



iπp://www.bjcp.org	AHA/BJCP S	tanctioned Competition Program http://www.homebrewersassociation.or
Judge Name (print) _	BRIAN MGRAC	Category # Subcategory (a-f) Entry # 3 4-2 16 4 (16.
Judge BJCP ID	E1426	Subcategory (spell out)
Judge Email Bri	IAN, PIMGREQ GMANU	Special Ingredients:
	Use Avery label # 5160	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 ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Coffee DANK CARAMEL MACT
Non-BJCP Qualificat ☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	tions: ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	SWOIST EARTHY DONE FRUTTS
•	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) DY-RUC BROWN, COLO AT MINIEGRA
	na, flavor, and warming effect of cohols. Sometimes described as <i>hot</i> .	LOW DARK TAN HOND
-	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 sulfi canned corn-like aron	ide) – At low levels a sweet, cooked or na and flavor.	CHOCHOLDTE GRAINY OFTHERL
☐ Estery – Aroma and/oflavorings, or roses).	or flavor of any ester (fruits, fruit	ROSES POTAL ACTION GENCY
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.	TOSGS (FLOTTILE)
□ 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, coin	ny, copper, iron, or blood-like flavor.	MED-PULL TOO DC
☐ Musty – Stale, musty,	, or moldy aromas/flavors.	MODERATE CARBONATION
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	MODERATES CREAMINGS
☐ Phenolic – Spicy (clo	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression 9 /10
☐ Solvent – Aromas and	d flavors of higher alcohols (fusel actione 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).	VERY DIELERALE BUT HOT HERY
Sulfur – The aroma or	f rotten eggs or burning matches.	
	nned, or rotten vegetable aroma and n, celery, asparagus, etc.)	
·	llfury 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 mi 29): Misses the mark on style and/or minor flaw. 20): Off flavors/aromas or major style deficienci 13): Major off flavors and aromas dominate. Hat pyright © 2012 Beer Judge Certification Progr 	inor flaws. s.
	÷ ,	





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewerses ion.or
Judge Name (print) Chris Rosenbrue	Category # Subcategory (a-f) Entry # 342164 (16A)
Judge BJCP ID	Subcategory (spell out)
Judge Email	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics
Non-BJCP Qualifications:	Sweet grains moma.
☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP ☐ Certified Cicerone ☐ Sensory Training ☐ Other	Stight Estor
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> .	Good Clavity + Head
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics At 1
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Moderate Bitternes
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Full Backed moderate carbonat
☐ Musty – Stale, musty, or moldy aromas/flavors.	struct sweetness.
☐ 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 9/10
☐ 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).	after taste
☐ 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 4 6/50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-to-class example of style. 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 Problematic (00 - 13): Major off flavors and aromas dominate. Hard	or flaws. Flawless



MEB	пер
THE WAY	

nup://www.bjcp.org AHA/BJCF 3	anctioned Competition Program http://www.nomebrewerse or
Grian McRae GJCP #E1426	Category # Subcategory (a-f) Entry # 416332 (13C)
vrian.p.mcrae@gmail.com	Subcategory (spell out)
LEGOCANZED	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 PLUM, COFFES, SUGHT TOFFES
Non-BJCP Qualifications:	sucht roast
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other	Broady, TOFFEE (WARM)
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.	VERY MINIMAL DARK TON HEAD
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics PEONER Robert
□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	WITH APPROPRIATELY BALLINGE BITTER
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	PLEASONT RESIDENT BATTER ON WE FINDS LIGHT MOLASSES, CARNEL MALF AND MALE
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	DORK CHOCHOLOGS
☐ Light-Struck - Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) 5 / 5 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	MODERATE BOOK
☐ Musty – Stale, musty, or moldy aromas/flavors.	MODERATE CILILIANATION
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	MINIMAL ASTROCANCE
Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 9 /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 VERY DRIMEDBUE DARK BOSTE WITH HICE BALCHONG COND
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	BUBTLE COMPLEXITIES
☐ Sulfur – The aroma of rotten eggs or burning matches.	MOT "BIC! BUT HAS SUBSTANCE AND STILL REFILERING /SETSIONS
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	· PSFOR
☐ Yeasty - A bready, sulfury or yeast-like aroma or flavor.	REBLEYMORISH Total 45 150
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 mi Good (21 - 29): Misses the mark on style and/or minor flaw. 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	ram rev. 120213 Please send any comments to Comp_Director@BJCP.org







AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) く Subcategory (a-f) 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 ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other _ Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics. and flavor. Sometimes perceived as a slickness on the tongue. DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. □ Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) ☐ Light-Struck — Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. **Total** 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 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.homebrewersassociation.org Judge Name (print) <u>NAM IAJ</u> Marine Category # 13 Subcategory (a-f) Entry# Judge BJCP ID Subcategory (spell out) TORK MILD Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments Certified ☐ Apprentice ☐ 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 MEDIUM LOW BISCUITH, TOAST Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other _ Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of MEDRING 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. MEDIUM COW - BISCUIT, TOAST ☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or MEDIUM 1000 canned corn-like aroma and flavor. RALANCED BITTERNECS ☐ Estery – Aroma and/or flavor of any ester (fruits, fruit とうけいという 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. LOW WONY WEDIMM 1900 ☐ 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 ORINIKABLE 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). COMPLEXIT □ 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

(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





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers on.or
Judge Name (print) ROB MUDONINUS	Category # 15 Subcategory (a-f) A Entry # 957785
Judge BJCP ID	Subcategory (spell out) DARY MUN
ludge Email	Special Ingredients:
Judge Email	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	
☐ Apprentice ☐ Recognized ☐ Certified	Comments
□ National □ Master □ Grand Master □ Honorary Moster □ Honorary CM □ Most Indian	Aroma (as appropriate for style)
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Comment on malt, hops, esters, and other aromatics Market Noard Maries, bready
Non-BJCP Qualifications:	low leaves low housiness
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	no hos aronan
☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	
Li Sensory Hamming Li 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)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	tan head that fades to a good
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 16 /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.	Caramel foffee blavour
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	shight for roasty
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	no hops
☐ 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.	Low Carbone La ho The lo
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression \$\times\ /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	balaced howards mall
and clean (lactic acid), or vinegar-like (acetic acid).	hits well in shorte
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi Good (21 - 29): Misses the mark on style and/or minor flaw. Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Hall	nor flaws. Flawless □ □ □ Significant Flaws ies. Unpleasant. Technical Merit Flawless □ □ □ Significant Flaws Intangibles
(00 20)) Projet del la comunica del mante de la comunica de la comunica de la comunicación de la comunicació	
BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Progr	ram rev. 120213 Please send any comments to Comp_Director@BJCP.org





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewersection.com
Judge Name (print) Chris Rosewarne	Category # Subcategory (a-f) Entry #
Judge BJCP iD	Subcategory (spell out)
Judge Email	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 Nutty Mult Aroma.
Non-BJCP Qualifications:	Light Floral note
☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Censory Training ☐ Other ☐ Certified Cicerone	Cowanel Notes.
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) Davk reddy by byowy
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	Good Clairity
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 15
☐ 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 Dry Slishty astronomy
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or çanned corn-like aroma and flavor.	North Toate = slight floral
Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	avolve.
☐ 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.	HISMY Carbonated, reammess, astrongency, and other palate sensations
☐ Musty – Stale, musty, or moldy aromas/flavors.	Dry Finish slightly shows.
☐ 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 /1
Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement Well balanced with heavy wolf
Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Rossty Finish
Sulfur – The aroma of rotten eggs or burning matches.	0
☐ 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 Excellent Very Good Good Fair Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine- (30 - 37): Generally within style parameters, some minor flaws (21 - 29): Misses the mark on style and/or minor flaws (14 - 20): Off flavors/aromas or major style deficience (00 - 13): Major off flavors and aromas dominate. Har	nor flaws. Technical Merit Flawless □ □ □ □ Significant Flaws es. Unpleasant. Intangibles







nup://www.bjcp.org	anctioned Competition Frogram http://www.nomeorewersassociation.org
Brian McRae	Category # Subcategory (a-f) Entry # 768379
3JCP #E1426 ———	(1315)
rian.p.mcrae@gmail.com	Subcategory (spell out)
PECOGNIZED	Special Ingredients:
300 11/01 μυσι π 3100-	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	SUGHT PEDRUNY PHEHOUS
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	LIGHT STATILY, FLORDE HOP HOTELY
☐ Certified Cicerone ☐ Master Cicerone	LIGHT FREVIA ON WARMING
☐ Sensory Training ☐ Other	2
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	VISTEYSUANT DIRE TAN HEAD OH SWILL
ethanol and higher alcohols. Sometimes described as <i>hot</i> .	MEDIUM BROWH, GOLD ON MARGUES
Astringent – Puckering, lingering harshness and/or dryness	Appeas to BE CLEAR
in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 16 /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 Coffee AND DORK GRANS W SOME
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	RESTRAINE ROOSTINESS
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit	MED TO HIGH CORBOHOTTON TACIDIC
flavorings, or roses).	PEDPORY LIGHT MALTY SUSETNESS
☐ 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.	WELL SHOWULTED
☐ Musty – Stale, musty, or moldy aromas/flavors.	CARBOHATION HIGH 3 COLD
☐ Oxidized – Any one or combination of stale, winy/vinous,	SUGHT WORMTH & CREAMNESS
cardboard, papery, or sherry-like aromas and flavors.	MOREDIE ASTRIAGENCY
☐ 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 A SESSIONABLE DERK ALE
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp	AND POSSIBLE MASKS MALT SURT
and clean (lactic acid), or vinegar-like (acetic acid).	WELL PROPULED - HO TECHNICAL FLAWS
 □ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal – Cooked, canned, or rotten vegetable aroma and 	BACK OFF ON THE ROAST FOR
flavor (cabbage, onion, celery, asparagus, etc.)	THIS STYLE POR JUST 6 HJOY
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	AND ICNORE GUIDEUS 41/50
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor fine-	tuning. Classic Example Clas
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	ies. Unpleasant. Mangibles
Problematic (00 - 13): Major off flavors and aromas dominate. Ha	rd to drink. Wonderful





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewersassociation.or
Judge Name (print) 2013 WCDONAUS	Category # 26 Subcategory (a-f) C Entry # 421741 (20C)
Judge BJCP ID	Subcategory (spell out) I MPEDAL STOUT
Judge Email	Special Ingredients: Bottle Inspection: □ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Livet Estern Sweet nath. hope Charles
Non-BJCP Qualifications:	low hops burnt conamel
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ 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)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	despates to a low rise held head
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	low hops cola Hayans
☐ Estery — Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	bitter chocolabe
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	burnt cultonts
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Qomment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	hill rich hody creamy
☐ Musty – Stale, musty, or moldy aromas/flavors.	ingdim cargaration
Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	not solvenby
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 7 /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Low hope velvety texture
☐ Sulfur — The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>38</u> /50
Outstanding (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 flaw: Fair (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit Flawless □ □ □ Significant Flaws Intangibles





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Category # 🔭 AND GIVINE Judge Name (print) RAWIAN Subcategory (a-f) Subcategory (spell out) IMPERIA Judge BJCP ID Special Ingredients: Judge Email Use Avery label # 5160 **Bottle Inspection:** □ Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☑ Certified ☐ Recognized ☐ Apprentice □ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Rank Pending ☐ Provisional Judge MO DERD THLY JUNGATZ Non-BJCP Qualifications: CHOLOLATE. BROWN BLACH COFFEE, DORN ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone DARW FRUIT -- PLUM WEDIM 100 ☐ Other ☐ Sensory Training Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. DEEP, DARK BROWN APPROACHING Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ϓͿʹϻϧϧϙϼͶ CREAMY ☐ 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. MODERATECY (+1 buil MAD LIT DICH COFFERS WEOMM CHOCOLATI TOASTY. ではいいではいっ □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. CHERRY ☐ Estery – Aroma and/or flavor of any ester (fruits, fruit MALTY 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. BOOM ひだししだがり ☐ Musty – Stale, musty, or moldy aromas/flavors. Marin la voi ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). **Overall Impression** Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Classic Example Excellent (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

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

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

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

Good

Problematic

Fair

П

Significant Flaws

Lifeless

П

П

Intangibles

Flawless

Wonderful



A E	RED

http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewerser intion.or
Judge Name (print) 146W 80	Category # 7 Subcategory (a-f) Entry # 999443 (20C)
Judge BJCP ID	Subcategory (spell out) /MPKMAL SAOST
Judge Email he dow browalt. 60 m	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 OSL, powdery, acrid, malt Greeness.
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	good but lacky complainty, autobated
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.	yet black. Lown houd that diviputes
☐ 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 Of Linguist School, Very 182
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	bildheress : sterry-like Oxidited notes.
☐ 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.	this actions, very high commation.
☐ Musty – Stale, musty, or moldy aromas/flavors.	lacks malf backboner
☐ 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 7.5/10
☐ 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 + his bee- with the beat bit old a-d
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	may have resembled a little in the busher which made it thin. Good been
☐ Sulfur – The aroma of rotten eggs or burning matches.	though, Consider some more Crystal
☐ Vegetal — Cooked, canned, or rotten vegetable aroma and	balance the roath malt affingaces.
flavor (cabbage, onion, celery, asparagus, etc.) Yeasty – A bready, sulfury or yeast-like aroma or flavor.	maybe brest. Total 32 150
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 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. Hat	nor flaws. Technical Merit Flawless □ □ □ □ Significant Flaws es. Unpleasant. Intangibles





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Judge Name (print) (() Subcategory (a-f) Entry # Subcategory (spell out) Judge BJCP ID Special Ingredients: Judge Email CLAFYON 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. ☐ 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 Ad 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. omment 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 pleasure ☐ Solvent — Aromas and flavors of higher alcohols (fuse) 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 Classic Example

Flawless

Technical Merit

Intangibles

Not to Style

Lifeless

Significant Flaws





http://www.bjcp.org	AHA/BJCP S	anctioned Competition Program http://www.homebrevr -nciation.or
Judge Name (print)	hvis Rosenemi	Category # Subcategory (a-f) Entry (20C)
Judge BJCP ID	;	Subcategory (spell out) Imperial Stant
Judge Email	į	Special Ingredients:
\	lse Avery label # 5160	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 Sucot cavamel flowed notes.
Non-BJCP Qualificat	ions:	Roasty west. Slightly bugnt
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	Currents.
☐ Acetaldehyde – Gree	s (Mark all that apply): n apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, glarity, and head (retention, color, and texture)
	na, flavor, and warming effect of cohols. Sometimes described as hot.	Good Head.
	ng, lingering harshness and/or dryness; harsh graininess; huskiness.	Flavor (a service service)
	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 Hiam B. Herness. Met Smooth
DMS (dimethyl sulfi- canned corn-like arom	de) - At low levels a sweet, cooked or and flavor.	Complex sweet Promoty Fruits
☐ Estery – Aroma and/o flavorings, or roses).	or flavor of any ester (fruits, fruit	The way of the contract of the
	or of fresh-cut grass or green leaves.	3:1/
	ar to the aroma of a skunk.	Mouthfeel (as appropriate for style)
☐ Metallic - Tinny, coir	ny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
	or moldy aromas/flavors.	Cream.
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	Full Body.
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression
	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).	deminant butter but not
	frotten eggs or burning matches.	•
	nned, or rotten vegetable aroma and , celery, asparagus, etc.)	
• •	fury or yeast-like aroma or flavor.	Total 39 ½ 150
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 mi 29): Misses the mark on style and/or minor flaw 20): Off flavors/aromas or major style deficienci - 13): Major off flavors and aromas dominate. Ha	inor flaws. Flawless □ □ □ Significant Flaws ies. Unpleasant. Intangibles







http://www.bjcp.org

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

Judge Name (print) BRIAN MYRAC	Category # Subcategory (a-f) Entry # 117856
Judge BJCP ID 51 4-26	Subcategory (spell out) (20 C)
Judge Email BRIAN, P. M PARE CIMBIL	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 Coffee, Breadoy, Caramet, Toffee
Non-BJCP Qualifications:	GARTHY, FLORAL
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	ALCOHOL
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) VISTANDARM, SOLD / RUDY
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	BUGAT DOWNE BROWN HEND
☐ Astringent Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	CRARITY ONCORTANT
☐ 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 BIG FUL MOLT CHOCHOLDTE COFFES
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	MICE BITIETZ, SLOW TO COME ON
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	RAISINS, PLUMS, FISS, LICONICE
☐ 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 CARB
☐ Musty – Stale, musty, or moldy aromas/flavors.	VERY PULL
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	WARMING
☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic	a
adhesive strip, and/or medicinal (chlorophenolic). Solvent – Aromas and flavors of higher alcohols (fusel	Overall Impression /1 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
alcohols). Similar to acetone or lacquer thinner aromas.	VERY BIG PULL VIERY DARK BOY
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	SLOW SIPPING BY FIRESIDE
☐ Sulfur – The aroma of rotten eggs or burning matches.	WELL BALANCED BIFFERNES
□ Vegetal – Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.) Veasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>43.5</u> /5
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor flaw 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. Technical Merit s. Flawless □ □ □ □ Significant Flaws ies. Unpleasant. Intangibles



T. E	DREID
THE STATE OF THE S	No Living

http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewerse on.or
Judge Name (print)	Category # Co Subcategory (a-f) Entry # 883815 (20C)
Judge BJCP ID	Subcategory (spell out)
Judge Email honds a brown +. 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 on malt, hops, esters, and other aromatics Commel and Commel and Comment on the comment of the com
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	Complex. rocst sweet Choral hop aroma prives grain bread.
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) 184 6/4 6/4 6/4 6/4 6/4 6/4 6/4 6/4 6/4 6/
□ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	hood and reference
☐ 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 Port Stern, vanila, bringles
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Suef carangel. Slight mobilised/veremite
☐ 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.	a little thin. Still till but fullness
☐ Musty – Stale, musty, or moldy aromas/flavors.	Moter't hold on the pellate. In.
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Carbonation, 900d.
☐ 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 Nice boer he noticeable foulds
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	may have aftervated out a little
☐ Sulfur – The aroma of rotten eggs or burning matches.	doo for lovely book
☐ 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. Hat	nor flaws. s. Flawless □ □ □ Significant Flaws es. Unpleasant. d to drink. Wonderful □ □ □ □ Lifeless
	The state of the s







http://www.bjcp.org	AHA/BJCP S	Sanctioned Competition Program http://www.homebrewersassociation.org
Judge Name (prin	a Cintran	Category # Control Subcategory (a-f) Entry # 8838\5
Judge BJCP ID		Subcategory (spell out) (200)
•	anddin Comail com	Special Ingredients:
`	Use Avery label #3160	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Sta		Comments
☐ Apprentice ☐ National	☐ Recognized ☐ Certified ☐ Master ☐ Grand Master	Aroma (as appropriate for style)
☐ Honorary Master	☐ Honorary GM ☐ Mead Judge	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge	☐ Rank Pending	Utic & offer planes discours a Deal runty
Non-BJCP Qualifi		element (and) just my find or
☐ Certified Cicerone	ver ☐ Beer Sommelier ☐ Non-BJCP D Master Cicerone	R
☐ Sensory Training	Other	TRISILS,
Descriptor Definit	ions (Mark all that apply):	Appearance (as appropriate for style) / 3
	Green apple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The a	roma, flavor, and warming effect of ralcohols. Sometimes described as hot.	It the soul head intention, but lain
_	kering, lingering harshness and/or dryness	
	aste; harsh graininess; huskiness.	Flavor (as appropriate for style)
	ial butter, butterscotch, or toffee aroma times perceived as a slickness on the tongu	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
	ulfide) - At low levels a sweet, cooked or	Stull change water the all fail to flower was
canned corn-like a		continued? Fotox du la higher Gomes token
☐ Estery – Aroma a flavorings, or rose	nd/or flavor of any ester (fruits, fruit ss).	tem !
☐ Grassy – Aroma/f	flavor of fresh-cut grass or green leaves.	7.5
☐ Light-Struck – Si	imilar 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.	A lit Him to an immand start lots of
☐ Musty – Stale, mi	usty, or moldy aromas/flavors.	words I don't guested on to his astringen
	ne or combination of stale, winy/vinous, , or sherry-like aromas and flavors.	1
	(clove, pepper), smoky, plastic, plastic	Overall Impression /10
	and flavors of higher alcohols (fusel to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic – Tar	rtness in aroma and flavor. Can be sharp cid), or vinegar-like (acetic acid).	Dry a Greet.
•	na of rotten eggs or burning matches.	
	, canned, or rotten vegetable aroma and	
	nion, celery, asparagus, etc.)	
☐ Yeasty – A bready	y, sulfury or yeast-like aroma or flavor.	Total
Outstanding Excellent Very Good Good	(45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fit (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor flat	minor flaws. Technical Merit

(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



ME	HELPS
2 72	
SI E	
70	мой

http://www.bjcp.org AHA/BJCPS	anctioned Competition Program http://www.homebrewers on.or.
Judge Name (print) Chris Roscevario	
Judge BJCP ID	Subcategory (spell out) Imperial Stout
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	Comments
□ National □ Master □ Grand Master _	Aroma (as appropriate for style) /12
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Strong alcohol small small
Non-BJCP Qualifications:	Charlete notes.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	Remy + Karsen.
☐ Certified Cicerone ☐ Master Cicerone	
☐ Sensory Training ☐ Other	. 0
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.	No Head. Black in colony.
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Elever ()
☐ 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 Sweet - Dry two te Linguism Sweetness
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	Raisons God Map notes
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	medium Malt character
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	. 0
☐ 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.	Hat alcohol
☐ Musty – Stale, musty, or moldy aromas/flavors.	Low Carbonation
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall 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, Alcohol every and every creating
-	excessive sweetness ?? understements
☐ 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 $\frac{23.}{50}$
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor fine-	tuning. Classic Example
Very Good (30 - 37): Generally within style parameters, some min (21 - 29): Misses the mark on style and/or minor flaw	
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. He	, , , , , , , , , , , , , , , , , , ,
Problematic (00 - 13): Major off flavors and aromas dominate. Ha	
BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Prog	ram rev. 120213 Please send any comments to Comp Director@BJCP.org





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org -RIAN Subcategory (a-f) _____ Judge Name (print) Category # Subcategory (spell out) Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** ☐ Apprentice ☐ Recognized ✓ Certified 6 ☐ Grand Master □ National ☐ Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics FLCOADL ☐ Rank Pending ☐ Provisional Judge Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde -- Green apple-like aroma and flavor. H540 ☐ 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. KDISI □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. WARMTH ☐ 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, astringeacy, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. - LOW CARB 000 ☐ 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 improvemen ☐ 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). AGEINL □ 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 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 Flawless (21 - 29): Misses the mark on style and/or minor flaws. П П Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles

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

Problematic

П

П

Lifeless

Wonderful

П



N.E.	HE WA
S. S	No. 14

http://www.bjcp.org AHA	VBJCP Sanctioned Competition Program http://www.homebrewersar vu.or
Judge Name (print) <u> </u>	Category # 75 Subcategory (a-f) B Entry # (20B)
Judge BJCP ID	Subcategory (spell out) AWER CAN STOUT
Judge Email	Special Ingredients:
Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	
□ Apprentice □ Recognized □ Certif □ National □ Master □ Grand □ Honorary Master □ Honorary GM □ Mead □ Provisional Judge □ Rank Pending	Master Aroma (as appropriate for style) 7 /1:
Non-BJCP Qualifications:	malt aroug roast
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other ☐ Other	No hep avona
Descriptor Definitions (Mark all that apply): □ Acetaldehyde – Green apple-like aroma and flavor	
□ Alcoholic - The aroma, flavor, and warming effect ethanol and higher alcohols. Sometimes described a	or I I I I I I I I I I I I I I I I I I I
Astringent – Puckering, lingering harshness and/or in the finish/aftertaste; harsh graininess; huskiness.	· · · · · · · · · · · · · · · · · · ·
☐ Diacetyl - Artificial butter, butterscotch, or toffee a and flavor. Sometimes perceived as a slickness on	aroma Comment on malt, hops, fermentation characteristics, balance, finish/afterpaste, and other flayor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, c canned corn-like aroma and flavor.	ooked or clean hement, low coffee
Estery – Aroma and/or flavor of any ester (fruits, fi flavorings, or roses).	ruit vers. Little 1000 Harrow a
☐ Grassy – Aroma/flavor of fresh-cut grass or green l	leaves. hall liconce an seed Plavour
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) 7 / 5
☐ Metallic – Tinny, coiny, copper, iron, or blood-like	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations flavor. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Musty – Stale, musty, or moldy aromas/flavors.	flavor. (mooth no astrongency
☐ Oxidized — Any one or combination of stale, winy/cardboard, papery, or sherry-like aromas and flavor	vinous,
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, pl adhesive strip, and/or medicinal (chlorophenolic).	
☐ Solvent – Aromas and flavors of higher alcohols (fu alcohols). Similar to acetone or lacquer thinner aron	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Sour/Acidic – Tartness in aroma and flavor. Can be and clean (lactic acid), or vinegar-like (acetic acid).	What I have a la
☐ Sulfur – The aroma of rotten eggs or burning match	
☐ Vegetal – Cooked, canned, or rotten vegetable arom	α
flavor (cabbage, onion, celery, asparagus, etc.)	
Yeasty – A bready, sulfury or yeast-like aroma or fl	avor. Total <u>29</u> /50
Outstanding (45 - 50): World-class example of style Excellent (38 - 44): Exemplifies style well, requirements (30 - 37): Generally within style parameters (21 - 29): Misses the mark on style and Fair (14 - 20): Off flavors/aromas or major style (00 - 13): Major off flavors and aromas	res minor fine-tuning. eters, some minor flaws. for minor flaws. Flawless





http://www.bjcp.org

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

Judge Name (print) DAMIN MAGUINE	Category # 20 Subcategory (a-f) B Entry # 751253
Judge BJCP ID <u>E19759</u>	Subcategory (spell out) AMERICAN SNUT. (208)
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	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	MODERATE SWEET ALCOMOL.
Non-BJCP Qualifications:	MEDIUM 10W MOLT - TOAST,
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP☐ Certified Cicerone ☐ Master Cicerone	CHOCOLATE LOW FRUITH ESTERS
☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	LOW PINEM, CITRUS HOPI
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) VERY WAY BROWN.
ethanol and higher alcohols. Sometimes described as hot.	GOOD CLARITY AT EDGES.
☐ Astringent — Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	COR ESNATION.
☐ 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 MEDIUM HIGH ALCONOL DOMINATION
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	MEDIUM RUAST GRAINS - TONSTY.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit	MEDIUM BITTERNESS. LOW CITRUS.
flavorings, or roses).	Driver thus
☐ 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.	MEDIUM FULL BOOM. MEDIUM HIGH
☐ Musty – Stale, musty, or moldy aromas/flavors.	CARBOMATION. WARMING ALCOHOL
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
	Comment on overall drinking pleasure associated with entry, give suggestions for improvement ALCOHOL DOMNATES REEL
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	OF AN AMERICAN STOUT.
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 27 /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine-to very Good (30 - 37): Generally within style parameters, some min Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies Problematic (00 - 13): Major off flavors and aromas dominate. Hard	or flaws. Technical-Merit Flawless □ □ □ Significant Flaws Intangibles





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers tion.org
Judge Name (print) HENDO	Category # Subcategory (a-f) Entry # (20C)
Judge BJCP ID	Subcategory (spell out) Impeniar Stort
Judge Email henda brevalt. 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 on malt, hops, esters, and other aromatics Carling Preset Carloy (500d). Carand.
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	Some Sterry 1. The character. NICK. alchard.
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> .	Jet black durk brown head, nice legs.
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 17 /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 Intust. Duegamen Coasta, malty alloita
□ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	aviolized soler well belonged high
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	hilberies against melt sheethers.
☐ 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.	Mick, till amerane long-med
☐ Musty – Stale, musty, or moldy aromas/flavors.	Carbon Him, good stocked warnth.
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 S: 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 Sharing - Manba Bare Siske alcohole
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Growt beer (E)
☐ 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 (2.5)/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 Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficiencing Problematic (00 - 13): Major off flavors and aromas dominate. Har	Technical Merit Flawless Intangibles Flawless





http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print)	Category # Subcategory (a-f) Entry # 175919
Judge BJCP ID	Subcategory (spell out) WYDEVA Start (200)
Judge Email (WWW Lain Comil Con	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 Al Sioc Harman Architecture (ISL)
Non-BJCP Qualifications:	Licha Cool mellions
☐ 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> .	Tel, Black is not himmer
☐ 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.	Der Couldo Margo Ellerice (hour.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	Die transcription of the state
☐ 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.	hav abouting full today up to dopum
☐ Musty – Stale, musty, or moldy aromas/flavors.	
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	and alcohol warments.
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Chemy Version 1 1 1 (m) (m) char) chem
☐ 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 (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 deficience Problematic (00 - 13): Major off flavors and aromas dominate. Ha	inor flaws. Flawless



MEI	REP

http://www.bjcp.org		AHA/BJCP S	anctioned (Competition Pro	gram http://w	ww.homebr	ewersassociation.	or
Judge Name (print)	Chris K.	OSCIANIZ		Subca				
Judge BJCP ID				ry (spell out)		Stat	nt	
Judge Email	Use Avery label # 516	<u>, </u>	_	redients: ection: □ Appropri		rel lahel remo	oval etc	
BJCP Rank or Stat	us:			ootion. — Tippropri	ate size, cap, iii iev	oi, iaboi icini	Jvai, Cic.	
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Master ☐ Honorary GM ☐ Rank Pending	☐ Certified ☐ Grand Master ☐ Mead Judge		propriate for style) it, hops, esters, and other ar	omatics			/12
Non-BJCP Qualific	ations:		Speni	t softe	مرسر و	Δ.		_
☐ Professional Brewe ☐ Certified Cicerone ☐ Sensory Training	r ☐ Beer Sommelie ☐ Master Ciceron ☐ Other		40112	type	sntell.			_ _ _
Descriptor Definitio □ Acetaldehyde – Gr	*		Comment on cold	(as appropriate for style)				/ 3
□ Alcoholic - The arc ethanol and higher a	oma, flavor, and warn alcohols. Sometimes		No	Garban.	tion			-, -
☐ Astringent — Pucke in the finish/aftertas	ring, lingering harshite; harsh graininess;		35/AC	ropriate for style)				_
☐ Diacetyl – Artificia and flavor. Someting		, or toffee aroma ickness on the tongue.	Comment on mal	t, hops, fermentation charac	eteristics, balance, finish/a	iftertaste, and oth		20
DMS (dimethyl sul canned corn-like are		a sweet, cooked or	NOT	attern	ated.			_
☐ Estery – Aroma and flavorings, or roses)		er (fruits, fruit						-
□ Grassy – Aroma/fla	vor of fresh-cut grass	s or green leaves.				· .		
☐ Light-Struck – Sim	ilar to the aroma of a	ı skunk.		s appropriate for style) v, carbonation, warmth, cre	aminers astringency and	other poliste sens		5
☐ Metallic - Tinny, co	oiny, copper, iron, or	blood-like flavor.	Warr		ammess, asumgency, and	omer parate sens	auons	
□ Musty – Stale, must	y, or moldy aromas/f	flavors.	Astrin	ent				-
Oxidized – Any one cardboard, papery, o	or combination of st or sherry-like aromas	tale, winy/vinous, and flavors.	EXTINE	mely	Sweet.			_
Phenolic - Spicy (cl adhesive strip, and/o	love, pepper), smoky, r medicinal (chloropl	, plastic, plastic henolic).	Overall Impi					-
☐ Solvent — Aromas at alcohols). Similar to	nd flavors of higher a acetone or lacquer th		Apae	all drinking pleasure associ		_	ovement theuxiste	20
☐ Sour/Acidic — Tartn and clean (lactic acid	ess in aroma and flav l), or vinegar-like (ac		The	carbon	cough.	syru	, o,	-
☐ Sulfur – The aroma	of rotten eggs or burn	ning matches.			0			_
☐ Vegetal – Cooked, of flavor (cabbage, onic	anned, or rotten vege on, celery, asparagus,							
☐ Yeasty – A bready,		•			Tota	l	13,15	;0
Excellent (3 Very Good (3 Good (2 Fair (1	0 - 37): Generally within 1 - 29): Misses the mark 4 - 20): Off flavors/aron	ample of style. le well, requires minor fine- n style parameters, some mi k on style and/or minor flaw; nas or major style deficienci rs and aromas dominate. Hat	nor flaws. s. es. Unpleasant.	Classic Example Flawless Wonderful	Technical M	□ □ N Merit □ □ Si les	ot to Style ignificant Flaws ifeless	
			· · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·			





http://www.bjcp.org AHA/BJCP S	Sanctioned Competition Program http://www.homebrewersassociation.or
Grian McRae JCP #E1426	Category # Subcategory (a-f) Entry # 7 514-63
rian.p.mcrae@gmail.com	Subcategory (spell out) (20 B)
JECOGNIZED	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 LICORICE, VERSTAL, MUSHROOMS
Non-BJCP Qualifications:	COFFEE
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	BARTHILL CORRIGH DIET SEET COFFEED KNOCK BOX
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) DARE BROWN #** BLACKE
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	GOLD HICHUIGHT
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) /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 WELL ALTENDAND
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	VERY SWEET 3 BITTER
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	MEDICINAL - COUGH-SURUD
☐ 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.	Some OUNCINTA
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	CLOX, MG
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 APPENS TO HOUSE & SE (2-1005)
Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	POSSIBLE VEAST HEALTH KSUES
□ Sulfur - The aroma of rotten eggs or burning matches.	7
Vegetal – Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.)	A cauca
☐ 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 deficienc Problematic (00 - 13): Major off flavors and aromas dominate. Ha	inor flaws. Flawless



EB	REPAR
	14

http://www.bjcp.org	AHA/BJCP S	anctioned C	ompetition Pro	gram	http://www.ł		· <u></u>
Judge Name (print)		Category #	Subca	tegory (a	a-f) I	Entry#	326332 (20A)
Judge BJCP ID	;	Subcategor	y (spell out)				
Judge Email			redients:				
Sudge EmanUse	e Avery label # 5160	Bottle Inspe	ection: Appropri	ate size	can fill level tal	hel removal	eta
BJCP Rank or Status:		•			• .	•	eic.
☐ Apprentice ☐ National ☐	Recognized ☐ Certified ☐ Master ☐ Grand Master	Aroma (as app	propriate for style)		1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -		9 /1:
	☐ Honorary GM ☐ Mead Judge ☐ Rank Pending		t, hops, esters, and other ar		avo~	~	
Non-BJCP Qualificatio	ons:	15ve	ady	C/			
☐ Certified Cicerone ☐	l Beer Sommelier □ Non-BJCP l Master Cicerone l Other				·		
Descriptor Definitions ☐ Acetaldehyde – Green	(Mark all that apply): apple-like aroma and flavor.	Appearance Comment on colo	(as appropriate for style) r, clarity, and head (retenti	on color a	nd texture)	te	_3_/3
	, flavor, and warming effect of hols. Sometimes described as hot.	Buon	-~ /.4m	ber	THE WILL		
	, lingering harshness and/or dryness narsh graininess; huskiness.	Flavor (as appr	0	7-			/ K
	tter, butterscotch, or toffee aroma perceived as a slickness on the tongue.	Comment on malt	hops, fermentation chara				
☐ DMS (dimethyl sulfide canned corn-like aroma	e) – At low levels a sweet, cooked or and flavor.	Ritte	v afte		taste	with	<u></u>
☐ Estery – Aroma and/or flavorings, or roses).	flavor of any ester (fruits, fruit		Ú Ö				
☐ Grassy – Aroma/flavor	of fresh-cut grass or green leaves.			•			3
□ Light-Struck – Similar	to the aroma of a skunk.	Mouthfeel (as	s appropriate for style) , carbonation, warmth, cre	aminess as	tringency and others	nalate cancations	
☐ Metallic – Tinny, coiny,	, copper, iron, or blood-like flavor.		earbe			ratate sensations	,
☐ Musty – Stale, musty, or	r moldy aromas/flavors.	Frold ,			L		
	combination of stale, winy/vinous, erry-like aromas and flavors.			0			
	, pepper), smoky, plastic, plastic edicinal (chlorophenolic).	Overall Impr	ession				
	lavors of higher alcohols (fusel tone or lacquer thinner aromas.	Comment on overz	all drinking pleasure associ		,	s for improveme	broady
	in aroma and flavor. Can be sharp r vinegar-like (acetic acid).		+ 121/22-	· .	7.8.5	Caro	ionation
☐ Sulfur – The aroma of re	otten eggs or burning matches.					 -	
☐ Vegetal – Cooked, canno flavor (cabbage, onion, c	ed, or rotten vegetable aroma and celery, asparagus, etc.)						
☐ Yeasty – A bready, sulfu	ary or yeast-like aroma or flavor.				Total		$\frac{37}{50}$
Outstanding (45 - 3	50): World-class example of style.				ylistic Accurac		
Excellent (38 - 4 Very Good (30 - 3	 Exemplifies style well, requires minor fine- 37): Generally within style parameters, some min 		Classic Example		│ □ □ Fechnical Merit	□ Not to	Style
Good (21 - 2 Fair (14 - 2	29): Misses the mark on style and/or minor flaws20): Off flavors/aromas or major style deficienci	s. es. Unpleasant.	Flawless			□ Signifi	icant Flaws
Problematic (00 - 1	13): Major off flavors and aromas dominate. Har		Wonderful			Lifeles	SS
BJCP Beer Scoresheet Copyri	ight © 2012 Beer Judge Certification Progr	ram rev. 120213	·	lease seno	l any comments to	Comp Direct	or@RICP ora







http://www.bicp.org	AHA/BJCP S	anctioned (Competition	n Progran	http://ww	w.homebr	ewersassociati	ion.or
rian McRae			_			·	27/12	7
JCP #E1426		Category #	· \$	Subcatego	ry (a-f)	Entry #	32633	, <u> </u>
rian.p.mcrae@gm	<u>a11.COM</u>	Subcatego	ry (spell out)				(20	<u> </u>
ECOGNIZED	Use Avery label # 5160							
		Bottle Insp	ection: \square A ₁	ppropriate si	ze, cap, fill leve	i, label remo	oval, etc.	
BJCP Rank or Statu ☐ Apprentice	s: ☐ Recognized ☐ Certified	Comments			·		****	
☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comment on ma	propriate for style; lt, hops, esters, and				_10	/12
Non-BJCP Qualifica	tions:	7			HINGS			
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP☐ Master Cicerone☐ Other☐		SINS					
Descriptor Definition	ns (Mark all that apply):		e (as appropriate f) /3
☐ Acetaldehyde – Gre	en apple-like aroma and flavor.		or, clarity, and head	•		parise d	11/2 (1)	
	na, flavor, and warming effect of cohols. Sometimes described as <i>hot</i> .	DARL	t Brio	- 1000	- 61043	- (
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	. 4	oropriate for style)		Com		16	
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.	Comment on mal	t, hops, fermentation	on characteristic	es, balance, finish/aft	ertaste, and oth	er flavor characterist	/2U tics
☐ DMS (dimethyl sulf) canned corn-like aron	ide) – At low levels a sweet, cooked or na and flavor.	<u>a</u>	DICKL			7	MINER	
☐ Estery – Aroma and/flavorings, or roses).	or flavor of any ester (fruits, fruit						1 41 1 1 65 16	
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.			,				
☐ Light-Struck – Simil	ar to the aroma of a skunk.	Mouthfeel (a	as appropriate for s	tyle)	s, astringency, and o	thar palata sans	5_	/ 5
☐ Metallic – Tinny, coi	ny, copper, iron, or blood-like flavor.	FUL	L. TO		s, astringency, and o			
□ Musty – Stale, musty	, or moldy aromas/flavors.	DRY	FINIS		5LIGHT		FRINGE	JCW
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	MET			MINES!	<u> </u>	ester Andre Laborator	Z
	ve, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Imp	-			<i></i>	න	/10
	d flavors of higher alcohols (fusel actione or lacquer thinner aromas.			re associated w	ith entry, give sugges	Secretary Control		
☐ Sour/Acidic – Tartne	ss in aroma and flavor. Can be sharp , or vinegar-like (acetic acid).		BALANG	T fe	BITEL		[2005]	_
	f rotten eggs or burning matches.	WELL	- 12-17	an ua	7252 C	Da	x 10 77	1400
	nned, or rotten vegetable aroma and	PA	-STIZIA	Jach	7		ANIS	54
	n, celery, asparagus, etc.)	NOT DI	15n_UY	Con	DEEX	یں ≲	ites	
☐ Yeasty – A bready, su	alfury or yeast-like aroma or flavor.	But 6	PUTE	NI cor	Total	,	39	/50
Outstanding (45	- 50): World-class example of style.				Stylistic Accu	racy		\neg
Excellent (38 Very Good (30)	 - 44): Exemplifies style well, requires minor fine- - 37): Generally within style parameters, some minor fine- 	-	Classic Exa	mple 🗆	☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐		ot to Style	
Good (21	- 29): Misses the mark on style and/or minor flaw		Flaw	iess 🗆			gnificant Flaws	s
	- 20): Off flavors/aromas or major style deficience - 13): Major off flavors and aromas dominate. Hai		Wanda	eful □	Intangible	S	_	
Troblematic (00	- 13). Major on navors and aromas dominate. Ha	tu to arink,	Wonder	rful 🗆		☐ Li	ifeless	





http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewersaccociation.or
Judge Name (print)	Category # 20 Subcategory (a-f) A Entry # 537198
Judge BJCP ID	Subcategory (spell out) Awency Park
Judge Email (Winholnin Com.) . (Or Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Comments Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics All well with with callies buts and the formula of the formu
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	V dade bonn, genet hurs, no best tetention
☐ 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
□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	but hillipped to hope officer but balances hell
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	in the second se
☐ 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.	A lat astrongent the protion full halo
☐ Musty – Stale, musty, or moldy aromas/flavors.	8 / -
☐ 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).	the transfer to good many partition make
☐ 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>\$\frac{1}{2}.5</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 m (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. His BICP Beer Scoresheet Convicted © 2012 Beer Judge Certification Proposed.	inor flaws. vs. Flawless □ □ □ □ Significant Flaws ies. Unpleasant. ard to drink. Wonderful □ □ □ □ Lifeless





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Judge Name (print) 比いのの Category # 7 Subcategory (a-f) % Entry # Subcategory (spell out) AMENICA Judge BJCP ID Special Ingredients: 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 GM ☐ Mead Judge ☐ Honorary Master Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Noń-BJCP Qualifications: ☑ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma 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. low adriver ☐ 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 A GOOD SOLVE NO MOJO FAMILY ADJUST	ev
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	some lake hop character. Might bever	4)
☐ Sulfur – The aroma of rotten eggs or burning matches.	from dry hoping. Keep up the gree	<u>r</u>
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Work (.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 38	/ /50

SCORING GUIDE	Excellent Very Good Good Fair	(3 (3 (2 (1 (0
S	Problematic	(0

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

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

0 - 37): Generally within style parameters, some minor flaws. 1 - 29): Misses the mark on style and/or minor flaws.

4 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. 0 - 13): Major off flavors and aromas dominate. Hard to drink.

BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Program rev. 120213

	 Styl	stic A	ccura	су	
Classic Example	Z				Not to Style
	Tec	hnica	l Meri	it	
Flawless	Ø				Significant Flaws
	ΛÍ	ntang	ibles		
Wonderful	区				Lifeless





http://www.bjcp.org	AHA/BJCP S	inctioned Competition Program http://www.homebre	ewer riation.or,
Judge Name (print)	hvis Roseloval	Category # Subcategory (a-f) Entry #	254645 (16B)
Judge BJCP ID		Subcategory (spell out)	
Judge Email	}	Special Ingredients:	
Use A	Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label remo	avial ata
BJCP Rank or Status:			vai, etc.
	Recognized Certified	Comments	
□ National □	Master	Aroma (as appropriate for style)	// /12
	Honorary GM ☐ Mead Judge Rank Pending	Comment on malt, hops, esters, and other aromatics	ertes.
Non-BJCP Qualification	ns:	Sweet malty note	
	Beer Sommelier Non-BJCP	Minim 1 Hop arong	
	Master Cicerone Other	Nutty Grains Arom:	
Li Sensory Training	Omer	8	
Descriptor Definitions (I	Mark all that apply):	Appearance (as appropriate for style)	3 /3
☐ Acetaldehyde – Green a	pple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)	
	flavor, and warming effect of ols. Sometimes described as hot.	Black in edeur. On	engul.
	lingering harshness and/or dryness arsh graininess; huskiness.	Tan Heard	10
☐ Diacetyl – Artificial butte	er, butterscotch, or toffee aroma erceived as a slickness on the tongue.	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and othe	er flavor characteristics
-	- At low levels a sweet, cooked or	notes, smooth after to	
,	lavor of any ester (fruits, fruit	Matcher Abone	
-	of fresh-cut grass or green leaves.		
□ Light-Struck – Similar to		Mouthfeel (as appropriate for style)	
_	copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sense	مبيكساند
			5mdor L
☐ Musty – Stale, musty, or:	•	rective Carboration	
cardboard, papery, or sher	ombination of stale, winy/vinous, rry-like aromas and flavors.	reserve Carboralia	
Phenolic – Spicy (clove, j adhesive strip, and/or med	pepper), smoky, plastic, plastic dicinal (chlorophenolic).	Overall Impression	
	avors of higher alcohols (fusel	Comment on overall drinking pleasure associated with entry, give suggestions for improvement of the suggestions of the suggesti	vement
•	one or lacquer thinner aromas.	bolanced book	, , , , , , , , , , , , , , , , , , ,
and clean (lactic acid), or	n aroma and flavor. Can be sharp	Good oatment flavour	
-	tten eggs or burning matches.	overpowering but smoth	*************************************
		Ò	
flavor (cabbage, onion, ce	d, or rotten vegetable aroma and elery, asparagus, etc.)		
☐ Yeasty – A bready, sulfur	ry or yeast-like aroma or flavor.	Total	46,150
Outstanding (45 - 50	0): World-class example of style.	Stylistic Accuracy	
Excellent (38 - 44	4): Exemplifies style well, requires minor fine-t	- 11	ot to Style
<u> </u>	 Generally within style parameters, some mir Misses the mark on style and/or minor flaws 	1.3	gnificant Flaws
Fair (14 - 20	Off flavors/aromas or major style deficiencies		3milicant Plaws
Problematic (00 - 13	3): Major off flavors and aromas dominate. Har		feless
BJCP Beer Scoresheet Copyrig	ght © 2012 Beer Judge Certification Progr	m rev. 120213 Please send any comments to Comp_Di	irector@BJCP.org





http://www.bjcp.org	AHA/BJCP S	Sanctioned Competition Program http://www.homebrewersassociation.org
jrian McRae JCP #E1426		Category # Subcategory (a-f) Entry # 254645 (KB)
J <u>rian.p.mcrae@gmail.com</u>		Subcategory (spell out)Special Ingredients:
LECOGNIZED		Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:		Comments
☐ Apprentice ☐ Recognize ☐ National ☐ Master ☐ Honorary Master ☐ Honorary	☐ Grand Master	Comment on malt hone esters and other gromatics
☐ Provisional Judge ☐ Rank Pend	_	COFFEEL, LICHT TOASTY MALT, CHOCHOLDTE
Non-BJCP Qualifications:		LIGHT ROAST
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other		LIGHT FLORDL HOP
Descriptor Definitions (Mark all t ☐ Acetaldehyde – Green apple-like a		Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) DEED DALK BROWN, GGLD HIGHESTE
☐ Alcoholic – The aroma, flavor, and ethanol and higher alcohols. Somet		MODERATE, THICK, DERKEROWN HODO
☐ Astringent – Puckering, lingering lin the finish/aftertaste; harsh graining		Flavor (as appropriate for style) 17 /20
☐ Diacetyl - Artificial butter, butterso and flavor. Sometimes perceived a		Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics e. Mod to the flavor characteristics
☐ DMS (dimethyl sulfide) – At low loanned corn-like aroma and flavor.	evels a sweet, cooked or	HOLD FORWARD / SUFFICIONS BITTER
☐ Estery – Aroma and/or flavor of an flavorings, or roses).	y ester (fruits, fruit	
☐ Grassy – Aroma/flavor of fresh-cut	grass or green leaves.	<u> </u>
☐ Light-Struck - Similar to the arom	a of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iro	on, or blood-like flavor.	CREAMY 3 FULL
☐ Musty - Stale, musty, or moldy are	mas/flavors.	MED TO LOW CAR BOHLOTION
☐ Oxidized – Any one or combination cardboard, papery, or sherry-like are		ROUND + FULL
☐ Phenolic – Spicy (clove, pepper), sandhesive strip, and/or medicinal (ch		SUGHT Warrith Overall Impression 16 /10
☐ Solvent – Aromas and flavors of his alcohols). Similar to acetone or lace		Comment on overall drinking pleasure associated with entry, give suggestions for improvement Approaching "BIG!!— DARK + FUL
☐ Sour/Acidic - Tartness in aroma an and clean (lactic acid), or vinegar-li		NOT/ ALCOHOUC BUT MAKES YOU
☐ Sulfur – The aroma of rotten eggs of	or burning matches.	THNK IT MICHT SHOPK UP ON YO
☐ Vegetal - Cooked, canned, or rotter flavor (cabbage, onion, celery, aspa	n vegetable aroma and	VISRY SUITED TO SLOW SIPPING ON A ODIZAL WINTER NICHT OR
☐ Yeasty – A bready, sulfury or yeast		ON THE PURELLE TOTAL
Very Good (30 - 37): Generall (21 - 29): Misses the Good (14 - 20): Off flavor	lass example of style. fies style well, requires minor fine ly within style parameters, some m he mark on style and/or minor flaw ors/aromas or major style deficient ff flavors and aromas dominate. Ha	Stylistic Accuracy Classic Example



REBREW	

nttp://www.bjcp.org AHA/BJCPS	anctioned Competition Program http://www.homebrewe- afion.or
Judge Name (print) ROB , MUDONAUD	Category # 16 Subcategory (a-f) 5 Entry # 748514 (16B)
Judge BJCP ID	Subcategory (spell out) OATMEAL STOUT
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
	malf arona nedum roast light coll
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other	esters Low malt aroma canthy
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) As the brown has been persistent
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	low clarky (opaque?)
☐ 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 Light Noard Huran bready and
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	modern esper moderately lich Went
Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	3,000
☐ 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.	medin body, carbonardi, warmin, creaminess, assungency, and once parale sensations
☐ Musty – Stale, musty, or moldy aromas/flavors.	good carbonation for style
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Liftle apparent Sections
☐ 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 flavour
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	ho dannabe
☐ 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 32 /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi Good (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficienc Problematic (00 - 13): Major off flavors and aromas dominate. Ha	nor flaws. s.





http://www.bjcp.org

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

Judge Name (print) DAM IAN WAGUITE	Category # 16 Subcategory (a-f) B Entry # 74-8514
Judge BJCP ID 51959	Subcategory (spell out) OATMEAL STOR (168)
1	Special Ingredients:
Judge Email Use Avery label # 5160	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status:	
☐ Apprentice ☐ Recognized ☐ Certified	Comments
□ 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:	MEDIUM MOUT POASM, COFFEE, MITTUREDON, TOASM.
□ Professional Brewer □ Beer Sommelier □ Non-BJCP	MEDIUM LOW FRAITH ESTERS.
☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐	MEDIUM (OW IMPANTALES) CILL
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	BARK BROWN GOOD CLORITY
ethanol and higher alcohols. Sometimes described as hot.	MODERATE TAN HEAD- MIXED BUBBLES
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) /4 /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
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	DORK CHOIOLARS, NATTY
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit	MEDIUM BITTERNESS,
flavorings, or roses).	Wile Court Court Williams
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	ż
☐ 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.	MEDIUM FULL ROOM, MEDIUM MARS.
☐ Musty – Stale, musty, or moldy aromas/flavors.	M ALCOHOL MILLOLY CREAMY
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	NOT ASTRINGENT
□ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic	
adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression/1
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp	NICE NUTTINESS BUT LACKING
and clean (lactic acid), or vinegar-like (acetic acid).	THE COFFEE CHARACTER OF THE STYL
☐ Sulfur – The aroma of rotten eggs or burning matches.	ROAST CHARACTER TOO HARSH,
☐ Vegetal — Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total <u>34</u> /5
Outstanding. (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor fine	· · · · · · · · · · · · · · · · · · ·
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. Ha	
Fair (14 - 20): Off flavors/aromas or major style deficience	cies. Unpleasant. Intangibles
Problematic (00 - 13): Major off flavors and aromas dominate. Ha	ard to drink. Wonderful 🗆 🗆 🗆 Lifeless



http://www.bjcp.org AHA/BJCP Sa	anctioned Competition Program http://www.homebrewersecontion.org
Judge Name (print) 1600	Category # Subcategory (a-f) Entry # 121951 (15B)
Judge BJCP ID	Subcategory (spell out) / USI2 Srov.
Judge Email hendo (a b (en c) + com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status: Apprentice Recognized Grand Master Honorary Master Honorary GM Mead Judge Provisional Judge Rank Pending Non-BJCP Qualifications: Professional Brewer Beer Sommelier Non-BJCP Certified Cicerone Master Non-BJCP Sensory Training Other	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Sweld, Colombilities aroma domintes, Some Charolist Sub not the Coffee the Chyle Cells for. Grainy.
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) Set Slack with a fact head that Clivic Let gulley.
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
 □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. □ Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). 	Some Chorolate flavour and graininest. Suept first almost Claying Hop Sitteness is how:
 □ 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 Full Godical - Clossing box Corbonation Michael Color Silvine as
 ☐ 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). □ 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). 	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement Kill bodi ed. There seems to be too mich Consider a dry irish short. Garide
 □ 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. 	simplifying the grain Gill, well bremen and formed with no retreable trults. Consider a different class to this beer. Nice though. Total 29/50
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 flav Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. He	-tuningtuning. inor flaws. //sties. Unpleasant. ord to drink. Stylistic Accuracy Not to Style Technical Merit Technical Merit Intangibles Underful





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Subcategory (a-f) Judge Name (print) 🖢 Subcategory (spell out)\\\\) Judge BJCP ID Special Ingredients: Use Avery Vabel # 5160 Bottle Inspection:

Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** ☐ Recognized ☐ Certified ☐ Apprentice ☐ Grand Master □ National □ Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Rank Pending ☐ Provisional Judge Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. Vi □ 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 sensation ☐ 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 fgive 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 (45 - 50): World-class example of style. Outstanding Classic Example Not to Style Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Flawless Significant Flaws П Good (21 - 29): Misses the mark on style and/or minor flaws. Fair Intangibles

Wonderful

Problematic

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

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

Lifeless

Ø





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewers intion.or
Judge Name (print) Chris Lossercon	Category # Subcategory (a-f) Entry # (15B)
Judge BJCP ID	Subcategory (spell out)
Judge Email	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 □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Sweet Light Coffee Light
Non-BJCP Qualifications:	Coronel
☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐	Slight Esters
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)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Tan Head!
☐ Astringent — Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
DMS (dimethyl sulfide) — At low levels a sweet, cooked or capned corn-like aroma and flavor.	Medium Bitterness
Lestery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	Shaltly fruity aftertaste.
☐ 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 Carbonation
☐ Musty – Stale, musty, or moldy aromas/flavors.	Astringencly-noderate Dry.
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Medium Bedy
☐ 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 Smooth astronaut after taste
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Testy H Smooth duy coffice like
☐ 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. (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 flaws Fair (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Har	nor flaws. Flawless □ □ □ □ Significant Flaws es. Unpleasant. Intangibles







nttp://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewersassociation.or
Brian McRae BJCP #E1426	Category # Subcategory (a-f) Entry # 849482 (1
rian.p.mcrae@gmail.com	Subcategory (spell out) Special Ingredients:
ECOGNIZED -	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	Comment on malt, hops, esters, and other aromatics COFEE, POAST, DARK SUCET CORRAMEL
Non-BJCP Qualifications:	SLICHT ENCETHINGE
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	ROBET NUMU FIG
☐ Sensory Training ☐ Other	12077
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	DARK BROWN, GOLD HICHUGHTS
ethanol and higher alcohols. Sometimes described as hot. Astringent – Puckering, lingering harshness and/or dryness	HOPERS CLERK
in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 17 /2
☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongu	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	SLIGHT WARMITH BALDAR
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	CREAMY
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	BROWN SUSPA SWEET
☐ 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.	MED CREAMINESS
☐ 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 9 /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. Sour/Acidic – Tartness in aroma and flavor. Can be sharp	MALT FORWARD ROASTY
and clean (lactic acid), or vinegar-like (acetic acid).	VISTY TASTY
☐ Sulfur – The aroma of rotten eggs or burning matches.	BALANCED NOT OVERLY GITTER
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 42.5/50
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor fin Very Good (30 - 37): Generally within style parameters, some	· · · · · · · · · · · · · · · · · · ·
Good (21 - 29): Misses the mark on style and/or minor fla	ws. Flawless 🗆 🗖 🗆 Significant Flaws
Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate. F	· 11



OMEBRED	

http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebre 946182 ion.or
Judge Name (print) DAMIAN MAGNINE	Category # Q Subcategory (a-f) _ Entry #
Judge BJCP ID <u>E 1959</u>	Subcategory (spell out) BAUNC CORRA
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 ALCH MALM SWEETNESS. DARK FRUIT.
Non-BJCP Qualifications:	RAISINS, MODERATE PERFUMT ALCOHOL.
☐ 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 CLARITY- NEARING OPAQUES
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) 6 /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 2 C
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	SUGAL RAISIN PLUM, CHERRY LICORICE MEDIUM
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	BITTERMESS. FINISHES MACH SWEET.
☐ 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 MEDIUM FULL ROOM MEDIUM CARBOLATU
☐ Musty – Stale, musty, or moldy aromas/flavors.	MODERATE ALIDINAL WARMEN
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	(REDMY
☐ 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 WAST BEELL.
☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	ALCOHOL IS CLEAN BUT TOO PROMINANT. A LITTLE ROUGH ADONNO THE 40645.
☐ Sulfur – The aroma of rotten eggs or burning matches.	DENHARS SOME MORE AGING WOULD
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	IMPROVE BEEN.
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 37 /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 flaw Good (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Har	nor flaws. s.





http://www.bjcp.org

Subcategory (epell out) Special Ingredients: Subcategory (epell out) Salt Special Ingredients: Special Ingredients: Special Ingredients: Appropriate size, cap, fill level, label removal, etc.		
Subcategory (spell out) SaltTill PORTER Special Ingredients:	Judge Name (print) ROB MUDOA) ALD	Category # 9 Subcategory (a-f) C Entry # 94-6182
Special Ingredients:	Judge BJCP ID	
Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.	Judge Email	Special Ingredients:
Appearance Recognized Certified National Master Grand Master Grand Master Provisional Judge Rank Pending Mon-BJCP Rank Pending Mon-BJCP Rank Pending Mon-BJCP Rank Pending Mon-BJCP Rank Pending Other Rank Pending Rank	Use Avery label # 5160	Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
Appearance Recognized Certified Master Grand Master Honorary Master Ho	BJCP Rank or Status:	Comments
Professional Brower Beer Sommelies Non-BICP	☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Aroma (as appropriate for style)
Certified Cicerone Other Other	Non-BJCP Qualifications:	raising and hight become
Actaldehyde — 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. 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. Bettery — 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. Metallie — Tinny, coiny, copper, iron, or blood-like flavor. Musty — Stale, musty, or moldy aromas/flavors. Oxidized — Any one or combination of stale, winyl/vinous, cardoord, papery, or sherry-like aromas and flavors. Phenolic — Spicy (clove, peper), smoke, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Solvent — Aromas and flavors of higher alcohols (fused alcohols). Similar to acteon or laequer thinner aromas. Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acotic 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.) Overatil Impression Total Not to Style Technical Merit Flawless — Not to Style Technical Merit Flawless — Significant Flaws Intagibles Intagibles	☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	
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. 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. Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Definition of the company of the palsate captures of the comp	☐ Acetaldehyde – Green apple-like aroma and flavor.	Comment on color, clarity, and head (retention, color, and texture)
Satisfied Partiage Arrificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a silickness on the tongue. Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a silickness 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).		bearing quelles har one around steers
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). Estery – Aroma and/or flavor of fresh-cut grass or green leaves. Light-Struck – Similar to the aroma of a skunk. Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Musty – Stale, musty, or moldy aromas/flavors. Oxidized – Any one or combination of stale, winylvinous, cardooard, papery, or sherry-like aromas and flavors. Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Solvent – Aromas and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acctic acid). Sulfur – The aroma of rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Versty – A bready, sulfury or yeast-like aroma or flavor. Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies syle well, requires minor fine-tuning. Very Good (30 - 37): Generally within style parameters, some minor flaws. Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies syle well, requires minor fine-tuning. Very Good (31 - 37): Generally within style parameters, some minor flaws. Fair (14 - 20): Misses the mark on syle deficiencies. Unpleasant.		
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. 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). Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Vesetsy – 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-tuning. Very Good (30 - 37): Generally within style parameters, some minor flaws. Fair (14 - 29): Misses the mark on style and/or minor flaws. Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.		Comment on malt, hops, fermentation characteristics, balance finish/aftertaste, and other flavor characteristics
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. 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 acctone 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. 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 flavs. Good (21 - 29): Misses the mark on style and/or minor flavs. Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.		
Grassy - Aroma/flavor of fresh-cut grass or green leaves. Light-Struck - Similar to the aroma of a skunk. Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Musty - Stale, musty, or moldy aromas/flavors. Oxidized - Any one or combination of stale, winy/vinous, 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 fine-tuning. Very Good (21 - 29): Misses the mark on style and/or minor flaws. Fair (14 - 20): Off flavors/aroms or major style deficiencies. Unpleasant. Intangibles Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creamines, astringency, and other palate sensations Comment on body, carbonation, warmth, creamines, astringency, and other palate sensations Comment on body, carbonation, warmth, creamines, astringency, and other palate sensations	· · · · · · · · · · · · · · · · · · ·	
Light-Struck - Similar to the aroma of a skunk. Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Musty - Stale, musty, or moldy aromas/flavors. Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). Sulfur - The aroma of rotten eggs or burning matches. Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Yeasty - A bready, sulfury or yeast-like aroma or flavor. 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. Intangibles	☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
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). 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 Classic Example Technical Merit Flawless Intangibles Int	Light-Struck – Similar to the aroma of a skunk.	
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 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. Flawless Fl	☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	
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. Stylistic Accuracy Classic Example Discounting Not to Style Technical Merit Flawless Discounting	☐ Musty — Stale, musty, or moldy aromas/flavors.	medin ransonation
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. 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. 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. 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. Flawless Flawless Intangibles Intangible		
Sour/Acidic — I artness in aroma and flavor. Can be snarp 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. 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. Intangibles		very pleasant, durking beer
Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) Veasty - 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. Total Classic Example Classic Example Flawless Flawless Intangibles		
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. Total Stylistic Accuracy Classic Example Classic Example Flawless Flawless Intangibles	Sulfur - The aroma of rotten eggs or burning matches.	afterhalte
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. Total Stylistic Accuracy Classic Example Classic Example Flawless Flawless Intangibles		
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. Classic Example Classic Example Flawless Flawless Intangibles		Total/50
	Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some minor flaw Good (21 - 29): Misses the mark on style and/or minor flaw Fair (14 - 20): Off flavors/aromas or major style deficience	tuning. International Classic Example







http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewe ion.or
Judge Name (print)	Category # _ Subcategory (a-f) _ Entry # [99]
Judge BJCP ID	Subcategory (spell out)
Judge Email (Jayan Sharing June) . COm Use Avery take) # 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 □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Throng Comment on Malt, hops, esters, and other aromatics
Non-BJCP Qualifications:	1 1
 □ Professional Brewer □ Beer Sommelier □ Non-BJCP □ Master Cicerone □ Sensory Training □ Other 	
Descriptor Definitions (Mark all that apply): Acetaldehyde – Green apple-like aroma and flavor.	Appearance (as appropriate for style) Comment on color, clafity, and head (retention, color, and texture)
☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	lan freel Hantras du 15 lan Collins
☐ 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.	dominated by soft dark malt Flavour.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	(after dissolutely floor. Definite port like
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Full bolista sursety for aboution with about
☐ Musty – Stale, musty, or moldy aromas/flavors.	ugath
☐ 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).	through enjoyed pater to style Wall
☐ Sulfur – The aroma of rotten eggs or burning matches.	a company to the second
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Mor attantion unt tru
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 5 <u>7.5</u> /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fin Very Good (30 - 37): Generally within style parameters, some n Good (21 - 29): Misses the mark on style and/or minor fla Fair (14 - 20): Off flavors/aromas or major style deficien Problematic (00 - 13): Major off flavors and aromas dominate. H	ninor flaws. Ws. Flawless





http://www.bjcp.org	AHA/BJCP S	anctioned C	Competition Program http://www.homebrewersassociation.org
Judge Name (print)	17EMOD	Category #	Subcategory (a-f) Entry # 187882 (30)
Judge BJCP ID	dolbrewalt.com	Subcategor	gredients:
` <i>U</i>	se Avery label # 5160	Bottle Inspe	ection: Appropriate size, cap, fill level, label removal, etc.
 □ National □ Honorary Master □ Provisional Judge Non-BJCP Qualificati ☑ Professional Brewer □ Certified Cicerone 	☐ Recognized ☐ Certified ☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comment on malt,	oppropriate for style) 11t, hops, esters, and other aromatics No hop arona - Good. Analt aroma but northsherry (herateristics dominde.
Descriptor Definition: ☐ Acetaldehyde – Green ☐ Alcoholic – The arom	s (Mark all that apply): n apple-like aroma and flavor. a, flavor, and warming effect of ohols. Sometimes described as hot.	Comment on color	e (as appropriate for style) Or, clarity, and head (retention, color, and texture) Lack. brown head. dissipates a steely.
□ Astringent - Puckering in the finish/aftertaste; □ Diacetyl - Artificial by and flavor. Sometimes □ DMS (dimethyl sulfider canned corn-like arom) □ Estery - Aroma and/o	ng, lingering harshness and/or dryness harsh graininess; huskiness. utter, butterscotch, or toffee aroma s perceived as a slickness on the tongue. le) – At low levels a sweet, cooked or	Good in	It, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics (A) 1. selves deflect care med C. Sone nulliness. medium hop
☐ Light-Struck – Simila☐ Metallic – Tinny, coin☐ Musty – Stale, musty,☐ Oxidized – Any one on	or of fresh-cut grass or green leaves. The to the aroma of a skunk. The ty, copper, iron, or blood-like flavor. The ty or moldy aromas/flavors. The combination of stale, winy/vinous, the charty-like aromas and flavors.	Comment on body,	as appropriate for style) y, carbonation, warmth, creaminess, astringency, and other palate sensations died but lacts alcohol warmth and attorn no mult allowed by dood.
☐ Phenolic - Spicy (clove adhesive strip, and/or magnetic - Aromas and alcohols). Similar to accomplete and clean (lactic acid), ☐ Sulfur - The aroma of ☐ Vegetal - Cooked, can	re, pepper), smoky, plastic, plastic nedicinal (chlorophenolic). flavors of higher alcohols (fusel setone or lacquer thinner aromas. s in aroma and flavor. Can be sharp or vinegar-like (acetic acid). rotten eggs or burning matches. ned, or rotten vegetable aroma and celery, asparagus, etc.)	A Grad	rall drinking pleasure associated with entry, give suggestions for improvement
• •	fury or yeast-like aroma or flavor.		Total 33.5 /50
Excellent (38 - (30 - (30 - (30 - (31 - (33 - (3) - (33 - (33 - (3) - (33 - (33 - (3) - (33 - (3) - (33 - (3) - (33 - (3) - (3) - (3) - (3) - (3) - (3) - (3) - (3) - (3) - (3) - (3) - (3) - (3) - (3	- 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	nor flaws. s. es. Unpleasant.	Stylistic Accuracy Classic Example





ME	BREW
S. C. S.	

http://www.bjcp.org	AHA/BJCP S	anctioned C	competition Pro	gram http://v	www.homet	orewe tion.or
Judge Name (print)	Chris Rosewarni	Category #	Subca	tegory (a-f)	Entry	557456 (13B)
Judge BJCP ID		Subcatego	r y (spell out)			
Judge Email		Special ing	redients:			
<u> </u>	Use Avery label # 5160	Bottle Inspe	ection: 🛘 Appropr	iate size can fill le	vel label ren	noval etc
BJCP Rank or Statu	ie.			• •		novan, etc.
☐ Apprentice	☐ Recognized ☐ Certified	Comments				
☐ National	☐ Master ☐ Grand Master	Aroma (as an	propriate for style)			6 11
☐ Honorary Master	☐ Honorary GM ☐ Mead Judge	Comment on mal	t home entere and other o	romatics	>	10 1.
☐ Provisional Judge Non-BJCP Qualifica	☐ Rank Pending		t, nops, esters, and other a		man	3/ Pumpkin
		/0/4-0	ed note	<u> </u>		/
☐ Certified Cicerone	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone	King	177 /			
☐ Sensory Training	☐ Other		0			
Descriptor Definition	ns (Mark all that apply): en apple-like aroma and flavor.		(as appropriate for style) or, clarity, and head (retent			_2 13
	na, flavor, and warming effect of cohols. Sometimes described as hot.	Par	Head	+ Ret	entie	<u>مر . </u>
☑ Astringent - Puckers in the finish/aftertaste	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	<u>Sood</u>	. 0	<u> </u>	·	12 12
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.		ropriate for style) , hops, fermentation chara Styl MCC			other flavor characteristics
	ide) – At low levels a sweet, cooked or	Duy	Finins	h + Af	ert.	
,	or flavor of any ester (fruits, fruit	truit	lester.	Astrin	sen _	•
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.			,		
□ Light-Struck – Simil	lar to the aroma of a skunk.	Mouthfeel (as	s appropriate for style) v, carbonation, warmth, cre		. d . adla.a	<u> 2</u> /5
☐ Metallic – Tinny, coi	ny, copper, iron, or blood-like flavor.	Low			d omer parate se	nsations
□ Musty – Stale, musty	, or moldy aromas/flavors.	Het	Peranen		the	palate
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	Thin	1000	in .		
	ove, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overali Impr	ession			6 /10
	d flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on overa	all drinking pleasure assoc		gestions for imp	orovement
	ss in aroma and flavor. Can be sharp , or vinegar-like (acetic acid).	fruity	-/sweet	۸ <u>۷۶ ۶</u>		
□ Sulfur – The aroma o	f rotten eggs or burning matches.					
	nned, or rotten vegetable aroma and 1, celery, asparagus, etc.)		<u> </u>		· · · · · · · · · · · · · · · · · · ·	
	alfury or yeast-like aroma or flavor.			Tot	al	28.150
Outstanding (45	- 50): World-class example of style.			Stylistic Ac		
Excellent (38	3-44): Exemplifies style well, requires minor fine-	-	Classic Example			Not to Style
Very Good (30 Good (21	 37): Generally within style parameters, some mi 29): Misses the mark on style and/or minor flaw. 	1 1	Flawless	Technical		Significant Flaws
Fair (14	- 20): Off flavors/aromas or major style deficienci	es. Unpleasant.		Intangil	bles	
Problematic (00	- 13): Major off flavors and aromas dominate. Ha		Wonderful			Lifeless
BJCP Beer Scoresheet Cot	pyright © 2012 Beer Judge Certification Progr	ram rev. 120213	·	Please send any comm	ents to Comn	Director RICP over





http://www.bjcp.org	AHA/BJCP Sa	anctioned C	Competitio	on Progran	n http://wv	ww.home	brewersassociation.or
3rian McRae 3JCP #E1426		Category #		Subcatego	ry (a-f)	_ Entry	557456 (B)
rian.p.mcrae@gmail.com							
₹EGOGNIZED		_	_		ize, cap, fill leve		•
☐ National ☐ Master	□ Certified □ Grand Master □ Mead Judge □ Non-BJCP	BANA	t, hops, esters, a	nd other aromatic	Cas, o	YUM RIPS	_ (p_/1 -/ BANLSLAUA
Descriptor Definitions (Mark all that ap		Appearance Comment on cold	or, clarity, and he	ead (retention, col			21
☐ Alcoholic – The aroma, flavor, and warmi ethanol and higher alcohols. Sometimes de Astringent – Puckering, lingering harshne	ng effect of escribed as <i>hot</i> . ess and/or dryness	POSE I	用上品	56126	Brown Hong Hong	-	→
in the finish/aftertaste; harsh graininess; hu ☐ Diacetyl – Artificial butter, butterscotch, cand flavor. Sometimes perceived as a slick	or toffee aroma	Flavor (as app Comment on mal	t, hops, fermenta	e) ation characteristic			other flavor characteristics 204570 MAG
☐ DMS (dimethyl sulfide) — At low levels a canned corn-like aroma and flavor.	-	Polow		BU STR		172576	/
☐ Estery – Aroma and/or flavor of any ester flavorings, or roses).	(fruits, fruit	MOSTI		RY AN	SUEETHO	15 50	men
☐ Grassy – Aroma/flavor of fresh-cut grass of ☐ Light-Struck – Similar to the aroma of a struck	_	Mouthfeel (a Comment on body	as appropriate for	rstyle)		77	3 /
☐ Metallic – Tinny, coiny, copper, iron, or b.☐ Musty – Stale, musty, or moldy aromas/fla		MEDI	•	TERENT.	131 SUT	WITH	1 AN
☐ Oxidized – Any one or combination of state cardboard, papery, or sherry-like aromas at			obn	SWEET	warment Warment	1 90	SHIMM
☐ Phenolic – Spicy (clove, pepper), smoky, padhesive strip, and/or medicinal (chlorophe	enolic).	Overali Impi	/ ression		•		tuindenst
☐ Solvent – Aromas and flavors of higher alc alcohols). Similar to acetone or lacquer thin	conois (rusei	Not	MELL	. Ball	with entry, give sugge		
☐ Sour/Acidic – Tartness in aroma and flavo and clean (lactic acid), or vinegar-like (ace		57+20	1 en	AIN!	/ ROAST	7	VENT
☐ Sulfur – The aroma of rotten eggs or burni ☐ Vegetal – Cooked, canned, or rotten vegeta	able aroma and	Some Roost		overs	MOLT IN Appr	obbler ' 000	TE FUT Styl
flavor (cabbage, onion, celery, asparagus, e Yeasty – A bready, sulfury or yeast-like are					Total		<u>25</u> /si
Outstanding (45 - 50): World-class exame Excellent (38 - 44): Exemplifies style Very Good (30 - 37): Generally within Good (21 - 29): Misses the mark of Fair (14 - 20): Off flavors/aroma Problematic (00 - 13): Major off flavors	well, requires minor fine-t style parameters, some min on style and/or minor flaws is or major style deficienci	nor flaws. s. es. Unpleasant.	Classic Ex Fla Wond	wless 🗆	Stylistic According to the Control of the Control o	□	Not to Style Significant Flaws Lifeless







nttp://www.bjcp.org	AHA/BJCP S	Sanctioned (Competition Program http://www.homebrewersaser ison.or
Judge Name (print)	Curian	Category #	# Subcategory (a-f) Entry # 786897 (13A)
Judge BJCP ID		Subcatego	ory (spell out)
Judge Email (ເມໂກ	Use Avery label # 5160	Special Ing	gredients: Dection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or State		·	Appropriate size, cap, in level, laber removal, etc.
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Master ☐ Grand Master ☐ ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comment on ma	ppropriate for style) alt, hops, esters, and other aromatics New Control (August 1)
Non-BJCP Qualification ☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	ations: □ Beer Sommelier □ Non-BJCP □ Master Cicerone □ Other		inger unter swell always travelar
□ Acetaldehyde – Gre□ Alcoholic – The arc	ons (Mark all that apply): een apple-like aroma and flavor. oma, flavor, and warming effect of alcohols. Sometimes described as hot.	Comment on col	(as appropriate for style) lor, clarity, and head (retention, color, and texture) The way is the way in the
	ring, lingering harshness and/or dryness te; harsh graininess; huskiness.	Elovor (
	l butter, butterscotch, or toffee aroma nes perceived as a slickness on the tongue	Comment on ma	propriate for style) alt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics What is the property of the proper
☐ DMS (dimethyl sul canned corn-like ard	fide) – At low levels a sweet, cooked or oma and flavor.	Bosto	. Dry Finish. No other detectable
☐ Estery – Aroma and flavorings, or roses)	l/or flavor of any ester (fruits, fruit	walt	Charlest Slight army Finish Calains wites
□ Grassy – Aroma/fla	wor of fresh-cut grass or green leaves.	(D(V-(Q))	•
□ Light-Struck – Sim	ilar to the aroma of a skunk.	Mouthfeel ((as appropriate for style) dy, carbonation, waπnth, creaminess, astringency, and other palate sensations
☐ Metallic – Tinny, co	oiny, copper, iron, or blood-like flavor.	Solv o	
■ Musty – Stale, must	y, or moldy aromas/flavors.		
	e or combination of stale, winy/vinous, or sherry-like aromas and flavors.		
	love, pepper), smoky, plastic, plastic or medicinal (chlorophenolic).	Overall Imp	oression
	nd flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	This b	erall drinking pleasure associated with entry, give suggestions for improvement
	ness in aroma and flavor. Can be sharp d), or vinegar-like (acetic acid).	GKZOZEŁ	the wann
☐ Sulfur – The aroma	of rotten eggs or burning matches.		
	canned, or rotten vegetable aroma and on, celery, asparagus, etc.)		
•	sulfury or yeast-like aroma or flavor.		Total 27 39 5 /5
Excellent (1) Very Good (2) Good (2) Fair (1)	45 - 50): World-class example of style. 38 - 44): Exemplifies style well, requires minor fin 30 - 37): Generally within style parameters, some r 21 - 29): Misses the mark on style and/or minor fla 14 - 20): Off flavors/aromas or major style deficier 10 - 13): Major off flavors and aromas dominate. F	minor flaws. ws. ncies. Unpleasant.	Stylistic Accuracy Classic Example







AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) Subcategory (a-f) Judge BJCP ID DANG MILD Subcategory (spell out) _ Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified TY□ 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: Grea ☑ 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. nahogany colour ☐ 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. bods medilin ☐ 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. \square 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 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 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







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewer tion.or
Judge Name (print) MMIAN MAGNINE	Category # 1 Subcategory (a-f) A Entry # (13A)
Judge BJCP ID <u>E\QSQ</u>	Subcategory (spell out) WRV MILD
Judge Email	Special Ingredients:
	Bottle inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status: Apprentice Recognized Certified National Master Grand Master Honorary Master Honorary GM Provisional Judge Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics MEDIUM HIGH ESTERS - MOLE / PLAN
Non-BJCP Qualifications: □ Professional Brewer □ Beer Sommelier □ Non-BJCP	NO PHOPS DETECTED
☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐	MEDIUM CON MACT - BREAM, TOASTY,
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> .	GUOD CLARITM.
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	MEDIUM BUBBLES Flavor (as appropriate for style) 1 /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
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or carned corn-like aroma and flavor.	MEDIUM MALT-BREADY, TOASTY- CLOHT ROAST. CARAMEL, TOFFEE. LOW EARTHY,
Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	FLORAL HOPS. MED CON BITTEMARSS
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	MY FINUH.
☐ 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.	MEDIUM LIGHT BODY, MEDIUM CARS.
☐ Musty – Stale, musty, or moldy aromas/flavors.	NO ALCONOL, BRYLERISA, LIGHT
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	ROAST ASTRINGPNEY
☐ 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 SASE DECIPE SEEMS GOOD.
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	MALT HALD TO FIND WINDER ESTENS.
☐ Sulfur – The aroma of rotten eggs or burning matches.	REDUCE ESTENS TO ALLOW MAG
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	TO COME THOUGH
☐ 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. Hat	nor flaws. s. Flawless





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org MUDONALIA Judge Name (print) Entry# Judge BJCP ID Subcategory (spell out) DARIL Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Apprentice ☐ Recognized ☐ Certified ☐ Grand Master □ National ☐ Master Aroma (as appropriate for style) 7 /12 ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ 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, feminentation 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 Stylistic Accuracy (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 П 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







http://www.bjcp.org	AHA/BJCP Sa	anctioned Competition Program http://www.homebrewersascartion.or
3rian McRae		738834 Category # Subcategory (a-f) Entry # (13A)
3JCP #E1426		Category # Subcategory (a-f) Entry # (13A)
rian.p.mcrae@gm	ail.com	Subcategory (spell out)
RECOGNIZED		Special Ingredients:
D.O.D. 1		Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Statu ☐ Apprentice	s: ☐ Recognized ☐ Certified	Comments
☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Coffeed, CARDINGL, CHOCHE, NOTE
Non-BJCP Qualifica	-	NO ESTERS
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	VOTING SIICHT TOASTY MALT
•	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)
	na, flavor, and warming effect of lcohols. Sometimes described as hot.	DAM AMBER TO BROKEN
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	CIOCO CLARITY - CAN SEE THEOSIH Flavor (as appropriate for style) 8 /20
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue.	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulf canned corn-like aron	ride) – At low levels a sweet, cooked or ma and flavor.	CORPONETION 3 ACIDITY ROMINATE
☐ Estery – Aroma and flavorings, or roses).	or flavor of any ester (fruits, fruit	Some TANIN
- '	vor of fresh-cut grass or green leaves.	
☐ Light-Struck - Simi	ilar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, co	iny, copper, iron, or blood-like flavor.	THIN MED TO HIGH CARB, REFRESHIME
	y, or moldy aromas/flavors.	NOT CREAMION ALCOHOLIC
□ Oxidized – Any one	or combination of stale, winy/vinous, r sherry-like aromas and flavors.	VENLY SHIGHT ASTRINGERY
☐ Phenolic - Spicy (cle	ove, pepper), smoky, plastic, plastic r medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas an alcohols). Similar to	nd flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement A BIT LIKE SODA WATER CA
□ Sour/Acidic - Tartne	ess in aroma and flavor. Can be sharp l), or vinegar-like (acetic acid).	PERRESHING DND NOT UNDIETISANT
•	of rotten eggs or burning matches.	BUT LACKING MALTINESS AND RANGE
□ Vegetal - Cooked, ca	anned, or rotten vegetable aroma and	MILYBE TRY A LOSS AMENICATIVE MICH SE
• •	on, celery, asparagus, etc.)	MASH TEM?
☐ Yeasty – A bready, s	sulfury or yeast-like aroma or flavor.	DEE FLANDUE AS COLEGATOTAL 23 150
Outstanding (4	5 - 50): World-class example of style.	Stylistic Accuracy -tuning. Classic Example
Excellent (3 Very Good (3	 8 - 44): Exemplifies style well, requires minor fine 0 - 37): Generally within style parameters, some m 	inor flaws. Technical Merit
Good (2	1 - 29): Misses the mark on style and/or minor flaw	/s. Flawless
Fair (1- Problematic (0	 4 - 20): Off flavors/aromas or major style deficienc 0 - 13): Major off flavors and aromas dominate. Ha 	
, , , , , , , , , , , , , , , , , , ,	11.0 2012 D. T. L. C. of al. D.	Places and any comments to Comp. Director Q.P. ICP and





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Category # _____ Subcategory (a-f) 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 ☐ Recognized ☐ Certified □ Apprentice □ 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 ☐ Master Cicerone ☐ Certified Cicerone ☐ Other ☐ Sensory Training Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) Acetaldehyde - Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor cl ☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. ☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. □ Oxidized - Any one or combination of stale, 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 Stylistic Accuracy (45 - 50): World-class example of style. Not to Style Excellent Classic Example П 7 П (38 - 44): Exemplifies style well, requires minor fine-tuning. Very Good (30 - 37): Generally within style parameters, some minor flaws. Technical/Merit Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless **☑** Significant Flaws

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

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

Fair

Problematic

Lifeless

Intangibles

Wonderful





MEI	REP
TO THE	NOT: NY

http://www.bjcp.org AHA/BJCP S	Sanctioned Competition Program http://www.homebrewers Gon.or
Judge Name (print) ROB MUDONAUD	Category # 1 Subcategory (a-f) B Entry # (13B)
Judge BJCP ID	Subcategory (spell out) BRITISH BROWN ALF
Judge Email	Special Ingredients: Bottle Inspection: □ Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status: ☐ 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 mail, hops, esters, and other aromatics LOW Mall aroma
Non-BJCP Qualifications:	lugh esters
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	no hop grone
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 clarky
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) Light fan head feades hone greened Slass 12 /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.	medium roast
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	medium/ligh exters red apple flavour
☐ 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.	Meanth on body, carbonatron, warmin, creaminess, astringency, and other parate sensations
☐ Musty Stale, musty, or moldy aromas/flavors.	medium carbonahien
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	shold ashon-cency
☐ Phenolic — Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 6 /10
☐ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	domated by esters
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty - A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some 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. He	inor flaws. Technical Merit Flawless Significant Flaws
Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Ha	ies. Unpleasant. Intangibles
BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Prog	ram rev. 120213 Please send any comments to Comp. Director@BJCP.org





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

Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☑ Certified ■ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Honorary Master ☐ 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. DARK COPPER BEOWN. ☐ 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. RISLUIT, NUTT DMS (dimethyl sulfide) - At low levels a sweet, cooked or capited 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. MEDIUM BODY MEDIUM ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression 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). 0 Fi ENMANCING ☐ 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 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 \Box Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies, Unpleasant, ntangibles

Wonderful

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

Problematic

Lifeless





OMER	II E live
18	₩
FILE	
	NOTE

Judge Name (print) 100	Category # Subcategory (a-f) Entry # (13B)
Judge BJCP ID	Subcategory (spell out) Ransit Brown are
Judge Email New Jo Drown 12. com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified	Comments
☐ National ☐ Master ☐ Grand Master _	
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	comment on malt, hops, esters, and other aromatics chemolic Ichlorophenolic aroma detecter.
Non-BJCP Qualifications:	Chocolde, caramel no has around detecto
Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	but that's ok
☐ 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.	anejone som ishow. all white head
□ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	Some hase
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style) /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.	Chlorophanolic Character Signests failty Les mentation.
☐ Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	land malt sweet-es but some noting
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	notes delicted.
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) 3-5/5
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations Med - how body - 60%.
☐ Musty – Stale, musty, or moldy aromas/flavors.	good Carbonation
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Ene Guingous-
Phenolic - Spicy (clove, pepper), smoky, plastic, plastic	
adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression
☐ Solvent – Aromas and flavors of higher alcohols (fusel	Comment on overall drinking pleasure associated with entry, give suggestions for improvement To formatation of this bear ruggest
alcohols). Similar to acetone or lacquer thinner aromas.	hor years health of poor formerstim
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	Conditions. The chlorophenolic character
☐ Sulfur – The aroma of rotten eggs or burning matches.	from 415 donitates the beat, lastide
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	reviewing year piloling, propagation
flavor (cabbage, onion, celery, asparagus, etc.)	and temperatures control. Koop on brown
Yeasty - A bready, sulfury or yeast-like aroma or flavor.	Total <u>29</u> /50
Outstanding (45 - 50); World-class example of style.	Stylistic Accuracy
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	vs.
Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate. He	· 11
BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Prog	





http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) () Subcategory (a-f) Judge BJCP ID Subcategory (spell out) Special Ingredients: Judge Email ていいい Use Avery label #0160 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. ☐ 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 malf, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristic 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. ☐ 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 ure associated with entry, give suggestions Comment on overall drinking pla ☐ 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 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,

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

Problematic

Lifeless

Intangibles

Wonderful





AHA/BJCP Sanctioned Competition Program http://www.homebrewersacration.org http://www.bjcp.org 929581 Subcategory (a-f) __ Judge Name (print) Category # (19A) Judge BJCP ID Subcategory (spell out) Special Ingredients: Judge Email Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ Grand Master □ National □ Master Aroma (as appropriate for style) 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-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics ☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma : Over Atter 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 (45 - 50): World-class example of style. Outstanding Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example \Box 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 Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful П Lifeless







mup.//www.ojcp.org AnA/BJCF 36	intp://www.nomedrewersassociation.or
3rian McRae 3JCP #E1426	Category # Subcategory (a-f) Entry # 929581 (19,
rian.p.mcrae@gmail.com	Subcategory (spell out)
	Special Ingredients:
RECOGNIZED	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 ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics CARAPIST
Non-BJCP Qualifications:	VORCTY
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	Spicy / PHENOLIC
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) MODELLATS TAN HEAD
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	SLIGHT HAZE
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	GOLD TO BINGUIZ
☐ 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 Source 557214957
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	BITTER OVER MALT
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	POSSIBLY SOME MALT BUT HARD
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	BY PRODUCTS APPARENT TINFECTION
☐ 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.	MODIUM CARBOLATION
☐ Oxidized – Any one or combination of stale, winy/vinous,	MODERATE ASTRACTOR
cardboard, papery, or sherry-like aromas and flavors.	HOT CREEM I NO PRINTER WARRANTH
	Overall impression/10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	HAND TO GET PAGE
☐ Sulfur – The aroma of rotten eggs or burning matches.	<u> </u>
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
Yeasty - A bready, sulfury or yeast-like aroma or flavor.	Total
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. Har	Technical Merit Flawless □ □ □ Significant Flaws Intangibles







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewerschiation.or
Judge Name (print) 1-15 NOO	Category # / G Subcategory (a-f) C Entry # 838846 (19A)
Judge BJCP ID	Subcategory (spell out) Donthi Con small such
Judge Email hendow branch It. Com Use Avery label # 5160	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Oxidized (xyild malt d homs gives a
Non-BJCP Qualifications:	haller mented- does aroma. This is a sign
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	hop oroma dove to oxidation Very six dued
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> .	honever there is a slight green forcey
☐ 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 diacely veokal and and and refer refer to the second refer to the secon
□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	hand the Good firm Sitomers and malt theracter. Discount formers due to
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	oxidation and not incomplete formatation
☐ 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.	Good fill bods and Constion. Dight
☐ Musty – Stale, musty, or moldy aromas/flavors.	actingen on from hops.
☑ 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 well broad and fermental boar honeve
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	the pick up of on Consider reviewing
☐ Sulfur – The aroma of rotten eggs or burning matches.	beer traster & packaging procedure
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	to reduce Or pick up. Keep traying.
☐ 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-type Good (30 - 37): Generally within style parameters, some minute Good (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	Technical Merit Flawless





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) INCOM Subcategory (a-f) Subcategory (spell out) Kurn Judge BJCP ID Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. BJCP Rank or Status: Comments ☐ Certified □ Apprentice □ Recognized ☐ National □ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and ☐ 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. ment on body, carbonation, warmth, ca ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ 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 ď Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. Technical Merit (21 - 29): Misses the mark on style and/or minor flaws. Good Flawless П Significant Flaws М ·П Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant, Intangibles **Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink, Wonderful Lifeless





nttp://www.bjcp.org	AHA/BJCP Sa	anctioned (Competition Prog	gram http://wv	ww.homebrev	wersaction.or
3rian McRae 3JCP #E1426			Subcat		L	145985 (19B)
nrian.p.mcrae@gmail.co		-	redients:			
(ECOGNIZED CEN	tifted	Bottle Insp	ection: 🛘 Appropri	ate size, cap, fill leve	el, label remov	al, etc.
☐ National ☐ Max ☐ Honorary Master ☐ Hon	cognized	` .	propriate for style) lt, hops, esters, and other ar	omatics		<u>8</u> _/1
Non-BJCP Qualifications:			plantau	ागड		
	er Sommelier Non-BJCP ster Cicerone aer		STERS PE	MOLT HOT	reg ov	hygalanus
Descriptor Definitions (Mai		Comment on cole	e (as appropriate for style) or, clarity, and head (retenti	ion, color, and texture)	3 ኖ ንነ	<u>3</u> /
☐ Alcoholic – The aroma, flave ethanol and higher alcohols.		Lon	off-win	THE HODD		Aug Agus
Astringent – Puckering, ling in the finish/aftertaste; harsh			oropriate for style)	- VGIZY 3 LI	GHI DE	12 /2
□ Diacetyl – Artificial butter, be and flavor. Sometimes percentage.	butterscotch, or toffee aroma eived as a slickness on the tongue.	Comment on mal	t, hops, fermentation characters			
☐ DMS (dimethyl sulfide) — A canned corn-like aroma and			MALT PROUPLE			·
☐ Estery – Aroma and/or flavor flavorings, or roses).	or of any ester (fruits, fruit	CLOR	PINISH	V) OFIBAL		
☐ Grassy – Aroma/flavor of fro	esh-cut grass or green leaves.	,				
☐ Light-Struck - Similar to th	e aroma of a skunk.	Mouthfeel (a Comment on bod	as appropriate for style) y, carbonation, warmth, cre	eaminess, astringency, and	other palate sensat	ions/
☐ Metallic - Tinny, coiny, cop	per, iron, or blood-like flavor.		CARBOHATT	7.00		
☐ Musty – Stale, musty, or mo	ldy aromas/flavors.	一世山		Buary		
Oxidized – Any one or comb cardboard, papery, or sherry-		Stiet .	FINISH T ASTRIN	IGENCY -	HOT UN	
□ Phenolic - Spicy (clove, pep adhesive strip, and/or medicing		Overall Imp		, , , , , ,		7_/1
□ Solvent – Aromas and flavor alcohols). Similar to acetone		PLEMS		510 A Bea		ement
☐ Sour/Acidic – Tartness in are and clean (lactic acid), or vin			BELONCE			
☐ Sulfur - The aroma of rotten	eggs or burning matches.	BALAN		BI MERZ	Low	MACI
☐ Vegetal – Cooked, canned, o flavor (cabbage, onion, celery		RESTI	14/N 859	<i>A</i> 6	BUT PR	ESONT
☐ Yeasty – A bready, sulfury o	r yeast-like aroma or flavor.	LACK C		FOL STIP	+	32/5
Excellent (38 - 44): Very Good (30 - 37): Good (21 - 29): Fair (14 - 20):	World-class example of style. Exemplifies style well, requires minor fine- Generally within style parameters, some mi Misses the mark on style and/or minor flaws Off flavors/aromas or major style deficienci Major off flavors and aromas dominate. Har	nor flaws. s. ies. Unpleasant.	Classic Example Flawless Wonderful	Technical M	☑ □ Not Merit □ □ Sig les	t to Style mificant Flaws eless







AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bicp.org Kosewarne Entry # 14-5985 Category # Subcategory (a-f) Judge Name (print) 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:** ☐ Certified ☐ Apprentice ☐ Recognized ☐ Grand Master □ National □ Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Honorary Master ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor character ✓ 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, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Mustv – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Stylistic Accuracy Outstanding (45 - 50): World-class example of style. Classic Example Not to Style Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Technical Merit Very Good (30 - 37): Generally within style parameters, some minor flaws. **Flawless** ď Significant Flaws Good (21 - 29): Misses the mark on style and/or minor flaws. Intangibles Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. **Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful Ø Lifeless







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewersecresiation.co
,	
Judge Name (print) 11ENOO	Category # 10 Subcategory (a-f) C Entry # 518391 (19A).
Judge BJCP ID	Subcategory (spell out) Donisa can Junton and
Judge Email hendo abrewer t. com Use Avery label # 5160	Special ingredients:
BJCP Rank or Status: Apprentice Recognized Certified National Master Grand Master Honorary Master Honorary GM Mead Judge Provisional Judge Rank Pending	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc. Comments Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics
Non-BJCP Qualifications: □ Professional Brewer □ Beer Sommelier □ Non-BJCP □ Certified Cicerone □ Master Cicerone □ Sensory Training □ Other	notes.
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) Gold-not quite amours, a little pale Lo- There, had reliable and a great.
 □ 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). 	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics high hop flamour - from fitters modes. Submed neith characteristics while neith characteristics to a some vegetal with sent of musty notes (large like).
☐ Grassy - Aroma/flavor of fresh-cut grass or green leaves. ☐ Light-Struck - Similar to the aroma of a skunk. ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. ☐ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations rned-Lil bady Carbonation
☐ 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.	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement a me N made here. I remain reviewing He coil bill of this hearte entre you
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.	hit a red colour and malt notile. 80% Pale malt. 17:5% monich. 7% med cryst. 1 (0.5% forate (black) malt makes an androne red colour. Keep up the good work (i) also works her handling to reduce or Total Pick up 37.5 151
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 deficienc Problematic (00 - 13): Major off flavors and aromas dominate. Ha	nor flaws. Flawless







AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org 518391 Category # Judge Name (print) Subcategory (a-f) (19 A Judge BJCP ID Subcategory (spell out) Special Ingredients: Judge Email (\ullfo 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 Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, ☐ 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 and flavor. Sometimes perceived as a slickness on the tongue. Meniss □ 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 ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. Technical Merit Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless E/ 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 M

П







http://www.bjcp.org AHA/BJCP S	sanctioned Competition Program http://www.homebrewer ation.or
Judge Name (print) [AM IAN] MAGUILE	Category # 19 Subcategory (a-f) A Entry # 796141 (19A)
Judge BJCP ID <u>GI959</u>	Subcategory (spell out) AMERI AMERI
Judge Email	Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Status;	
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics MUDERATE MAMEL / TOFFEE MALT
Non-BJCP Qualifications:	LOW PINEY, CITRUS MOPS
 □ Professional Brewer □ Beer Sommelier □ Non-BJCP □ Master Cicerone □ Sensory Training □ Other 	LOW RED APPLIE ESTERS.
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) DEED AMBEC
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	GOOG CLARITY
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	MODERATE TAN HEAD - MIXED BURRLES
☐ 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.	LOW ANSY. CITALS AGOS.
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	LOW ESTERS. MEDIUM GITTERNESS.
☐ 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.	MEDIUM LOW BOOM. MEDIUM CARB.
☐ Musty – Stale, musty, or moldy aromas/flavors.	NO ALCOHOL, SCIENTER PRESAMY
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	LIGHT ASTRINGUNCY
☐ Phenolic — Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 6 /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	HODS PERHADS FADED FROM AGE?
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	SEEMS OLD ?
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 29 /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 deficiency Problematic (00 - 13): Major off flavors and aromas dominate. He	inor flaws. Technical Merit /s. Flawless □ □ □ □ Significant Flaws ites. Unpleasant. Intangibles







AHA/BJCP Sanctioned Competition Program http://www.bicp.org http://www.homebrewersassociation.org Judge Name (print) _ Ĉo 化 MIRGORIM Category # 19 Subcategory (a-f) Entry # 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) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending A9P Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): 7.5 /3 Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue. ☐ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. ☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized -- Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy (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

Wonderful

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

Problematic

П

п

Lifeless







http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewer on.or
Judge Name (print) DAMIAN MAGMINE	Category # 10 Subcategory (a-f) A Entry # (19A)
Judge BJCP ID E1959	Subcategory (spell out) AMSRICAL AMBER
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 MEDIUM HIFH MOST PINEY, CITRUS
Non-BJCP Qualifications:	STONE FRUIT.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Other ☐ Deep Sommelier ☐ Non-BJCP ☐ Master Cicerone	CLOTT CONAMER TOFFEE. NO ESTERS.
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) AMBEL MOUN. GOOD CLARITY
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	MUDERATE TAN HEAD OF MIXED
☐ Astringent – Puckering, lingering harshness and/or dryness	BUSSLES - EASILY ROUSED
in the finish/aftertaste; harsh graininess; huskiness. Diacetyl - Artificial butter, butterscotch, or toffee aroma	Flavor (as appropriate for style) Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
and flavor. Sometimes perceived as a slickness on the tongue.	MEDIUM HIGH HOOS - PINEY, CITAUS
☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.	STONEFRUIT. MEDIUM LOW CARAMIL, TOFFEE LISENIM MAUT. CLEAN FERMENT
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	MEDIUM BITTERNESS. BALANCED TO HOPS.
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	LINGERING SCIENTLY HARSH BITTERNESS
☐ 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.	MEDIAM BUDY, MISDIUM CORONATION,
☐ Musty – Stale, musty, or moldy aromas/flavors.	NO ALCOHOL (RIJP. LIGHT HOP
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	ASTRINCENCY SLIGHTLY WARSE WITH HOD OFBRIS
☐ 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 UERY WELL WASE BEEN.
Sour/Acidic - Tartness in aroma and flavor. Can be sharp	HOP PROFICE PROMINANT.
and clean (lactic acid), or vinegar-like (acetic acid).	BACKBONY / CARAMEL TD BAVANCE
☐ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	HOPS
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- Very Good (30 - 37): Generally within style parameters, some minor flaws Good (21 - 29): Misses the mark on style and/or minor flaws Fair (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Han	ror flaws. Flawless □ □ □ □ Significant Flaws es. Unpleasant.





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) No B Category # 19 Subcategory (a-f) 4 Buown Subcategory (spell out) America Judge BJCP ID Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Apprentice ☐ Recognized ☐ Certified □ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) (n) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics moderale. ☐ 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 characteristic 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. 400d ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous. cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). □ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. **Total** Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless 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







AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Category # \ 3 Subcategory (a-f) 5 Judge Name (print) Subcategory (spell out) RITISH RROWN Judge BJCP ID Special Ingredients: Judge Email hondo (9) 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 ginger note dote Non-BJCP Qualifications: 217 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. deteted □ 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 01 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 Ø Very Good (30 - 37): Generally within style parameters, some minor flaws. Technical Merit Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless П Significant Flaws ◩ 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





SEUREW
NOT

http://www.bjcp.org AHA/BJCP S	Sanctioned Competition Program http://www.homebrewersar n.or
Judge Name (print) (M)	Category # Subcategory (a-f) Entry # 633786 (13B)
Judge BJCP ID	Subcategory (spell out) Rution Brown Ale
Judge Email (WY M Wair Cama) . Gam Use Avery labet \$ 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) /1
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Comment on malt, hops, esters, and other aromatics wells. Like success Student Flood Grome. Call
Non-BJCP Qualifications:	
□ Professional Brewer □ Beer Sommelier □ Non-BJCP	Finity family and the my of Well come
☐ Certified Cicerone ☐ Master Cicerone	Charles Cost
☐ Sensory Training ☐ Other	2.4
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) Riving to color, the weather than the color of the co
☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Pit tight a capit have recommended
☐ 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
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	the the west country out was litterers
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	OF DWW. 1/6
☐ 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.	God boxx A coloration to St. A. Always
□ Musty – Stale, musty, or moldy aromas/flavors.	effectes, ent 0
☐ 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
☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp	to style had I some add drawdensting.
and clean (lactic acid), or vinegar-like (acetic acid).	University throng-
☐ 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>77 · _ /50</u>
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor fine- Very Good (30 - 37): Generally within style parameters, some mi	
Good (21 - 29): Misses the mark on style and/or minor flaw	ws. Flawless
Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. Ha	
BJCP Beer Scoresheet Copyright © 2012 Beer Judge Certification Prog	







nup://www.bjcp.org AnA/bJCP 3	on.org
Judge Name (print) DAMIAN MAGUINS	Category # 13 Subcategory (a-f) B Entry # 872772 (13B)
Judge BJCP ID <u>CIASA</u>	Subcategory (spell out) BRITISH BROWN ALE
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	Comments
☐ National ☐ Master ☐ Grand Master	Aroma (as appropriate for style) 7 /12
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	Comment on malt, hops, esters, and other aromatics
☐ Provisional Judge ☐ Rank Pending	MEDIUM 10W ESTERS - RED APPLE/PEAR
Non-BJCP Qualifications:	MEDIUM LOW MALT - BISCUTTY, NOTY.
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	CARAMEL TOFFEE CILHT ROAST.
☐ Certified Cicerone ☐ Sensory Training ☐ Other	
	2
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style)/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 ethanol and higher alcohols. Sometimes described as <i>hot</i> .	GOOD CLARITY.
· ·	LOW LIAHT TAN HEAD- MIXED BUBBLES
☐ 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 MEDICINE COMMENT - RISERT, NUTTY
□ DMS (dimethyl sulfide) – At low levels a sweet, cooked or	CARAMEL TOFFCE LIGHT POFFEE BOAST
canned corn-like aroma and flavor.	MEDIUM ESTERS - PEO APPLE PEAR
Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	MEDIUM LOW GITTERHETS DAY 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, carbonation, warmth, creaminess, astringency, and other palate sensations MEDIUM BOM MEDIUM CORBUMATION.
☐ Musty - Stale, musty, or moldy aromas/flavors.	NO ALCOHOL NO ASTRINGENCY
☐ Oxidized – Any one or combination of stale, winy/vinous,	Ceist.
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	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
alcohols). Similar to acetone or lacquer thinner aromas.	GREAT DRINKING BEER.
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	MALT AND REDUCE ORING ABILITY.
□ Sulfur – The aroma of rotten eggs or burning matches.	GOOD MOLT FLAVOUR BUT OVERALL
☐ Vegetal — Cooked, canned, or rotten vegetable aroma and	MALT PROFILE COLLO BE RAISTO
flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Yeasty - A bready, sulfury or yeast-like aroma or flavor.	Total <u>35</u> /50
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor fine-t	
Very Good (30 - 37): Generally within style parameters, some min	or flaws. Technical Merit
Good (21 - 29): Misses the mark on style and/or minor flaws	, g
Outstanding Excellent Very Good Good Fair Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine-to-graph (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	· II
2. Contentatio (oo 15), major on navois and alonas dominate. Har	Wonderful L L Liteless







AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Judge Name (print) _ 120 15 MUNONAUS Category # \^> Subcategory (a-f) B Subcategory (spell out) DRITISU Judge BJCP ID Special Ingredients: Judge Email Use Avery label # 5160 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Certified ☐ Apprentice ☐ Recognized □ 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-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) Comment on malt, hops, fermentation/characteristics, balance, finish/aftertaste, and other flavor characteristi ☐ Diacetyl - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) ☐ Light-Struck - Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. □ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Stylistic Accuracy Outstanding (45 - 50): World-class example of style. 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**

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

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

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

Good

Problematic

Fair

Intangibles

Significant Flaws

Lifeless

Flawless

Wonderful





N EU	TE P

http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewers n.or
Judge Name (print) UIW	Category # 19 Subcategory (a-f) Entry # (19C)
Judge BJCP ID	Subcategory (spell out) TANPA (av Sann Ale
Judge Email Will Vally Com Use Avery label #6160	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Comments Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics Mark Guet - Aroma (if the box Swell - Life Richard)
Non-BJCP Qualifications:	
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	light touted works
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) Color, clarity, and head (retention, color, and texture)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.	Takes fly of Boths male (100 July Ma)
☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	Flavor (as appropriate for style)
☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongu	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	the A profit Lange up to the Pine (mate
☐ Estery — Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	Do my rot lefformit
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carponation, warmth, creaminess, astringency, and other palate sensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Carbonatria lare the state Roll wed in to
☐ Musty – Stale, musty, or moldy aromas/flavors.	medium lan. Light extimanis
☐ 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).	want tile state well, are good below of a long
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and	
flavor (cabbage, onion, celery, asparagus, etc.)	32.7-
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total Total
Outstanding Excellent Very Good Good Fair Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fir (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor fla (14 - 20): Off flavors/aromas or major style deficies. (00 - 13): Major off flavors and aromas dominate. If	minor flaws. Technical Merit wws. Flawless □ □ □ □ Significant Flaws Intangibles
DICE Date Contact Contact (Contact Contact Con	120212





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org Judge Name (print) Category # Subcategory (a-f) Judge BJCP ID Annighy (sau 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 Appearance (as appropriate for style) Descriptor Definitions (Mark all that apply): Comment on color, clarity, and head (retention, color, and texture) ☐ **Acetaldehyde** – Green apple-like aroma and flavor. ☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ 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. 0~ ☐ 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 Could 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. well ☐ 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 Ø Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** (21 - 29): Misses the mark on style and/or minor flaws. Good **Flawless** 7 Significant Flaws (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Fair Intangibles Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful П Ø П Lifeless





	· · · · · · · · · · · · · · · · · · ·
http://www.bjcp.org AHA/B	JCP Sanctioned Competition Program http://www.homebrewersassociation.or
Judge Name (print) DOB MUDONAI	
Judge BJCP ID	Subcategory (spell out) IRISH RED (15A)
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	aster Aroma (as appropriate for style) // // //
Non-BJCP Qualifications:	half Thorse don aroma
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Beer Sommelier ☐ Non-BJC ☐ 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 h	or hight tan head that hades away
☐ Astringent – Puckering, lingering harshness and/or dr in the finish/aftertaste; harsh graininess; huskiness.	
Diacetyl – Artificial butter, butterscotch, or toffee aron and flavor. Sometimes perceived as a slickness on the	
DMS (dimethyl sulfide) — At low levels a sweet, cook canned corn-like aroma and flavor.	ed or hight revenel Loffee. Balanced toward
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	dory franches
☐ Grassy – Aroma/flavor of fresh-cut grass or green leav	es. esters more appareit as beer warms
☐ Light-Struck – Similar to the aroma of a skunk.	Mouthfeel (as appropriate for style) Comment on body, carbonation, warmth, creaminess, astringency, and other palate gensations
☐ Metallic - Tinny, coiny, copper, iron, or blood-like fla	
☐ Musty – Stale, musty, or moldy aromas/flavors.	Low carbodiation
Oxidized – Any one or combination of stale, winy/vinc cardboard, papery, or sherry-like aromas and flavors.	ous,
Phenolic – Spicy (clove, pepper), smoky, plastic, plasti 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 sha and clean (lactic acid), or vinegar-like (acetic acid).	urll affinated
☐ Sulfur – The aroma of rotten eggs or burning matches.	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma a flavor (cabbage, onion, celery, asparagus, etc.)	nd
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavo	r. Total <u>U1-5/50</u>
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires moved (30 - 37): Generally within style parameters (21 - 29): Misses the mark on style and/or moved (45 - 20): Off flavors/aromas or major style (45 - 20): Off flavors/aromas or major style (45 - 50): Major off flavors and aromas domestic (45 - 50): World-class example of style.	, some minor flaws. Technical Merit Flawless





http://www.bjcp.org AHA/BJCP S	anctioned Competition Program http://www.homebrewer con.or
Judge Name (print) OAMIAN MAGUINS	Category # 15 Subcategory (a-f) A Entry # 953544 (15A)
Judge BJCP ID <u>E1959</u>	Subcategory (spell out) 1215H 250.
Judge Email	Special Ingredients:
BJCP Rank or Status:	Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Aroma (as appropriate for style) Comment on malt, hops, esters, and other aromatics MEQUAL ION MACT - GARINI, (RACHE,)
Non-BJCP Qualifications:	NUTTY HIGHLIGHT
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Ot	LOW FRUITY ESTEN
Descriptor Definitions (Mark all that apply)	Appearance (as appropriate for style)
Descriptor Definitions (Mark all that apply): ☐ 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	DEED AMBER.
ethanol and higher alcohols. Sometimes described as hot.	LIGHT HAZE.
☐ Astringent - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.	LOW LIGHT TAN HEAD. Flavor (as appropriate for style) /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 MEDIUM LOW GRAINY MALTINETICS
☐ DMS (dimethyl sulfide) — At low levels a sweet, cooked or canned corn-like aroma and flavor.	LOW FRUITY ESTEND, MEDIUM LOW
☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).	BITHERMESS, MALTY GALANCE
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	FINISHES ROAST DRY.
☐ 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 MFOUNM (16-4-17 COM). MEDIUM
☐ Musty – Stale, musty, or moldy aromas/flavors.	CARBONATION NO ALLOHOL
☐ Oxidized — Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	SCIGHTLY SLICK
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp	KEEP FINE DAINE TO MAKE !
and clean (lactic acid), or vinegar-like (acetic acid).	AN EXCELLANT BEEN DUTTERANDING
☐ Sulfur – The aroma of rotten eggs or burning matches.	The state of the s
☐ 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 flaws Fair (14 - 20): Off flavors/aromas or major style deficienci Problematic (00 - 13): Major off flavors and aromas dominate. Hai	nor flaws. s. Flawless □ □ □ □ Significant Flaws Intangibles



EI	in piece
	NO LEVE

http://www.bjcp.org	AHA/BJCP S	Sanctioned Competition Program http://www.homebrew tion.org
Jrian McRae JJCP #E1426		Category # Subcategory (a-f) Entry #
`rian.p.mcrae@gm	nail.com ———	Subcategory (spell out) Special Ingredients:
∖≀ECOGNIZED		Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
BJCP Rank or Statu	s:	Comments
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	<i>A</i>
Non-BJCP Qualificat	tions:	
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other	SOME EARTHINESS, NOT FEBRAL SUBHT ESTEL ON LAPRIMUM
	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)
	na, flavor, and warming effect of cohols. Sometimes described as hot.	MINIMAL TO HOHERD, UGHT BROWN
	ing, lingering harshness and/or dryness e; harsh graininess; huskiness.	Flavor (as appropriate for style) /20
	butter, butterscotch, or toffee aroma es perceived as a slickness on the tongue	Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
☐ DMS (dimethyl sulfi canned corn-like aror	ide) – At low levels a sweet, cooked or na and flavor.	ROASTY COFFEE
☐ Estery – Aroma and/flavorings, or roses).	or flavor of any ester (fruits, fruit	CLEAN FORMENT
☐ Grassy – Aroma/flav	or of fresh-cut grass or green leaves.	
☐ Light-Struck - Simil	lar 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.	THIN TO NOD BOWN
☐ Musty – Stale, musty	, or moldy aromas/flavors.	LOW TO MODGERTE CORN
	or combination of stale, winy/vinous, sherry-like aromas and flavors.	MINERALLY DY FINIEL
	ove, pepper), smoky, plastic, plastic medicinal (chlorophenolic).	Overall Impression
	d flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement A MODENATELY DARK SCSSION FEE
	ss in aroma and flavor. Can be sharp), or vinegar-like (acetic acid).	MALT OVER BIHER
☐ Sulfur – The aroma o	of rotten eggs or burning matches.	BUGHT APPLE / CIDER ON FINISH
	nned, or rotten vegetable aroma and n, celery, asparagus, etc.)	MALT CHARACTER
,	alfury or yeast-like aroma or flavor.	ROBST 15 ALMEST Total 37 150
Excellent (38 Very Good (30 Good (21 Fair (14 Problematic (00	5 - 50): World-class example of style. 3 - 44): Exemplifies style well, requires minor fin 9 - 37): Generally within style parameters, some n - 29): Misses the mark on style and/or minor fla 1 - 20): Off flavors/aromas or major style deficien 9 - 13): Major off flavors and aromas dominate. H	Stylistic Accuracy Classic Example
BJCP Beer Scoresheet Co	pyright © 2012 Beer Judge Certification Pro	gram rev. 120213 Please send any comments to Comp Director@BJCP.org





AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org DSEWMENT 46154 Subcategory (a-f) ___ Judge Name (print) Category # 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:** ☐ 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 ☐ Rank Pending ☐ Provisional Judge 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 char and flavor. Sometimes perceived as a slickness on the tongue. □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) ☐ Light-Struck – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. ☐ Musty - Stale, musty, or moldy aromas/flavors. □ Oxidized - Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement ☐ Solvent - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). ☐ Sulfur – The aroma of rotten eggs or burning matches. □ Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example Not to Style Very Good **Technical Merit** (30 - 37): Generally within style parameters, some minor flaws. 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





SEI .	RED

nttp://www.bjcp.org	Sanctioned Competition Program http://www.nomeorewer
Judge Name (print) ROB MCDONAUS	<u></u>
Judge BJCP ID	Subcategory (spell out) ENGLISH PORTER
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	Comment on malt, hops, esters, and other aromatics Walnu Sweet coame! Lother
Non-BJCP Qualifications:	hourt enters low cola aroma
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP	
☐ Certified Cicerone ☐ Sensory Training ☐ Other	
Li Sensory Training Li 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)
☐ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as <i>hot</i> .	good clarity
☐ 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 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).	befor chows lake light nothy flavour
☐ 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.	me dun body
☐ Musty – Stale, musty, or moldy aromas/flavors.	light walnuty a surreery last insleasant
☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.	medium carbara Non
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Overall Impression 7 /10
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Sour/Acidic — Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).	purpos too reasty for shape
□ 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>3 %</u> /50
Outstanding (45 - 50): World-class example of style.	Stylistic Accuracy
Excellent (38 - 44): Exemplifies style well, requires minor to Very Good (30 - 37): Generally within style parameters, som	· · · · · · · · · · · · · · · · · · ·
Good (21 - 29): Misses the mark on style and/or minor:	
Outstanding Excellent Very Good Good Fair Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor to the control of the cont	· 11
BICP Beer Scoresheet Copyright © 2012 Beer Judge Certification P	





AHA/BJCP Sanctioned Competition Program http://www.bjcp.org http://www.homebrewersassociation.org Judge Name (print) PAMIAJ MAGUIRE Category # \\\] Subcategory (a-f) Entry# ENGUSH PORTER 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 ☐ National ☐ Grand Master ☐ Master Aroma (as appropriate for style) ☐ Honorary GM ☐ Honorary Master ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending - RREADY. Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Other ☐ Sensory Training Descriptor Definitions (Mark all that apply): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. DEEP MARK BROWN ☐ 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 MACT and flavor. Sometimes perceived as a slickness on the tongue. MEDIUM LOW NUMTTY □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or CLONET canned corn-like aroma and flavor. FRUIM ERAN ☐ Estery - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). MEDIUM ☐ 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. MEDILLIM ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, RUAST 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 USAU WADH arra DRINKARI 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 3 Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Good Flawless (21 - 29): Misses the mark on style and/or minor flaws. Significant Flaws

(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





http://www.bjcp.org	AHA/BJCP	Sanctioned (Competition P	rogram	http://wv	vw.home	brewersa.	ion.or
Judge Name (print)	antan		Sub			Entry	938811 (13C)	! <u>=</u>
Judge BJCP ID		Subcatego	ry (spell out) <u>(</u>	<u>zlish</u>	Parter			
Judge Email (U)(1	Whatin Portuni Can Use Avery label #5160	Special Ing	redients: ection: ☐ Appro	mriote ciza	a con fill lave	l label ro	movel etc	
BJCP Rank or State		-	ection. Appro	priate size	e, cap, mi ieve	i, label le	movai, etc.	
☐ Apprentice ☐ National ☐ Honorary Master ☐ Provisional Judge	☐ Recognized ☐ Certified ☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Rank Pending	Comment on ma	opropriate for style) It, hops, esters, and other	er aromatics	úlia (m	~ ~0v	ns. Lilte 1	
Non-BJCP Qualifica	ations:	of capacil		2 (6		
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training	r ☐ Beer Sommelier ☐ Non-BJCP ☐ Master Cicerone ☐ Other							
-	ons (Mark all that apply): een apple-like aroma and flavor.	Comment on col-	e (as appropriate for stor, clarity, and head (ret	tention, color	, and texture)		_3_	/:
	oma, flavor, and warming effect of alcohols. Sometimes described as hot.		- Phar exictles	al Nec				
	ring, lingering harshness and/or dryness te; harsh graininess; huskiness.		propriate for style)				14	
	l butter, butterscotch, or toffee aroma nes perceived as a slickness on the tongu	Comment on mal	t, hops, fermentation ch	naracteristics,	11	tertaste, and	other flavor characterist	tics
☐ DMS (dimethyl sul canned corn-like arc	fide) - At low levels a sweet, cooked or oma and flavor.	little " Inc	p flavor,					
☐ Estery – Aroma and flavorings, or roses)	l/or flavor of any ester (fruits, fruit	Has belga	Les molts	unit	138,	Sterne	4 Found 6	mid
☐ Grassy – Aroma/fla	vor of fresh-cut grass or green leaves.	the ar		•				
☐ Light-Struck – Sim	ilar to the aroma of a skunk.		as appropriate for style) y, carbonation, warmth		astringency, and o	other palate s	sensations	/ 5
☐ Metallic - Tinny, co	oiny, copper, iron, or blood-like flavor.	Grand	textue of	m	colonat		Boll wedin	b
☐ Musty – Stale, must	y, or moldy aromas/flavors.		· · · ·					
	e or combination of stale, winy/vinous, or sherry-like aromas and flavors.	Monthferl	13 1- 84	h				
	ove, pepper), smoky, plastic, plastic r medicinal (chlorophenolic).	Overall Imp						/10
	nd flavors of higher alcohols (fusel acetone or lacquer thinner aromas.	الم المدي	rall drinking pleasure as	٧ . (with b	stions for im	iprovement	<u> </u>
	ess in aroma and flavor. Can be sharp l), or vinegar-like (acetic acid).	stat, 1	manuels f	= ftre	est!	<u> </u>	1/	
☐ Sulfur - The aroma	of rotten eggs or burning matches.							
	anned, or rotten vegetable aroma and on, celery, asparagus, etc.)							
, , ,	sulfury or yeast-like aroma or flavor.				Total		40 BR	/50
Excellent (3 Very Good (3 Good (2 Fair (1	15 - 50): World-class example of style. 18 - 44): Exemplifies style well, requires minor find or 37): Generally within style parameters, some 11 - 29): Misses the mark on style and/or minor find 4 - 20): Off flavors/aromas or major style deficient of 13): Major off flavors and aromas dominate.	minor flaws. aws. ncies. Unpleasant.	Classic Examp Flawless Wonderful	le □	Stylistic Accu	Ierit I D	Not to Style Significant Flaws	rs
Troblemane (0	v - 10). Wajor ou navors and atomas dominate.	riaid to driffk,	** OHUELIU			<u>. </u>	THEIG22	







AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org http://www.bjcp.org 938811 Judge Name (print) 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 ☐ 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 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. LODA ☐ 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 impre ☐ 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 Ø 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 Ø 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

П







http://www.bjcp.org AHA/BJCP	Sanctioned Competition Program http://www.homebrewe tion.or
Judge Name (print)	Category # Subcategory (a-f) Entry # (13C)
Judge BJCP ID	Subcategory (spell out) English Pork/
Judge Email (UVV) Aniv Commi . cm Use Avery label \$160	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 And Aroma A where A where of bull - Very law with whiteful
Non-BJCP Qualifications:	37
 □ Professional Brewer □ Certified Cicerone □ Sensory Training □ Deer Sommelier □ Mon-BJCP □ Master Cicerone □ Other 	does to flow mount that around locking
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> .	head (fril) 15 PSGENTELLY Japan & Lille
☐ 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
☐ 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).	Doll funk to back of level in to large withingly
☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves.	Spores was the free in
☐ 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 to
Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Lat est them and cold that land but
☐ 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 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).	Many beyon rested they
☐ 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 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. Flawless







AHA/BJCP Sanctioned Competition Program http://www.bicp.org http://www.homebrewersassociation.org Category # \ 3 Subcategory (a-f) Entry # 254-321 (13C) Judge Name (print) KNGLIGH PORTER. Judge BJCP ID Subcategory (spell out) Judge Email herdo @ brow alt. com Special Ingredients: Bottle Inspection: Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** Comments ☐ Apprentice □ Recognized ☐ Certified □ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ Provisional Judge ☐ Rank Pending Florer CAMPA AMPA 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. cowas ☐ 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. Pland Chocount grosony NUTTY □ DMS (dimethyl sulfide) - At low levels a sweet, cooked or canned corn-like aroma and flavor. CAYLE. Du swotowell ☐ Estery - Aroma and/or flavor of any ester (fruits, fruit LIKE NOTES flavorings, or roses). ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) ☐ Light-Struck — Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Good Missium Cansonanow Airo impo. Low ☐ Musty – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent – Aromas and flavors of higher alcohols (fusel GOOD BEEN. CLEDY, SIDWING alcohols). Similar to acetone or lacquer thinner aromas. CONSIDER INCREOSING ☐ Sour/Acidic - Tartness in aroma and flavor. Can be sharp (Mysim mart and clean (lactic acid), or vinegar-like (acetic acid). RED HUC ☐ Sulfur – The aroma of rotten eggs or burning matches. 1. 120~130 . 17. □ 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

(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