtly (levdy - 50 Skyle)
☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	light straw color
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 or malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics ONOT TOWNSHOP - TOSTO OT 119 WOMAN
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Lacks malt sweethers with.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	and adds ho slight astringency on Finish.
☐ 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.	Cappination low which clearly impression
☐ Musty – Stale, musty, or moldy aromas/flavors.	DY Minness, Slight astringency on tings
☐ 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 4/10
☐ 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 COLL TOWN HOLD OF ORDER TOWN DE THE TOWN DE
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Shows signis of Sornain tovion 5+1855.
☐ 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 Excellent Very Good Good Fair Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine-tyle within style parameters, some min (21 - 29): Misses the mark on style and/or minor flaws (14 - 20): Off flavors/aromas or major style deficiencing (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit Flawless
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Judge Name (print) _	Blair Noel	Category # Subcategory (a-f) D Entry # 381 597
Judge BJCP ID	 	Subcategory (spell out)
Judge Email		Special Ingredients:
		Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status	•	Comments
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comment on malt, hops, esters, and other aromatics Node ate Citrus Language are Very
Non-BJCP Qualificat	,	sweet smalling, fruit and applies present
☐ Certified Cicerone	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	3, 1
	s (Mark all that apply): n apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture)
	na, flavor, and warming effect of cohols. Sometimes described as hot.	head that notains well.
☐ Astringent – Puckering in the finish/aftertaste	ng, lingering harshness and/or dryness; harsh graininess; huskiness.	
	outter, butterscotch, or toffee aroma	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics Modification of the control of the c
□ DMS (dimethyl sulfice canned corn-like arom	de) – At low levels a sweet, cooked or and flavor.	(presible acetaldehide), medium for flower unth billeness in the high roma for style.
☐ Estery – Aroma and/offlavorings, or roses).	or flavor of any ester (fruits, fruit	Finishes dry
	or of fresh-cut grass or green leaves.	
	ar to the aroma of a skunk.	Mouthfeel (as appropriate for style)
	ny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations Well corbonated, good Modium Body, Linichs
	or moldy aromas/flavors.	dry.
Oxidized – Any one o	or combination of stale, winy/vinous, sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clovadhesive strip, and/or i	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression 5 /10
	flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement Of their that is slightly too suggestions for improvement
☐ Sour/Acidic – Tartnes	s in aroma and flavor. Can be sharp or vinegar-like (acetic acid).	Passible token out of labore to being
	rotten eggs or burning matches.	too bother for the malt mesent
□ Vegetal – Cooked, can	uned, or rotten vegetable aroma and , celery, asparagus, etc.)	
	fury or yeast-like aroma or flavor.	Total 24 /50
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 minerally within style and/or minor flawers. 29): Misses the mark on style and/or minor flawers. 20): Off flavors/aromas or major style deficiencienciencienciencienciencienciencie	inor flaws. Technical Merit vs. Flawless □ □ □ □ Significant Flaws cies. Unpleasant. Intangibles







AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) Alun Subcategory (a-f) Subcategory (spell out) 4MA/(AN) Judge BJCP ID Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: Comments ☐ Apprentice Certified ☐ 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 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. Va b ☐ 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 and flavor. Sometimes perceived as a slickness on the tongue. DMS (dimethyl sulfide) - At low levels a sweet, cooked or anned 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 ☐ 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 (45 - 50): World-class example of style. Outstanding Stylistic Accuracy Excellent (38-44): Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style Very Goog (30 - 37)): Generally within style parameters, some minor flaws. **Technical Merit** (21-29): Misses the mark on style and/or minor flaws. Good Flawless Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles

Wonderful

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

Problematic

Please send any comments to Comp_Director@BJCP.org

Lifeless









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Judge Name (print)	PAVE HARRISON	Category # Subcategory (a-f) Entry # (1D)
Judge BJCP ID		Subcategory (spell out) AMWWW WWest
BJCP Rank or Statu Apprentice National Honorary Master Provisional Judge Non-BJCP Qualifica Professional Brewer	☐ Recognized ☐ Certified ☐ Grand Master ☐ Grand Master ☐ Mead Judge ☐ Rank Pending tions: ☐ Beer Sommelier ☐ Non-BJCP	Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. Comments NA - Class onty
☐ Acetaldehyde Gree	☐ Master Cicerone ☐ Other ☐ os (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) Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) Appearance (as appropriate for style)
ethanol and higher al	na, flavor, and warming effect of cohols. Sometimes described as <i>hot</i> . ing, lingering harshness and/or dryness	Very good head vetertun
in the finish/aftertaste Diacetyl - Artificial and flavor. Sometime DMS (dimethyl sulficanned corn-like around) Estery - Aroma and/	e; harsh graininess; huskiness. butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue ide) – At low levels a sweet, cooked or	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics ue. Van (su. wop Hawow Slight
flavorings, or roses).		Can - modernto bilterness.
☐ Light-Struck – Simil ☐ Metallic – Tinny, coi ☐ Musty – Stale, musty ☐ Oxidized – Any one of	or of fresh-cut grass or green leaves. far to the aroma of a skunk. ny, copper, iron, or blood-like flavor. , or moldy aromas/flavors. or combination of stale, winy/vinous, sherry-like aromas and flavors.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations Mod carbonatron Dry functor – too dry for style.
adhesive strip, and/or Solvent - Aromas and alcohols). Similar to a Sour/Acidic - Tartner and clean (lactic acid) Sulfur - The aroma o	we, pepper), smoky, plastic, plastic medicinal (chlorophenolic). If flavors of higher alcohols (fusel actions or lacquer thinner aromas. It is in aroma and flavor. Can be sharp, or vinegar-like (acetic acid). If rotten eggs or burning matches.	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement Pleasant, easy Annulum been but Acts Style Jacurum More USU hop drawater weaponed from US wheat.
flavor (cabbage, onion	nned, or rotten vegetable aroma and a, celery, asparagus, etc.)	
	lfury or yeast-like aroma or flavor.	Total
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 minor flaw - 29): 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 	minor flaws. laws. Flawless
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ntip,//www.ojcp.org Ana/bJCP 3	anctioned Competition Program http://www.nomebrewers
Judge Name (print) Steven Gouly	Category # Subcategory (a-f) Entry # 935652
Judge BJCP ID	Subcategory (spell out) AMRICAN WHEAT.
Judge Email hopp May Show & outlook. Com	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	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge ☐ Rank Pending	Orano Solet, Brack pront
Non-BJCP Qualifications:	100 / had Prome lite to hint
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	Of Citals
☐ Certified Cicerone ☐ 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) Pale Off Color, Little of Carity Calibrate
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)
☐ 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 134 But Orledge Galance, Malt Haven
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	10in hop Growner of Shitteress, erisp
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	the state of the s
☐ 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.	9000 Calbination Ostrucent This
☐ Musty – Stale, musty, or moldy aromas/flavors.	I love locting, then both
☐ 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).	toof this, astrogent long lasting times.
☐ 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 25-5/50
Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine-ty 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. Har	or flaws. Flawless





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org HARRISON Judge Name (print) しんんど Subcategory (a-f) Category # Judge BJCP ID **Special Ingredients:** Judge Email <u>Jahre havro 8</u> Use Avery label # 5160 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 - Mod 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) ☐ 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, ☐ 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 leasure associated with entry, giv ☐ 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. 27-5 **Total** Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example 🛚 \Box \mathbf{Z} Not to Style (30 - 37): Generally within style parameters, some minor flaws. Very Good 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

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AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) _Rlave Subcategory (a-f) Entry# Category # 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 ☐ 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 D'Other Novice ☐ 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, winv/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** 7 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 7 Lifeless





http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewersas stion.or
Judg Judge Name: Antony Bijok BJCP ID: E1950 Judg BJCP Rank: Recognised	Category # Subcategory (a-f) Entry # (1D) Subcategory (spell out)
Judge Fmail: antony bijok@outlook som	Special Ingredients:
Judge Eman Use Avery label # 5160	Pottle Increation:
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Comments Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics NICE ADIOXY DIOWA . Low to up malt
Non-BJCP Qualifications:	9 Conauda through
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other	Ino oxy Jacoma
Descriptor Definitions (Mark all that apply): □ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (refention, color, and texture) OOO NEOO (CTONION Slight horse for style)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	J J J J J J J J J J J J J J J J J J J
☐ 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.	to complement the hops - Clean finish
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	No sermentation issues.
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) 3/4
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations Alberta Helshile hours medium high
☐ Musty – Stale, musty, or moldy aromas/flavors.	to had cothonalion to alle or agod Crisp Stars
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Nodstringency
☐ 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 well moole, below, NEEQ5 more wheat malk
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	reserve to be true to style. Still vary
☐ Sulfur – The aroma of rotten eggs or burning matches.	and higher Cothonation
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	J
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>32</u> /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Openerally within style parameters, some m 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. Has BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Property of the Problematic (120 - 13): Major off flavors and aromas dominate. Has BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Property (140 - 140 -	inor flaws. Flawless





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Category # Subcategory (a-f) Judge Name (print) Judae 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 ☐ 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. yellow to straw ☐ 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. whee ☐ 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 me. alcohols). Similar to acetone or lacquer thinner aromas. U XIEONO ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). chorater ☐ 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. Excellent □ □ □ Technical Merit (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. Good (21 - 29): Misses the mark on style and/or minor flaws. **Flawless** 乊 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 Ø Lifeless

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http://www.bicp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersass Judge Judge Name: Antony Bijok Category # Subcategory (a-f) BJCP ID: E1950 Judge Subcategory (spell out) BJCP Rank: Recognised Judge Judge Email: Special Ingredients: antony.bijok@outlook.com 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 Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending hon aroma 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. Strong 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 characterist and flavor. Sometimes perceived as a slickness on the tongue. LOCK 5 □ 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 s ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Carbonokian abitilour ☐ 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. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). A MinV □ 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 (30 - 37): Generally within style parameters, some minor flaws. Very Good Technical Merit Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless ĎX □ 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 П Lifeless

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29.25





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Category # <u>(Ø</u> Subcategory (a-f) 🗚 Judge Name (print) Entry # 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 ☐ Certified □ Recognized ☐ 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) ☐ 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. also 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 4 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. 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 \square П Significant Flaws (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Fair Intangibles

Wonderful

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

Problematic

Lifeless







nttp://www.bjcp.org AHA/BJCP S	Sanctioned Competition Program http://www.homebrewer ion.or
Judge Name (print) Judge Name: Antony Bijok Judge Name: E1950 Judg BJCP ID: E2950 BJCP Rank: Recognised BJCP Rank: antony.bijok@outlook.com Judge Email: antony.bijok@outlook.com	Category # Subcategory (a-f) Entry # 369772 (10A) Subcategory (spell out) Special Ingredients:
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 Cicerone □ Sensory Training □ Other	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. Comments Aroma (as appropriate for style) Comment on mall, hops, esters, and other aromatics Ight (love grown with some noble hops Coming through, Aroma should be stronger To be stronger true to style
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 (rejention, color and texture) DOOD ACRO SIGNY hoze Inght (opper
 □ 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. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. 	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 1955 5000 malt
☐ 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. ☐ Metallic — Tinny, coiny, copper, iron, or blood-like flavor.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ALO COLOCHATION FINISHED OF LITTLE SWEET
☐ 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	but not cloying
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 /n/ensity of the 6/10 Comment on overall drinking pleasure associated with entry, give suggestions for improvement a CLAS, the 15 (animal a comas, to a coman wheat of yeast health product the yeast characters)
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 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. Hai	inor flaws. Technical Merit s. Flawless □ □ □ □ Significant Flaws ies, Unpleasant. Intangibles





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) AKE 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 ☐ Master ☐ National ☐ 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 ☐ Other ☐ Sensory Training Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on solor, clarity, and head (retention ☐ 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. 2 Mouthfeel (as appropriate for style) ☐ Light-Struck – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creamines: ☐ 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 ☐ 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

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(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

Please send any comments to Comp_Director@BJCP.org

Technical Merit

Intangibles

Flawless

Wonderful

Lifeless

Significant Flaws







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewer iation.org
Judge Name (print) Selen Gover	Category # 10 Subcategory (a-f) A Entry # 167367 (10A)
Judge BJCP ID <u>E - /96/</u>	Subcategory (spell out)
Judge Email hoppyclashren Portlook. Co	
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 Down and force of the strength of the st
Non-BJCP Qualifications:	Crong presporers all other Dunes
☐ 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) Md 10 mec
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	Menta Ville
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 4 /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
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Not good ochigent warrang.
☐ 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.	having almghy, thin had
☐ 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 7/10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overally drinking pleasure associated with entry, give suggestions for improvement Fac I West Sold Sold Comment of the Comment of
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Stein tenn tim terent
☐ Sulfur – The aroma of rotten eggs or burning matches.	check for infection.
☐ 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. Excellent (38 - 44): Exemplifies style well, requires minor fine-tyery 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 deficiencies (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit Flawless
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http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewersassociation.or
Judge Name (print) Blaw Noch	Category # 10 Subcategory (a-f) A Entry # 100
Judge BJCP iD	Subcategory (spell out)
Judge Email	Special Ingredients:
Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments
☐ Apprentice ☐ Recognized ☐ Certified ☐ 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 Solventia and in Blecks Hu Blecks Slight
Non-BJCP Qualifications:	sweet rote from the malt but is aurone
☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP ☐ Certified Cicerone ☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style)
☐ Acetaldehyde – Green apple-like aroma and flavor.	Row gokben with Sold Bersistant white
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	headly
☐ 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, finjsh/aftertaste, and other flavor characteristics
□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	over taken by solvent / Medicual Marious.
■ 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, garbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Stably inache carbeel and then
☐ 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 3 /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).	juste beiser It's faut "
☐ 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 V
Outstanding Excellent Very Good Good Fair Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fin (30 - 37): Generally within style parameters, some of the style of the style of the style and/or minor flat (14 - 20): Off flavors/aromas or major style deficient (00 - 13): Major off flavors and aromas dominate. If	minor flaws. ws. Flawless Intangibles Technical Merit Significant Flaws Intangibles

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http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewerr ation.o
Judge Name (print) Horony BIJOK	Category # Subcategory (a-f) Entry # (10A)
Judge BJCP ID	Subcategory (spell out)
Judge Email artony . b 1 Tok (Bowlook - Com)	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 Strong Solvent and Menolic aromatics Coming
Non-BJCP Qualifications:	Hirocah
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐ Description	
Descriptor Definitions (Mark all that apply): □ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on folor, cfarity, and head (retention, color and texture) Lead Previou a 000 Allie Clear Straw(o)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Teda Crevition about affire clear 3174 W (O)
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) /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 UNDIEGSON 310 VOV . LICO. WEVEL
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	to remove chlorise check sermentation
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	toohigh temps
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfee! (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Common on oddy, carbonation, warmin, creaminess, astringency, and other parate sensations
☐ 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 /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 Stantstant Stants. Check work of Grading
Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Slayours rangiso come soom in sur trong
☐ Sulfur — The aroma of rotten eggs or burning matches.	THERE COLOSIAL SONING HOW DAY DOHIP
□ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Claning
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 min 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
BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Progr	am rev. 120213 Please send any comments to Comp. Director@RICP.org





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print), TAKE HARVUSON 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 chara and flavor. Sometimes perceived as a slickness on the tongue, esters 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 (38 - 44): Exemplifies style well, requires minor fine-tuning. Excellent 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 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 П п П Lifeless







nup://www.bjcp.org	Ana/BJCP S	Sanctioned Competition Program http://www.homebrewer Gon.or
Judge Name (print) (Flen Gowler	Category # 10 Subcategory (a-f) 1 Entry # 447245 (10A)
Judge BJCP ID	-1961	Subcategory (spell out)
Judge Email App	Jagsbren AOHOOK.	Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status		Comments
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	
Non-BJCP Qualificat	tions:	Of Menols of Spiel class
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	To hore hop ande.
· ·	is (Mark all that apply): on apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture)
	na, flavor, and warming effect of cohols. Sometimes described as hot.	hear stight hope stans, of
	ng, lingering harshness and/or dryness ; harsh graininess; huskiness.	Flavor (
	outter, butterscotch, or toffee aroma es 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 MUCLA I WINDER OF I
☐ DMS (dimethyl sulfication canned corn-like aron	de) - At low levels a sweet, cooked or na and flavor.	hint gives close phenots, heady grann
Estery – Aroma and/o flavorings, or roses).	or flavor of any ester (fruits, fruit	With the sign spring is
☐ Grassy – Aroma/flavo	or of fresh-cut grass or green leaves.	
□ 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
☐ Metallic - Tinny, coir	ny, copper, iron, or blood-like flavor.	allower in Callonalis, almost the hours
☐ Musty – Stale, musty,	or moldy aromas/flavors.	no white moves repositive book
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	
Phenolic - Spicy (clor adhesive strip, and/or	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression $6.5_{/10}$
	flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
	s in aroma and flavor. Can be sharp or vinegar-like (acetic acid).	nost probably trop prevole
☐ Sulfur – The aroma of	frotten eggs or burning matches.	Cashing tion
	nned, or rotten vegetable aroma and , celery, asparagus, etc.)	
☐ Yeasty – A bready, sul	lfury or yeast-like aroma or flavor.	Total 30.5 /50
Excellent (38 Very Good (30 Good 24 Fair (14 Problematic (00	- 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 - 13): Major off flavors and aromas dominate. Havight © 2012 Beer Judge Certification Programmer	inor flaws. /s. Flawless
LOD DEGLESIEEL COD	yr 15111 🐿 2012 Deer Juage Certification Progr	ram rev. 120213 Please send any comments to Comp Director@RJCP.org





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) JAKE HARUGAN Category # 1 D Subcategory (a-f) COL Subcategory (spell out) Dunkles Judge BJCP ID 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) /0 /12 ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending wound Non-BJCP Qualifications: palanced ☐ 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) ☐ Diacetvl - 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. 3.575 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. ☐ Mustv – Stale, mustv, 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** (45 - 50): World-class example of style. Outstanding-Stylistic Accuracy (38 - 44): Exemplifies style well, requires minor fine-tuning. Excellent. Classic Example \Box 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

 \Box

Lifeless

Intangibles

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Wonderful







Analoge St	anctioned Competition Program http://www.nomeorewersas/
Judge Name (print) Steen (Dill)	Category # 15 Subcategory (a-f) B Entry # 577966 (10B)
Judge BJCP ID <u>E-1G6</u>	Subcategory (spell out) Dentel Wissbie-
Judge Email Loppy days helw Corkost Use Averylabel # 5160	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 ☐ Rank Pending	Comment on malt, hops, esters, and other aromatics Medicale of Cos, hist
Non-BJCP Qualifications:	news - molecule hermane ochers
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	Tolle caranel toas!
a sensory framing a ciner	"
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.	reference of Combiler on
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 16 /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 MOILLAND DLA DLA DLA DLA DLA DLA DLA DLA DLA DL
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or capned corn-like aroma and flavor.	hart pepper moderal harang ested
Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	Torces, history, newesse Din Finist.
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	4-
☐ 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 10 Me
☐ Musty – Stale, musty, or moldy aromas/flavors.	Carpination d' (Namiles.
☐ 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).	eniated it offer Mayter Slightly
☐ Sulfur – The aroma of rotten eggs or burning matches.	flaver.
☐ 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 Excellent (38 - 44): Exemplifies style well, requires minor fine-t Very Good 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
BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Progr.	





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Category # (0 Subcategory (a-f) 🛝 Judge Name (print) Judge BJCP ID Subcategory (spell out) Special Ingredients: Judge Email 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) Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BICP ☐ Certified Cicerone ☐ Master Cicerone Other NOVICE ☐ 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. we ecopeal ☐ 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 (45 - 50): World-class example of style. Outstanding Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example e o 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

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Lifeless







nttp://www.bjcp.org	AHA/BJCP S	anctioned C	Competition Pr	rogram	http://www.hom	ebrewers 'rtion
Judge Name (print)	Antony BIJOK	Category #	Subo	category	/ (a-f) Ent	754141 (10A)
Judge BJCP ID $-/\ell$	150 '	Subcatego	ry (spell out)			•
Luden Time! Olokar	y. bitak@owlock.com					
Zuoge Email <u>⊠on o .</u>	Use Avery Tabel # 5160		ection: [] Approx	nriate ciza	e, cap, fill level, label	removal etc
BJCP Rank or Status	s:		есноп. — друго	priate size	e, cap, iiii ievei, iabei i	emovai, etc.
☐ Apprentice	☐ Recognized ☐ Certified	Comments		.,-		
☐ National	☐ Master ☐ Grand Master		propriate for style)			., <u>, 6</u>
☐ Honorary Master ☐ Provisional Judge	☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	DO ON O	t, hops, esters, and other	r aromatics	quire sub	dupd.
Non-BJCP Qualificat	-				of a comine	_
	☐ Beer Sommelier ☐ Non-BJCP	<u> </u>	V	<u> </u>	V	7
☐ Certified Cicerone	☐ Master Cicerone					
☐ Sensory Training	☐ Other				·	7
	ıs (Mark all that apply):	Appearance	(as appropriate for sty	le)		_ フ_
☐ Acetaldehyde – Gree	en apple-like aroma and flavor.	S/Ohr	r, clarity, and head (rete	ention color	Pad Strong	rellow
	na, flavor, and warming effect of cohols. Sometimes described as hot.	3179-10)	/ /
	ng, lingering harshness and/or dryness; harsh graininess; huskiness.	Flavor (as app	ronriate for style)			16
	outter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.	Comment on malt	, hops, fermentation cha		balance, finish/aftertaste, and S VELY SU	
☐ DMS (dimethyl sulfi canned corn-like aron	de) - At low levels a sweet, cooked or na and flavor.	The 6		reat,	beer slove	
☐ Estery – Aroma and/o flavorings, or roses).	or flavor of any ester (fruits, fruit	7	3-07-00-00		,	
☐ Grassy – Aroma/flave	or of fresh-cut grass or green leaves.		·	,	<u>-</u>	
	ar to the aroma of a skunk.	Mouthfeel (a	s appropriate for style)			
_	ny, copper, iron, or blood-like flavor.		or, carbonation, warmth,		astringency, and other palate	
**	or moldy aromas/flavors.				ith swelly	ness Itis
☐ Oxidized – Any one o	or combination of stale, winy/vinous, sherry-like aromas and flavors.		ing fini	- 14		7 100
☐ Phenolic – Spicy (clo	ve, pepper), smoky, plastic, plastic					
* -	medicinal (chlorophenolic).	Overall Impr		tier hateinne	ı entry, give suggestions for	
	l flavors of higher alcohols (fusel cetone or lacquer thinner aromas.	the be	er was			I.I.F attence
•	ss in aroma and flavor. Can be sharp	Dropert	y. Was M	here	provati u	hPar in the
	, or vinegar-like (acetic acid).	Vakain	billo		J	
3 Sulfur – The aroma of	f rotten eggs or burning matches.	- 				
J Vegetal – Cooked, car	nned, or rotten vegetable aroma and					
	, celery, asparagus, etc.)				·	
☐ Yeasty – A bready, su	lfury or yeast-like aroma or flavor.				Total	<u>25</u>
Outstanding (45	- 50); World-class example of style.				Stylistic Accuracy	
Excellent (38 Very Good (30	- 44): Exemplifies style well, requires minor fine- - 37): Generally within style parameters, some mi		Classic Exampl	le □	Technical Merit	Not to Style
	- 29): Misses the mark on style and/or minor flaw.		Flawless			Significant Flaws
	- 20): Off flavors/aromas or major style deficience - 13): Major off flavors and aromas dominate. Har		XX/on dout-1	п	Intangibles	-
	- 13): Major off flavors and aromas dominate. Has		Wonderful			Lifeless
NOT DEEL DEULESHEEL COD	vi izii 🐿 2012 Deer Juure Ceriiicaiion Progi	um rev. 120213		riease se	end any comments to Con	IN EUROPIANIAN IC'P AVA







http://www.bjcp.org		AHA/BJCP S	Sanctioned C	ompetition P	rogram	http://www	w.homet	orewers.	'ion.or
Judge Name (print)	Steven Gi	ouer.	Category #	/2 Sub	categor	y (a-f)	Entry	9755 # (12B	;66 })
Judge BJCP ID	E- 191	61	Subcategor	y (spell out) A	Stalia		lene	ALE.	
Judge Email Lope	nycloge holw We Avery label # 5160		Special Ingi	edients:	····	40	7		
BJCP Rank or Status		·	Bottle Inspe	ction: Appro	priate siz	ze, cap, fill level,	label ren	noval, etc.	
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Master ☐ Honorary GM ☐ Rank Pending	☐ Certified ☐ Grand Master ☐ Mead Judge	· · · · · · · · · · · · · · · · · · ·	ropriate for style), hops, esters, and oth	er aromatics			Diune	<u> </u>
Non-BJCP Qualificat			15th	applis.	nec		, i f	Lor	2
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelies ☐ Master Cicerons ☐ Other		anouna	Light		Collet.	600	ne !	
Descriptor Definition ☐ Acetaldehyde – Gree				(as appropriate for st	tention, colo		uolin	_	<u> </u>
☐ Alcoholic – The aromethanol and higher alcoholic			Saok	10/01	- Co	ut end	yano.	de cla	ילנו
☐ Astringent – Puckeri in the finish/aftertaste			Flavor (as appr	mulata Cau at Ja					17 10
☐ Diacetyl – Artificial band flavor. Sometime			Comment on malt,	hops fermentation cl	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	s, balance, finish/after		ther flayor char	racteristics
☐ DMS (dimethyl sulficanned corn-like aron		a sweet, cooked or	flava		1-051		<u>n</u> 0	Copl	6.41
Estery – Aroma and/o flavorings, or roses).	or flavor of any este	r (fruits, fruit	bun and	<i>5.</i>		/ 254		appro	- <i>y</i> -
□ Grassy – Aroma/flavo	or of fresh-cut grass	or green leaves.							
☐ Light-Struck - Simil	ar to the aroma of a	skunk.		appropriate for style) carbonation, warmth,		cottingangs and oth	on moleta ne		<u>-4</u> _/s
☐ Metallic - Tinny, coir	ny, copper, iron, or	blood-like flavor.	apost	Carban	•	1 Can	- 9		nell
☐ Musty – Stale, musty,	or moldy aromas/f	lavors.	bolly	clight	10th	no body	bit	141	e) ,
☐ Oxidized – Any one of cardboard, papery, or s				, ,		<i>)</i>			
☐ Phenolic – Spicy (clovadhesive strip, and/or a			Overall impre	ession					7 /10
☐ Solvent – Aromas and alcohols). Similar to a			Comment on overa	l drinking pleasure as	<u> 1000</u>	ing hop	ions for imp	rovement	
☐ Sour/Acidic - Tartnes and clean (lactic acid),			Chil	more/ Sol		Deron	My s	record Person	<i>(</i>
☐ Sulfur – The aroma of	frotten eggs or burn	ing matches.	fl Herit	- Huy	<u>r, 1</u>	# - * -	+ tikes	10 c	Re. 1
□ Vegetal – Cooked, can flavor (cabbage, onion			<u></u>						
Yeasty – A bready, su	lfury or yeast-like a	roma or flavor.				Total			<u>33</u> /50
Very Good (30) Good (21) Fair (14)	- 37) Generally within - 29): Misses the mark - 20): Off flavors/arom - 13): Major off flavors	e well, requires minor fine- a style parameters, some mi on style and/or minor flaw as or major style deficienci s and aromas dominate. Har	nor flaws, s, ies. Unpleasant, rd to drink.	Classic Examp Flawless Wonderful	le 🗆	Stylistic Accurr	rit S	Not to Style Significant Lifeless Director@B.	Flaws
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http://www.homebrewersassociation.org **AHA/BJCP Sanctioned Competition Program** http://www.bjcp.org Judge Name (print) NAME HARMSON Category # 12 Subcategory (a-f) Subcategory (spell out) AUS Sharklim Judge BJCP ID Special Ingredients: Bottle Inspection:

Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: (11155 ☐ Apprentice ☐ Recognized □ Certified □ National ☐ Grand Master □ Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Measant 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. ☐ 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 an three 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. MILA ☐ 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 some miner 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 Classic Example (38 - 44): Exemplifies style well, requires minor fine-tuning. 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 $\mathbf{\nabla}$ 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





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Judge Name (print)JAKE HARRISON]	Category # 12 Subcategory (a-f) B Entry # 955 177
Judge BJCP ID	Subcategory (spell out) Avetvalian Sparklin Ale 1213
Judge Email Jakeharro 85@ gmail.com Use Avery label # 5160	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 Non-BJCP Qualifications: Professional Brewer Beer Sommelier Non-BJCP Certified Cicerone Master Cicerone Sensory Training Other	Comments No Fapplant le - Glass only. Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Apparent themolic, medicinal anoma Mult wants is prominent with some parting No p character
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) Slightly darker colocy from style requires. 210-12 CAN, Som haze
 □ 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 Wendlic Flavory persists (as per area.).
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Medilial Provor. Dry 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.	High contonition, some actingem.
☐ Musty – Stale, musty, or moldy aromas/flavors.	Modeum Godin
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	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
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 24 150
Outstanding (45 - 50): World-class example of style. (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 Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit Flawless







http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewersaggeistion.org
Judge Name (print)	Category # Subcategory (a-f) Entry #955177 (12B)
Judge BJCP ID <u>E-196</u>	Subcategory (spell out)
Judge Email Loppy Clay Shrew Pottook Cort	
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
Non-BJCP Qualifications:	Solent (not notich Grown Bunch out
□ Professional Brewer □ Beer Sommelier □ Non-BJCP	medical Crown malut half Grant
☐ Certified Cicerone ☐ Sensory Training ☐ Other	Low hop Dubent. Cremy (reletate
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.	explant heart restertion food
☐ 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.	I handaid flash, having sensalin
☐ 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)
☐ 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.	
☐ 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 4 /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 suggestion for improvement
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	rolle Sie Little Boll.
☐ 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 20. 1. 150
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 Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate. He	rainor flaws. Technical Merit Vs. Flawless
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Judge Name (print) JAKE WARKSON	Category # 12 Subcategory (a-f) A Entry #
Judge BJCP ID Jahrharro 85@ gmail won	Subcategory (spell out) Brutish Golden XL12A
Judge Email	Special Ingredients:
Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	Comments Alan only - N/A.
 □ 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 Mild Palenolic Solvent like more
Non-BJCP Qualifications:	track grassy, found hop charafter
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP☐ Certified Cicerone ☐ Master Cicerone☐ Sensory Training☐ Other	grains base mult drown
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) Pale straw Colour with slight wase Appropriate colour for style.
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	12 7
☐ 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 ASSEMBLY HOD billeway, W.L. Little or no
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	but not unitercent, Bready, aroun base hunt
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	onavadu suits syles. Some Resident sweetness
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfee! (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 body with low carbonation
☐ Musty – Stale, musty, or moldy aromas/flavors.	little or no astuguing
☐ 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 Some initial factorists and a secret been.
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	N
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 30-5/50
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 deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Har	nor flaws. Technical Merit Flawless □ □ □ □ Significant Flaws Intangibles

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 ${\it Please send any comments to Comp_Director@BJCP.org}$







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewersar on.or
Judge Name (print) Steven In Let	Category # 12 Subcategory (a-f) Fintry # 958174 (12A)
Judge BJCP ID <u>E - 196 I</u>	Subcategory (spell out) British Colcler Ale
Judge Email Loppy Claush Po D Octlock . (a)	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 LUCcha hop aroma. Drome t CSR.
Non-BJCP Qualifications:	hited a phonon for malt Grance
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other	hop chown Solent Grome: groccy
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.	gold color, reper off-
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacety! — 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 Mclick Will Miller C. Mclick G. Mclick G. Grone
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	den tinish 1, esters progress of
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	
Grassy – Aroma/flavor of fresh-cut grass or green leaves.	7.6
☐ Light-Struck — Similar to the aroma of a skunk.	Mouthfee! (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 both ment co historian esters
☐ Musty – Stale, musty, or moldy aromas/flavors.	present"
☐ 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 Mid hele has a Solent Coordinate.
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	more hop Sarona to haras with
☐ Sulfur – The aroma of rotten eggs or burning matches.	malt. Maybe shock yeast Gran 61
□ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	estes piecent
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total (30.5/50)
Outstanding (45 - 50): World-class example of style. (38 44): Exemplifies style well, requires minor fine- (30 - 37): Generally within style parameters, some minor flaw. (21 29): Misses the mark on style and/or minor flaw. (14 - 20): Off flavors/aromas or major style deficiencing. (00 - 13): Major off flavors and aromas dominate. Hair	nor flaws. Technical Merit Flawless □ □ □ □ Significant Flaws Intangibles
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nttp://www.bjcp.org AHA/BJCPS	anctioned Competition Program http://www.homebrewers
Judge Name (print) Flut GO W	Category # 12 Subcategory (a-f) A- Entry # (12A)
Judge BJCP ID <u>E-1961.</u>	Subcategory (spell out) 12A English Colden AU
Judge Email hoppy Clays bren Portant. con	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified	Comments
□ National □ Master □ Grand Master	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:	Molt around of corone bisat
□ Professional Brewer □ Beer Sommelier □ Non-BJCP	MOTHER MACT BRITER AROUNT
☐ Certified Cicerone ☐ Master Cicerone	mally sient. This Stat Should hat
☐ Sensory Training ☐ Other	hore Covere 1. Orostu
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 hot.	Chatte too Cade, Fro lyn & Clarity head.
Astringent Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacety! – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hope, 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.	med half flavour don water
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	hit of grow Thisk astribulary.
☐ 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
☐ Musty — Stale, musty, or moldy aromas/flavors.	- Mer body, made to Cochination,
☐ Oxidized — Any one or combination of stale, winy/vinous,	- Stight graning List astrongant
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.	Lacking hun Comma I I avoir maprovement
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	nie dunbable beer hut duesn't tie
☐ Sulfur – The aroma of rotten eggs or burning matches.	into this Category, More hop Cherenter
□ Vegetal – Cooked, canned, or rotten vegetable aroma and	needed torbillain the refler
flavor (cabbage, onion, celery, asparagus, etc.)	to Chila
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding 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 (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Hall	nor flaws. Flawless Intangibles Flaw Fl
RICP Rear Scoresheet Commish & 2012 Rear Judge Cartification Proc	2001 Par 120212





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org HARRISON Judge Name (print) JAKE Subcategory (a-f) Category # Judge BJCP ID Subcategory (spell out) 12A English Special Ingredients: Use Avery label # 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 Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BICP ☐ 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. Darbor than abordon ☐ 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 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 p ☐ 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 - been with no 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. 26.5 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. Technigal 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. Intaggibles

Wonderful

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

Problematic

Lifeless