



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

Judge Name (print) SCHEAN BONETTI

Judge BJCP ID E1146

Judge Email shean_bonetti@gmail.com
Use Avery label # 5160

Category # 22

Subcategory (a-f) A

Entry # 673924
(22A)

Subcategory (spell out) 2AIPA

Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Resinous, citrusy Hop - Big.
Boozy fermentation character, with
"sweet" impression.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Golden
Clarity is fair
Head retention fair.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

No per Hwang with sweet full
malt character. Quickly over run
with aggressive bitterness, which
lingers in an uncomfortable way.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Quite full, carb a little light on.

Astringency. Not pleasant

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Aroma is very promising but is
unlike with drinkability in Flavor.
Seems like a very aggressive hop addition
has provided uncomfortable astringency.
fermentation character is also quite
big - pushing fullness and affecting
overall drinkability/enjoyment.

Total 26 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

(23)



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg
 Judge BJCP ID E1958
 Judge Email julian.grigg@gmail.com
 Use Avery label # 3760

Category # 22 Subcategory (a-f) A Entry # 673924
 Subcategory (spell out) Double IPA
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong Solvent aroma at start
Slight warmth + malty sweetness
4 / 12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Golden amber
Off white persistent head
Slight haze
3 / 13

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Hop bitterness overwhelmed all
other flavors and makes the
beer extremely astringent
6 / 20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body
Medium carbonation
Hop astringency high
Alcohol warmth
3 / 15

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Feel you have but so much
hop and it has overwhelmed
beer - check recipe
4 / 10

Total

20 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	Significant Flaws	<input checked="" type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth
Judge BJCP ID _____
Judge Email Benny.roth92@gmail.com
Use Avery label # 5160

Category # 22 Subcategory (a-f) 4 Entry # 595935
(22A)
Subcategory (spell out) Double IPA
Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

rich sweet, resinous malt character, corpling
style typical hop aroma, some faint esters,
malt overpowering hops 3 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

slight haze, poor head retention, good colour 2 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

rich resinous biscuity malty body, high hop bitterness,
some warming alcohol, well balanced,
quick dry finish, low ester profile, showing
signs of age 11 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium-full body, medium carbonation,
warming alcohol, 4 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This is a good beer but needs more hop character,
better head retention and could have
better clarity. It is a bit (awful) flavor for
a Double IPA, was expecting more. It is
showing signs of age. No technical flaws! 6 /10

Total

26 /50

SCORING GUIDE

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

Classic Example	Stylistic Accuracy	Not to Style
Flawless	Technical Merit	Significant Flaws
Wonderful	Intangibles	Lifeless

(25)



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown63@adshumotion.au

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 595935

Subcategory (spell out) AMERICAN ZIPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SOME BREADY MALT, SLIGHT HOP FRUITINESS
LACKING THE IN YOUR FACE AROMA FOR A DOUBLE
IPA

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN COLOUR WITH GOOD CLARITY. HEAD
DIED OFF TO NOTHING QUICKLY.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

SWEET BREADY MALT UP FRONT. SOME FRUITINESS
COULD BE FROM OXIDISATION. BITTERNESS IS
LOW & LACKING. FINISHES SWEET AND
SLIGHTLY CLOVING.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY & MEDIUM CARBONATION IS
TO STYLE

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

MORE LIKE AN IPA THAN A DOUBLE IPA
COULD BE DUE TO HAVING SOME AGE. IF
NOT LOOK TO UP THE BITTERING & LATE HOPS.

Total

24 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Bram

Judge BJCP ID E1143

Judge Email abram63@artusnet.com.au

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice
 ☐ Recognized
 ☒ Certified
 ☐ Grand Master
- ☐ National
 ☐ Master
 ☐ Mead Judge
- ☐ Honorary Master
 ☐ Honorary GM
- ☐ 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):

- ☐ **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.
- ☐ **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.
- ☐ **Ester** – 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, coin, 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.).
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # 762445

Subcategory (spell out) RED IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

FRUITY ESTERS & BERRY HOP NOTE DOMINATES
A SLIGHTLY SUBDUED AROMA PROFILE

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

COPPER COLOR & GOOD CLARITY 12 TO STYLE
LASTING THIN OFF WHITE HEAD

Flavor (as appropriate for style) 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

DRY CARAMEL MALT BALANCED WITH AN
ASSERTIVE PINE/CITRUS HOP FLAVOUR
BITTERNESS IS SLIGHTLY DOWN FROM
EXPECTED MEDIUM-HIGH TO VERY HIGH

Mouthfeel (as appropriate for style) 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION
IS TO STYLE FINISHES QUICK & NEUTRAL
& SMOOTH

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

NICE WELL MADE BEER AND VERY
DRINKABLE BUT LACKING HIGH BITTERNESS
CALLED OUT IN THE GUIDE LOOK TO INCREASE
BITTERING ADDITION FOR AN ASSERTIVE
BITTERNESS

Total 38 /50

SCORING GUIDE

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

- Classic Example** ☐ ☒ ☐ ☐ ☐ **Not to Style**
Flawless ☐ ☒ ☐ ☐ ☐ **Significant Flaws**
Wonderful ☐ ☒ ☐ ☐ ☐ **Lifeless**



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth
 Judge BJCP ID _____
 Judge Email Benny.roth92@gmail.com
Use Avery label # 5160

Category # 21 Subcategory (a-f) B Entry # 762445 (21B)

Subcategory (spell out) Red IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 10/12
 Comment on malt, hops, esters, and other aromatics
Fruity esters, hop aroma, herbal, spicy, Blackberry
is dominating and quite pleasant

Appearance (as appropriate for style) 2.5/3
 Comment on color, clarity, and head (retention, color, and texture)
great colour, clear, medium head retention

Flavor (as appropriate for style) 18/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Juicy rich malt flavour with toffee and slight
oatmeal notes, rich berry like hop flavour
predominantly Blackberry, well balanced,
average profile, dry finish, high but smooth
bitterness.

Mouthfeel (as appropriate for style) 4.5/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium-high body, medium carbonation,
creamy, smooth drinkable

Overall Impression 8/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
This is a excellent beer without major faults.
could have a little more bitterness to bring
out hops abit more. Very sessionable and
good malt and hop composition.

Total 43/50

SCORING GUIDE

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

Classic Example ☒ ☐ ☐ ☐ ☐ **Not to Style**
Flawless ☒ ☐ ☐ ☐ ☐ **Significant Flaws**
Wonderful ☒ ☐ ☐ ☐ ☐ **Lifeless**

40.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Stephen Wharton E1149**
 Judge BJCP **snowjules@bigpond.com**
 Judge Email

Category # _____ Subcategory (a-f) _____ Entry # **716926 (21A)**

Subcategory (spell out) **ALFA**
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) **10** /12

Comment on malt, hops, esters, and other aromatics

Rich, dank piney + fruity hop aroma. Good toasty, biscuity malt notes. Clean yeast character. No faults.

Appearance (as appropriate for style) **3** /3

Comment on color, clarity, and head (retention, color, and texture)

Pale gold. Clear. Good head

Flavor (as appropriate for style) **17** /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Nice rich, dank hop flavour - resinous pine with hints of fruit. Malt flavours are quite big (medicinal - high), which is a bit big for style. The overall flavour profile comes across as slightly "muddled"

Mouthfeel (as appropriate for style) **4** /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium. good creamy carbonation. some hop astringency. low alcohol warmth.

Overall Impression **7** /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A lovely IPA that is almost too "big" for the style. The hop combination is a bit muddled. Maybe too many hops from different spectrums? (ie, resinous with fruity) Good Job.

Total **41** /50

SCORING GUIDE

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

Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

40.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
 Judge BJCP **Treasurer - IBU**
 Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **716926**

Subcategory (spell out) **AIIPA**
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

10/12
 Rich Diner hops, a nice combination of malt/hop aroma. slight grassy.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3/3
 Pale copper / dark golden thin head with good clarity

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

17/20
 Strong bitterness, firm hop flavor. Good grainy malt. Alcohol is there but not overpowering or hot

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

4/5
 Medium body good carbonation

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

7/10
 Nice Dank IPA, maybe a little more hop flavour would be nice but overall good.

Total **41/50**

SCORING GUIDE

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

- Stylistic Accuracy**
 Classic Example ☐ ☒ ☐ ☐ ☐ Not to Style
Technical Merit
 Flawless ☐ ☒ ☐ ☐ ☐ Significant Flaws
Intangibles
 Wonderful ☐ ☒ ☐ ☐ ☐ Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

Judge Name (print) Adz

Category # _____

Subcategory (a-f) _____

Entry # _____

728766
(22A)

Judge BJCP ID _____

Subcategory (spell out) IIIPA

Judge Email adam1pike73@gmail.com

Special Ingredients: _____

Use Avery label # 5160

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong Fruity hop aroma.
slight alcohol

8/12

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Slightly hazy thin head
good colour

2/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Stronger bitterness with a slightly
low hop flavour malt is good
grassy from late hops

17/20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Maybe a little thin carbonation
is ok good body

4/5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well made beer could of
been better in IPA category
but well made.

7/10

Total

38/50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Stephen Wharton E1149**
 Judge BJCP **1**
 Judge Email **snowjules@bigpond.com**

Category # _____ Subcategory (a-f) _____ Entry # **728 766**

Subcategory (spell out) **11PA**
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____ **8** /12

Comment on malt, hops, esters, and other aromatics
Big fruity esters, sweet malt with hints of caramel.

Appearance (as appropriate for style) _____ **2** /3

Comment on color, clarity, and head (retention, color, and texture)
Gold, very hazy. Good head

Flavor (as appropriate for style) _____ **17** /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Tropical fruit, apricots + hints of caramel. Slightly bread, malt notes. Clean flavors. Smooth lingering bitterness. Finishes dry. Overall is a bit subdued for style

Mouthfeel (as appropriate for style) _____ **4** /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body. Good creamy carbonation. Hint of hop astringency

Overall Impression _____ **7** /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A really nice 11PA but is a bit subdued overall. Hop aroma is too light-on. Maybe would have done better in IPA category. Well done!

Total **38** /50

SCORING GUIDE

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

Stylistic Accuracy	
Classic Example <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Technical Merit	
Flawless <input checked="" type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Intangibles	
Wonderful <input checked="" type="checkbox"/>	Lifeless <input type="checkbox"/>



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Curran

Judge BJCP ID _____

Judge Email curran@line.com

Use Avery label #5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # 12

Subcategory (a-f) C

Entry # 695319

Subcategory (spell out) American Pale Ale

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

High banana, some quite estery - citrus, pine.

Also - a bit hop

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Bit dark for style, good retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Soft finish - hop & malt, consistent, no

oak, pine, iodine, malt, some hop

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Chewy, warm but not heavy, but to

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well balanced, balanced, well brewed

excellent balance, finishes medium, cold

bit a bit larger.

Total

40.5/50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

40.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Hewao
 Judge BJCP ID _____
 Judge Email hewao@brewcult.com
Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # 22 Subcategory (a-f) C Entry # 695319
 Subcategory (spell out) American Brewery Wine (22C)
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

nice floral/citrus hop aroma.
good malt sweetness

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

deep amber with off white
head. Good head retention.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

pleasant malt sweetness. High hop
flavour though lacks hop bitterness.
Good caramel. no noticeable faults.
Good.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

med-full body. smooth alcohol
warmth. Sweetness not cloying.
good.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

a good beer! no noticeable faults.
this beer could benefit from some
more bitterness but this is a
minor critique. well done

Total

39.5 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

on.org

Judge Name

Stephen Wharton E1149

Judge BJCP

snowjules@bigpond.com

Judge Email

Category #

Subcategory (a-f)

Entry #

452233
(22A)

Subcategory (spell out)

11 PA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12
 Earthy, spicy hop aroma. Rich toasty caramel malt aroma. Light phenolic, plastic notes as it warms. Some fruit esters come out later.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 /3
 Gold, clear. Minimal head.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

18 /20
 Nice hop/malt balance. Earthy/spicy hop notes + toasty malt combine well to give a clean, yet mineraly plateau. Could possibly use more late hop addition.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

4 /5
 Medium-light body. Creamy carbonation. No astringency.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

7 /10
 Really nice 11PA. could be slightly bolder in hop aroma and back palate flavour.

Great Job!

Total

39 /50

SCORING GUIDE

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

Classic Example ☐

Stylistic Accuracy

☐ ☐ ☐ ☐ Not to Style

Flawless ☐

Technical Merit

☐ ☐ ☐ ☐ Significant Flaws

Wonderful ☐

Intangibles

☐ ☐ ☐ ☐ Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ADZ
 Judge BJCP ID _____
 Judge Email adam1pike73@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 452233

Subcategory (spell out) IPA
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Alcohol, earthy, dark hops

8 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Good Clarity, Clear & off white head

7 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good balance between hops & malt, good bitterness

17 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium - light body, light carb

4 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good beer could be a bit bigger. hop aroma & bitterness

8 /10

Total

39 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

on.org

Judge Name (print) SYMEON BONETTI

Category # 22

Subcategory (a-f) A

Entry # 288651
(22A)

Judge BJCP ID E1146

Subcategory (spell out) 2AIPA

Judge Email simon.bonetti@jamaican.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

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.
☐ **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.
☐ **Ester** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____ 8 /12

Comment on malt, hops, esters, and other aromatics

Citrusy hops, low – a little dull.
Some bread, malt.
Some (alcohol) fermentation character
– "boozey". Resinous.

Appearance (as appropriate for style) _____ 3 /3

Comment on color, clarity, and head retention, color, and texture

Deep golden.
Great clarity.
Head retention is fair

Flavor (as appropriate for style) _____ 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As the Aroma, cuts quickly to
earthy, spicy, "aged hops" character
Fullness not totally tempered by bitterness
V. boozey with not a lot of "Hop-forward"
– seems a little dull in the hops, possibly
affected by age/oxidized.

Mouthfeel (as appropriate for style) _____ 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

low – med body, but full with
low carbonation.
seems a little flabby with low carb
on boozey fullness.

Overall Impression _____ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Quite good approach and no flaws.
Some issues with drinkability i.e.
could use more carb to give lift and
push aromas. Also seems a little dull

Total _____ 32 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg
 Judge BJCP ID E1952
 Judge Email julian.grigg@gmail.com
Use Avery label #5160

Category # 22 Subcategory (a-f) A Entry # 288651
 Subcategory (spell out) Double IPA
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

first impression of hops is minimal
slight alcohol warmth & malt sweetness

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Off white persistent head
Very bright / clear
small bubble - golden

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Hop flavor is not strong
malt flavor is present but not balanced
pretty dull, resinous - lacking
hop bitterness.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Very low carbonation
medium body
slight alcohol warmth

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Hop flavor + Aroma not to style
while alcohol is present it
A bit more carbonation may have
increased hop aromas + body feel

Total 28 /50

SCORING GUIDE

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

Classic Example	Stylistic Accuracy	Not to Style
<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>
Flawless	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewon.org>

241163
(22A)

on.org

Judge Name (print) Benedict Roth
Judge BJCP ID _____
Judge Email Benny.roth@gmail.com
Use Avery label # 5160

Category # 22 Subcategory (a-f) A Entry # _____

Subcategory (spell out) Double IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 3 /12

Comment on malt, hops, esters, and other aromatics

Smells malty sweet, rich resinous, but not a little hop aroma. Few esters, lacking style typical aroma

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)

great colour, medium low head retention, clear

Flavor (as appropriate for style) 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Very harsh aggressive, high hop bitterness with low hop aromatics, very sweet malty character but quickly diminished by bitterness. out of balance, quick dry finish but lingering hoppy aftertaste

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

full body, not dry, smooth, but lacks hop astringency, medicinal sensation

Overall Impression 2 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This Beer is way to bitter and lacking the style typical hop aroma. Taste cold down on sulphites to reduce the astringency of the hop. Change hop regime to add more late hops and dry hops.

Total 16 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Lifeless

(18)



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown63@optusnet.com.au

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 291163

Subcategory (spell out) DOUBLE IPA

Special Ingredients: _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____

Comment on malt, hops, esters, and other aromatics

SOME HOPS SLIGHTLY SPICY AND LACKING THE HUGE INTENSITY OF A IPA

4 /12

Appearance (as appropriate for style) _____

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN COLOUR WITH GREAT CLARITY AND A LASTING OFF WHITE HEAD.

3 /3

Flavor (as appropriate for style) _____

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BREADY/BISCUIT/CARAMEL MALT TAKES A BACK SEAT TO BITTERNESS. SOME HOP FRUITYNESS PRESENT. FINISHES DRY & NEUTRAL.

6 /20

Mouthfeel (as appropriate for style) _____

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION IS TO STYLE DRINKS SMOOTH & IS LACKING ASSERTIVE HOP BITTERNESS & VIBRANT HOPS.

3 /5

Overall Impression _____

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

MORE LIKE AN APA THAN A DOUBLE IPA. LACKING HUGE HOPS & BITTERNESS IT MAY HAVE DIED OFF OVER TIME, LOOK TO BREW FRESH OR USE MASSES OF HOPS IN THE BOIL.

4 /10

Total

20 /50

SCORING GUIDE

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

- | | | | | |
|-----------------|--------------------------|--------------------|-------------------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input checked="" type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input checked="" type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input checked="" type="checkbox"/> | Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cary MacDonald
 Judge BJCP ID #1955
 Judge Email cmac73@live.com.au

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # 22 Subcategory (a-f) B Entry # 592612
22B
 Subcategory (spell out) America Strong Ale
 Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

med citrus came flopped by
phenolics.
low malt aroma.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

med copper, brilliant clarity
low blt white head

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

rich malt flavour med citrus hop
flavour high bitterness, powder
harsh
low phenolic notes.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

med full body, med carbonation
harsh flavour & astringency

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good job though unfortunately
let down by low phenolic
notes - look out sanitation

Total

34.5 /50

SCORING GUIDE

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

Classic Example ☐ **Stylistic Accuracy** ☒ ☐ ☐ **Not to Style**
Flawless ☐ ☐ ☒ ☐ **Technical Merit**
Wonderful ☐ ☐ ☒ ☐ **Intangibles**
Lifeless

32.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # 22 Subcategory (a-f) B Entry # 892612
22B

Subcategory (spell out) AMERICAN STRONG ALE

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Citrus Aroma - present

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Clear/good looking in glass

Flavor (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Not really as expected. Some sweet perfume taste.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Good carbonation

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Perfume flavour/aroma seems to override any hop flavour

Total

31 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	Lifeless	<input type="checkbox"/>



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Adz

Category # _____

Subcategory (a-f) _____

Entry #

161741

Judge BJCP ID _____

Subcategory (spell out) ILPA

Judge Email adam1pike73@gmail.com

Special Ingredients: _____

Use Avery label # 5160

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Dark piney hops, Resinous with a little grassy. Clean
ferment
Slight alcohol

8 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Thin head, good clarity
good colour

2 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

low bitterness, Sweetness too high
hop flavour too low

12 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body, low carb
good finish

3 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Needs to have a higher hop
bitterness to balance out the
alcohol punch. More hop flavour.

6 /10

Total

31 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

31.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Stephen Wharton E1149**
 Judge BJCP **1** snowjules@bigpond.com
 Judge Email

Category # _____ Subcategory (a-f) _____ Entry # **161741**
 Subcategory (spell out) **11PA**
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12
 Rich malt, lightly yeasted. Fruity, resinous hops. Tropical fruit - pineapple, apricot. Hops are a touch subdued for style

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 /3
 Gold, clear, low head - dies quickly

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

13 /20
 Bold malt flavours with warm alcohol. Sweet + sugary. Hop flavour too low for style. Light carbonic flavour.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 /5
 Full - sweet. low carbonation adds to sweetness. some alcohol warmth

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

6 /10
 An ok 11PA but lacks hop flavour + bitterness to truly lift it! The malt flavour and sweetness is cloying. Try upping the bitterness levels and a big hop addition at flameout. Dry hopping may work, too.

Total **32** /50

SCORING GUIDE

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

Classic Example ☐ ☒ ☐ ☐ **Not to Style**
Flawless ☐ ☒ ☐ ☐ **Significant Flaws**
Wonderful ☐ ☐ ☒ ☐ **Lifeless**



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

on.org

Judge Name (print) Simone Bonetti

Judge BJCP ID E1146

Judge Email Simone.Bonetti@gmail.com
Use Avery label # 5160

Category # 21

Subcategory (a-f) 15

Entry # 764266 (21B)

Subcategory (spell out) Rye IPA

Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Richer, Fruity, Spicy
Boozy, "ginger bread"

Hops are not very intense (or particularly classic) 9 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Amber
Good clarity
Fair Head Retention

14 /20

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per Aroma. Hop Flavor is low
to medium but balances nicely with
spicy grainy character. Peppery.
Could use more hops.
Could use a touch more sweetness for
level of bitterness.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess/astringency, and other palate sensations

low - med body
low - med carb
astringency is low -
Could use a touch more sweetness.

4 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

V. Enjoyable beer with a unique
(hop derived?) perfume /fruity character
which integrates nicely with spicy,
peppery rye character. Could use
a touch more sweetness and I
wouldn't mind a bit more resinous hop
character to meet the style. 7 /10

Total

37 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

30.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

org

Judge Name (print) SEMEON BONETTI
Judge BJCP ID E1146
Judge Email siemeon.bonetti@gmail.com
Use Avery label # 5160

Category # 21 Subcategory (a-f) 15 Entry # 288472
(21B)

Subcategory (spell out) Session IPA
Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Some earthy, resinous hop character.
Fruity, with some fermentation
character. Butterscotch, green apple.
Caramel malt.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Deep Golden.
Some haze
Head retention fair

Flavor (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per Aroma. Some enjoyable
Sweetness tempered with firm
bitterness - lingers somewhat.
A little one dimensional possibly due
by age/oxidized. Finishes harsh.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Low-med body - good.
Low-med carbonation - good.
Kinship is a little astringent - detracts
from drinkability.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Not too bad, but some issues
with drinkability, and not
as vibrant as expected/desirable for
a "small" beer. Needs more hops
if it will be called IPA.

Total 30 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg
Judge BJCP ID E1958
Judge Email julian.grigg@gmail.com
Use Avery label #3160

Category # 21 Subcategory (a-f) B Entry # 288472

Subcategory (spell out) Session IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
- ☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 /12
Earthy resinous hop aroma with
a hint of green apple - possible
Acetaldehyde - slight bread, malt
hints

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 /3
Off white persistent head
Slight haze
small bubble

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

10 /20
Tastes watered down? Balance leaning
to 1-top bitterness but lacking malt complexity
& hop flavor.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

2 /5
Thin lifeless body - low carbonation
astringent better finish

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 /10
While hops are present missing the
classic IPA aromas -
Understand session IPA but needs
more body & taste.
Not to style.

Total

25 /50

SCORING GUIDE

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

Classic Example		Stylistic Accuracy		Not to Style	
Flawless		Technical Merit		Significant Flaws	
		Intangibles			
Wonderful				Lifeless	



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

474687
(21B)

on.org

Judge Name (Stephen Wharton E1149

Judge BJCP I snowjules@bigpond.com

Judge Email

Use Avery label # 5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple-like aroma and flavor.
- ☒ Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) White IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics
Fruity - lemon orange spice. light medicinal notes (phenolic). low carianther notes.

Appearance (as appropriate for style) _____ /3

Comment on color, clarity, and head (retention, color, and texture)
Pale yellow. Hazy. Good head

Flavor (as appropriate for style) _____ /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Righty spice nice wheat notes. Phenols. Hop flavour moderate - spicy. Robust bitterness balances the sweetness. Flavours are a bit muddled.

Mouthfeel (as appropriate for style) _____ /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium light. some alcohol warmth. fairly low carbonation. Touch of astringency.

Overall Impression _____ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
The base witbier is nice, but with the extra hops the result is a bit muddled. As it warms up the alcohol becomes dominant. Spices are well represented. Would be better if a touch lower in body.

Total 34 /50

SCORING GUIDE

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

		Stylistic Accuracy				
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit				
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		Intangibles				
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

34.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ADZ

Category # _____ Subcategory (a-f) _____ Entry # 474687

Judge BJCP ID _____

Subcategory (spell out) White IPA

Judge Email adam1pike73@gmail.com

Special Ingredients: _____

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Fruity esters orange/lemon. 9/12
low hop little

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

pale golden, hazy thin head. 2/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Fruity, spicy, clove like, esters. 15/20
hop bitterness is firm but not
overpowering and good hop/malt
flavour balance.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body, light carbonation. 3/5
good finish

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good Attempt at a fairly new 6/10
style. Nice spice & flavor
a little more balanced towards
malt needed to suit style.

Total

35/50

SCORING GUIDE

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

Classic Example ☐

Stylistic Accuracy

- ☒ ☐ ☐ ☐ Not to Style
Technical Merit
Flawless ☐ ☒ ☐ ☐ Significant Flaws
Intangibles
Wonderful ☐ ☒ ☐ ☐ Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Category # 12 Subcategory (a-f) C Entry # 543793
(12C)

Subcategory (spell out) ENGLISH IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____

Comment on malt, hops, esters, and other aromatics

Medicinal smell overrides any hop aroma.

Appearance (as appropriate for style) _____

Comment on color, clarity, and head (retention, color, and texture)

Slight haze/cloudy.

Flavor (as appropriate for style) _____

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Medicinal flavor throughout.

Mouthfeel (as appropriate for style) _____

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Overall Impression _____

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Check for infection.

Total

13 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	Lifeless

(13)



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cory MacDonald
 Judge BJCP ID # E1055
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 12 Subcategory (a-f) C Entry # 543793
(12C)
 Subcategory (spell out) English IPA
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Very strong medicinal
band aid aroma.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

med copper, hazy, low off
white head

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Seriously flawed very
hard to drink!
hard to detect flavors
phenolics

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

light body high carb

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good try but seriously flawed
→ look at sanitation!

Total

13 / 50

SCORING GUIDE

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

Classic Example ☐ **Stylistic Accuracy** ☒ **Not to Style**
Flawless ☐ **Technical Merit** ☒ **Significant Flaws**
Wonderful ☐ **Intangibles** ☒ **Lifeless**



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 12

Subcategory (a-f) C

Entry #

939693
(12C)

Subcategory (spell out) ENGLISH IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Some citrus / floral hop presence

8 / 12

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Good colour & clarity. Moderate head retention

3 / 3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Medium floral / citrus hop flavor.
Clean bitter / dry finish. Slight alcohol finish
but not over.

15 / 20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Good medium body & carbonation.

4 / 5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Overall good beer to style.

7 / 10

Total

37 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

37



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cary MacDonald
 Judge BJCP ID # E1955
 Judge Email cmac73@live.com.au
 Use Avery label # 5160

Category # 12 Subcategory (a-f) C Entry # 939693
 Subcategory (spell out) English IPA
 Special Ingredients:

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

med. spicy earthy hop aroma.
low bread, malt, low caramel
no obvious ferment flaws

7 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Copper
low off white head

3 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

moderate spicy earthy hop flavors
low bread, malt, low caramel malt flavor
med high hop bitterness, Diacetyl, etc
clean malt and hop linger into aftertaste

16 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body, med high carbonation

4 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Nice clean flavor, well beer, good
use of the English type hops & spicy
earthy

7 /10

Total

37 /50

SCORING GUIDE

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

Classic Example ☐ ☒ ☐ ☐ ☐ **Not to Style**
Flawless ☐ ☐ ☒ ☐ ☐ **Significant Flaws**
Wonderful ☐ ☐ ☒ ☐ ☐ **Lifeless**



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

1.org

Judge Name (print) Adz

Category # _____

Subcategory (a-f) _____

Entry # _____

138154
(21B)

Judge BJCP ID _____

Subcategory (spell out) Red IPA

Judge Email adam1dike73@gmail.com

Special Ingredients: _____

Use Avery Label # 5160

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops/esters, and other aromatics

Dark fruit aroma rich malt, hop
aroma is good. fermentation
seems to be fairly clean. 7/12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Nice Gornett highlights
slightly hazy light tan 3/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good malt rich in flavour
nice hops well to balance. 17/20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body well carbonated 4/5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well made, Red IPA a little
more hop flavour. But overall
well made. 7/10

Total

38 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name

Stephen Wharton E1149

Judge BJCP

snowjules@bigpond.com

Judge Email

Use Avery label # 5100

BJCP Rank or Status:

- ☐ Apprentice
 ☐ Recognized
 ☒ Certified
☐ National
 ☐ Master
 ☐ Grand Master
☐ Honorary Master
 ☐ Honorary GM
 ☐ Mead Judge
☐ Provisional Judge
 ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer
 ☐ Beer Sommelier
 ☐ Non-BJCP
☐ Certified Cicerone
 ☐ Master Cicerone
☐ Sensory Training
 ☐ Other

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*.
☐ **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.
☐ **Ester** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category #

Subcategory (a-f)

Entry #

138154

Subcategory (spell out)

RED IPA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8/12
Piney, dark hop notes with rich malt - caramel, chocolate, Munich toastiness. Light dark fruit notes as it warms. Hop notes are a touch too subtle for style.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2.5/3
Reddish colour + copper. Clear. Off white head dies quickly.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

17/20
Nice dry hop flavour with resinous pine notes + some fruit. Toasted caramel + light dark fruit comes forward as it warms. Bitterness could be boosted a touch, as it finishes a bit sweet.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3.5/5
Medium body with nice creamy carbonation. Just a touch of lingering hop astringency.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

7/10
Not a bad Red IPA but could use a touch more hop aroma + bitterness. Well done!

Total

38/50

SCORING GUIDE

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

Classic Example	Stylistic Accuracy	Not to Style
Flawless	Technical Merit	Significant Flaws
Wonderful	Intangibles	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth
 Judge BJCP ID _____
 Judge Email Benny.roth92@gmail.com
 Use Avery label # 5160

Category # 21 Subcategory (a-f) B Entry # 744615
 Subcategory (spell out) Specialty Black IPA
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Low-medium phenoma, very high roast malt
aroma, intense chocolate, yeast, barley, and some
dark cereal dried fruit character, some
esters, malt-hop balance is good.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Dark brown colour, good head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Roasty dark malts, chocolate, dried fruits
high bitterness, very few esters, some out of balance
malt and hops are clashing rather than harmonious,
harsh astringent aftertaste, some hop flavour
but overpowered by malt.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body, medium carbonation, some grain
astringency from dark malts

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This is a good beer but the hops and malt
are clashing, probably due to high sulphate
brewing water not complementing the use of
dark malts making it astringent. Some more
hop aroma would be desirable and the use of
dehusked black malt can reduce astringency.

Total 33 /50

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

Classic Example		Stylistic Accuracy		Not to Style	
Flawless	<input type="checkbox"/>	Technical Merit		Significant Flaws	
		Intangibles		Lifeless	
		<input checked="" type="checkbox"/>		<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMON BONETTI

Judge BJCP ID E1146

Judge Email simon.bonetti@gmail.com
Use Avery label #5160

Category # 21 Subcategory (a-f) B Entry # 211465
(21B)

Subcategory (spell out) Belg IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Fruity esters apple pear banana
Some phenolics
Creasing "cake" like doughy malt character
Not detecting Hops. Once it warms -
- only faint. 7 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Deep Golden Color
Some Haze
Head Retention fair. 3 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per Aroma with big apple
character. Not showing hop character 3 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Generally appropriate. 5 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Great expression of "Belgian" character,
which would make for an excellent base
for Hops, But lacks Hops!!!
Because of this it cannot score well in this
category - missing critical component of
this "Hoppy" style. Must have scored
I liked this Beer! But not to style. Better as a Belg Pale Ale. 21 /50

SCORING GUIDE

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

- Stylistic Accuracy**
Classic Example ☐ ☐ ☐ ☒ Not to Style
Technical Merit
Flawless ☐ ☐ ☒ ☐ Significant Flaws
Intangibles
Wonderful ☐ ☐ ☒ ☐ Lifeless

22-5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Crigg
 Judge BJCP ID 61958
 Judge Email julian.crigg@gmail.com
 Use Avery label # 5160f

Category # 21 Subcategory (a-f) B Entry # 211465

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Yeast driven fruity aromas initially present - slight malt notes. Peppery notes as warms. Hop aromas also start to come through as warms

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

off white head
Deep copper color
Slight haze

Flavor (as appropriate for style) 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Spicy warm flavours at the front
little to no hop driven bitterness
Pale malt profile

Mouthfeel (as appropriate for style) 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium/light body & medium light carbonation
slight mouth warmth from alcohol

Overall Impression 3 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A nice example of a beer
that doesn't overpower the Belgian
characteristics but is missing the
'pow' factor of the IPA
A nice beer but not an IPA

Total 24 /50

SCORING GUIDE

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

Classic Example ☐ ☐ ☐ ☐ ☒ **Not to Style**
Flawless ☒ ☐ ☐ ☐ ☐ **Significant Flaws**
Wonderful ☐ ☒ ☐ ☐ ☐ **Lifeless**



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Adz
 Judge BJCP ID _____
 Judge Email adam@pike73@gmail.com
 Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 954799
 (21A)

Subcategory (spell out) A IPA
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Stonefruit / melon hop aroma a little
grassy. low biscuity malt aroma. 6 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Good clarity, thin head
light Amber / golden colour
within style 2 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Strong malty fruitiness with strong
alcohol warming
strong bitterness but flavour could
of balanced out a bit more. 11 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium full bodied light
carbonation 3 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Under attenuated check yeast
health & carbonation level 9 /10

Total

26 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless

25



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name

Stephen Wharton E1149

Judge BJCP

snowjules@bigpond.com

Judge Email

Category #

Subcategory (a-f)

Entry #

954799

Subcategory (spell out)

AlPA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12
 Low fruity hop notes - pineapple? Green apple (acetaldehyde) prominent as if whiffs. Low graining malt character.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 /3
 Bold. Clear. No head ret.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

11 /20
 Very sweet malt dominates. Fruity + peppery hop notes with green apple. Alcohol evident as if warming. Bitterness too low for style. Some astringency

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

1 /5
 Medium - full bodied. Too full for style. Carbonation way too low, which affects body.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

4 /10
 This beer suffers from acetaldehyde. Check yeast health + increase starter size. Bitterness + carbonation too low for style.

Total

24 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email simeon.bonetti@gmail.com

Use Avery label # 5160J

Category # 21

Subcategory (a-f) A

Entry # 699917
(21A)

Subcategory (spell out) ATPA

Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 5 /12

Comment on malt, hops, esters, and other aromatics

Perfume, Tinned, Earthy, "Spice Cabinet", phenolic, musty.

Lacks Classic Hop Aroma

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Orange Amber, very hazy, fair head retention.

Flavor (as appropriate for style) 3 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per Aroma, with dull malt expression. cuts quickly to aggressive bitterness. Seems affected by age/oxidized, probably lack of depth.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Generally appropriate. Lingering astringency. Not pleasant

Overall Impression 3 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Shows significant flaws associated with age/oxidization, possibly yeast or fermentation issues, possibly contamination - as per musty character. All these things make it hard to gauge it stylistically, but lacks classic Hop character.

Total 17 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless

17



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg

Judge BJCP ID 61958

Judge Email juliangrigg@gmail.com

Use a very label #5160

Category # 21 Subcategory (a-f) A Entry # 699917

Subcategory (spell out) IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Oxidized - musty aroma hiding
most other aromas. Phenolic aromas as
warm

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Off white persistent head
Dark copper - very cloudy/hazy
Small white bubbles

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

musty old hop flavor - very little
bitterness - lacking in malt complexity
4

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body / medium carbonation
- astringent finish

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Feel not presented as intended.
while has hints of what may have
been a good beer - what was
presented tasted old + tired.
Check oxygen + age.

Total

17 / 50

SCORING GUIDE

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

- Classic Example** ☐ ☐ ☒ ☐ ☐ **Not to Style**
Flawless ☐ ☐ ☐ ☒ ☐ **Significant Flaws**
Wonderful ☐ ☐ ☐ ☐ ☒ **Lifeless**



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email Simeon.Bonetti@gmail.com

Use Avery label # 5160

Category # 21 Subcategory (a-f) A Entry # 921497

(21A)

Subcategory (spell out) ALPA

Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____ 4 /12

Comment on malt, hops, esters, and other aromatics
Quite Muted / Dull. Musty.
Not particularly detecting Hops. seems
affected by age/oxidized

Appearance (as appropriate for style) _____ 3 /3

Comment on color, clarity, and head (retention, color, and texture)
Deep Bronze/Amber. Hazy
Good Head retention.

Flavor (as appropriate for style) _____ 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
As per Aroma, not displaying much
Hop character, all a bit lifeless...

Lacks from bitterness, balance is not great.

Mouthfeel (as appropriate for style) _____ 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Generally appropriate. A bit fluffy.
- needs to be drier or more bitter.

Overall Impression _____ 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Some flaws affecting expression
of the beer - likely affected
by age/oxidized as everything
seems dull. Issues with balance
not lacking Hop!

Total _____ 20 /50

SCORING GUIDE

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

- | | | | | | | |
|-----------------|--------------------------|--------------------|--------------------------|-------------------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Lifeless |

(20.5)



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg
 Judge BJCP ID E1958
 Judge Email julian.grigg@gmail.com
Use Avery label # 5160

Category # 21 Subcategory (a-f) A Entry # 921497
 Subcategory (spell out) IPA
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 /12
Musty - oxidized aroma - cardboard
Some fruity hop aroma evident -
Malt aromas also present but
muted.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 /13
Deep copper - large off white head
Resistant
Slight haze - good tight bubble

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

7 /20
Musty oxidized flavour profile
Missing hop bitterness &
balance between hops & malt.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

4 /5
medium body medium carbonation
no hop astringency
slight alcohol warmth.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

3 /10
Even if this wasn't old it may
have had a balance issue as
while some muted hop aroma & flavour
is still present - hop bitterness &
malt complexity missing
check your recipe

Total 21 /50

SCORING GUIDE

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

Classic Example ☐ ☒ ☐ ☐ ☐ **Not to Style**
Flawless ☐ ☐ ☐ ☒ ☐ **Significant Flaws**
Wonderful ☐ ☐ ☐ ☒ ☐ **Lifeless**



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

ion.org

Judge Name (print) Benedict Roth
Judge BJCP ID 752974
Judge Email Benny.roth72@gmail.com
Use Avery label # 5160

Category # 21 Subcategory (a-f) A Entry # 752974
(21A)
Subcategory (spell out) American IPA
Special Ingredients: _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Very subtle citrusy & earthy hop notes. brisicity.
chamomile, low esters and slight diacetyl
very muddled, not distract dominating flavor

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

clear, medium head retention, deep golden
color

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Aged, solvent oxidation, astringent malt
flavors closing dry bitter aftertaste.
low esters, faint hop flavors, medium sweet,
malt & toffee and caramel notes

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium-high body, medium carbonation,
astringent

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This could have been a great beer when it was
fresh, unfortunately age and oxidation
ruined a probably very sessionable beer
try entering it fresh next time. Some astringency
is also evident, try clearer, rounder and
getting beer at home faster with less
oxygen pickup

Total 22 /50

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

Classic Example		Stylistic Accuracy	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Not to Style	
		Significant Flaws	
		Lifeless	

(24)



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown
 Judge BJCP ID E1143
 Judge Email abrown63@optusnet.com.au
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 752974
 Subcategory (spell out) AMERICAN IPA
 Special Ingredients: _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____ 6 /12

Comment on malt, hops, esters, and other aromatics

SWEET MALT WITH A MUTED FRUITY HOP
NOTE IN THE BACKGROUND LACKING IN INTENSITY
FOR THE STYLE

Appearance (as appropriate for style) _____ 3 /3

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN/AMBER COLOUR WITH GREAT CLARITY
AND A LASTING THIN OFF WHITE HEAD.

Flavor (as appropriate for style) _____ 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BREADY/BISCUITY/CARAMEL MALT UP FRONT
INDISTINCT HOP FRUITYNESS WITH A SUBDUED
BITTERNESS BACKING UP. FINISHES SLIGHTLY
SWEET. LACKING THE BIG FRESH HOP HIT OF
A FRESH IPA

Mouthfeel (as appropriate for style) _____ 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION
FINISH IS SLIGHTLY SWEET & LASTING.

Overall Impression _____ 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS BEER SEEMS TO HAVE SOME AGE ON
IT THAT HAS KILLED OF ANY VIBRANCY THAT
THE HOPS MAY HAVE ONCE HAD. SEEMS
SLIGHTLY OXIDISED. DETRACTS FROM ENJOYMENT.

Total

26 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless

30-75



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown
 Judge BJCP ID E1143
 Judge Email abrown63@optusnet.com.au
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 555944

Subcategory (spell out) AMERICAN IPA

Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

SLIGHT BREADY MALT WITH TROPICAL
FRUIT SALAD HOP AROMA. NEEDS MORE
INTENSITY FOR THE STYLE

8 / 12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

DARK GOLDEN COLOUR WITH GREAT CLARITY
BUT HEAD DIES OF TO NOTHING QUICKLY.

2 / 3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BREADY/BISCUITY MALT FOLLOWED BY FRUITY
HOP FLAVOUR IS TO STYLE BITTERNESS
IS DOWN LEAVING THE FINISH SLIGHTLY
SWEET.

13 / 20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY & MEDIUM CARBONATION
FLAVOURS & LACK OF BITTERNESS LEAVE
THE BEER SOMEWHAT WATERY.

3.5 / 5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

MORE LIKE AN APA THAN AN IPA. LACKING
THE ASSERTIVE BITTERNESS OF AN IPA. HOP
FLAVOUR IS LACKING BRIGHTNESS & IS
SUBDUED, COULD BE DUE TO AGE.

6 / 10

Total

32.5 / 50

SCORING GUIDE

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

Classic Example ☐ ☒ ☐ ☐ **Not to Style**
Flawless ☐ ☒ ☐ ☐ **Significant Flaws**
Wonderful ☐ ☒ ☐ ☐ **Lifeless**



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grogg

Judge BJCP ID E1958

Judge Email julian.grogg@gmail.com
Use Avery label #5160

Category # 21 Subcategory (a-f) A Entry # 474352

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Low floral hop aroma - slight
pine resinous hints - backing
malt backbone but not dominating

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Rocky off white persistent head
Dark amber colour
Tight white bubble - slight haze

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Medium hop bitterness - grainy malt
Character that balance hop flavours
finishes quiet smooth

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium light body - medium carbonation
smooth finish - slight slickness
on tongue

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

While no major faults missing the strong
hoppy + bitterness characterised by the
style. Increase late hopping to
freshen up. Nice beer.
Balanced.

Total

41 / 50

SCORING GUIDE

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

Classic Example	Stylistic Accuracy	Not to Style
Flawless	Technical Merit	Significant Flaws
Wonderful	Intangibles	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

646218
(21A)

on.org

Judge Name **Adam Pike**
Judge BJCP **VP**
Judge BJCP **Treasurer - IBU**
Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) **A IAA**
Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Average hop aroma barely evident
light bitterness from fermentation
low malt

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Good Clarity
dark golden/Amber
colour thin
off white head

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Strong hop bitterness & flavour
alcohol is prominent
fruity esters
are strong, grassy

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body
low carbonation
astringent finish

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Alcohol warmth a little much
more balanced hop flavour
malt and a little less yeasty
esters needed

Total

28 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>

(28)



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name



Stephen Wharton E1149

Judge BJCP

snowjules@bigpond.com

Judge Email

Category #

Subcategory (a-f)

Entry #

646218

Subcategory (spell out)

ALPA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12
 Dull, stale hop aromas. Light fruity esters. Sweet malt with hints of caramel. Some alcohol notes. Not as hop-forward as it should be.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 /3
 Copper, clean. OK head retention. Good lacing.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

11 /20
 Strong hop flavours tending towards fruit + spice. Some hot alcohol. Vinous oxidation notes come out as it warms. Hints of plastic-like phenols.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

2 /5
 Medium – full (too full for style). Low carbonation – too low. Light hop astringency.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 /10
 Not too bad, but tastes like fresh hops were not used, and too small a yeast starter was used. Be careful with oxygen transfer post-fermentation + use healthy yeast in a good starter.

Total

28 /50

SCORING GUIDE

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

- Classic Example** ☐ ☐ ☒ ☐ ☐ **Not to Style**
Flawless ☐ ☐ ☒ ☐ ☐ **Significant Flaws**
Wonderful ☐ ☐ ☒ ☐ ☐ **Lifeless**



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email Simeon.Bonetti@gmail.com

Use Avery label # 5160

Category # 21

Subcategory (a-f) A

Entry # 346111
(21A)

Subcategory (spell out) AIPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 / 12
Low citrus otherwise Hop character very muted. Low spicy character.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 / 3
Deep Bronze to Amber. Hazy. Good head retention.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

6 / 20
Dusty, Earthy "Old hop" character. Mostly quite muted - otherwise such as affected by age/oxidized. Dull, lifeless.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

4 / 5
Mild Body. Mild carb. Generally appropriate. Some astringency.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 / 10
Unfortunately lifeless and dull - seemingly affected by age/oxidized. Check process to avoid exposure to air. Hops are not apparent!

Total

23 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

(23)



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Gigg

Judge BJCP ID E1958

Judge Email Julian.gigg@gmail.com

Use Avery label # 5160

Category # 21

Subcategory (a-f) A

Entry # 346111

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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.
☐ **Ester** – 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, coin, 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.).
☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Orange peel - marmalade hop aromas
- juicy - mild malt aromas
slight oxidation 7/12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

off white head - small bubble
deep copper
- semi persistent head 3/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Old munky flavor. Hop bitterness
finger's but old. Oxidized
flavor dominates 6/20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium high body - medium carbonation
slight puckering that lingers 3/15

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Hop aromas while present were not
strong and dissipated quickly
feeling that age or oxidation has
left this beer past its useful date 4/10

Total

23 /50

SCORING GUIDE

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

- | | | | | | |
|-----------------|--------------------------|--------------------------|-------------------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Lifeless |



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

Judge Name (print) Tony Brown
Judge BJCP ID E1143
Judge Email abrown63@ephusnet.com.au
Use Avery label #5160

Category # _____ Subcategory (a-f) _____ Entry # 369191
(21A)
Subcategory (spell out) AMERICAN IPA
Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____

Comment on malt, hops, esters, and other aromatics

SOME SWEET MALT WITH A TROPICAL FRUIT
SALAD LIKE HOP AROMA. IS LACKING IN
INTENSITY FOR THE STYLE

Appearance (as appropriate for style) _____

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN COLOUR WITH GREAT CLARITY AND A
LASTING THIN WHITE HEAD.

Flavor (as appropriate for style) _____

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BREADDY/BISCUITY MALT UP FRONT WITH A
PROMINENT TROPICAL FRUIT HOP FLAVOUR. BUTTERS
NICELY BALANCED WITH MALT FINISH IS
EVENLY BALANCED.

Mouthfeel (as appropriate for style) _____

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION
IS TO STYLE

Overall Impression _____

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS IS A NICE, WELL MADE IPA. VERY
ENJOYABLE. COULD BE IMPROVED IN AROMA
& FLAVOUR WITH A BIGGER LATE HOP ADDITION
OR DRY HOPPING.

Total

37 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

(38.5)



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrew>

389127
(21A)

n.org

Judge Name

Judge BJCP

Judge Email



Stephen Wharton E1149

snowjules@bigpond.com

Category #

Subcategory (a-f)

Entry #

Subcategory (spell out)

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Rich Fruity hop aroma. Strong caramel malt notes. Light peppery spike notes. Malt aroma is too dominant for the style.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Dark orange. Hazy. Low head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good citrusy + spicy/peppery hop character. Rich caramel malt notes. Comes out as fairly one-dimensional. Lingering sweetness indicates bitterness is too low.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium - full body. A bit too full for style. Good carbonation, some light hop astringency.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Not a bad IPA but a little off the mark with malt prominence. Hop character is a touch one dimensional. Try lowering your mash temp. opping bitterness.

Total

30 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless

(29.5)



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
 Judge BJ **Treasurer - IBU**
 Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **389127**

Subcategory (spell out) **ATPA**
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style)
 Comment on malt, hops, esters, and other aromatics
Strong Melon. Strong hops up front. rich malt caramel too much for style 8/12

Appearance (as appropriate for style)
 Comment on color, clarity, and head (retention, color, and texture)
Reasonably Hazy thin head dark golden color 2/3

Flavor (as appropriate for style)
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
OK hop flavor but bitterness is way too low. Malt sweetness that is out of style. More balance is needed. 12/20

Mouthfeel (as appropriate for style)
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium-High body, low carbonation 3/5

Overall Impression
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement 4/10

Under attenuated fry a lower mash temp or yeast pitch. More bitterness needed. Caramel is too out of style, lighter malt presence needed.

Total **29** /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	Lifless	<input type="checkbox"/>



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name () Stephen Wharton E1149
 Judge BJCP snowjules@bigpond.com
 Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # 226282 (21A)
 Subcategory (spell out) ALPA
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 / 12
 Low dull hop aroma. Grassy stale aroma. Light oxidation notes. Light grainy malt character

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 / 3
 Dark gold, lightly hazy. Good head retention.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

8 / 20
 Bold hop flavours - Grassy, spicy. Light vinous oxidation notes. Strong but alcohol dominates with a harsh bitterness. Flavours are very muddled.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 / 5
 Medium body. Good carbonation. Creamy. Heavy astringency.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 / 10
 Although IPA should be hop forward, this beer is overdone. Oxidation + astringency detracts. Check your hop freshness + boost the malt base for balance. Use lower % AA hops late in boil.

Total

24 / 50

SCORING GUIDE

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

Classic Example ☐ Stylistic Accuracy ☒ ☐ ☐ ☐ Not to Style
 Flawless ☐ Technical Merit ☐ ☒ ☐ ☐ Significant Flaws
 Wonderful ☐ Intangibles ☐ ☒ ☐ ☐ Lifeless

23.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
 Judge BJCP **VP**
 Treasurer - IBU
 Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **226282**

Subcategory (spell out) **AIPA**
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

4 /12
 light stonefruit-hop aroma, very light malt (grainy)

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 /3
 slightly hazy golden colour
 low thin head

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

9 /20
 firm bitterness without the hop
 flavour needed light malt.
 metallic coming through.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 /5
 very thin almost astringent
 ok carbonation

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 /10
 more hop flavour needed.
 possible over sparge astringent/
 too dry
 try mashing higher check SG
 when sparging.

Total

23 /50

SCORING GUIDE

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

- Classic Example** ☐ ☐ ☒ ☐ **Not to Style**
Flawless ☐ ☐ ☒ ☐ **Significant Flaws**
Wonderful ☐ ☐ ☒ ☐ **Lifeless**



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer-association.org>

Judge Name (print) Tony Brown

Judge BJCP ID 1143

Judge Email abrown63@optusnet.com.au

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # 111174 (21A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____

Comment on malt, hops, esters, and other aromatics

ROCKMELON LIKE FRUIT AROMA DOESNT CHANGE AS THE BEER WARMES.

Appearance (as appropriate for style) _____

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN COLOUR WITH GOOD CLARITY AND A LASTING THIN WHITE HEAD.

Flavor (as appropriate for style) _____

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BIG BITTERNESS UP FRONT BALANCED WITH BREADY/BISCUITY MALT. LACKING A DEFINED LATE HOP FLAVOUR. FINISHES WITH A SHARP BITTER ENDING.

Mouthfeel (as appropriate for style) _____

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH A MEDIUM+ CARBONATION IS TO STYLE. HAS A SLIGHTLY SHARP ASTRINGENT SENSATION.

Overall Impression _____

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A HIGHLY BITTERED IPA THAT COULD DO WITH MORE LATE HOPS TO MAKE IT A STAND OUT. LOOK TO ADD MORE AMERICAN LATE HOP ADDITIONS.

Total

25 / 50

SCORING GUIDE

Outstanding

Excellent

Very Good

Good

Fair

Problematic

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

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

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

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

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

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

Classic Example ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

☐ ☒ ☐ ☐ Not to Style

Technical Merit

☐ ☐ ☒ ☐ Significant Flaws

Intangibles

☐ ☐ ☒ ☐ Lifeless

24.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

ion.org

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email simeon.bonetti@gmail.com

Use Avery label # 5160

Category # 21

Subcategory (a-f) A

Entry # 178446 (21A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

4 / 12
 Lightly floral, faint citrus. Prominent
 Acetaldehyde, comes across as "cidery",
 low vegetal character. Low cereal-fruttness.
 Hop character very low.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 / 3
 Golden. Slight haze. Good head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

5 / 20
 As per Aroma, with some more fruity notes
 and a low phenolic character.
 Hop flavor is very low

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

5 / 5
 Generally appropriate.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

3 / 10
 Beer shows faults regarding fermentation
 and yeast health.
 Also similar to the lacking Hops for style.

Total

20 / 50

SCORING GUIDE

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

Classic Example ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

☐ ☒ ☐ ☐ Not to Style

Technical Merit

☐ ☐ ☐ ☒ Significant Flaws

Intangibles

☐ ☐ ☒ ☐ Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg

Judge BJCP ID E1958

Judge Email jwhan.grigg@gmail.com
Use Avery label #5160

Category # 21

Subcategory (a-f) A

Entry # 178446

Subcategory (spell out) IPA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Cardboard - oxidized aromas.
No hop or malt aromas noticeable. Slight
solvent aroma as warming.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Rocky off white head - small
light bubble - good head retention
Pale gold colour - not to style. - slight haze

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Melon hop flavors, mild malt backbone
Astringent finish with harshness at back
of throat. Hop bitterness missing
m

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium carbonation, medium body -
slight puckering - finishes dry.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Initial aromas disappointed but
very little to none hop aroma or malt
Missing the hop forward balance
Maybe aged has wiped hops &
caused slight oxidation

Total

19 20 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
 Judge BJCP **VP Treasurer - IBU**
 Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **655917**

Subcategory (spell out) **APA**
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☒ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) **6** /12
 Comment on malt, hops, esters, and other aromatics

fruity Diacetyl light hop aroma

Appearance (as appropriate for style) **1** /3
 Comment on color, clarity, and head (retention, color, and texture)

Very hazy, dark brown style, thin head

Flavor (as appropriate for style) **8** /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Anti-seed, Fruity esters are strong sweet from malt.

Mouthfeel (as appropriate for style) **3** /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Smooth, slick medium mouthfeel underattenuated, low carbonation astringent

Overall Impression **4** /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Mash temp could be high or underattenuation. Bitterness is a little harsh with off flavors. Check yeast health

Total **22** /50

SCORING GUIDE

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

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/>	Lifeless <input type="checkbox"/>

20.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name

Stephen Wharton E1149

Judge BJCP

snowjules@bigpond.com

Judge Email

Category #

Subcategory (a-f)

Entry #

655917

Subcategory (spell out)

APA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 / 12
 Good hop aroma - Fruity + Spice. Low sweet malt with hints of caramel. Some phenolics (from stressed yeast?) and low cardboard oxidation

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

1 / 3
 Muddy appearance. Dark copper - too dark for style.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

7 / 20
 Strong fruity hop flavor combined with prominent sour phenolic (plastic) taste. Moderate bitterness is smooth. Sweet malt flavors with hot alcohol finish. Not very pleasant.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

2 / 5
 Medium - full. A bit too big for style. Astringent aftertaste detracts. Carbonation a bit low

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

3 / 10
 A big beer that has several faults with possibly infection stressed yeast markers, oxidation + astringency.

Total

19 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (r

Stephen Wharton E1149

Judge BJCP ID

snowjules@bigpond.com

Judge Email

Category #

Subcategory (a-f)

Entry #

645347

Subcategory (spell out)

APA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Nice Fruity, citrusy hop notes. Hints of caramel + crystal malt. Light yeasty notes. Hints of chocolate as it warms. 8/12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Copper - touch too dark for style. Good head retention. Clear. 2/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Nice rich hop flavours - citrus + peppery spice. Good malt backbone with hints of caramel and biscuit. Good smooth, lingering bitterness. 18/20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body. Good creamy carbonation. Low hop astringency. Low alcohol warmth. 4/5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A very nice APA. A touch full in the crystal malt character for my preference, but well made, nonetheless. Really nice hop notes with a great mid palate and late hop flavours that linger long! Well done! 8/10

Total

40/50

SCORING GUIDE

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

Stylistic Accuracy			
Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Technical Merit			
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Intangibles			
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

Judge Name: Adam Pike
 Judge BJCP: Treasurer - IBU
 Judge Email: adampike73@gmail.com
 Use Avery label #5100

Category # 18 Subcategory (a-f) B Entry # 979538 (18B)
 Subcategory (spell out) APA
 Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Passion fruit 9/12
 Pine, Resonant Melon hops very prominent, malt is light but there.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2/3
 Light straw. Thin head and a little hazy.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

16/20
 Strong P. Hengess but smooth. Fruity hop flavor is good. Malt could be a little more in the overall more prominent.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3/5
 Very thin, almost watery, light carbonation, strong bitterness on finish.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

17/10
 Not a bad beer a little thin/light in color. More malt complexity would be nice. Ferment is good. Higher Mash temp 1-2°C higher.

Total

37/50

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

Classic Example	Stylistic Accuracy	Not to Style
Flawless	Technical Merit	Significant Flaws
Wonderful	Intangibles	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth
 Judge BJCP ID 1
 Judge Email Benny.roth92@gmail.com
 Use Avery label #5160

Category # 18 Subcategory (a-f) B Entry # 885675
 Subcategory (spell out) American Pale Ale
 Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12
Diacetyl present, very low hop aroma.
little malt, low esters, almost drink hop
aroma from old hops.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

15 /13
Dark gold colour, no head retention, clear

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

8.5 /20
Very sweet, malty toffee, biscuity, medium-high
bitterness, but little hop flavor, maltiness overpowered
by malty sweetness. First signs of aging and
flavour staling

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 /15
Full bodied, medium carbonation, underattenuated

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 /10
Lacking style characteristic Hopiness, has first
signs of flavor staling due to age, hint of
diacetyl and very full body, maybe not so
specialty malts and later down for aftertaste
in the mouth. Use more flavoured hops.

Total

24 /50

SCORING GUIDE

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

Stylistic Accuracy		Technical Merit	
Classic Example	<input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrew

ation.org

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown63@edrusnet.com.au

Use Avery label # 5160

Category # _____

Subcategory (a-f) _____

Entry # _____

885675
(18B)

Subcategory (spell out) _____

Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____

Comment on malt, hops, esters, and other aromatics

BREADY MALT WITH SOME TROPICAL FRUIT
SALAD HOP BEHIND IT. LACKING IN INTENSITY
FOR THE STYLE.

5/12

Appearance (as appropriate for style) _____

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN AMBER IS A TOUCH TOO DARK
AREAT CLARITY WITH LASTING SMALL
HEAD.

3/3

Flavor (as appropriate for style) _____

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BREADY / CRYSTAL MALT UP FRONT, LACKING
LATE HOP FLAVOURS. BITTERNESS IS DOWN
FOR THE STYLE BALANCED MORE TOWARDS
MALT. THERE IS A VERY SLIGHT SOURNESS IN
THE BACKGROUND

10/20

Mouthfeel (as appropriate for style) _____

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION
IS TO STYLE FINISH IS SLIGHTLY THICK.

4/5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

LACKING THE BIG FRESH LATE HOP FLAVORS
REQUIRED FOR AN APA, COULD BE DUE TO
AGE. IF NOT LOOK TO INCREASE LATE
HOP ADDITIONS IN THE KETTLE.

5/10

Total

27/50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

25.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

org

Judge Name (print) Benedict Roth
 Judge BJCP ID
 Judge Email Benny.Roth92@gmail.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 588193 (18B)
 Subcategory (spell out) American Pale Ale
 Special Ingredients:

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Sharp spicy aroma, like Mustard and Horse radish,
with Pine in the back ground, very low esters
low malt aroma low esters

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

to dark for style, low head retention, good
clarity

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Medium-high body, malty, high bitterness,
Clarity slightly harsh bitterness. Low esters,
balance leaning towards high bitter aftertaste
little warming alcohol

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium high body, medium-high carbonation,
warming alcohol, slight astringency

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

The base beer is good, but it not a little
to much body, and a very high bitterness.
Could be an under attenuated 180C.
The warming alcohol can be reduced by
reducing fermentation temp.
Control retent clarity and head foam.

Total 26 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless

(27.25)



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Tom Brown

Judge BJCP ID E1143

Judge Email abrown63@optusnet.com.au

Use Avery label # 5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # 588193

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

CITRUS HOP NOTE TO THE FORE - LITTLE ELSE

Appearance (as appropriate for style) 1.5 /3

Comment on color, clarity, and head (retention, color, and texture)

DARK GOLD COLOUR WITH GOOD CLARITY
COLOUR IS TOO DARK FOR STYLE
SLIGHT THIN HEAD

Flavor (as appropriate for style) 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

SHARP BITTERNESS UP FRONT FOLLOWED BY
SOME MALTY SWEETNESS & SLIGHT HOP FRUITINESS
BALANCE IS OUT OF KILTER. FINISHES DRY
& BITTER.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION IS
TO STYLE. SOME ASTRINGENCY FROM HIGH
BITTERNESS. LINGERING BITTERNESS ON THE
TONGUE

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS BEER SEEMS MORE LIKE AN IPA THAN
AN APA BITTERNESS IS HIGH & SHARP. LOOK
TO REDUCE THE BITTERING ADDITION AND
ADJUST CRIST TO LIGHTEN COLOUR.

Total

28.5 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET




<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

ciation.org

Judge	Adam Pike	
Judge	Treasurer - IBU	
Judge	adamlpike73@gmail.com	

Category # 18 Subcategory (a-f) B Entry # 126177
(18B)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- ☐ **Diacytyl** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Nice hop aroma good amount
of malt to support the hops 8/12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

good color with a white head
decent carbonation 3/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

hop bitterness is low moderate
but within style hop flavor is good
and nice biscuity malt is supported 15/20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Dry finish with the appropriate
carbonation, low body with
a very slight bitterness/astringency 3/5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

well made overall without any
obvious flaws just a little more
complexity to open the overall
experience out. 6/10

Total

35 /50

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy				Not to Style
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit				Significant Flaws
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles				Lifeless
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name: Stephen Wharton

Judge BJCP ID: E1149

Judge Email: stephen.wharton61@gmail.com

Category # 18 Subcategory (a-f) B Entry # 126177

Subcategory (spell out) American Pale

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12
Nice hop aroma - Citrus (orange), light
spice. Low sweet malt. Touch of sulphur
at start - dissipates. Hops a touch light for
style. No Faults

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 /3
Rich gold. Good clarity. Off-white creamy
head.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

14 /20
light malt flavour. Clean. Low hop flavour.
Lightly spicy. Flavour too subdued for
style. Needs more hop character. A touch
of fruitiness would help too. No off
flavours

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 /5
Low - med body. Good carbonation. Low
bitterness - too light for style. No astringency

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

7 /10
A nice table beer but just a bit too
subdued for the style. Needs more hop
& fruit characters to really shine.
No major faults and is an enjoyable
drink.

Total 35 /50

SCORING GUIDE

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

Stylistic Accuracy		Technical Merit	
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Intangibles			
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth

Judge BJCP ID

Judge Email Benny.roth92@gmail.com

Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 159585
(18B)

Subcategory (spell out) American Pale Ale

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- | | | |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input checked="" type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|---|--|-----------------------------------|
| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other <u> </u> | |

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*.
- ☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics
Citrusy floral Hop aroma, lots of fruity esters
Light piquant malt aroma
Under tone of Diacetyl

Appearance (as appropriate for style) 2.5 /13

Comment on color, clarity, and head (retention, color, and texture)
good clarity, medium head retention,
nice golden color

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Rich Biscuit and slight caramel notes, well balanced
against bitterness, good floral Hop flavours.
dry finish, slight sour aftertaste, good ester
profile, may be a bit high.

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body, medium carbonation, good bitterness,
furry mouthfeel, puckering aftertaste

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
The beer is well brewed and balanced, it is a bit
high on the ester side which can be controlled by
dropping fermentation temperature or yeast selection,
to allow the Hop to be more prominent. Body and
maltiness are ok, the beer got a slight sour aftertaste
and puckering mouthfeel which can be reduced by
getting the beer off the hops earlier.

Total 32.5 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy				Not to Style
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Flawless	<input type="checkbox"/>	Technical Merit				Significant Flaws
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Wonderful	<input type="checkbox"/>	Intangibles				Lifeless
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) T Brown

Judge BJCP ID E1143

Judge Email abrown63@attusnet.com.au

Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 159585

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

CITRUS & PINE DOMINANT SLIGHT
BREADY MALT. OVERALL AROMA IS
DOWN IN INTENSITY

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

GOLD COLOUR GOOD CLARITY WITH
A THIN LASTING WHITE HEAD.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BREADY MALT WITH CITRUS & PINE LATE
HOP FLAVOUR UP FRONT. NO FERMENTATION
NOTES. SLIGHT SWEETNESS UP FRONT
BITTERNESS IN BALANCE WITH THE MALT
FINISHES SLIGHTLY DRY

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MED-LIGHT BODY WITH MED-HIGH CARBONATION
GIVING A CARBONIC BITE! SOME ASTRINGENCY
PRESENT

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

QUITE A PLEASANT BEER TO DRINK COULD
BE IMPROVED WITH MORE OF A MALT BACKBONE
AS IT IS SLIGHTLY WATERY & THIN AND
COMBINED WITH HIGH CARBONATION DETRACTS
FROM THE OVER ALL ENJOYMENT

Total

34 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassn.org>

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email Simeon.Bonetti@gmail.com

Use Avery label # 5160

Category # 18

Subcategory (a-f) B

Entry # 164555
(18B)

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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.
☐ **Ester** – 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, coin, 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.).
☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

floral + citrus hop character with
big cereal malt impression. Some
fermentation character evident and
some tropical fruit notes, and some grassiness
- I wouldn't mind a more apparent dry hop character.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Bronze gold colour, fair head retention
some haze

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per aroma, with resinous hop character
that quickly dominates. Malt character
is thin in support

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

low-mid body, med carbonation,
some lingering astringency - not pleasant.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

On the right track, although lacks
vibrance and some issues associated
with drinkability - astringency.

Total

34 35 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless

31.75



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian GRIGG

Judge BJCP ID 1958

Judge Email julian.grigg@gmail.com
Use Avery label #5160

Category # 18 Subcategory (a-f) B Entry # 164555

Subcategory (spell out) American Pale Ale

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments N/A

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Moderate hop aroma - stone fruit
Low malt profile in nose. Single
character - lacking complexity

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Off white head with limited retention
Good clarity - a deep amber colour

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

High butterscotch front of beer -
finishes butterscotch astringent.
Hop flavour dominated by butterscotch.
Malt character also fleeting. Lacking
Balanced -

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium light body - low carbonation
Finishes astringent -

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Beer is
First aroma impression little
mark - flavor dominated by high
astringency to make unpleasant
maybe less butterscotch hops - high
grain temp?

Total

29.5 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers-association.org>

Judge Name **Adam Pike**
 Judge BJC **VP Treasurer - IBU**
 Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **212276 (18B)**

Subcategory (spell out) **APA**

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
☐ **Diacyetyl** – 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.
☒ **Ester** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Strong levels of pear/apple without which overpowers any other hops or malt. **4/12**

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Good. Colour nice light slightly off white head. Clear **3/3**

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Once again the fruitiness overpowers all the malt & hops that should be evident. Hop bitterness is too low. **7/20**

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Thin body slightly low carbonation **3/5**

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

There are some flaws with this beer it looks good so possibly an infection in the bottle or other. More hops are also needed to get to style. Please check carbonation & yeast health. **9/10**

Total

21/50

SCORING GUIDE

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

- Classic Example** ☐ ☐ ☐ ☒ ☐ **Not to Style**
Flawless ☐ ☐ ☐ ☐ ☒ **Significant Flaws**
Wonderful ☐ ☐ ☐ ☐ ☒ **Lifeless**

21.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name: Stephen Wharton

Judge BJCP ID: E1149

Judge Email: stephen.wharton61@gmail.com

Use Avery label # 2100

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

- ☒ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☒ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # 18 Subcategory (a-f) B Entry # 212276

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 5 / 12

Comment on malt, hops, esters, and other aromatics

Hints of fruit - peach + pear. low green apple (acetaldehyde). Hints of grassy hops + low orange citrus. Malt aroma dominated by fruit + acetaldehyde. Hops too low for style.

Appearance (as appropriate for style) 2 / 3

Comment on color, clarity, and head (retention, color, and texture)

A touch too dark for style (9 SRM). light haze. OK head.

Flavor (as appropriate for style) 8 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

strong sherry-like + paper/cardboard flavors dominate indicating oxidation. A touch of green apple. low hop flavour - not to style. Med bitterness.

Mouthfeel (as appropriate for style) 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body. good creamy carbonation. some astringency detracts.

Overall Impression 4 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

unfortunately this beer suffers from oxidation + acetaldehyde, indicating poor yeast health/management. Hop character is too light for style.

Total 22 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth

Judge BJCP ID _____

Judge Email Benedict.roth92@gmail.com

Use Avery label # 5160

Category # 18

Subcategory (a-f) B

Entry # 266371
(18B)

Subcategory (spell out) American Pale Ale

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Fresh wet hop aroma, high Diacetyl smell, medium fruit esters

6 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

good colour, slight haze, poor head retention

1.5 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Very High Hop bitterness, lacking malt, weak base, Diacetyl, fruit esters, Harsh taster more grassy than fruit due to overuse

8 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Clayey harsh bitterness, carbonation to back up Very high bitterness, not finishing quick

1 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This beer is way to bitter - check bitterness calculations, also try to get the beer off the hops faster to avoid ingress of brass - not hops flavoured, Avoid Diacetyl by working cleaner or leaving beer Breuer for longer. Do not over dryhop to avoid Grassy hop flavours

4 /10

Total

20.5 /50

SCORING GUIDE

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

Classic Example	Stylistic Accuracy	Not to Style
<input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>
Flawless	Technical Merit	Significant Flaws
<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>
Wonderful	Intangibles	Lifeless
<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>

21.75



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) TONY BROWN

Judge BJCP ID E1143

Judge Email abrown63@optusnet.com.au

Use Avery label #5160

Category # _____ Subcategory (a-f) _____ Entry # 266371

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 5 /12

Comment on malt, hops, esters, and other aromatics

SLIGHT BREADY MALT, SOME GRASSYNESS
NOT MUCH ELSE.

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN COLOR, GOOD CLARITY
- NO HEAD.

Flavor (as appropriate for style) 9 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

SHARP BITTERNESS UP FRONT DOMINATES.
SOME BREADY MALT & LATE HOP FRUITINESS
BUT HARD TO FIND BEHIND THE BIG
BITTERNESS FINISHES BITTER.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM+ CARBONATION
MOUTH PUCKERING BITTERNESS LEAVES A FURRY
TONGUE.

Overall Impression 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS BEER IS OUT OF BALANCE & TOO BITTER
LOOK TO REDUCE BITTERING HOP QUANTITY AT
TIME.

Total 23 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

org

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email simeon.bonetti@gmail.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 295353
(18B)

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **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.
- ☐ **Ester** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

light floral notes, fruity + sweet character
dominates – possibly fermentation derived
but seems like aged/oxidized, "boiled lolly."
looks substantial hop character
Red apple – fermentation issue.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Bronze/Amber colour, clarity is fair to good,
Head retention low

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per Aroma, Malt character is
not well defined – seems all very
round and "aged"

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

low – Malt body, med carbonation
Seems a bit flat – not quenching.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Drinkable, but not fresh and vibrant,
and lacking critical components
– Hops!
Some unique fruitiness, possibly
fermentation derived, but certainly some
degree of oxidation has put this beer
out of style parameters.

Total

23 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian GRIGG
 Judge BJCP ID E195F
 Judge Email julian.grigg@gmail.com
 Use Avery label #5160

Category # 18 Subcategory (a-f) B Entry # 295353

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments NA

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12
 Malt character - slight bready, bread character. Missing initial hop character expected of APA - As warms - caramel aroma - Apricot stonefruit hops.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 /3
 Deep copper - almost light brown
 Off white head large bubble -
 not great head retention (could be glass)

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

10 /20
 Malt character dominates flavor with a very slight butter finish. Very slight stone fruit hop flavour.
 Butter finish -

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

4 /5
 medium body with medium carbonation
 slight astringency but finishes dry

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 /10
 missing initial hop aroma also maybe a touch dark for style. - maybe too much specialty malts?
 Not up to par beer but not too style may be aged too long? -

Total

28 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

1.org

Judge Name (print) Benedict Roth
 Judge BJCP ID
 Judge Email Benedict.roth97@gmail.com
 Use Avery label #5160

Category # 18 Subcategory (a-f) B Entry # 376931
 (18B)

Subcategory (spell out) American Pale Ale

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

very light floral hop aroma, few faint esters,
no malt character, noticeable diacetyl in the
background

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

good color, good clarity, but poor head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

very little malt flavors, light bitterness,
good hop bitterness, very subtle hop flavor, slight
fruity esters, not balanced, too hoppy for the lacking
body, dry finish but puckering aftertaste

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

very thin, low carbonation, astringent, no
puckering mouthfeel after drinking. Minor
aftertaste

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This is a good beer but it needs more body and
maltiness. Look at specialty additions and
temperature. Also look at salt and water
additions to avoid the puckering mouthfeel sensation.
And Diacetyl by leaving beer warm in primary
longer.

Total 29 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

27.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown63@ophsnet.com.au

Use Avery label #5160

Category # 18

Subcategory (a-f) B

Entry # 376931

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

SOME BREADY MALT, SLIGHT FRUITINESS
FROM HOPS. LACKING IN INTENSITY FOR STYLE

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN COLOUR WITH GOOD CLARITY
- LACKING ANY HEAD

Flavor (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BREADY SWEET MALT UP FRONT. SOME
HOP FRUITINESS. SLIGHT ASTRINGENT NOTE
PRESENT, LACKING BITTERNESS & FINISHING
SLIGHTLY SWEET IS NOT TO STYLE

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MED-LIGHT BODY WITH MEDIUM CARBONATION
IS TO STYLE, SEEMS THIN & WATERY

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS BEER IS LACKING THE MALT BACKBONE &
LATE HOP INTENSITY REQUIRED FOR THE STYLE
ALSO LACKING IN BITTERNESS. THIS COULD BE
DUE TO IT BEING AGED. LOOK TO ADD SOME
COMPLEXITY TO BASE MALT & UP BITTERING &
LATE HOPS.

Total 26 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

Jt Judge Name: Stephen Wharton
Jt Judge BJCP ID: E1149
Jt Judge Email: stephen.wharton61@gmail.com
Jt

Category # _____ Subcategory (a-f) _____ Entry # 394994
(18B)

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics
Strong sweet (candy) malt aroma. More caramel as it warms. Almost no hop aroma - not to style. Very low fruit esters. Needs hops + less caramel

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)
Dale gold. V. good clarity. Head ok.

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Sweet, biscuity, toasted caramel flavour. Light buttery diacetyl notes. Hints of fruit. Hop flavour very low - too low for style. Nice lingering bitterness

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body. good carbonation. Touch of carbonic bite

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Not a bad beer but lacks hop character (flavour + aroma) for the style. Low diacetyl detracts.

Total 29 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge N: Adam Pike
Judge B: Treasurer - IBU
Judge E: adampike73@gmail.com



Category # _____ Subcategory (a-f) _____ Entry # 394994

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Light on hops light biscuity malt malt sweetness is the most prominent caramel malt

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Brilliant clarity nice fine slightly offwhite head. Good colour.

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Caramel sweetness is upfront with nice biscuity malt to help hop bitterness is on days but needs more hop aroma/flavour more late hops to help balance

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body good carbonation slight bitterness (astringency)

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

The malt is OK with a strong caramel presence but the hop flavour & aroma need to be increased to go for style.

Total 29 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
 Judge BJ **Treasurer - IBU**
 Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **344323 (18B)**

Subcategory (spell out) **APA**

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- ☒ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 / 12
 low hop aroma a little pepper with a slight bit of fruit esters low malt Acetaldehyde.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 / 3
 Thin head slight haze good colour.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

7 / 20
 Strong bitterness/astringency harsh tea like not hop flavored only malt is not supportive/light

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 / 5
 Very dry astringent finish carbonation low

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

4 / 10
 Way too bitter with out the characteristic hop flavor that is needed. Not back the bitterness more later hops, and check fermenter as there fermentation problems too.

Total

21 / 50

SCORING GUIDE

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

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/>	Lifeless <input type="checkbox"/>

22.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name: Stephen Wharton

Judge BJCP ID: E1149

Judge Email: stephen.wharton61@gmail.com

Category # 18 Subcategory (a-f) B. Entry # 344823

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 /12
 Low fruit notes - green apple orange + pear.
 Very light hops - too low for style. Green apple (acetaldehyde) increased as it warms.
 Malt aroma is sweet + "doughy".

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

1 /3
 Just a touch too dark for style. Very low (no) head. Light haze - not enough dry hopping to justify.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

10 /20
 Light watery malt. Slightly grassy hops.
 Hints of fruit - green apple + pear. Good clean bitterness that lingers. Malt not as sweet as it smells but leaves a doughy aftertaste.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 /5
 Low-medium body. Good carbonation. Slight hops astringency. Has a "watery" finish.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 /10
 Not a bad beer, but acetaldehyde detracts. Look at your yeast health or try a starter. Higher mash temp may help the watery malt profile, or try a different malt variety. Needs more hop aroma.

Total

24 /50

SCORING GUIDE

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

Classic Example	Stylistic Accuracy	Not to Style
Flawless	Technical Merit	Significant Flaws
Wonderful	Intangibles	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

Judge Name: Adam Pike
 Judge BJC: Treasurer - IBU
 Judge Email: adampike73@gmail.com



Category # _____ Subcategory (a-f) _____ Entry # 645347 (18B)

Subcategory (spell out) APA
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Good citrusy hop aroma
 Bready, light biscuit malt
 little light on
 light fruity esters. 8/12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Good clarity, thin head.
 too dark for style 2/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Nice low bitterness, good malt
 to balance, hop flavors are
 well within range 17/20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body, low carbonation
 with a firm bitterness that follows
 through the finish. 4/5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Bitterness is strong that lingers through
 the finish hop flavor would
 not been nice to be higher and
 the malt works well. 7/10

Total

38/50

SCORING GUIDE

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

Classic Example	Stylistic Accuracy	Not to Style
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Flawless	Technical Merit	Significant Flaws
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Wonderful	Intangibles	Lifeless
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org> 554967 (18B)

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email simeon.bonetti@gmail.com
Use Avery label # 5160

Category # 18

Subcategory (a-f) B

Entry #

Subcategory (spell out) APA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other <u> </u> | |

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*.
- ☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

8 /12
dry, citrus with new-world character. Tropical, citrusy, rather than resinous/pine. Not detecting malt influence. Could use more traditional citrus/pine.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 /3
Bronze to amber colour, good head retention, good clarity, some haze

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

16 /20
As per Aroma with some spicy flavor. Malt character is restrained, allows balance towards hop. Good balance but not very aggressive in delivery. Everything could be just a bit bigger.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

5 /5
low-med body, Med carbonation.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

8 /10
Very enjoyable... a little more tropical and less citrusy-type character than I feel is warranted for APA - seems very New World - which is good but coupled with its light, gentle demeanor means it comes across a bit softer than I expect for APA style.

Total

40 /50

SCORING GUIDE

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

- | | | | | | | | |
|-----------------|-------------------------------------|--------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input checked="" type="checkbox"/> | Technical Merit | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless |



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg
 Judge BJCP ID E1958
 Judge Email julian-grigg@gmail.com
 Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 554967

Subcategory (spell out) APA
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
☐ **Diacyetyl** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 16 /12

Comment on malt, hops, esters, and other aromatics

Medium stone fruit aroma - apricot
low malt character - slight bread, note
not dominant but to style - slight fruit
ester & yeast character

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)

Thick off white head. small bubble
Copper colour - good clarity - bright
Good head retention

Flavor (as appropriate for style) 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Malt characteristics are very low
hop bitterness in finish to style
hop flavour New World style - to style
missing the malt character to
back up the hop profile

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium low carbonation - light body
lacks body
slight astringency - finishes dry

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Initial aroma very true to style
malt characterist lacking complexity
and ~~and~~ ends up lacking body
No significant flaws and maybe
look at malt quantities -

Total 36 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge **Adam Pike**
 Judge **Treasurer - IBU**
 Judge **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **547576**

Subcategory (spell out) **APA**

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) **9** /12

Comment on malt, hops, esters, and other aromatics

Strong piney hop aroma with slight fruit esters coming through. A little more fruit as it warms.

Appearance (as appropriate for style) **2** /3

Comment on color, clarity, and head (retention, color, and texture)

Excellent Clarity. Good pale colour with little to no head.

Flavor (as appropriate for style) **17** /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Firm Bitterness with melon on the palate. Good hop flavour. Malt is light. A little more would be good.

Mouthfeel (as appropriate for style) **9** /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Good light - med mouthfeel. Nice strong smooth bitterness. Carbonation good.

Overall Impression **7** /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good, solid beer. A little more malt/hops flavor/Bitterness balance would be good. The combination of the malt hops fermentation is a little muddy.

Total **39** /50

SCORING GUIDE

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

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/>	Lifeless <input type="checkbox"/>



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer> 547576 org (18B)

Judge Name **Stephen Wharton E1149**
 Judge BJCI **snowjules@bigpond.com**
 Judge Email _____



Use Avery label #3100

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) **APA**

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) **10** /12

Comment on malt, hops, esters, and other aromatics

Strong piney grassy hop aroma. Low fruit esters - peaches? Nice clean grainy malt notes, but mainly hops.

Appearance (as appropriate for style) **2.5** /3

Comment on color, clarity, and head (retention, color, and texture)

Dark straw, good clarity. Low head retention

Flavor (as appropriate for style) **17** /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Strong hop flavours - pine needles, resins. A touch grassy. Nice melon flavour - honey dew. Low polyphenols, possibly from hops. Smooth lingering bitterness. Nice grainy malt notes in after taste, but a bit light on.

Mouthfeel (as appropriate for style) **4** /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium-light. good creamy carbonation. Touch of hop astringency

Overall Impression **7.5** /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A really nice, refreshing APA. Good interplay between piney hops + fruit esters but they tend to "muddle" the overall effect the more you drink. Try dropping the ferm temp a bit + up the malt profile to balance it out. Great effort!

Total **41** /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

40.



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
 Judge BJC **Treasurer - IBU**
 Judge Email **adampike73@gmail.com**



Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 518 352

Subcategory (spell out) APA
 Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Slight citrusy/earthy/herbaceous
fruityness from fermentation - low
with malt that should be more
balanced

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention) color, and texture

Head OK, clarity good but
colour is a little dark.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Strong fruity esters - no
hop bitterness & hop flavour.
malt sweetness is out of style.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

light-medium mouthfeel
good carbonation.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Check fermentation temp of yeast
that is used too many esters in
a balance with hops & malt
needs more bitterness and hop
flavour.

SCORING GUIDE

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

Total <u>28</u> /50	
Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/>
	Not to Style <input type="checkbox"/>
	Significant Flaws <input type="checkbox"/>
	Lifeless <input type="checkbox"/>



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Stephen Wharton E1149
Judge snowjules@bigpond.com
Judge

Use every label # > 100

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input checked="" type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

- ☒ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- ☐ **Diacyl** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # 518352
(18B)

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Low citrusy hop aroma (orange). Touch of green apple (acetaldehyde). Nice clean malt aroma. Hops could be a touch higher.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Dark gold - a touch too dark for style. Off-white creamy head dies quickly. Good clarity.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Strong fruit esters - pear + green apple. Moderate orange hop flavour. Malt is sweet + a touch "doughy". Hop notes die quickly. A touch under-bittered and lacking late hop character.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body. OK carbonation. Light creaminess. No astringency. There is a lingering savoury "fatty" texture.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Not a bad beer but lacks hop character + complexity. Low acetaldehyde detracts. Lacks a "middle palate" + late hop notes. Look at your yeast health, good starter, more late hops + bitterness.

Total

31 / 50

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

Classic Example		Stylistic Accuracy		Not to Style	
Flawless		Technical Merit		Significant Flaws	
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

29.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth

Judge BJCP ID

Judge Email Benny.roth@icloud.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # Y79364

Subcategory (spell out) American Pale Ale

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- | | | |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input checked="" type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|---|--|-----------------------------------|
| <input checked="" type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other <u> </u> | |

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*.
- ☐ 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, coinny, 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.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Very dry, apple, citrusy aroma, faint esters.
Lacking malty aroma, very clean aroma

Appearance (as appropriate for style) 7 /13

Comment on color, clarity, and head (retention, color, and texture)

Clear, bright golden color, poor head retention

Flavor (as appropriate for style) 7 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Very strong pear and apple flavors dominating,
lacking malty backbone and hop bitterness and
hop aroma that are true to style. Tastes almost
like wine.

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Very light, thin body, medium carbonation, low
bitterness, dry finish, creamy mouthfeel

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This is a great beer but not true to style, it could
do better in categories like "summer ale" or "kolsch"
For an APA it is lacking body and hop character
and bitterness. To avoid "pear and apple
flavours, try to control fermentation temperature
and look at yeast selection

Total 25 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

on.org

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown63@optusnet.com.au

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 479364
(18B)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 /12
VERY SLIGHT FROITY NOTE - NOTHING ELSE
NEEDS MORE INTENSITY FOR STYLE

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

2 /3
PALE GOLD WITH GOOD CLARITY
HEAD DIED TO NOTHING QUICKLY

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

9 /20
SLIGHT SWEET BREADY MALT UP FRONT
WITH A SLIGHT SWEET FRUIT SALAD HOP
FLAVOUR. BITTERNESS IS ON THE LOW SIDE
FINISHES NEUTRAL. FLAVOURS AND BITTERNESS
LACKING IN INTENSITY FOR AN APA

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

3 /5
MEDIUM BODY WITH MEDIUM CARBONATION IS
TO STYLE. LACK OF FLAVOUR & BITTERNESS
LEAVES THE BEER WATERY

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 /10
NICE CLEAN BEER BUT LACKING THE
OMPH FOR AN APA. LOOK TO UP BITTERING
& LATE HOP ADDITIONS. LOOK TO INCREASE
MALT BACK BONE WITH SOME BISCUIT MALT
OR SIMILAR

Total

24 /50

SCORING GUIDE

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

- | | | | | | | | |
|-----------------|--------------------------|--------------------|--------------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless |

24.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth
 Judge BJCP ID
 Judge Email Benny.roth92@gmail.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 546943
 Subcategory (spell out) American Pale Ale
 Special Ingredients:

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Good Hlon aroma, slight citrusy, herbal,
hops, malt, moderately, low esters

11 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

great colour, good head retention, clear

3 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Medium malt flavours, light biscuity,
at the start but soon getting dominated
by a more high bitter hop, citrusy, fruity
flavours coming from hops and fermentation,
slight aged flavours.

12 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Good body, medium carbonation, smooth creamy
mouthfeel but astringent, dry aftertaste.

3.5 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This is a good beer, it smells amazing but
the flavour is far from malt and hops
slightly off balance, it finishes quick and
dry but not a pleasing bitterness and slight
astringent aftertaste, tastes a little aged.
Enter beer 'fresh', control runoff clarity,

7 /10

Total

36.5 /50

SCORING GUIDE

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

Stylistic Accuracy		Technical Merit	
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
		Intangibles	
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		Significant Flaws	
		Lifeless	



BEER SCORESHEET



<http://www.bjcp.org>

ABA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

Judge Name (print) Tony Brown

Category # 18

Subcategory (a-f) B

Entry # 546943 (18B)

Judge BJCP ID E1143

Subcategory (spell out) _____

Judge Email abrown63@optusnet.com.au

Special Ingredients: _____

Use Avery label # 5160

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ 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):

- ☐ **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.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

GOOD CITRUS HOP NOTE UP FRONT WITH 1
SWEET BREADY MALT BACKING UP.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

GOLDEN COLOUR - GOOD CLARITY WITH A
LASTING WHITE FOAMY HEAD

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

BITTERNESS UP FRONT MASKING BREADY
MALT & FRUIT SALAD LATE HOP NOTES BALANCE
TOWARDS BITTERNESS WITH A DRY BITTER
FINISH. LACKING BALANCE

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION IS
TO STYLE. SLIGHT ASTRINGENCY.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

NOT A BAD LITTLE BEER. LACKING A BIT
OF MALT TO COUNTER THE HIGH BITTERNESS
COULD DO WITH A BIT MORE LATE HOPS TO
BALANCE WITH BITTERNESS. LOOK TO ADD
SOME BISCUIT OR CRYSTAL MALT & UP LATE
HOP ADDITION.

Total

38 /50

SCORING GUIDE

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

- Classic Example** ☐ **Stylistic Accuracy** ☒ ☐ ☐ ☐ **Not to Style**
Flawless ☐ **Technical Merit** ☐ ☒ ☐ ☐ **Significant Flaws**
Wonderful ☐ **Intangibles** ☐ ☒ ☐ ☐ **Lifeless**

(37.25)



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Gregg
 Judge BJCP ID E1958
 Judge Email Julian.gregg@gmail.com
 Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 42114

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Low initial hop aroma - citrus hop.
Very low malt backbone and slight
spicy ester - hop aroma disappears
Slight green apple as warms

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Firm white head - medium bubble
Good clarity & good head retention

Flavor (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Spicy estery character from yeast.
Low to very low hop character &
very little malt complexity
Finishes harsh & dry

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium high carbonation - medium body
Slight puckering finish - harshness

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Hard to describe as without the dominate
characteristics of an APA. No major
beer faults but lifeless & lacking
complexity. Look at your yeast
health & recipe.

Total 31 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETTE

Category # 18 Subcategory (a-f) B Entry # 421114
(18B)

Judge BJCP ID E1146

Subcategory (spell out) APA

Judge Email Simeon.bonette@gmail.com

Special Ingredients: _____

Use Avery label # 5160

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **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.
- ☐ **Ester** – 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, coin, 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.)
- ☐ **Yeast** – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

7 /12
Aridly citrus and tropical hop character
floral + perfumy notes. Some yeast
character. Low cereal character.
Minty, herbal, dairy.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

1 /3
Golden color, clarity fair - some haze
fair head retention.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

13 /20
As per Aroma, perhaps a bit restrained.
Bright orange + tropical character
finishes a little flat.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

4 /5
Med body, low-med carbonation, some
creaminess. Very light astringency - fine
could use a little more carbonation/sprite.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

7 /10
Quite enjoyable, with key citrusy hop
notes - a little restrained, but enjoyable.
A unique, herbal, minty character and
tropical "twang" push it away from traditional
style-parameters a bit unsure, but enjoyable.
Not particularly classic with some oddities.

Total 32 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>

31.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown1632@attusack.com.au

Use Avery label #5160

BJCP Rank or Status:

- ☐ Apprentice
 ☐ Recognized
 ☒ Certified
☐ National
 ☐ Master
 ☐ Grand Master
☐ Honorary Master
 ☐ Honorary GM
 ☐ Mead Judge
☐ Provisional Judge
 ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer
 ☐ Beer Sommelier
 ☐ Non-BJCP
☐ Certified Cicerone
 ☐ Master Cicerone
☐ Sensory Training
 ☐ Other

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*.
☐ **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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # 744884

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 2 /12

Comment on malt, hops, esters, and other aromatics

BURNED BUTTERSCOTCH PHENOLIC TYPE

AROMA DOMINATES

Appearance (as appropriate for style) 1.5 /3

Comment on color, clarity, and head (retention, color, and texture)

ALMOST AMBER IN COLOUR IS TOO DARK FOR
STYLE, GREAT CLARITY, HEAD LACKING

Flavor (as appropriate for style) 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

SWEET BUTTERSCOTCH FLAVOUR UP FRONT
LACKING HOP FLAVOUR & BITTERNESS
FINISHES SWEET

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY MEDIUM CARBONATION FINISH
SWEET & SOMEWHAT CLOVING

Overall Impression 2 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

LACKING IN BITTERNESS & HOP FLAVOUR
BUTTERSCOTCH DOMINATES INDICATING DIACETYL
LOOK TO YEAST HEALTH/MANAGEMENT
DURING FERMENTATION, INCREASE BITTERNESS
& LATE HOPS TO SUIT THE STYLE

Total

13.5 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Benedict Roth
 Judge BJCP ID _____
 Judge Email Benny.roth92@gmail.com
Use every label # 5160

Category # 18 Subcategory (a-f) B Entry # 744884 (18B)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 3 /12

Comment on malt, hops, esters, and other aromatics

solvent alcohol aroma, oxidation, cherry like
phenolic, Diacetyl, low to no hop character
esters, very little malt.

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)

good head retention, clear to dark in color

Flavor (as appropriate for style) 4 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

medium maltiness, bitters, medium high bitterness
some oxidation, good and adequate

Mouthfeel (as appropriate for style) 2 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body, ok carbonation, astringent,
oxidation

Overall Impression 2 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement.

Age and oxidation overpowers all other flavors
this could have been a great beer if it was
fresh and oxygen ingress was avoided
Try having better runoff clarity to avoid
astringency.

Total 13 /50

SCORING GUIDE

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

Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Na Adam Pike
Judge B VP
Treasurer - IBU
Judge En adamlpike73@gmail.com



Use Avery label # 5180

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ **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.
☐ **Ester** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # _____ Subcategory (a-f) _____ Entry # 669971

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 6 / 12

Comment on malt, hops, esters, and other aromatics
Strong Apple / Acetaldehyde, hops
Low of malt is low.

Appearance (as appropriate for style) 2 / 3

Comment on color, clarity, and head (retention, color, and texture)
Slightly hazy, good colour & good head

Flavor (as appropriate for style) 10 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Firm bitterness with light-medium
Piney - fruit hop flavor
Malt is sweet.
Possible oxidation wet paper/cord

Mouthfeel (as appropriate for style) 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium - Mouthfeel light
bitterness through to the finish.
malt

Overall Impression 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Balance is key needs more
malt & hop flavor. Check
fermenting temp & yeast health

Total 27 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name

Stephen Wharton E1149

Judge BJCP

snowjules@bigpond.com

Judge Email

Category #

Subcategory (a-f)

Entry #

669971
(18B)

Subcategory (spell out)

Special Ingredients:

APA

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

low grassy, spicy hop notes. Hints of sulphur + low dank, wet cardboard from oxidation. Very low fruit esters. 7 / 12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Pale gold. Light haze, OK head retention 2 / 3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

medium hop flavours - peppery + grassy. light oxidative notes - wet paper. Malt character is subdued - a bit too low for style. Good lingering smooth bitterness 11 / 20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium - low body. good creamy carbonation. Light hop astringency 3 / 5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Not a bad beer but is let down by a touch of oxidation + lack of new world hop aroma & flavour. Malt notes could be improved. 6 / 10

Total

29 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

24



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg

Judge BJCP ID E1958

Judge Email Julian.Grigg@gmail.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 751917

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Honey Sweet - toffee - licorice like
Character - toffee - cabbage - vegetal
as warm. Very little hops - Not to style.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Golden copper - off white head
good head retention - small white
bubble - clear

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Puckering vegetal which finishes
harsh + astringent - No hops
or malt profile to comment on.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Puckering -
Medium body - medium carbonation

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

No hops - malt hidden with
faults - musty - oxidized -
Beer comes across with major
faults - maybe had infection in bottle
Not to style + significant faults

Total 13 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

rg

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email simeon.bonetti@gmail.com
Use Avery label # 5160

Category # 18

Subcategory (a-f) B

Entry # 751917
(18B)

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
- ☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- ☐ **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.
- ☐ **Ester** – 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Musty, Vegetal, phenolic, solvent and body odors.

No Hops evident.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Bronze color, good clarity, fair head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste and other flavor characteristics

No malt aroma, with perfumy notes.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

light body, some astringency.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Significant Musty, Vegetal character detracts, and doesn't exhibit character of the style.

Attention to brewing process, and handling is required.

Total

15 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless

14



BEER SCORESHEET



<http://www.bjcp.org>

ABA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
 Judge B. **VP**
 Treasurer - IBU
 Judge E. **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **769855**

Subcategory (spell out) **APA**

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style) **9** /12

Comment on malt, hops, esters, and other aromatics
Slightly sour brettanomyces/wine dominates. little to no hop aroma on malt.

Appearance (as appropriate for style) **2** /3

Comment on color, clarity, and head (retention, color, and texture)
Very slight haze, thin off white head color is within style.

Flavor (as appropriate for style) **4** /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
*The sourness is very prominent
 burnt rubber
 oxidized
 infected.*

Mouthfeel (as appropriate for style) **2** /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body light carb.

Overall Impression **2** /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
*Please check fermentation/bottle system
 Infected.*

Total **14** /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

Judge Name

Stephen Wharton E1149

Category #

Subcategory (a-f)

Entry #

769855
(18B)

Judge BJCP

snowjules@bigpond.com

Subcategory (spell out)

APA

Judge Email

Special Ingredients:

Use every label # 5160

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ 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):

- ☐ 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.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Vinous, wine-like aroma dominate. Sour, Brettanomyces notes as well. Indicates an infection and oxidation. Very low hop aroma. Low, sweet malt notes - hints of caramel

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Rich gold, good clarity, ok head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Sour, vinegar acid notes - infected with Brettanomyces + acetic acid I think. Oxidized vinous notes. No hops.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body. Good carbonation. Light astringency. Sour. Lingering tartness.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Sorry it's hard to comment on the base beer as it is infected with Brett and likely acetobacter. Be careful with your brewery hygiene + yeast health.

Total

16 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless

15



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) SIMEON BONETTI

Judge BJCP ID E1146

Judge Email Simeon.bonetti@gmail.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 832131
(18B)

Subcategory (spell out) APA

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Classic floral & citrus character with
some rosey fermentation character, and
fruit "tang" acetic acid? Body Odor.
Tasty malt evident. good representation of malt & hops.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Bronze Color, Haze, Good head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per Aroma with perfumed & fruited character
possibly fermentation derived.
Some earthy aged hop character toward finish.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Generally appropriate.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Interesting beer, initially showing promise
but let down with some off fermentation
character, and aged/oxidised impression.

Total

25 /50

SCORING GUIDE

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

- | | | | | |
|------------------------|--------------------------|---------------------------|--|--------------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Lifeless |



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Gngg
 Judge BJCP ID F1958
 Judge Email Julian.Gngg@gmail.com
 Use Avery label #5160

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☒ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Category # 18 Subcategory (a-f) B Entry # 832131

Subcategory (spell out) APA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Floral + resinous - cardboard? and
Sweet malt backbone.
As warm - piney aromas move away

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Large off white head - great persistency
Small complex bubble - Dark copper
Slight haze

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Slight oxidation - cardboard
Lingering bitterness but not from hops
Astringent puckering - harshness
That ends dry on mouth
Malt profile hidden in finish

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium low body - medium carbonation
Slight puckering - astringency
finishes dry

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Initial aroma was promising but
soon dissipated - flavor reminiscent
of a beer that may have been
aged too long.

Total

24 /50

SCORING GUIDE

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

Classic Example ☐ **Stylistic Accuracy** ☐ ☐ ☐ ☐ **Not to Style**
Flawless ☐ **Technical Merit** ☐ ☐ ☐ ☐ **Significant Flaws**
Wonderful ☐ **Intangibles** ☐ ☐ ☐ ☐ **Lifeless**

24.5



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Brown

Judge BJCP ID E1143

Judge Email abrown63@optusnet.com.au

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 772573

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style) _____ 2 / 12

Comment on malt, hops, esters, and other aromatics

SWEET ESTERS WITH SOME FUNKINESS
PRESENT IS NOT TO STYLE

Appearance (as appropriate for style) _____ 1 / 3

Comment on color, clarity, and head (retention, color, and texture)

LIGHT GOLD WITH SOME HAZINESS AND FLOATIES
PRESENT. LASTING THIN WHITE HEAD.

Flavor (as appropriate for style) _____ 5 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

SOUPY FUNKINESS, CLOVEY HORSE BLANKET
TASTE UP FRONT INDICATES A BRETT INFECTION
NOT TO STYLE

Mouthfeel (as appropriate for style) _____ 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

MEDIUM BODY WITH MEDIUM CARBONATION

Overall Impression _____ 2 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

THIS BEER HAS BEEN INFECTED WITH A
BRETT-LIKE BUG AND HAS NO RESEMBLANCE
TO AN APA. LOOK TO YOUR SANITATION
REGIME.

Total 13 / 50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name **Adam Pike**
Judge BJC **VP**
Treasurer - IBU
Judge Email **adampike73@gmail.com**



Category # _____ Subcategory (a-f) _____ Entry # **802643**

Subcategory (spell out) **APA**

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other | |

Descriptor Definitions (Mark all that apply):

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

light Diacetyl, light stone fruit
hop aroma
malt low **8/12**

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Slight haze good head
light golden colour **2/3**

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Firm hop bitterness spicy
low malt flavor not enough
hop flavor **15/20**
Estery

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body good carbonation
with a firm bitterness **4/5**

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Hop flavor could be increased
Hop bitterness is firm
check ferment temp **6/10**

Total

35/50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewers.org>

n.org

Judge Name (print)

Benedict Roth

Judge BJCP ID

Judge Email

Benny.roth92@gmail.com

Use Avery label # 5160

Category #

18

Subcategory (a-f)

B

Entry #

772573
(18B)

Subcategory (spell out)

American Pale Ale

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☒ Rank Pending

Non-BJCP Qualifications:

- ☒ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Winy, pear, funky esters, funky, low hop
aromas, low malt aroma, more like a farm house ale

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

good clarity but floaties, good head retention.
good colour

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

low malt flavour, lacking specialty malts,
low diacetyl bitterness, high esters mostly
pear and funky flavours, aged and a bit
oxidized.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body but watery from severe oxidation,

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

This beer is infected and not true to style, it is
lacking specialty malts and hop aroma.
It is very high in fruity esters and funky
off flavours, refine processes to avoid
oxidation and infections.

Total

13 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

on.org

Judge Name

Judge BJCP

Judge Email



Stephen Wharton E1149

snowjules@bigpond.com

Category #

Subcategory (a-f)

Entry #

882643
(18B)

Subcategory (spell out)

APA

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Rich hop aroma of citrus + stone fruit. Some sweet malt with hints of crystal malt. Low savoury + phenolic notes. Candy/fairy floss aroma increases as it warms

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Gold. Clear. Good head.

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Strong fruity + spicy hop character. Rich malt backbone with crystal notes. Good smooth lingering bitterness. Low hints of papery oxidation.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium - full body - Creamy carbonation. Some alcohol warmth. Low hop astringency in aftertaste.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A nice APA that balances good hop character with a rich malt backbone. The caramel/sweet malt notes are a touch too high for the style. Would improve with a slightly lower body. Well done!

Total

38 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Julian Grigg

Judge BJCP ID E 1958

Judge Email Julian.grigg@gmail.com

Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 986763

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____

Comment on malt, hops, esters, and other aromatics

Brew Floral - honey sweetness
Very low hop character

Appearance (as appropriate for style) _____

Comment on color, clarity, and head (retention, color, and texture)

Off white head - small bubble
Slight haze

Dark copper - persistent head

Flavor (as appropriate for style) _____

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

malt forward butter beer. Unbalanced & finishes dry & puckering. Very little hop flavor. Hop bitterness medium high.

Mouthfeel (as appropriate for style) _____

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium carbonation - medium body
slight puckering & astringent finish

Overall Impression _____

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

missing the hop aroma flavor of the style. Bitterness lingers & finishes with a dryness. Good appearance & carbonation - maybe great a month ago - may have aged badly???

Total

31 /50

SCORING GUIDE

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

Classic Example ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

☐ ☒ ☐ ☐ ☐ ☐

Technical Merit

☒ ☐ ☐ ☐ ☐ ☐

Intangibles

☐ ☒ ☐ ☐ ☐ ☐

Not to Style ☐

Significant Flaws ☐

Lifeless ☐

(30)



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewer.org>

Judge Name (print) SIMEON BONETTI
Judge BJCP ID E1146
Judge Email simeon.bonetti@gmail.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) B Entry # 986763
(18B)

Subcategory (spell out) APA

Special Ingredients: _____

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Floral + citrusy hop character, with
some apricot and
low toasty malt character
Not particularly vibrant

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Bronze goldens. Some haze. Good
head retention

Flavor (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

As per Aroma, with orangey notes. Good
malt sweetness balanced by firm bitterness.
Hops seem a bit dull.
Bitterness might be more justified if there
was more hop flavor - otherwise quite
aggressive.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Some astringency

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Quite good, shows promise but a little
dull and balance leaning toward malt -
bit too much, possibly just a bit off/oxidized
Not a bad approach for APA but needs
more vibrance.

Total 27 /50

SCORING GUIDE

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

Stylistic Accuracy		Technical Merit		Intangibles	
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name

Judge BJCP

Judge Email



Stephen Wharton E1149

snowjules@bigpond.com

Category #

Subcategory (a-f)

Entry #

979538

Subcategory (spell out)

Special Ingredients:

Bottle Inspection: ☐ Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other

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*.
☐ 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, coin, 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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Nice Fruity hop notes - Fruit salad, peaches, passion fruit. Low grainy malt notes. Clean yeast character. 10/12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Straw - a touch light for colour. Light hop haze - ok. Creamy head dies quickly. 2/3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Bold hop flavours - Fruity stone fruit + passion fruit. Very low malt to support. Comes across as slightly one dimensional. Clean yeast flavour. 16/20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Low - medium body. Good creamy carbonation. Light hop astringency lingers. 4/5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A nice refreshing APA in the style of Stone + Wood. Malt support is lacking - hops shine, but need malt to balance. Try adding some Munich malt to increase malt complexity + colour. Great job! 7/10

Total

39/50

SCORING GUIDE

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

- Stylistic Accuracy**
Classic Example ☐ ☒ ☐ ☐ ☐ ☐ **Not to Style**
Technical Merit
Flawless ☒ ☐ ☐ ☐ ☐ ☐ **Significant Flaws**
Intangibles
Wonderful ☐ ☒ ☐ ☐ ☐ ☐ **Lifeless**