



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



26

Judge Name Randa Cooke
BJCP ID & Rank _____
Email _____

Category# 28 Entry # 285219
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight _____
Advanced to MINI-BOS _____
PLACE 26
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Scoresheet Instructions
Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet
This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes
Hops None L M H Inappropriate OK for style
Bitterness None L M H Inappropriate Way too high for style
Fermentation None L M H Inappropriate Banana. Low Clove. Hint of bubblegum

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate.

Aroma

Malt None L M H Inappropriate -Berocca-like fruity
Hops None L M H Inappropriate aroma, no cherry
Fermentation None L M H Inappropriate aroma. More
Other pineapple/citrus/Apple. 5

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate red
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate _____
Retention Quick Lasting Other _____
Texture _____ 3

Flavor

Malt None L M H Inappropriate Phenolics favour a
Hops None L M H Inappropriate burnt rubber astringency
Bitterness None L M H Inappropriate which are power
Fermentation None L M H Inappropriate fruitiness. Not a
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other high cherry fruit
flavour. Tart, but
not overly sour. 11

Mouthfeel

Body Thin M Full Inappropriate _____
Carbonation None L M H Inappropriate _____
Warmth _____
Creaminess None L M H Inappropriate _____
Astringency None L M H Inappropriate _____
Other _____ 4

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____ 5

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

This beer needed more cherry
flavour + aroma + some
more complexity of sour
fruit.
- Very drinkable though! 28

Judge Total 150

28



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name D. MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# 28 Entry # 285219
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 26
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK LOW FILL

Aroma

None L M H Inappropriate
 Malt BREADY, GRAINY MALT
 Hops _____
 Fermentation APPLES, PINEAPPLE ESTERS
 Other BURNT RUBBER PHENOLS

4₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color ROSE GOLD
 Brilliant Hazy Opaque _____
 Clarity _____
 Head _____
 Retention _____
 Other _____

3₃

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana, Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation TART SOURNESS, FRUIT
 Balance Hoppy N/A Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other BURNT RUBBER PHENOLS

9₂₀

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation None L M H _____
 Warmth _____
 Creaminess None L M H _____
 Astringency _____
 Other _____

4₅

Overall

Classic Example _____
 Flawless _____
 Wonderful _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

4₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

BASE BEER IS GOOD.
BURNT RUBBER PHENOLS
DETRACT FROM ENJOY
DRINKING BEER

24₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name D. MAGNINE
 BJCP ID & Rank E1939 CERTIFIED
 Email _____

Category# 28 Entry # 316337
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS
 PLACE 22
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other solvent, vegetal, acetic

4₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention _____ Other _____

Texture _____

3₃

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

None L M H Inappropriate

Malt _____ Wheat. Subtle grainy notes

Hops _____ OK for style

Bitterness _____ Way too high for style

Fermentation _____ Banana, Low Clove, Hint of bubblegum

13

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____ _____

Fermentation _____

Balance Happy NA Malty _____

Finish/Aftertaste Dry _____ Sweet _____

Other ACETIC FINISH, LINGERING CARBONATE, VEGETAL

7₂₀

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____ _____

Other _____

3₅

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

4₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

OLD, OXIDIZED + POSSIBLY INFECTED.

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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

21₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Ranier Coster
BJCP ID _____
& Rank _____
Email _____

Category# 28 Entry # 31633 JF
Sub (a-f) C
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 22
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate
Malt _____ - Vegetal-like spicy phenolics
Hops _____
Fermentation _____ - Estere buty-like
Other 1 bit oxidised too 4 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____ Other _____
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other _____
Other _____ Texture _____ 3 3

Scoresheet Instructions

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Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13 50
Malt L M H Inappropriate Wheat. Subtle grainy notes
Hops L M H Inappropriate OK for style
Bitterness L M H Inappropriate Way too high for style
Fermentation L M H Inappropriate Banana, Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
Malt _____ This beer has unbalanced notes of nail-polish phenolics + oxidation
Hops _____
Bitterness _____
Fermentation _____ Refreshing but out of balance
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____ 8 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body _____ Creaminess L M H Inappropriate
Carbonation L M H Inappropriate Astringency L M H Inappropriate
Warmth _____ Other _____ 4 5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback 4 10

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Unfortunately this beer was oxidised from age + possibly infected with other wild yeast. Possible autolysis leads to it tasting out of balance - Refreshing though! 23 50 Judge Total

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Deane Cooke
BJCP ID _____
& Rank _____
Email _____

Category# 28 Entry# 367627
Sub (a-f) C.
Subcategory _____
(Spell out)
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 325
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____ Low fruity aroma
Hops _____ Lacking complexity
Fermentation _____ + 'omph'
Other _____
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Red Head White Ivory Beige Tan Brown Inappropriate
Clarity Brilliant Hazy Opaque Other _____ Retention Quick Lasting Other _____
Other _____ Texture _____
3

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

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This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor **13**
Malt L M H Inappropriate Wheat. Subtle grainy notes
Hops L M H Inappropriate OK for style
Bitterness L M H Inappropriate Way too high for style
Fermentation L M H Inappropriate Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
Malt _____ Fruity flavour but
Hops _____ a bit too 2 dimensional.
Bitterness _____ -lacked Brett
Fermentation _____ character +
Balance Hoppy Malty Inappropriate backbone.
Finish/Aftertaste Dry Sweet Inappropriate - A little on the
Other thin side.
12

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body _____ Creaminess L M H Inappropriate
Carbonation L M H Inappropriate Astringency L M H Inappropriate
Warmth _____ Other bit
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
5

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

VERY refreshing, but a bit bland + lacking fruit aroma + brett complexity.
- Loved it, but a bit off style.
30

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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name D. MAGUIRE
 BJCP ID & Rank 61459 CERTIFIED
 Email _____

Category# 28 Entry # 367627
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position In flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 32.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation LOW FUNK
 Other MEDIUM LOW FRUIT

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color R&D
 Head White Ivory Beige Tan Brown
 Other _____
 Clarity Brilliant Hazy Opaque
 Retention Quick Lasting
 Other _____
 Texture _____

3
3

Scoresheet Instructions

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Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13
 Malt L M H Inappropriate Wheat. Subtle grainy notes
 Hops L M H Inappropriate OK for style
 Bitterness L M H Inappropriate Way too high for style
 Fermentation L M H Inappropriate Banana, Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Maltly MED LOW SOURNESS
 Finish/Aftertaste Dry Sweet
 Other _____

13
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess None L M H
 Carbonation None L M H
 Astringency _____
 Warmth _____
 Other _____

4
5

Overall

Classic Example _____
 Flawless _____
 Wonderful _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

6
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NICE BEER. FRUIT COMES THROUGH. LACKING COMPLEXITY. A BIT THIN AND LIFELESS

35
50

Judge Total

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name D. MAGUIRE
BJCP ID & Rank E1959 CERTIFIED
Email _____

Category# 28 Entry# 379/44
Sub (a-f) C
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____

Advanced to MINI-BOS
PLACE

31.5
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection OK**Aroma**

None L M H Inappropriate
Malt Bready, Grainy
Hops _____
Fermentation Solvent, Funk, Fruit **6**
Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other _____

White Hazy Beige Tan Brown Inappropriate
Head _____
Retention _____
Texture _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor **13**
Malt Wheat. Subtle grainy notes
Hops OK for style.
Bitterness X X Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
Malt Bready, Grainy
Hops _____
Bitterness _____
Fermentation Lactic/Acetic, Funk
Balance M/A Maltly Sour
Finish/Aftertaste Dry Dry, woody, prune
Other Solvent

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Sply	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body _____
Carbonation _____
Warmth _____

None L M H Inappropriate
Creaminess _____
Astringency _____
Other _____

Overall

Classic Example _____ Not to Style
Flawless _____ Significant Flaws
Wonderful _____ Lifeless

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NICE DRINKING BEER
FRUIT COMPS INTRUSIVE
SOLVENT DETRACTS FROM
BEER

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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Judge Total

28
50

assuming base style is Saison (25B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name: Alex Taubert
E2971
BJCP ID & Rank: lexmainstay@hotmail.com
Email: Hank Pending

Location: _____ Date: _____
Category#: 28 Entry #: 379144
Sub (a-f): C
Subcategory: Wild Specialty
Special Ingredients: _____

Position in flight: _____
Entry: _____
Advanced to MINI-BOS: _____
PLACE: _____
CONSENSUS SCORE: 315
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank: _____
Pro Brewer Brewery: _____
Industry Describe: _____
Judging Years: _____

Bottle Inspection ok good good ✓

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Aroma

Malt None L M H Inappropriate No Malt aroma
Hops No Hop aroma
Fermentation None L M H Inappropriate fruit esters up front lemonade 9¹²
Other Sweet sugary, kirks lemonade low funk, medium cheese (isovaleric acid) nail polish remover, fruit aroma of plums & cherries

Appearance

Color: Yellow Gold Amber Copper Brown Black Hazy
Clarity: Brilliant Hazy Opaque Other
Head: White Ivory Beige Tan Brown Quick Lasting Other
Retention: _____
Other: Hazy Gold to Amber Texture: Rocky & moassy
Tight bubbles/persistent

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor: Malt L M H Wheat. Subtle grainy notes
Hops OK for style
Bitterness L M H Way too high for style
Fermentation L M H Banana. Low Clove. Hint of bubblegum 13

Flavor

Malt None L M H Inappropriate Barely detectable-bready
Hops No hop flavour
Bitterness No discernable bitterness
Fermentation None L M H Inappropriate High fruit salad esters 13²⁰
Balance: Hoppy Malt Sweet
Finish/Aftertaste: Dry Sweet
Other: Up front Sour Tart, Salty & Mineral, Nail polish remover, fruit flavoured's are pleasant

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	H
DMS		Sour / Acidic	H
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body: Thin M Full Inappropriate
Carbonation: None L M H Creaminess: None L M H Inappropriate
Warmth: Astringency: L M H Inappropriate
Other: Tart astringency 4⁵

Overall

Classic Example: _____ Not to Style: _____
Flawless: _____ Significant Flaws: _____
Wonderful: _____ Lifeless: _____
Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 5¹⁰

This is an interesting beer. The base style & fruit/funk flavours all play well but the sourness is somewhat overwhelming. Check fermentation temps and water chemistry and this beer will score higher. Judge Total: 33⁵⁰

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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name D. MAGUIRE
 BJCP ID & Rank 61959 CERTIFIED
 Email _____

Category# 28 Entry# 385598
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entered _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 3225
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

Malt None M H Wheat. Subtle grainy notes
 Hops None M H OK for style
 Bitterness None M H Way too high for style
 Fermentation None M H Banana. Low Clove. Hint of bubblegum

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fused	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection OK**Aroma**

Aroma 8

Malt None M H GRAINY, MALTY
 Hops None M H _____
 Fermentation None M H FUNK, FRUIT
 Other _____

Appearance

Appearance 2

Color Yellow Gold Amber Copper Brown Black Light Gold
 Clarity Brilliant Hazy Opaque Other _____
 Head White Ivory Beige Tan Brown Other _____
 Retention Quick Lasting Other _____
 Texture LARGE BUBBLES

Flavor

Flavor 11

Malt None M H BREADY, GRAINY
 Hops None M H _____
 Bitterness None M H _____
 Fermentation None M H _____
 Balance Hoppy Malty SOUR
 Finish/Aftertaste Dry Sweet ACETIC, SOLVENT,
 Other WOODY, FRUITY, SALTY.

Mouthfeel

Mouthfeel 3

Body Thin M Full _____
 Carbonation None M H _____
 Warmth None M H _____
 Creaminess None M H _____
 Astringency None M H _____
 Other _____

Overall

Overall 6

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NICE BEER.
A BIT TOO FULL ON FOIA
GOOP. THE FRUIT ADDITIONS
MIGHT COME THROUGH BETTER
IF THE EASY STYLE IS
WOUND BACK

Judge Total 30

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

Base Style is Gose (27)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Alex Taubert.
 Name E2971
 BJCP ID & Rank lexmainstay@hotmail.com
 Email Rank Pending.

Category# 28 Entry# 385598
 Sub (a-f) C
 Subcategory Wild specialty Beer
 Special Ingredients _____

Position in flight 10
 Entry 12
 Advanced to MINI-BOS
 PLACE 32.25
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13
 Malt L M H Inappropriate Wheat. Subtle grainy notes
 Hops L M H Inappropriate OK for style
 Bitterness L M H Inappropriate Way too high for style
 Fermentation L M H Inappropriate Banana, Low Clove, Hint of bubblegum

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<u>14</u>
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Bottle Inspection OK

Aroma

Malt L M H Inappropriate bread
 Hops L M H Inappropriate None
 Fermentation L M H Inappropriate clean
 Other low solventy acidic aroma.

Appearance

Color pink
 Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Retention Quick Lasting Other
 Other pinky colour Texture large Rocky bubbles

Flavor

Malt L M H Inappropriate inoffensive wheaty
 Hops L M H Inappropriate No hop flavor
 Bitterness L M H Inappropriate Not discernable
 Fermentation L M H Inappropriate Acidic
 Balance Hoppy M H Inappropriate Balanced toward tartness
 Finish/Aftertaste Dry M H Inappropriate Finish somewhat dry
 Other No blackberry flavor, Salty

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess L M H Inappropriate
 Carbonation L M H Inappropriate
 Astringency L M H Inappropriate
 Warmth L M H Inappropriate
 Other Tart & astringent

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
This is an interesting beer. The elements of the base style are all there but it seems slightly schizophrenic with the fruit additions not really adding anything to the base style. Check fermentation temps to control the solventy character. I would love to try this as a classic Gose without the fruit.



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name D. MAGUIRE
 BJCP ID & Rank E1959 CERTIFIED
 Email _____

Category# 23 Entry # 41777
 Sub (a-f) D.
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS
 PLACE 36.
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate BREADY, GRAINY MALT
 Hops GOOD FUNK, APPLE, LEATHER
 Fermentation BARNYARD
 Other _____

9 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Body Opaque Other
 Retention Quick Lasting Other
 Other COARSE BUBBLES Texture _____

3 3

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor None L M H Inappropriate **13** 30

Malt None L M H Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate BREADY, GRAINY
 Hops
 Bitterness LACTIC SOURNESS ADDS
 Fermentation SOURNESS OVERTAKES FUNK
 Balance Hoppy Malty N/A
 Finish/Aftertaste Dry Sweet DRYING, TEA LIKE TANNINS
 Other _____

13 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body Thin L M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth
 Creaminess Inappropriate
 Astringency Inappropriate
 Other _____

4 5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

7 10

WELL MADE BEER. VERY DRINKABLE.
LACTIC SOURNESS OVERTAKES THE SUBTLE COMPLEXITIES OF THE BEER IN 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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Judge Total **36** 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Damen Cooke
BJCP ID & Rank _____
Email _____

Category# 23 Entry # 417777
Sub (a-f) D
Subcategory _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Prett aroma prom head
Hops nice funkiness
Fermentation with some acetableness **9**
Other breaking through **12**
(apple)

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other
Head White Ivory Beige Tan Brown Inappropriate N/A
Retention Quick Lasting Other **3**
Other Texture flat

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor **13**
Malt L M H Inappropriate Wheat. Subtle grainy notes
Hops OK for style
Bitterness L M H Inappropriate Way too high for style
Fermentation L M H Inappropriate Banana. Low Clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate Very acidic/lactic
Hops flavour. Balanced
Bitterness much more in favor
Fermentation of lactic sourness. **13**
Balance Hoppy Malty N/A Perhaps with **20**
Finish/Aftertaste Dry Sweet more aging this will
Other mellow + balance out. Quite significant
tannic finish.

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth Creaminess None L M H Inappropriate
Astringency Acidic **4**
Other Acidic **5**

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
7 **10**

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Wonderfully sour lambic with
an unbalanced leaning toward
lactic sourness + tannic
astringency. Perhaps with more
aging this will mellow +
come into balance. **36**
Yummo beer though Judge Total **150**

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name D. MAGUINS
 BJCP ID & Rank E1959. CERTIFIED
 Email _____

Category# 28 Entry# 752553
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 36.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK HIGH ALL. GUSHED.

Scoresheet Instructions
 Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Aroma

Malt None L M H Inappropriate SWEET GRAINY MALT

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate MEDIUM LOW FUNK

Other FRUIT TINGLE, APPLE, LEATHER

9 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Texture _____

3 3

Example: How to fill in a Scoresheet
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

Fermentation None L M H Inappropriate Banana. Low Clove. Hint of bubblegum

13 13

Flavor

Malt None L M H Inappropriate BREADY, CRAMMEL

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate BELGIAN ESTERS + PHENOLS

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet ASPIRIN FINISH

Other CLOVE, BAND AID PHENOLICS, WOODY, VANILLA.

13 20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth None L M H Inappropriate _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

4 5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

7 10

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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

INTENSE, COMPLEX BEER.

BELGIAN BASE COMES THROUGH.

POWDERY, ASPIRIN FINISH DETRACTS.

BAND AID PHENOLICS DETRACTS.

KEEP BREWING IT. HAS THE POTENTIAL TO BE A FANTASTIC BEER.

36 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Damian Cooke
BJCP ID & Rank _____
Email _____

Category# 28 Entry# 752553
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 365
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate
Malt Sweet malty aroma, reminiscent of KME
Hops Very slight funk as it warms up
Fermentation - slight apple.
Other - phenolic + estery.
9/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Head White Ivory Beige Tan Brown Inappropriate
Clarity Other Retention Quick Lasting Other
Other _____ Texture _____
3/3

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13
Malt Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana, Low Clove, Hint of bubblegum

Flavor

None L M H Inappropriate
Malt Very complex flavor
Hops with minimal Brett contribution.
Bitterness (A bit of band-aid phenol)
Fermentation A bit solventy notes
Balance Hoppy Malty Disturbs the balance.
Finish/Aftertaste Dry Sweet - Refreshingly Orval-like.
Other 14/20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body Creaminess 4/5
Carbonation Astringency
Warmth Other _____

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

- Challenging beer to judge.
Great example of style, however a little too much solventy + band-aid to push it over the edge.
- Delicious though!
7/10
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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

275



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Damian Cooke
BJCP ID & Rank _____
Email _____

Category# 23 Entry# 915627
Sub (a-f) F
Subcategory (spell out) _____
Special Ingredients _____

Position in Night Entry _____
Advanced to MINI-BOS _____
PLACE 30.5
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Very slight
Hops None L M H Inappropriate Cherry aroma overall with ~~subtle~~ subtle sour
Fermentation None L M H Inappropriate fruitiness dominant
Other Fruit Bit of apple coming through also. 7₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Red
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate _____
Retention Quick Lasting Other _____
Texture _____ 3₃

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13₂₀

Malt None L M H Inappropriate Wheat. Subtle grainy notes
Hops None L M H Inappropriate OK for style
Bitterness None L M H Inappropriate Way too high for style
Fermentation None L M H Inappropriate Banana. Low Clove. Hint of bubblegum

Flavor

Malt None L M H Inappropriate Very zesty acidic flavor.
Hops None L M H Inappropriate that is a little too one
Bitterness None L M H Inappropriate dimensional. The
Fermentation None L M H Inappropriate finish has a slightly
Balance Hoppy Malty Inappropriate MA oxidised wet cardboard
Finish/Aftertaste Dry Sweet Inappropriate taste, which could be
Other from a phenolic. Fruit flavour wasn't very dominant as it should be. 9₂₀

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<input checked="" type="checkbox"/>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body Thin M Full Inappropriate _____
Carbonation None L M H Inappropriate _____
Warmth None L M H Inappropriate _____
Creaminess None L M H Inappropriate _____
Astringency None L M H Inappropriate _____
Other _____ 4₅

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback 6₁₀

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

-lacking in fruit aroma + flavour
-too tartic 1 dimensional (not evenhanded funk baby)
-it bit oxidized.
-But freaking delicious!

Judge Total 29₅₀

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name D. MAGUIRE
BJCP ID & Rank E1959 CERTIFIED
Email _____

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

Malt L M H Inappropriate Wheat. Subtle grainy notes 13

Hops L M H Inappropriate OK for style

Bitterness L M H Inappropriate Way too high for style

Fermentation L M H Inappropriate Banana, Low Clove. Hint of bubblegum

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Category# 23 Entry# 915627
Sub (a-f) F.
Subcategory _____
Special Ingredients _____

Position in flight Entry 2
of _____
Advanced to MINI-BOS
PLACE 30.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

Malt L M H Inappropriate BREADY, GRAINY.

Hops L M H Inappropriate _____

Fermentation L M H Inappropriate HINTS OF CHERRY, APPLE

Other LOW BARNYARD FUNK

8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate RED

Clarity Brilliant Hazy Opaque Inappropriate Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Inappropriate Texture MIXED BUBBLES

Other _____

3₃

Flavor

Malt L M H Inappropriate BREADY, GRAINY.

Hops L M H Inappropriate _____

Bitterness L M H Inappropriate _____

Fermentation L M H Inappropriate MODERATE SOURNESS, LOW FUNK.

Balance Hoppy Malty Inappropriate N/A

Finish/Aftertaste Dry Sweet Inappropriate FINISHES WITH A CRACKARD,

Other AND POSSIBLY PHENOLIC FLAVOUR

11₂₀

Mouthfeel

Body Thin M Full Inappropriate Creaminess L M H Inappropriate

Carbonation None L M H Inappropriate Astringency L M H Inappropriate

Warmth L M H Inappropriate Other _____

4₅

Overall

Classic Example Not to Style _____
Flawless Significant Flaws _____
Wonderful Lifeless _____

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

NICE DRINKING BEER.
CHERRY FLAVOUR DOESN'T
REALLY COME THROUGH.
LACKS COMPLEXITY.

6₁₀

Judge Total

32₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Paul Cooke
BJCP ID & Rank _____
Email _____

Category# 23 Entry# 954659
Sub (a-f) F
Subcategory (Spell out) _____
Special Ingredients Romeo ratalle

Position in flight _____
Entry _____
of _____
Advanced to MINI-BOS _____
PLACE 38
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____ Slightly estery, sour
Hops _____ aroma, little fruit citrus
Fermentation _____ aroma. Little aroma
Other _____ all round.

6 6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____ Other _____
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other _____
Texture _____

3
3

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13
None L M H Inappropriate
Malt _____ Wheat. Subtle grainy notes
Hops _____ OK for style
Bitterness _____ Way too high for style
Fermentation _____ Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
Malt _____ High 'Jolly Rancher'
Hops _____ watermelon flavour + fruitiness
Bitterness _____ Very low bitterness
Fermentation _____ Funk.
Balance Happy Malty Very drinkable.
Finish/Aftertaste Dry Sweet A little bit one dimensional
Other _____ sour without a funk backbone.

12 3
20

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body _____ Creaminess _____
Carbonation None L M H Astringency _____
Warmth _____ Other _____

4 4
5

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

6 6
10

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

- Very drinkable beer with great fruity flavour. However it lacked funkiness character to round it out. Sourness was a little 1 dimensional + overesters anything else
- UMNO though.

Judge Total 31
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name D. MAGUIRE
BJCP ID & Rank E159 CERTIFIED
Email _____

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

Malt L M H Inappropriate
Wheat. Subtle grainy notes

Hops L M H Inappropriate
OK for style

Bitterness L M H Inappropriate
Way too high for style

Fermentation L M H Inappropriate
Banana. Low Clove. Hint of bubblegum

Flaws for style (mark L-M-H for all that apply)

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Category# 23 Entry# 0154659
Sub (a-f) F
Subcategory _____
Special Ingredients POMEGRANITE

Position in flight Entry 3
of _____
Advanced to MINI-BOS _____
PLACE 33
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Bottle Inspection OK _____**Aroma**

None L M H Inappropriate

Malt L M H Inappropriate
BREADY, GRAINY

Hops L M H Inappropriate

Fermentation L M H Inappropriate
MED LOW BARNYARD

Other MEDIUM LOW FRUIT, FRUITY LOLLIE 9

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Yellow Gold Amber Copper Brown Black Inappropriate
ROSE GOLD

Clarity Brilliant Hazy Opaque Inappropriate

Other _____

White Long Beige Tan Brown Inappropriate

Head White Long Beige Tan Brown Inappropriate
Retention Quick Lasting Other _____

Texture MIXED BUBBLES 3

Flavor

None L M H Inappropriate

Malt L M H Inappropriate
BREADY, GRAINY

Hops L M H Inappropriate

Bitterness L M H Inappropriate

Fermentation L M H Inappropriate
TART SOURNESS, FUNK

Balance Hoppy N/A Malty _____

Finish/Aftertaste Dry Sweet Inappropriate
DRY, EARTHY, MINERALLY

Other MODERATE FRUIT 13

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth L M H Inappropriate

None L M H Inappropriate

Creaminess L M H Inappropriate

Astringency L M H Inappropriate

Other _____ 4

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 7

NICE DRINKING BEER.

SOURNESS OVERTAKES COMPLEXITY.

FRUIT COMES THROUGH WELL

IN FLAVOUR, FRUIT (ALK)

IN AROMA. 35

Judge Total 35