





		Location		Date	
,	FLETCHER	Sub (a-f)		Position in flight	45.75
BJCP ID = 527	264	Subcategory Internation	al Amber		ACE SCORE
Email BREWE	REARCHERBREWNG . COM	Special Ingredients		ma	NSENSUS SCORE y not be an average of
Non-BJCP Qualifications Cicerone □ Ra	ank	Bottle Inspection 🗷 ox			lge's individual scores
Pro Brewer Z Brew	ery ARUTUEL ibe	Aroma None L M Malt OL		ng/t eroma/c	
Use the space provided Add secondary attribute	uctions te the intensity of the primary attribute. to describe the primary attribute. e(s) intensity/description as appropriate. nsider esters, phenols, etc.	Fermentation Other	moderation a light a	p aronn femilation stryntheid a	
If character is inappropri If character is absent, m Provide summary of bee Assign scores for each s	iate for style, mark the box to the right. ark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance Color Hazy Open Clarity Other	que Other Retention	,	Other 3
	ofill in a Scoresheet a flavor section for a Weissbier that is style.	Flavor None L M	Incorporate H		
Flavor	13	Malt O	Jo Irght a	t graining.	vill a fourh
Matt A		Hops O	J U		
Bitterness O X	Way too high for style	Bitterness O	_ nice ba	Idenced Sifter	
Fermentation O X	; Banana Low Clove. Hint of bubblegum	Fermentation	_ clee		19
		Balance Hoppy Mc	J □		
Flaws for style (m	nark L-M-H for all that apply)	Finish/Aftertaste Dry Swi			
Acetaldehyde	Metallic	Other			
Alcoholic / Hot	Musty	Mouthfeel			de de de
Astringent	Oxidized	Thin N F	Anappropriete uli	None L M H	altraju tile
Brettanomyces	Plastic	Body	□ Creamine:		□ /i <-
Diacetyl	Solvent / Fusel	Carbonation Mone L M	H □ □ Astringeno	ov ov	D 7-3
DMS	Sour / Acidic	Q	_	· · · · · · · · · · · · · · · · · · ·	
Estery	Smoky	Warmth Oillian		er	
Grassy	Spicy	4			
Light-Struck	Sulfur	Overall Classic Seconds			
Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	Classic Example Flawless Wonderful Feedback Provide comments on styl Great Livery Style GLi	e. recipe, process, and drinking pleasured referriors end referriors end referriors end referriors	comple of to	19_
	© 2018 Beer Judge Certification Program	May be Just malty Additional resourcestan be		ed back horce	e Total cad v.homebrewersassociation.org







			Location	Date	NOTES
Judge Nam BJCP ID & Rank Email	E2964 - Certified tonyvanderlinden@hotmail.com	Subcategory	2 2 E 617155 WT AMBERCLAGER	in flight Entry	PLACE PLACE CONSENSUS SCORE
		, special ingredit			may not be an average of judge's individual scores
Non-BJCP Qua Cicerone		Bottle Inspection	х ок		
	□ Brewery				
,	☐ Describe	Aroma	laoppropriate		
Judging	☐ Years	Mait	WEL H H TOKE	T UCM WAS	mer
				and they bound in	
C l	** **	Hops	○#		
Use the scale	et Instructions is to indicate the intensity of the primary attribute.	Fermentation	صب أ ســـــ		
Use the space	e provided to describe the primary attribute. ary attribute(s) intensity/description as appropriate.	Other	VERY SUGHTANT D	my scows	
For "Fermen	tation", consider esters, phenols, etc.		•		
	inappropriate for style, mark the box to the right. absent, mark the circle to the left.	Appearance	propproprieta	logge	mprinte
Provide sum	mary of beer and key feedback for improvement.		Yellow Gold Amber Copper Brown Block	White vory selge on vown	
Review with o	s for each section and total. other judge(s) and agree on consensus score.	Color		Head 1 4	<u> </u>
Enter consen	sus score at top of sheet.	Clarity	Brilliant Hazy Opaque Other Rete	ention Quick Lasting (Other 3
		Other		exture	
Evamnle:	How to fill in a Scoresheet	4			
This example	e is from the flavor section for a Weissbier that is	Flavor	Jaconsoriate		
good, but to	o bitter for style.		one L M H	antin ili	r 10. (1. *
Flavor	13	Mait		o ant so whe	
_	⊥ X	Hops	OLXIII BUNE	EXPLET MELL	or.
	OK for style	Bitterness	WENT THEM	Successive	
	X May too high for style Banana, Low Clove. Hint of bubblegum		or o	, -	- IR
		Fermentation	Honou Maltu	1 -	20
		Balance	<u> </u>	· · · · · · · · · · · · · · · · · · ·	
		Finish/Aftertaste	Dry Sweet -		
Flaws for	style (mark L-M-H for all that apply)	Other			
Acetaldehyd	e Metallic				
Alcoholic / Ho		Mouthfeel	Saintinetiirte		kopóropriote
Astringent	Oxidized		Inappropriate Thin M Full	None L M	H white characters
Brettanomyc		Body		aminess 📈 👢	<
Diacetyl	Solvent / Fusel	Carbonation *	one L N H Ast	ringency A	
DMS	Sour / Acidic		• X	Other	\
Grassy	Smoky Spicy	warm(i)	O p U	vuici	 `
Light-Struck	Sulfur				•
Medicinal	Vegetal	Overall		Not to Style	,
	1 1 3		Flawless 🔀 📗		Flaws
			,	Lifeless	s to the brower
		Feedback	Provide comments on style, recipe, process, and drinki		is to the brewer.
			EXCEMENT BE		
Outstand Excelle Very 6			MARE HOP FU	aour t u	OND
	ood 30-37 Generally within style parameters, minor flaws.		BE primoss Po	sleen.	
	air 14-20 Off flavors/aromas or major style deficiencies.		med were		
Problema					
				······································	45
				J	udge Total 50





AHA/BJCP Sanctioned Competition Program



				Location		Date		4 NOTES
Judge Name PETE BJCP ID & Rank Email The C	WHELOO hearish of	anil com	Category# Sub (a-f) Subcategory Special Ingred	•	94689 PILS	Position in flight fatty	Advanced to MINI-BOS PLACE CONSENSI may not be a judge's indiv	n average of
			Bottle Inspection Aroma	冥 (ok	laopproprista.			
Judging □ Ye	ars	<u></u>	Malt Hops	None L M				
Scoresheet Instruction Use the scales to indicate Use the space provided Add secondary attribute For "Fermentation", cor If character is inappropri	te the intensity of the pri to describe the primary e(s) intensity/description nsider esters, phenols, e	attribute. as appropriate. tc.	Fermentation Other	Ting	bit 1	on we	14	12
If character is absent, m. Provide summary of bee Assign scores for each s Review with other judge Enter consensus score a	ark the circle to the left. er and key feedback for i lection and total. e(s) and agree on consen	mprovement.	Appearance Color Clarity Other	Programmy Hazy	buoppropriate Let 10	Head William Retention Texture	boggegeneth Solve of the control of	3
Example: How to This example is from the good, but too bitter for Flavor	e flavor section for a We	eet ssbier that is	Flavor Malt	None L M	Incorporprisate H			
Mail O X X Bitterness O X X Fermentation	Wheat. Subtle gra OK for style Way toe high for style Banana. Low Clove.	yle	Hops Bitterness Fermentation	01 1	*			18
Flaws for style (n	nark I -M-H for all that as		Balance Finish/Aftertaste	Bry Cry	Sweet -	nous routh	51	120
Acetaldehyde	Metallic		Other	Jug	y cy i'm	Nyong - but.	7	
Alcoholic / Hot	Musty		Mouthfeel					
Astringent	Oxidized		Moderneer	Thin M	Inoppropriate Full	None L	M H	
Brettanomyces	Plastic		Body			Creaminess O X		
Diacetyl	Solvent / Fusel		Carbonation	None L M	. ".	Actringonov		
DMS	Sour / Acidic		Carbonation	O		Astringency O		
Estery	Smoky		Warmth	○ X		Other		
Grassy	Spicy			•				
Light-Struck Medicinal	Sulfur Vegetal		Overall •		awless X	Sig	t to Style nificant Flaws	G
			Feedback		nts on style, recipe, process, a	nd drinking pleasure. Include helpful	eless suggestions to the brewer.	10
Outstanding 45-50 25-50	World-class example of style. Exemplifies style well, requires m Generally within style parameters Misses the mark on style and/or n Off flavors/aromas or major style Major off flavors and a romas dom	, minor flaws. Linor flaws. deficiencies.		Calla Did Com	to please varieone mercial	we do	finel.	46
BJCP Scoresheet Copyrigh rev BSTR-180124	it 🗢 2018 Beer Judge Certifi	cation Program	Ado			e ralt to sites: https://www.bjcp.org re dick.	Judge Total	50 prewersassociation.or







Y	Structured Version		Location	Date		Korray
Judge LIQM AM BJCP ID E1145 & Rank Email MANAGAN	earn	Category# 5 Sub (a-f) Subcategory Special Ingred	Chermon Pilc	Position in flight Entry	PLACE CONSENSUS may not be an av	verage of
Non-BJCP Qualifications Cicerone To Rank Pro Brewer To Brewery Industry To Describe Judging To Years Scoresheet Instructions		Aroma Mait Hops Fermentation	None L M H	lean While	judge's individui	dy/wadl
Use the scales to indicate the intensity of Use the space provided to describe the Add secondary attribute(s) intensity/des For "Fermentation", consider esters, ph If character is inappropriate for style, may If character is absent, mark the circle to Provide summary of beer and key feed! Assign scores for each section and total Review with other judge(s) and agree or Enter consensus score at top of sheet.	primary attribute. cription as appropriate. enols, etc. ark the box to the right. the left. lack for improvement.	Other Appearance Color Clarity Other	Brillant Hazy Opoque Other	Head Wick Lo Retention Texture	Acceptance of the control of the con	3
Hops S OK for s Bitterness Way too	Subtle grainy notes tyle high for style ow Clove. Hint of bubblegum	Flavor Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L M H M	alt charactoral Spices mooth cli steam confect be confect be	to low plens earl Mance book	18 ₂₀
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / DMS Sour / Ac Estery Smoky Grassy Spicy	Fusel	Mouthfeel Body Carbonation Warmth	Inoppregishté Thin N Full Mone L M H	Creaminess Office Control Cont	Nospreprinta M H	5,5
Light-Struck Sulfur Medicinal Vegetal Outstanding 45-50 World-class example	of style.	Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process	Sign		9 110
Very Good 30-37 Generally within styling Syling Syl			the aran and hop a touch v	M ON A Necd resmous.	OVM V S Judge Total	CV41se 43 50
rev BSTR-180124		Ad	ditional resources can be found at thes	se sites: https://www.bjcp.org	nap.nww.nomebrev	ressassociation.org





BEER SCORESHEET
AHA/BJCP Sanctioned Competition Program
Structured Version



. Silucture	Location	Date	AP NOTE.
Judge RTC WHELDON BJCP ID & Rank Email Rechews/sagan.cm.	Category#		43/2
Non-BJCP Qualifications	Bottle Inspection 🗆 ox		ne's individual scores
Cicerone Rank	bottle inspection and on a		
Pro Brewer	Aroma Inoppresident		
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 appropriat For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right fcharacter is absent, mark the circle to the left.	e. Fermentation of Control of Con	ste!	[/ ð
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.	Color Brilliant Hazy Opoque Other	Other Retention Losting Texture	Other 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 Inspecial Note L. N. H. S.		
Flavor 13	- La		
Malt Wheat. Subtle grainy notes	Hops O		
Hops & OK for style			
Bitterness Way too high for style Fermentation X Banana. Low Clove. Hint of bubblegu	Bitterness 🔾 💢		17
Tellinateini O	Fermentation Motty		20
Flaws for style (mark L-M-H for all that apply)	Finish/Aftertaste Dry Sweet		
	Other		
Acetaldehyde Metallic Alcoholic / Hot Musty	frances.		
Astringent Oxidized	Mouthfeel	t ion	ppropriate
Brettanomyces Plastic	Thin N Full Body (1 1 1	Creaminess A Y	- 11
Diacetyl Solvent / Fusel	None L M H	Creaminess	
DMS Sour / Acidic	Carbonation O	Astringency O	5
Estery Smoky	Warmth Oly	Other	
Grassy Spicy	○ X		
Light-Struck Sulfur	Overall Classic Systems		
Medicinal Vegetal	Classic Example Flawless Wonderful	Not to Style Significant Flaws	q
Outstanding 45-50 Excellent 38-44 Very 6 ood 21-29 Fair 14-20 Problematic 0-13 Outstanding 45-50 World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate		trees, and drinking pleasure. Include helpful suggestions to the see Tylesh hops balanced therees Drinka Judge Judge	5/e - 45



Structured Version



			Location	Date	Nov
Judge Liav	n Ahearn	Category# Sub (a-f)	73453	in flight	inced to
& Rank	ano annia mini com	Subcategory Spell out	HWEN CON MA		CONSENSUS SCORE
Email ((V))	The Court of the C) special ingret			may not be an average of
Non-BJCP Qualifications Cicerone	s Rank	Bottle Inspection	□ ок		judge's individual scores
	wery				
	ribe	Aroma	la appropriate.	1 1 4 1	٨
Judging 🗹 Y	ears	Mali	None L M H = WM	it by ende W	uat
		Mait	0 2	Line	-
		Hops		TVVS	— In I
Scoresheet Insti	ructions ate the intensity of the primary attribute.	Fermentation		ean	\Q_
Use the space provided Add secondary attributed	d to describe the primary attribute. te(s) intensity/description as appropriate.	Other			
	onsider esters, phenols, etc. oriate for style, mark the box to the right.	Appearance			
If character is absent, n	mark the circle to the left.	Appearance	Inappropriate	Inappro	otielle
Assign scores for each	eer and key feedback for improvement. section and total.		Yellov Gold Ambe Coppe Brown	Mylite Mory Mory Fan Fan Brown	
Review with other judg	ge(s) and agree on consensus score.	Color	Rrilliant Hazu Oppose Other	Head Losting] \ <u></u>
Enter consensus score	at top of sheet.	Clarity	Brilliant Hazy Opaque Other	Retention Lasting	Olher
		Other		Texture	
This example is from the	to fill in a Scoresheet he flavor section for a Weissbier that is	Flavor	harindištria (1	
good, but too bitter fo	or style.		Mone L M H	nite bureadr	~ low whent
Flavor	13	Mait		THE WILLIAM)/
Malt OJ X	Wheat. Subtle grainy notes	Hops	~ Ve	My CITURS	
Hops &		Dist	i H	useh aftern	Cut 7
Bitterness O		Bitterness		103 17 0.31 0.01	3 1V 2
Fermentation O X	Banana. Low Clove. Hint of bubblegum	Fermentation		em,	
		Balance	Hoppig Malty TO	ic bitter	10 20
			Dry Sweet	N	
Ela fan atala .		Finish/Aftertaste		(1)	
	(mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	Incopropriate		Indicinatelyle
Astringent	Oxidized		Thin M Full	None L M	H .
Brettanomyces	Plastic	Body		Creaminess 🗸 👢	_ 4
Diacetyl DMS	Solvent / Fusel	Carbonation	None L & M H	Astringency	
	Sour / Acidic	•••	1		
Estery	Smoky	Warmth		Other	
Light-Struck	Spicy Sulfur				
Medicinal	Vegetal	Overall	Classic Example		
medicinal	vegetal		Flawless	Significant Fl	awr.
			Wonderful	Lifeless	" " X
		Feedback	Provide comments on style, recipe, process, and	drinking fleasure. Include helpful suggestions t	to the brewer.
			RAMIL CALCO	ent hear	
o Outstanding 45-50	World-class example of style.		Magha Je	Lia C	
Dutstanding 45-50 Excellent 38-44 Very Good 30-37			NAME OF THE PROPERTY OF THE PR	ITV UILY	
Very Good 30-37	Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.		.HOUDVOUM	L COEN O	
60d 21-29 Fair 14-20 Problematic 0-13	, , , , , , , , , , , , , , , , , , , ,		MAGING TO	Imove	of
S Problematic 0-13			Cana Mana		
			MAN HAMAN	con peru	<u> </u>
			Ale	lua lua	dge Total 50
BJCP Scoresheet Copyrigh	nt © 2018 Beer Judge Certification Program		M (C	Ju	-5viai
rev BSTR-180124		Add	itional resources can be found at these sit	es: https://www.bicn.orghttp://w	www.homebrewersassociation.org

 $Additional\ resources\ can\ be\ found\ at\ these\ sites: \\ \qquad https://www.bjcp.org \\ \qquad http://www.homebrewersassociation.org$





AHA/BJCP Sanctioned Competition Program Structured Version

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				Location			Date		P NOLL
Judge Name CHMS	Futuer	1	Category# Sub (a-f)	<u> </u>	4674	43	Position in flight Entry	Advanced to MINI-BOS	43-5
& Rank <u>E276</u>	rearmen spea	JINC- (DV	Subcategory _ Spell out	ents.	AL5	1	of 5	CONSENS	SUS SCORE
Linai States		·au	, special ingres				•		an average of lividual scores
Non-BJCP Qualifications	1.		Bottle Inspection	□ ok				-	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Pro Brewer Brewe	ery ARCHER		Aroma	None L M	lisappropriate H				
buoging 🗀 Te	913		** **	OL X		noderal	e, suce	1	
			Hops	~! x	.	1ew os	of for	Sh	_
Scoresheet Instr	uctions		Fermentation			Clam			//
Use the space provided Add secondary attribute	te the intensity of the primary to describe the primary attrib e(s) intensity/description as ap ansider esters, phenols, etc.	oute.	Other						12
If character is inappropri If character is absent, m Provide summary of bee Assign scores for each s	iate for style, mark the box to ark the circle to the left. er and key feedback for impro section and total. e(s) and agree on consensus s	vement.	Appearance Color Clarity Other	pio jaquer Hazy		Other Retentio	n <u> </u>	Lasting Other	33
Example: How to This example is from the good, but too bitter for Flavor		r that is	Flavor	None L M	Incorporações de H	god nel	t such	<u>v</u> y	-
Matt O X		es	Hops	0 1 X1	—— Ö .	law may) PIHON	w) Aron	_
Hops & X			Bitterness	OT XI					-
Fermentation O X		f bubblegum	Fermentation	Oil et		clean,			- 18 =
			Balance	Норру	Mokty :	/			20
				Dry	Sweet	1-2-6	a lith	. sweet.	_
Flaws for style (r	mark L-M-H for all that apply)		Finish/Aftertaste Other				- W 11 11 C	3000	_
Acetaldehyde	Metallic		_						
Alcoholic / Hot	Musty		Mouthfeel		Inoppropriate			hispiroprio	ie
Astringent	Oxidized			Thin M	Full		None Ł	M H	
Brettanomyces	Plastic		Body	None L M		Creami	ness O	x □	3.5
Diacetyl DMS	Solvent / Fusel Sour / Acidic		Carbonation	None L M		Astring	ency Oly		5
Estery	Smoky		Warmth			0	ther		
Grassy	Spicy		Wallian	0-7-		-			_
Light-Struck	Sulfur								
Medicinal	Vegetal		Overall	Classic Ex	cample	× ı ı	No	ot to Style	
Medicinal	regeral		Feedback	Wo	awless	cess, and drinking ple	i	gnificant Flaws feless suggestions to the brewe	9 10
				A ver	& well	1 breve	I bee	r Linish	∽
Outstending 45-50 Excellent 38-44 Very Good 20-37 Good 21-29 Fair 14-20 SY Problematic 0-13	World-class example of style. Exemplifies style well, requires minor fine Generally within style parameters, minor Misses the mark on style and/or minor fla Off flavors/aromas or major style deficier Major off flavors and aromas dominate	flaws. Iws.		y frac Balaco Sugge	ction su ed and A high	et be her ca	t over . (Oz. boncti	all vell a little le a next	- 2~
					me				- 445
								Judge Tot	al <u>50</u>





AHA/BJCP Sanctioned Competition Program





Location Date	
Position Advanced to	,
Category# \bigsilon \bigsilon \lambda \l	~ Y
Sub (a-f)	(3/4)
Subcategory COEAN PLACE	100
Special Ingredients	
Bottle Inspection 🗆 ok	
Aroma	
None L M H	
Malt OIX Call M	
Hops of the total the time of	
	17
Fermentation O Y	12
Other	
Appearance Manageoriste Manageoriste	
	7
Clarity 🔀 📗 🗆 Retention 🛒 🚾	3
Other Texture MES-CACE BURS	<u> </u>
Fermentation Balance Finish/Aftertaste Other	16 20
4	
Mouthfeel Inapproprieté Inapproprieté	
Thin M Full None L M H	
Body 🔼 🗆 🗅 Creaminess 🔾	2
Carbonation On Astringency Astringency	5
warmin Other	
Overall Classic Example X Not to Style	
Wonderful Wonderful Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. WORLD COOD BEEC WISH WITH TOUCH H. GM TOUCH M. GM TOUCH STORY	7
	1,2
Judge Total	50
	Category# Subcategory CPEAN AVE Subcategory



BEER SCORESHEETAHA/BJCP Sanctioned Competition Program Structured Version



9		version	Location	Date	An Morre
Judge Light Name Light	n Ahearn	Category#	GA BRIG	663 Position in flight	Advanced to MINI-BOS
BJCPID EII	15 Condition	Sub (a-f)	<u> </u>	Entry	45
& Rank	45 Continued	Subcategory	MAZEN		PLACE
Email 10000	Mean reymail-com	Special Ingr		, 10	CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications Cicerone	ank Centifield.	Bottle Inspection	□ ok		judge's individual scores
Pro Brewer Brew		4			
Industry Descr		Aroma	happropriéte	6 1 1 1/	
Judging 🌠 Ye	ears 13	Mai	Mone L M H S	Bich danking	Atc , high bread
		Нор		Not detect	able
Scoresheet Instr	ructions	•		CAPMAN	
	ate the intensity of the primary attribute. It to describe the primary attribute.	Fermentation	O (0.0.001	12
Add secondary attribut	te(s) intensity/description as appropriate.	Othe		AND THE STATE OF T	4.44.44
If character is inapprop	onsider esters, phenols, etc. riate for style, mark the box to the right.	Appearance	Leaving to		Carina and
	nark the circle to the left. er and key feedback for improvement.	A Property	A S S S S S S S S S S S S S S S S S S S	t 2 ⇒ %	inappropriate § *
Assign scores for each		6-1-		를 호 를 들 Head	
Enter consensus score		Colo Clarity	Brilliant Hazu Opoque	Other Quick Las	
		Othe	No. L. Health	CML Texture	
Evampia: Haw +	o fill in a Scoresheet			J	
This example is from the	ne flavor section for a Weissbier that is	Flavor	Monoropidi		•
good, but too bitter for	r style.		None L M H	Dam would	camplex
Flavor	13	Mal	ال المنظم ا	KINN WINNET	TI PIEN
Malt O X	Wheat. Subtle grainy notes OK for style	Нор	· OLL D	NOT VICTORY	abu.
Hops & L X	OK for style Way too high for style	Bitternes		ZNUDODN ZOL	t
Fermentation O X	Banana. Low Clove. Hint of bubblegum	Fermentation		Clem.	\Ø
		Balance	Hoppy 1 okty	perfect	20
		Finish/Aftertast	Dru # Sweet 4	FRAM. SW	eet
Flaws for style ((mark L-M-H for all that apply)	Othe		- C. Coust /	
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	Incommutation		
Astringent	Oxidized		Macoporopriet Thin M Full	الم None L	Inopprepriate H
Brettanomyces	Plastic	Body		Creaminess 🕕	
Diacetyl DMS	Solvent / Fusel Sour / Acidic	Carbonatio	None L M H	Astringency	
Estery	Smoky	Warmt		Other	
Grassy	Spicy		0		
Light-Struck	Sulfur	Overall			
Medicinal	Vegetal	-	Classic Example Flawless		Style
			Wonderful	Lifele	I M I
		Feedbac	Provide comments on style, recipe,	rocess, and drinking pleasure. Include Helpful sug	gestions to the brewer.
			Hombi 4	D. FONTA	r liveant
Outstanding 45-50 Excellent 38-44 Very Good 30-37			bear w	ell done	The
Very Good 30-37	Generally within style parameters, minor flaws.		only in	eason 1	coulding
Fair 14-20 S Problematic 0-13	Off flavors/aromas or major style deficiencies.		DIVE M	Der Furis	Scine
Problematic 0-13	Major off flavors and aromas dominate		HAC II	1 SC/02 11	ecc A-
			d 0 4 - 1 -	A Cours	46
			netrable	or Lram Pr	Judge Total 50
BJCP Scoresheet Copyrigitev BSTR-180124	ht © 2018 Beer Judge Certification Program	A	dditional resources can be found at	•	http://www.homebrewersassociation.org
			Mainh	a 1-1 1	I IAM
			In roth lo	r (00	VIUM
			hit No	/i cious	
			CO CO	VII CLOOT	





AHA/BJCP Sanctioned Competition Program
Structured Version

1000	BRE	
Z. v		
Table 1		10
	80	

		LOCATION Date	
Judge Name CTC BJCP ID & Rank	WHELDON	Category# 6 Sub (a-f) 4 Subcategory	
Email Rec	hands regnail com	Special Ingredients	
Non-BJCP Qualifications Cicerone R	ank -	judge's individual scores Bottle Inspection □ ox	
Pro Brewer 🕱 Brew		Aroma	
Industry 🗆 Desci			
Judging 🗆 Ye	ears	Malt of & Bit sweet caronal	
			\neg
		Hops Outer 1 - G	
Scoresheet Insti	ructions ate the intensity of the primary attribute.	Fermentation 🔾 🗆 /	12
Use the space provided	d to describe the primary attribute.	Other	اعبيا
	te(s) intensity/description as appropriate. onsider esters, phenols, etc.		
	priate for style, mark the box to the right.	Appearance federating federating	
	nark the circle to the left. eer and key feedback for improvement.	* # 9 E	
Assign scores for each		Ambelov Gold Ambelov White Brown I an I	\neg
	ge(s) and agree on consensus score.	Color Brilliont Hazy Opoque Other Head Losting Other Osther	
Enter consensus score	at top of sneet.	Clarity Retention Retention	3
		Other Texture	
	to fill in a Scoresheet he flavor section for a Weissbier that is or style.	Flavor	
Flavor	13	Malt Jiny box Yousty sur okay	
Man A X	Wheat. Subtle grainy notes	Hops Weeds race to School	
Hops X	OK for style		
	X	Bitterness O Slight by low bilteress	.
Fermentation O X	Banana. Low Clove. Hint of bubblegum	Fermentation	20
		Balance Hoppy Motty	20
		Drill Sweet 1/ A-	
		Finish/Aftertaste	
Flaws for style	(mark L-M-H for all that apply)	Other rid palate very sweet.	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel bassingstate bassingstate	
Astringent	Oxidized	Thin M Full Note L M H	\neg
Brettanomyces	Plastic	Body Creaminess Question Q	.
Diacetyl	Solvent / Fusel	Carbonation None L M H Astringency	15
DMS	Sour / Acidic	Carbonation Astringency Astringency	
Estery	Smoky .	Warmth ○┴───┴─── □ Other	
Grassy	Spicy		
Light-Struck	Sulfur	Overall Classic Syample	
Medicinal	Vegetal	Classic example	\neg
		Flawless Significant Flaws Wonderful Ufeless	
		Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
		the cich of the Tax back	
		1929 1901 1 My. 1000 Gact	
Outstanding 45-50 Excellent 38-4-		to roast walk or supporte	
	Generally within style parameters, minor flaws.	skow a bit. Were close.	
600d 21-20 Fair 14-20	•	1 Hala las marks Ma	
Fair 14-20 Problematic 0-1		Little too roasty. 1000	$\overline{}$
		hops + bitterness will help 11	
		the smachast balance Judge Total	50
niena i e i	La Branch Barra India Cariffa in Car	The incernal and a surge total -	لتت
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Mid-pulate. Pul this beer

into DoffEl Bock.







S	Structured Ver	rsion	Location	Date	The MOLEN	
Judge Name BJCP ID & Rank Email	n Ahearn 15 Certified neam@gmail.com	Category# Sub (a-f) Subcategory _ (Spell out) Special Ingredia	A \$ 879591 Mowzen	Position in flight Entry	Advanced to MINI-BOS 42 PLACE CONSENSUS SCORE may not be an average of	
Non-BJCP Qualifications Cicerone (1) Ra	nk	Bottle Inspection	□ ok		judge's individual scores	
Pro Brewer (7 Brewe Industry 7 Descri	be	Aroma Malt Hops	book M H M M	Hisvidad mlow flow	omplex down	bred
Use the space provided Add secondary attribute For "Fermentation", con If character is inappropri	e the intensity of the primary attribute. to describe the primary attribute. (s) intensity/description as appropriate. sider esters, phenols, etc. ate for style, mark the box to the right.	Fermentation Other		tan	9 12	
Assign scores for each s	r and key feedback for improvernent. ection and total. (s) and agree on consensus score.	Color	Balliant Bary Opoque Other	Head Los Petention Los	and the state of t	
Example: How to This example is from the good, but too bitter for	o fill in a Scoresheet If a flavor section for a Weissbier that is Style.	Flavor	Inopposprinte	.t		Å
Flavor	13	Malt	Kil	11 11	x month chow	~ O OA
Hops & X X Y X Y X Y X Y X Y X Y X Y X Y X Y	Wheat. Subtle grainy notes OK for style Way too high for style Banano Low Clove. Hint of bubblegum mark L-M-H for all that apply)	Balance	Hoppy Malty Dry Sweet St	Smooth ean exfect in weet but	nterplanterme] inte
Acetaldehyde Alcoholic / Hot	Metallic	·				
Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	Thin by Full and L M H	Creaminess Astringency Other	hopprograte H	
Light-Struck	Sulfur	Overall				
Medicinal	Vegetal		Classic Example Flawless Wonderful	Signition Lifete	10	
Outstanding 45-50 Excellent 38-44 Very 6ood 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Feedback	povide comments on style, recipe, process, and style area of the comments of t	d drinking pleasure. Include helpful sug	the Aute lavon not at 43	
		V	moreo proti	(4)	Judge Total 50	4







					Location	Date	No.
1	reR	Wither	<u> </u>	Category#	<u> </u>	6 Position in flight	Advanced to MINI-BOS
BJCP ID & Rank			1	Subcategory		()	PLACE
1.	da	staces	1/ m	Subcategory		01 15	CONSENSUS SCORE
Email _/~	iva	1969	1,40	Special Ingredien	ts	;	may not be an average of
Non-BJCP Qualification	ons						judge's individual scores
Cicerone 🗆	Rank .			Bottle Inspection 🗷	OK	· · · · · · · · · · · · · · · · · · ·	
•	rewery .	CVB		france.			
Industry 🗆 De				Aroma	Inoppopulate.		
Judging 🗆	Years .			None Malt			
				O			
				Hops 💍	**	1 11 1	- 9
Scoresheet Inst Use the scales to inc			nary attribute.	Fermentation 💍	Lan	acetaldehip	
Use the space provided secondary attriful For "Fermentation".	ded to de bute(s) in	escribe the primary a tensity/description a	attribute. as appropriate.	Other 🗸	lightly oxide	sed,	
If character is inappr	ropriate f	or style, mark the bo		Appearance	h		. · · · · · ·
If character is absent Provide summary of			norovement	}	Inappropriete	e - e	E //
Assign scores for ea	ich sectio	n and total.		Yellc	Gold Amber Cappe Brown Black	Wahite Nory Ton	
Review with other ju Enter consensus sco			sus score.	Color 🕹	liant Hazy Opaque Dother	Head	
Enter conscillation	ne at top	or sincer.		Clarity		Retention	[3]
				Other #	42c +> Broken	_ Texture	
Example: How This example is from good, but too bitter	n the flav	or section for a Weis		Flavor	Incontroller		
Flavor			13	Malt 🔾	── ★ 🖟 —		
Malt O X		Wheat. Subtle grain	ny notes	Hops 🔿			
Норз 🔊 🗆	c	OK for style		. 0	^	re heps	
Ŭ.	🗴	<u>.</u>		Bitterness 💍			Mi. 17
Fermentation O X		Banana, Low Clove.	HINT OF BUBBIEGUM	Fermentation 🔾	iy - D EX	ch a bit her	17 20
				Balance Ho	opy Malty —		/ ~
				Finish/Aftertaste Dry	Sweet		
Flaws for style	9 (mark)	M H for all that an	nh.)			Jane 1	-/
	- (mark)		Piy)	Other	Deang pur	Nance + fine	
Acetaldehyde	X	Metallic					
Alcoholic / Hot		Musty	1	Mouthfeel	incoppropriete		Inappreprints
Astringent Brettanomyces	-	Oxidized Plastic	X	7) Dodg		None L M	H :
Diacetyl		Solvent / Fusel		Body		Creaminess O	<u> </u>
DMS	+	Sour / Acidic	+	Carbonation O		Astringency O	
Estery		Smoky		Warmth _	· V	Other Books	1 9 bit
Grassy		Spicy			/		Thin
Light-Struck		Sulfur		Overall			
Medicinal		Vegetal		Uverali	Classic Example	Not to	Style
					Flawless	-	cant Flaws
					Wonderful X	Lifeles	1 [10]
				Feedback P	rovide comments on style, recipe, process, an	d drinking pleasure. Include helpful sugg	estions to the brewer.
				L	ery 9004 b	eer 17 1.11	12
Outstanding 45 Excellent 38		-class example of style. plifies style well, requires mir	or fine-tuning =		J POIL	WHENOSS.	Stophylu
5 Name Cand 20		ally within style parameters.	-		higher mach	tours	No.
		s the mark on style and/or mi		_	17	TIM	1/
Fair 14 Problematic 0		wors/aromas or major style d off flavors and aromas domi		_	pays	1 think	you !!
				Q	et an eve	setter i	234/1 111
				J	Redk well	done.	Judge Total 47 50
BJCP Scoresheet Copy rev BSTR-180124	yright 😂 20	118 Beer Judge Certific	ation Program	Addition	nal resources can be found at these s	tites: https://www.bjcp.org	http://www.homebrewersassociation.org



AHA/BJCP Sanctioned Competition Program

d Version



NSENSUS SCORE

Liam	Αŀ	iea	rn	
RICD	#.	F1	1 /1	_



iam Ahearn BJCP#: E1145 Beer Judge	Category# SD
mahearn@australianbrewingconsultants.com Non-BJCP Qualifications Cicerone	Bottle Inspection ox
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.	Hops
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.	Color Head Quick Lasting Other Retention Texture
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

Fermentation

Location

Flavor	. и -	13
Mait	O X	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	O+Xi 🛭	Way too high for style
Fermentation	X	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	

ē	Outstanding	45-50	World-class example of style,
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
gui	Good	21-29	Misses the mark on style and/or minor flaws.
corin	Fair	14-20	Off flavors/aromas or major style deficiencies.
Şα	Problematic	0-13	Major off flavors and aromas dominate

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Balance Finish/Aftertaste Other	and to make the last to make the many	
Mouthfeel	Inappropriaté Inappregripte	
Body	Thin M Full Creaminess O	
Carbonation	hone L M L H C Astringency C L C C C C C C C C C C C C C C C C C	5
Warmth	O:	
Overall	Classic Example)
Feedback	Provide comments on style, recipe, process, andiprinking pleasure. Include helpful suggestions to the brewer.	10
	the Chale The Main	
	area for implanement	
	is in aroma at mout	
	4 hops needs to be as)
	in creased Judge Total	50





AHA/BJCP Sanctioned Competition Program

Structured Version



		Location	Date	P MOTA
Judge Name PETE BJCP ID & Rank Email hec	Lewists agnorallo	Category# 788 Sub (a-f) Subcategory Special Ingredients	may not	SNSUS SCORE the an average of individual scores
Cicerone	Rank	None L M H	Floral	
Use the space provide Add secondary attribution for "Fermentation", c If character is inapprogif character is absent, the Provide summary of but Assign scores for each	ate the intensity of the primary attribute to describe the primary attribute. Ite(s) intensity/description as appropriors appropriors and appropriors at the control of the rimark the circle to the left. The control of the province and key feedback for improvement and total. The control of t	Appearance Inoppropriate Inc.	Head Cotter Retention Texture	1 12 A 3
This example is from to good, but too bitter for Flavor Math OLL X. Bitterness OLL Fermentation OLL X.	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubble (mark L-M-H for all that apply)	Malt Malt Mone L N H H H H H H H H H H H H H H H H H H	Little low for style Low accordingle	
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Ihin M Full Body	Creaminess Astringency Other	# 4 s
Light-Struck Medicinal		Very good	Not to Style Significant Flaws Lifeless cess, and drinking pleasure. Include helpful suggestions to the br	ewer 10
Outstanding 45-5 Excellent 38-4 Very Good 50-0 Fair 14-2 Problematic 0-1	7 Generally within style parameters, minor flaws. 9 Misses the mark on style and/or minor flaws. 0 Off flavors/aromas or major style deficiencies.	Bit of a to help dis	little oxidised. el-a-hn er 610 ear up. lan uss hie) to reduced	- T'2

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chill haze.







			Location	Date	To Not
Judge Name	Tony van der Linden	(3	Position	Advanced to
BJCP ID	•	Category#	- 夏 61216	in flight	MINI-BOS
& Rank	E2964 - Certified	Sub (a-f)		Entry 7	(11/7
Email	tonyvanderlinden@hotmail.com	Subcategory	(MELICAN UGINT	NKER	PLACE
		Special Ingredien	ts	01 18	CONSENSUS SCORE
Non-BJCP Qualific	ations				judge's individual scores
Cicerone 🗆	Rank	Bottle Inspection 💆	uok		
Pro Brewer 🗆	Brewery				
Industry 🗆	Describe	Aroma	Inappropriate		
Judging 🗆	Years	None	<u> </u>	Chil cofu	
		Malt $_{\bigcirc}$			
		Hops 🔿	<u>. ~</u>	Mac	
Scoresheet		Fermentation	k 1 in	<u> </u>	10.
	indicate the intensity of the primary attribute.	O			12
	ovided to describe the primary attribute. ttribute(s) intensity/description as appropriate.	Other			
For "Fermentation	n", consider esters, phenols, etc.	4			
	opropriate for style, mark the box to the right. ent, mark the circle to the left.	Appearance	Inappropriete		Inappropriete
	of beer and key feedback for improvement.	Pellow	Gold Amber Copper Brown Brown	White wory Beige Gan	Brown
	each section and total.		8	ءِ ڪَ € نِــِـ <mark> کِح Head ج</mark>	
	r judge(s) and agree on consensus score. score at top of sheet.		lliant Hazy Opaque Other	Quick . I	osting Other 5
	,	Clarity 🦻		Retention	
		Other		Texture MEDIW	C A A DOOR 1
Example: He This example is f good, but too bi	to fill in a Scoresheet rom the flavor section for a Weissbier that is ter for style.	Flavor . More Mait O	ىك 🗓 كىلىر	KMA	
Matt A	X Wheat. Subtle grainy notes	Hops 🔿	W HE	BON EDRONY	
	OK for style				
Bitterness	X Way too high for style	Bitterness O			
Fermentation O-1	X1 Banana Low Clove. Hint of bubblegum	Fermentation _	<u> </u>		
		Balance Ho	ppy Molty		20
		paialite (v)	Sweet	ophrike	
		Finish/Aftertaste	<u> </u>	oku-Criss	
Flaws for st	yle (mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	Încopropriete		Inoppropriate
Astringent	Oxidized	THE STATE OF THE S	incopprepriete Thin M Full	None L	M H
Brettanomyces	Plastic	Body '		Creaminess O.X	
Diacetyl	Solvent / Fusel	Carbanation			Y
DMS	Sour / Acidic	Carbonation C		Astringency 🗡	
Estery	Smoky	Warmth C	×	Other	
Grassy	Spicy		,		
Light-Struck	Sulfur	Overall		,	
Medicinal	Vegetal	Overall	Classic Example		to Style
			Tiomess		nificant Flaws
					eless
		Feedback	Provide comments on style, recipe, process, a	A	uggestions to the brewer.
		_	A VERY GOD	130 011	CHI
Outstanding	45-50 World-class example of style.		FELT JUST W	AD TOO MUC	of Fullrake
Excellent Very 600d	38-44 Exemplifies style well, requires minor fine-tuning.	-	•	11 F 050111	35 50 0750
Very 6ood	30-37 Generally within style parameters, minor flaws. 21-29 Misses the mark on style and/or minor flaws.	_		JUE PORHA	- DIVICE
5 Fair	14-20 Off flavors/aromas or major style deficiencies.		AS 1B ANEX	con likea.	
Problematic	O-13 Major off flavors and atomas dominate	_			
		-			1391
					Judge Total50



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ned competition riogi	aiii		
tured Version			
	Location	Date	



BJCPID E 27 & Rank PROFESS	FLETCHER 14 10 NAL RREWER CARCHERBREWING. VO	Category# Gold Position in flight Advanced to MINI-BOS Subcategory Appurition Consensus score Consensus
Non-BJCP Qualifications Cicerone □ Ra Pro Brewer ☑ Brewer Industry ☑ Describ Judging □ Yea	BY ARLHER - EX 2BROTTIER	judge's individual scores
Scoresheet Instru Use the scales to indicat Use the space provided Add secondary attribute For "Fermentation", con	actions e the intensity of the primary attribute. to describe the primary attribute. (s) intensity/description as appropriate. isider esters, phenols, etc.	Hops ox appropriate for style Fermentation ox acceptable for style Other DMS present - acceptable for style
If character is absent, ma Provide summary of bee Assign scores for each se	r and key feedback for improvement. ection and total. (s) and agree on consensus score.	Appearance Color Clarity Clar
Example: How to This example is from the good, but too bitter for	o fill in a Scoresheet If all a state of the	Hone L M H L Look L Look L Look L
Ü	Wheat. Subtle grainy notes OK for style	Bitterness Fermentation Balance Finish/Aftertaste Other waste a bit auch fluor for style
Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	Mouthfeel broadmistate beautiful beautiful by
Astringent	Oxidized	Nozporopriete Beopprepriete Thin M Full Nozel M H
Brettanomyces	Plastic	Body Creaminess 4
Diacetyl	Solvent / Fusel	Mone L ML H
DMS	Sour / Acidic	Carbonation O Astringency O X I S
Estery	Smoky	Warmth Other
Grassy	Spicy	
Light-Struck	Sulfur	Overall Classic Example Not to Style
	Vegetal	Flawless Significant Flaws Wonderful Significant Flaws Winderful Significant Flaws Uifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A way good beer - make his 5 tyle Lett, world like a fraction nore
5 Sood 21-29 Fair 14-20 Problematic 0-13	Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencles. Major off flavors and aromas dominate © 2018 Beer Judge Certification Program	bitheress for balance. A fithe more conservation would be nice, may be the to bottling - Thurty for entering Judge Total Bitherm is good for Jt to the the start than the sources can be found at these sites: https://www.bjcp.org.http://www.homebrewersassociation.org
		may ho very well entered in Armican Lager not light.







		Location	Date	Not
Liam Ahearı		Category# 5B 1 147 9	Position Advance in flight	
		Sub (a-f) Kr)S C/A	3 PL	ACE 7
BJCP#: E114	45	(Spell out)		NSENSUS SCORE
iamahearn@australia	nbrewingconsultants.com	Special Ingredients		ay not be an average of
Non-BJCP Qualifications		_	ju	dge's individual scores
	Rank	Bottle Inspection		
	wery	-		
Industry 🗆 Desc	ribe	Aroma bioppopulate.	. 1-() 1/	' 1.
Judging 🗆 Y	'ears	None L M K	javeet white brend	Charman
			Harra	
		Hops Out	* * * * * * * * * * * * * * * * * * *	— IIO
scoresheet Inst	ructions ate the intensity of the primary attribu	Fermentation O	Apple/pear	
	d to describe the primary attribute.	Other	,	
	ite(s) intensity/description as appropri onsider esters, phenols, etc.	ate.		
	oriate for style, mark the box to the rig	ght. Appearance Incorprisite	· ·	2.5
	mark the circle to the left.	* * * * * * * * * * * * * * * * * * * *	au _ au E	
Assign scores for each	eer and key feedback for improvemen section and total.	Sied Brown	White hory being Being Brown	
Review with other judg	ge(s) and agree on consensus score.	Color 1	Other Head I losting	Other 2
Enter consensus score	at top of sheet.	Clarity Brilliant Hazy Opoque	Retention Lasting	
		Other	Texture	
	to fill in a Scoresheet he flavor section for a Weissbier that i or style.	S Flavor Mone L N H C	grann white	oveado
Matt OLX	Wheat. Subtle grainy notes	Hops A	HOMAT, TOWN her	MON /
Hops &	OK for style		Moone mach	
0	Way too high for style		State Zillon	<u> </u>
Fermentation X	Banana. Low Clove. Hint of bubble	Fermentation	MATER TANGTURENT	7. (Q
		Balance Hoppy L Motty		20
		Finish/Aftertaste Dry Sweet		
laws for style	(mark L-M-H for all that apply)			
Acetaldehyde	Metallic	Other		
Alcoholic / Hot	Musty	Mouthfeel		
Astringent	Oxidized	amphob stra		poppropriate
Brettanomyces	Plastic	Thin M Full Body	Creaminess A	
Diacetyl	Solvent / Fusel	Mone L M H	Creaminess 1	,
DMS	Sour / Acidic	Carbonation	Astringency O	5
Estery	Smoky	Warmth 👊 🗀	Other	
Grassy	Spicy	3.		
Light-Struck	Sulfur	Overall		
Medicinal	Vegetal	Classic Example	Not to Style	
		Flawless	Significant Flaws	' 0
Outstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Feedback Provide comments og style, recipe, proce Provide comments of the process of the	ss, and drinking pleasure. Include helpful suggestions to the	pe grewer.
			Judge	e Total 50

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AHA/BJCP Sanctioned Competition Program



1		Structured version		Location	Date	2017
Judge Name PEN BJCP ID & Rank	E WHELDON	J	Category#Sub (a-f)Subcategory	5 in 47911	Position in flight	Advanced to MINI-BOS 41 \$
1	cheen sto @ ?	entra	Special Ingre	dients	of	CONSENSUS SCORE may not be an average of
Non-BJCP Qualification			Bottle Inspection	▼ OK		judge's individual scores
Cicerone ☐ Pro Brewer 🕱 Bre	Rank CVS					
	cribe		Aroma	laoppropriate		
•	Years			None L M H		
			Malt	O-K		
			Hops	OLY		
Scoresheet Inst	tructions		Fermentation	~ · · · · · · · · · · · · · · · · · · ·		10
	cate the intensity of the product				. 6. 11 0	12
	ed to describe the primary ute(s) intensity/description		Other	- Very good	* Well fras	in 19
For "Fermentation", o	onsider esters, phenols, e	etc.				
	priate for style, mark the l mark the circle to the left.		Appearance	jesppropriete		inappropriate
Provide summary of b	eer and key feedback for			Yellow Gold Amber Capper Brown Block	White Mary Beige Ton	
Assign scores for each Review with other judg	n section and total. ge(s) and agree on conse	nsus score.	Color		Head	
Enter consensus score			Clarity	Brilliant Hazy Opoque Other	Retention Quick Lasti	
			Other	X	24-1	
			Other		Texture	
	to fill in a Scoresi the flavor section for a We or style.		Flavor	Initio syriate	J	
Flavor		43	Malt	None L M H		
. м	Wheat. Subtle gra	13	mait			*****
Malt O X I		iny notes	Hops	○───── —		
Bitterness		tyle	Bitterness	<u></u>		[
•	Banana. Low Clove.		Fermentation	Ski	I seele to see	esta 15
				Hoppy Malty	1 4 V POW	20
			Balance			
			Finish/Aftertaste	Dry Sweet 2	tile too swe	et at end
Flaws for style	(mark L-M-H for all that ap	opły)	Other	Well Salones	d- Lucy m	ach 4. A
Acetaldehyde	Metallic		Vale	- ALOCCE	NOW P	real
Alcoholic / Hot	Musty					
Astringent	Oxidized		Mouthfeel	Inspipropriete		language tate
Brettanomyces	Plastic		Body	Thin M Full	None L M	H
Diacetyl	Solvent / Fusel		•	None L M H	Creaminess O	× • 3
DMS	Sour / Acidic		Carbonation	None L N H	Astringency	[5]
Estery	Smoky	1	Warmth	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Other Stick	· — — — — — — — — — — — — — — — — — — —
Grassy	Spicy		***************************************		ouler	
Light-Struck	Sulfur					
Medicinal	Vegetal	 	Overall	Classic Example	Not to St	wia.
				Flawless	Significa	
				Wonderful	Lifeless	8
			Feedback	Provide comments on style, recipe, process, and		
				hower mash	tomo will	favour
Outstanding 45-50				14 1	1)	
Ovistanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13				attenuation &	JOWER res	dual
Good 21-29	Generally within style parameters, or Misses the mark on style and/or mit			sweetness. B	+ slink M	outhfeel.
Fair 14-20	Off flavors/aromas or major style de	eficiencies.		Olu ma2 N	2 /	<i>I</i> ,
Problematic 0-13	Major off flavors and aromas domin	ate		1.60	layle thook	
				different h	×	20
				/*		Judge Total 50





V	Structured	Location	Date	No.
bylee Nam	ne Tony van der Linden	3 *	MIN	nced to
	ie fony van der Linden	Category#	29 5 13 In flight	111
BJCP ID		· c - / A P =	Entry Entry	
& Rank	E2964 - Certified	Subcategory CZECHI 4		PLACE
Email	tonyvanderlinden@hotmail.com	Special Ingredients		may not be an average of
Non-BJCP Qualif	cations Rank	Bottle Inspection		judge's individual scores
Cicerone ☐ Pro Brewer ☐		4		
	Describe	Aroma	propriete	
Judging	Years	None L M H	1967 (**) 1971 - 1982 (**)	
3 3 2		Malt ○1¥	<u> </u>	
		Hops	A MAN HELLOOF.	
Ecorochoot	Instructions			8
	o indicate the intensity of the primary attribute.	Fermentation O		12
Use the space p	rovided to describe the primary attribute.	Other PEON	QUITE NEUTRAL.	
	attribute(s) intensity/description as appropriate. ion", consider esters, phenols, etc.			
If character is in	appropriate for style, mark the box to the right.	Appearance	propriate frager	aprigite
	osent, mark the circle to the left. By of beer and key feedback for improvement.			grand E
	or each section and total.	Yellow Gold Amber Cappe Brown Black	White Front Ton Stown	
	er judge(s) and agree on consensus score.	Color Brilliant Hazy Opoque	Other Quick Lasting	Other 3
Enter consensus	s score at top of sheet.	Clarity Clarity	Retention	
		Other	Texture	
Hops 80 Bitterness 0 Fermentation 0	Wheat: Subtle grainy notes OK for style Way too high for style Banana: Low Clove: Hint of bubblegum We (mark L-M-H for all that apply) Metallic	Balance Hoppy Molty	CUEPN BITERITYS	950.
Alcoholic / Hot	Musty	frances.		
Astringent	Oxidized	Mouthfeel	proprieté	lampprograte
Brettanomyces	Plastic	Thin M Full	Kone L M	H
Diacetyl	Solvent / Fusel		Creaminess Outsell	<
DMS	Sour / Acidic	Carbonation Hone L M H	☐ Astringency ☐ 1.18° i	
Estery	Smoky	Warmth O		
Grassy	Spicy	Warmth Oly	Other	
Light-Struck	Sulfur			
Medicinal	Vegetal	Overall Classic Example		
mouremen	vegetal		Not to Style	
		Flawless	Significant Fla	JWS Freeze
		Wonderful L	Lifeless	
		Feedback Provide comments on style, reci	ipe, process, and drinking pleasure. Include helpful suggestions to	o the brewer. 10
O Outstanding	45-50 World days are	HIGNLY	prinkague, por opi	رسه
Excellent	45-50 World-class example of style. 38-44 Exemplifies style well, requires minor fine-tuning.	ENVIS E	IL ME BUT ON FUND	m/1.5
Very Good	30–37 Generally within style parameters, minor flaws.			
	21-29 Misses the mark on style and/or minor flaws.	<u>s uno</u>	DISTRICT FOR SHIE	
Problematic	14-20 Off flavors/aromas or major style deficiencies. 0-13 Major off flavors and aromas dominate	BETTER A	S A. 3A CZECH PAL	C. 4
	John State S	BK Dumo-		
		D. 24-00	- I - VOI -	1381
Non c			Jud	lge Total 50
UCP Scorerheet Co	municipa @ 2010 Daniel Luda - Carrier - D			

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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org





AHA/BJCP Sanctioned Competition Program

		rocation	
	s FLETCHER	Category# 7	4.1
BJCP ID E 27	-64	Subcategory (Zech freming Poly 14 PLACE	
Email BREN	ERCARCHERBREWNG-W		average of
Non-BJCP Qualification	ins	judge's individi	ual scores
Cicerone 🗆	Rank	Bottle Inspection 🖾 ox	
Pro Brewer Br	rewery Archer	Aroma	
Industry ☑ De Judging ☑	Years	None I M H	
Juaging 🖸	rears —	Malt of Some corn/dms	
		Hops of light spicerus.	
Scoresheet Ins	structions		10
Use the scales to inc	dicate the intensity of the primary attribute	Fermentation O	10 12
	ded to describe the primary attribute. bute(s) intensity/description as appropriate	e. Other	
	, consider esters, phenols, etc. opriate for style, mark the box to the right		
	t, mark the circle to the left.	Appearance Inappropriate looppropriate	
Provide summary of Assign scores for ea	beer and key feedback for improvement.	Yellow Gold Amber Coppe Brown I Tan Brack Beige Beige	
Review with other ju	dge(s) and agree on consensus score.	Color Y Head Y	7
Enter consensus sco	re at top of sheet.	Clarity Hozy Opoque Other Oulck Losting Other	1 7 3
		Other Texture	
Fermentation XI	OK for style X 80 Way roe high for style Bonone Low Clove. Hint of bubblegum (mark L-M-H for all that apply)	Bitterness Fermentation Balance Finish/Aftertaste Other	/7 ₂₀
Acetaldehyde	Metallic	4	
Alcoholic / Hot Astringent	Musty Oxidized	Mouthfeel hippropiets	
Brettanomyces	Plastic	Thin M Full None L M H	
Diacetyl	Solvent / Fusel	Body Creaminess Oly	-
DMS	Sour/Acidic	Carbonation None L M H Astringency Astringency	2 [5]
Estery	Smoky	Warmath	
Grassy	Spicy	warmth Other	
Light-Struck	Sulfur	Communa.	
Medicinal	Vegetal	Overall Classic Example Not to Style	
Outstanding 45-5 Excellent 38-4 Very Good 20-12 Fair 14-2 Very Problematic 0-1:	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Flawless Wonderful K Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Prominent worked corn DMS crome - suggest to some vigorom boil to remai VDK's. Some hare in appearance but acceptable.	9 10
		Judge Total	44







V		Structured Version	Location	Date	All KOLLEY
Judge Name BJCP ID & Rank Email Mon-BJCP Qualification Cicerone	henistern	Category# Sub (a-f) Subcatego Special Ing Bottle Inspection	redients	of 14 co	
Pro Brewer ® Bro Industry □ Des Judging □	ewery		None L M H A		
Use the space provided secondary attribution of "Fermentation", If character is inappined for character is absent Provide summary of Assign scores for each	licate the intensity of the prin ded to describe the primary a oute(s) intensity/description a consider esters, phenols, etc opriate for style, mark the bo i, mark the circle to the left. beer and key feedback for in ch section and total. dge(s) and agree on consens	Fermentation of the control of the c	e Sight Separation of the Brittian Hazy Opeque Oth	Head Outch Losting	0ther 2 3
	to fill in a Scoresho the flavor section for a Weis for style.		Mospyroprinte None L M H	Texture	
Bitterness O X	Wheat. Subtle grain OK for style X	e Bitterne int of bubblegum Fermentati Balan Finish/Aftertas	on Moty Ce Woppy Sweet Co		/ 8
Acetaldehyde Alcoholic / Hot Astringent	Metallic Musty Oxidized	Mouthfeel	Anappropriete Thin M Fult	None I M	Inojopograta
Brettanomyces Diacetyl DMS Estery Grassy	Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Carbonati Warm	on Old H	Creaminess Astringency Other	43
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example Flawless Wonderful	Not to Style	us S
Outstanding 45-5 Excellent 38-4 Very 6ood 21-2 Fair 14-2 Problematic 0-1 BJCP Scoresheet Copyrine BSTR-180124	Exemplifies style well, requires mino Generally within style parameters, m Misses the mark on style and/or mino Off flavors/aromas or major style def	inor flaws. flaws. clencies. te	Provide comments on style, recipe, process Hard to fact Seek Ting In the last hexapoate apple forth Additional resources can be found at these		ge Total 43 ww.homebrewersassociation.org
			caramed ,	luiena.	







	Structu	Ted Version	Location	Date	20th
Judge L'OW Name BJCP ID EILA & Rank Email LOW	n Ahearn 5 Certified Thearn Olymaili	Category# _ Sub (a-f) _ Subcategory Special Ingre	44 1 1 1 1 1 1 1 1 1 1	282 Position in flight Entry	Advanced to MINI-BOS 405 5 PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Pro Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer Brewer	ery	Other	0	Very grains Not deters	Crackors e bre
For "Fermentation", co If character is inappropi If character is absent, m Provide summary of be Assign scores for each s Review with other judge Enter consensus score a	nsider esters, phenols, etc. iate for style, mark the box to the ri ark the circle to the left. er and key feedback for improvemel section and total. e(s) and agree on consensus score.	Appearance	Brilliant Hazy Opeque 🗒	Head () , 5	assing Other 3
This example is from the good, but too bitter for Flavor Math A X X X X X X X X X X X X X X X X X X	e flavor section for a Weissbier that style. Wheat. Subtle grainy notes OK for style Way too high for style Banons Low Clove. Hint of bubble	Malt Hops Bitterness	Hoppy Holty	Sweet bour Not detecto Very low Clean Very malo Clayms	ley sugar like
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth		Creaminess None L Astringency Other	hopproprieta M H
Dutstanding 45-50 Excellent Very 600d 21-29 Problematic 0-13	Sulfur Vegetal World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Misper off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Overall Feedback	Classic Example Flawfess Wonderful Provide comments on style, recipe, p	` (11/1=1
OF FIGURALISTIC UP-13	magon un Havors and aromás dominate		increas a little.	e hop b	Judge Total 3850





AHA/BJCP Sanctioned Competition Program



				Location		Date		Ros
Judge PCT	e whil	UJ	Category# Sub (a-f)	6 A	1287 min	67 Position in flight	MINLEOS	39/
BJCP ID			Subcategory	MAR	ZEN	1	PLACE][[[고]
Email Lec	Levils BS	nor 1. ra	Special Ingred			of the state of th		ISUS SCORE
Non-BJCP Qualification								ndividual scores
Cicerone 🗆	Rank		Bottle Inspection	ОЖ ок				
Pro Brewer 🐧 Bre	ewery <u>CVS</u>		4					
Industry 🗆 Des	scribe		Aroma		inappropriate			
Judging 🗆	Years			None L M	$\mathbb{R}^{H} \stackrel{\mathcal{I}}{=} \mathcal{R}$	I have co	smalto,	dolo
			Malt	OTT	X P	1 100 600	- Down to pay	sry k
			Hops	01-24				_
Scoresheet Ins			Fermentation		:ii 5/	15h red	real nace	
Use the scales to indi Use the space provid				1	1 1/2	0 . /.	ct.	12
Add secondary attrib	oute(s) intensity/descr	iption as appropriate.	Other	crysta	Clark Mary	WE 750	Mary.	
For "Fermentation",		nols, etc. the box to the right.	 		7112mg od	bac don	V	
If character is absent,	, mark the circle to th	e left.	Appearance	,	boppropriete		Inoppropriate	
Provide summary of b Assign scores for each		ck for improvement.		rellow Fold Timber	Brown	White	Betge Grown Srown	
Review with other jud		consensus score.	Color		ســـ ا	Head	ـــــ أ تــــــــــــــــــــــــــــــ	- 12名
Enter consensus scor	re at top of sheet.		Clarity	Brilliant Hazy	Opoque Other	Retention Quick	Lasting Other	
			Other	ail an	ic4 -	Texture 779	W bead	
		•	ouici	71.19	***			
Example: How This example is from	to fill in a Sco	resheet	Flavor	•		· ·		
good, but too bitter				None L M	looppropriete H	At su	e F	
Flavor		13	Malt	0+	→ 🖁 →	1/ / 1	1 0+1	_
Malt Oi Xi		btle grainy notes	Hops	O1 **		if Mily	or shill	<u>•</u>
Норз 🔉 🗆 🗆			Bitterness		6	•		
Bitterness O X		or Clove. Hint of bubblegum		<u> </u>				[
rementation OI 231			Fermentation	<u> </u>				- 1 20 zo
			Balance	порру	Molty -	, , ,		
			Finish/Aftertaste	Dry 💟	Sweet 🗆 🕏	act bulan	Ce	
Flaws for style	Mark I-M-H for all	that apply)						
			Other	-				
Acetaldehyde	Metallic		francour.					
Alcoholic / Hot	Musty Oxidized	120	Mouthfeel		Isappropriate		Improp	tate
Astringent Brettanomyces	Plastic	X	B. J.	Thin M	Full	None Croaminoss -	L M H	11
Diacetyl	Solvent / Fu	ısel	Body	None L M	· □	Creaminess _O	X	1
DMS	Sour / Acidi		Carbonation	0		Astringency 👝	X	5
Estery	Smoky		Warmth	0 1 X 1		Other _		
Grassy	Spicy			~ X ·		_		8.
Light-Struck	Sulfur		Quantil					
Medicinal	✓ Vegetal		Overall	Classic Ex	ample	1	Not to Style	
	1 7 1			Fla	wless	X	Significant Flaws	フタ
					nderful	<u> </u>	i Lifeless	1,5
			Feedback	Provide commer	nts on style, recipe, process,	and drinking pleasure. Include	helpful suggestions to the brev	/er. [10]
				Nee	ds ma	illard c	enpenent	7
© Owistanding 45-				Course	wed #	5 Comes	od to	
Owistanding 45- Excellent 38- Very Good 30-		equires minor fine-tuning.			L. 1 1.	6.11	1	_
	29 Misses the mark on style	and/or minor flaws.		crys	CAL , 170	mp_	ory 11	_
Fair 14-		• •		10	9. 4T.	sweet B	o careful	<u>_</u>
V) Fromeniaut	Major off flavors and arc	MAND OCH HIGH		with	ou was.	c + chl	evine wi	tu 27
				1	717	1,	111 /	
				hoss	crystal	nalt W	Judge To	tal <u>50</u>
	right © 2018 Beer Judge	Certification Program	a	Idisianal sacette		eitae Landina L	ion ora http://www.hol	mebrewersassociation.org
rev BSTR-180124			Ac	resource:	s can be found at these	sites: https://www.b	Johnoid mith 1/4444.1101	







V	Structured Ve	ersion	Location	Date	A MOILE
Judge LION BJCP ID E II & Rank Email	m Alnearn 45 Certifical hearnagmail.com	Category# Sub (a-f) Subcategory Special Ingre	6A = 52876 MOVZEW	Position in flight Entry	Advanced to MINI-BOS 39.5 PLACE 39.5 CONSENSUS SCORE may not be an average of included a proper statement of the school of the
Non-BJCP Qualifications Cicerone R	ank Certified	Bottle Inspection	□ ok		judge's individual scores
Pro Brewer □ Brew Industry ☑ Descr Judging ☑ Ye		Aroma Malt Hops	None L M H	feo Caramel,	dard bready
Use the space provided Add secondary attribute For "Fermentation", co If character is inappropr	te the intensity of the primary attribute. to describe the primary attribute. e(s) intensity/description as appropriate. nsider esters, phenols, etc. iate for style, mark the box to the right.	Fermentation Other Appearance	CON DIMENTI	Nappropriet	<u>, </u>
Provide summary of bee Assign scores for each s	e(s) and agree on consensus score.	Color Clarity Other	Brilliont Hazy Opaque	Head Quick Lestin	0ther 3 [3
Example: How to This example is from the good, but too bitter for	o fill in a Scoresheet a flavor section for a Weissbier that is style.	Flavor	None L M H D	No moult o	amplemen
Flaws for style (n	Bonana. Low Clove. Hint of bubblegum nark L-M-H for all that apply)	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hoppy Molty W	when hop wooth, soft lem all balance	18 20
Acetaldehyde Alcoholic / Hot	Metallic Musty	Mouthfeel			
Astringent	Oxidized	month of	Mappropriate Thin My Full	None L 🚜	H problements
Brettanomyces	Plastic	Body		Creaminess	_
Diacetyl DMS	Solvent / Fusel	Carbonation	Hone L H	Astringency	
Estery	Sour / Acidic			Ŭ	
Grassy	Smoky	Warmth	04	Other	
Light-Struck	Spicy Sulfur				
Medicinal	Vegetal	Overall	Classic Example	Not to St	de
	119100		Flawless	Signiffca	
Very Good 30-37	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	Feedback	Wonderful Provide comments on style, recipe, process, and the process, and	Lifeless	0_
Good 21-29	Misses the mark on style and/or minor flaws.		112	- UVV TVVV	$\frac{1}{\sqrt{1-t}}$
Problematic 0-13	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate		Any mor	mod, om	~ <i>~</i>
			Lacking C	mosplexi	Judge Total 42
			I FJUNT IVI		Judge Ivial





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20		100	3
			N. C.
E. A.		. 54	9
_	\sim	_	

7	Str	ructured Version	Location	Date	AP NOTIVE
Judge Nam BJCP ID & Rank Email	e Tony van der Linden E2964 - Certified tonyvanderlinden@hotmail	Category# _ Sub (a-f) _ Subcategory Spell out Special Ingre	CZECH PALE	183 in flight	PLACE CONSENSUS SCORE may not be an average of
Non-BJCP Qualit Cicerone Pro Brewer Industry Judging	Rank	Aroma	· · · · · ·	party atticed	judge's individual scores
Use the scales Use the space Add secondary For "Fermenta If character is in	t Instructions to indicate the intensity of the primary a provided to describe the primary attribu y attribute(s) intensity/description as app tion", consider esters, phenols, etc. nappropriate for style, mark the box to to ibsent, mark the circle to the left.	oropriate. Other	O184	GORANY.	
Assign scores f Review with ot	ary of beer and key feedback for improv for each section and total. her judge(s) and agree on consensus sco us score at top of sheet.		Brilliant Hazy Opaque	Head Suck Losing Retention Texture	Other 3
This example is good, but tool Flavor Malt OLIMAN Hops SOLIMAN Bitterness OLIMAN Fermentation OLIMAN	wheat Subtle grainy notes Wheat Subtle grainy notes Wheat Subtle grainy notes OK for style X Bonone Low Clove Hint of I	13 Malt Hops Bitterness		EARTHY.	7 20
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	Thin M Fult Mone L M H	Creaminess M Astringency Other A TOUC	H & STE NO. FLE.
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example Flawless Wonderful	✓ Not to Style	
Outstanding Excellent Very Good Good Fair Problematic	45-50 World-class example of style. 38-44 Exemplifies style well, requires minor fine-tu 30-37 Generally within style parameters, minor flav 21-29 Misses the mark on style and/or minor flavs. 14-20 Off flavors/aromas or major style deficiencies Major off flavors and aromas dominate	vs.	Provide comments on style, recipe, proces © REAT JEB THE ALDRES IS JIST CREE	S, and drinking pleasure. Include helpful suggestion A WANCAN MITS OF STILE, DIE PIRE TO ASTRUE AT SPARCE P	ternery Veternery





AHA/BJCP Sanctioned Competition Program



		Location	Date	NOI
BJCP ID E27 8 Rank Email BREWE	RCARCHER BRUNCH, COM	Category# 3	Position in flight Entry of PLACE CONSENSU may not be an judge's individe	average of
Pro Brewer & Brewe	be	Aroma boopprojetisis Nose L M H		
Use the space provided Add secondary attribute For "Fermentation", cor	te the intensity of the primary attribute. to describe the primary attribute. e(s) intensity/description as appropriate. nsider esters, phenols, etc.	Hops Of the Stry L Same 1.	on spice color.	9/12
If character is absent, m. Provide summary of bee Assign scores for each s	er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Color Entitiont Hazy Opoque Other	Head VIII Cother Retention Cother Texture	3
	o fill in a Scoresheet e flavor section for a Weissbier that is style.	Flavor Rooppysyllide Matt	(oanl.	
Hops XXXXXXXXXX	OK for style Nay too high for style Banana. Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Finish/Aftertaste Bitterness Dry Sweet Sweet	picy polerate - one acidity sources	16 [20]
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl	mark L-M-H for all that apply) Metallic Musty Oxidized Plastic Solvent / Fusel	Mouthfeel booppropriete Body Thin M Full Body Mone L M H	None L M H Creaminess	3
DMS Estery Grassy Light-Struck Medicinal	Sour / Acidic Smoky Spicy Sulfur Vegetal		Astringency Other	5
Wery Good 30-37 Good 21-29 Fair 14-20	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/amons or major style deficiencies. Major off flavors and aromas dominate	Great head rete	Significant Flaws Lifeless s, and drinking pleasure. Include helpful suggestions to the brewer. Living a fract from an action of the control of the contro	6 10
	© 2018 Beer Judge Certification Program	and last runnings Additional resources can be found at these	-dat go too lan Judge Total	37 50 wersassociation.org







		Location		Date	Nor
Judge LIOW Name LIOW BJCP ID EIIA & Rank Email LOW Non-BJCP Qualifications	n Ahearn 5 Confified Thearn Organitics	Category#	921577 can Wheat	in flight Entry	PLACE 38 4 CONSENSUS SCORE may not be an average of judge's individual scores
Cicerone Ra Pro Brewer Brewer Industry Descri Judging Ve	be ars uctions e the intensity of the primary attribute.	Aroma Malt Hops Fermentation	hopposition low le	y grain ver cati	A CVA Chan
Use the space provided Add secondary attribute For "Fermentation", con If character is inappropri If character is absent, ma Provide summary of bee Assign scores for each s Review with other judge Enter consensus score at	to describe the primary attribute. (s) intensity/description as appropriate. sider esters, phenols, etc. ate for style, mark the box to the right. ark the circle to the left. r and key feedback for improvement. ection and total. (s) and agree on consensus score. t top of sheet.	Appearance Color Clarity Other	hoppropriate	Quick Lasting	optice 3 3
This example is from the good, but too bitter for starting the good of the goo	Wheat. Subtle grainy notes OK for style Way too high for style	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other N N N N Depty Dry Dry Dry Dry Dry Dry Dry Dry Dry Dr	Wheat wheat was a super of the	Crac Crawan in Chea Mallo Mall	Mar I Citro
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	koopproprieté Full Creamine H	, , , , , , , , , , , , , , , , , , ,	hopprepride H
Light-Struck Medicinal	Sulfur Vegetal Weddedass assumate of the	Overall Classic Examp Flawle Wonder Feedback Provide comments or	255	Not to Style Significant if Lifeless Suge. Include helpful sugglestions	
Dutstanding 45-50 Excellent 38-44 Very Sood 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	does in	nt fit the style reducing	Neaton Guiola Phenolic	$\frac{1}{\sqrt{N}} = \frac{1}{\sqrt{N}} = 1$





9			Structured ve	13.011	Location	Date	×	P MOTER
Judge Name Para BJCP ID & Rank Email	7	literson is de agri	n/un	Category# Sub (a-f) Subcategory Special Ingred)	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSU may not be an	average of
Non-BJCP Qualification		_		Bottle Inspection	ok		judge's individ	duai scores
Cicerone □ Pro Brewer ② Industry □ Des Judging □		CUB		Aroma Malt	None L M H	Too Citras	Co thele	
Scoresheet Ins Use the scales to ind Use the space provid Add secondary attrib For "Fermentation", If character is inappro	icate the led to des oute(s) into consider	intensity of the prin scribe the primary a ensity/description a esters, phenols, et	attribute. as appropriate. c.	Hops Fermentation Other	Oxidesed &	Banana + clo	ve	9 12
If character is absent Provide summary of Assign scores for eac Review with other jud Enter consensus score	, mark the beer and th section dge(s) and	e circle to the left. key feedback for ir and total. d agree on consens	nprovement.	Appearance Color Clarity Other	Indeprepriete	₽ 7 86	Lasting Other	25
Example: How This example is from good, but too bitter	the flavo			Flavor	Inscription Mone L M H	rite.		
Nation XI Hops Sitterness Out XI Fermeatetion XI Filaws for style		· · · · · · · · · · · · · · · · · · ·	yle Hint of bubblegum	Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hoppy Motty Dry Sweet	Very hist or Too billes for Black pepper Very do us flavour	fous or style phenolic	16 ₂₀
Acetaldehyde Alcoholic / Hot		Metallic		frances		·		
Astringent	Y	Musty Oxidized		Mouthfeel	lacoppropri		Inappropriate	
Brettanomyces	+	Plastic		Body	Thin M Full	None L Creaminess	# # □	/1.
Diacetyl		Solvent / Fusel			None L M H	•		14
DMS		Sour / Acidic		Carbonation	O	Astringency	~ X ~ ~ ~	
Estery		Smoky	X	Warmth		Other		
Grassy	_	Spicy	×	4				
Light-Struck Medicinal		Sulfur Vegetal		Overall	Classic Example	Y	iot to Style ignificant Flaws	7
				Feedback	Provide comments on style, recipe, Lower Re	process, and drinking pleasure. Include helpfu	ifeless If suggestions to the brewer. Ralence	10
Excellent 38- Very Good 30- Good 21- Fair 14- Problematic 0- BJCP Scoresheet Copy	44 Exempl 37 Genera 29 Misses 20 Off flar 13 Major o	class example of style. lifes style well, requires mi lify within style parameters, the mark on style and/or m orrof/aromas or major style co off flavors and aromas domi 18 Beer Judge Certific	minor flaws. inor flaws. leficiencies. nate		the S: Co dry to oridised. mash a Have a lake	storgent, S Virgent, S	Is the lightly haybe now Judge Total	365
rev BSTR-180124				Ad	yeash s phonolic	at these sites: https://www.bjcp.or	rg http://www.homebi	rewersassociation.o







		Location	Date	Notes
Judge Nam	e Tony van der Linden	*		Advanced to
BJCP ID		Category# 5 532	251 in flight	MINIBOS
& Rank	E2964 - Certified	Sub (a-f)	Entry	158
	tonyvanderlinden@hotmail.com	Subcategory		PLACE
Email	tonyvanderindene notification	Special Ingredients	of \	CONSENSUS SCORE
		***************************************		may not be an average of judge's individual scores
on-BJCP Qualif		Bottle Inspection		yaaga biinannaan seelas
Cicerone				
	Brewery	Aroma		
Judging [None I M H	\	
g -		Malt OLX	PONH	
		Hops O	ucroal	
coresheet	Instructions		ulgary Toxanass.	3
Use the scales	to indicate the intensity of the primary attribute.	Fermentation OLX		12
	provided to describe the primary attribute. attribute(s) intensity/description as appropriate.	Other		
or "Fermenta	tion", consider esters, phenols, etc.	4		
	nappropriate for style, mark the box to the right. bsent, mark the circle to the left.	Appearance	Si Si	appropriate
Provide summa	ary of beer and key feedback for improvement.	Pellow Amber Capper Brown	White Mory Beige Ton Brown	967 807
	or each section and total. her judge(s) and agree on consensus score.	Color L L L L L L L L L L L L L L L L L L L	F Z & P & Head ► L L L L L L	
	is score at top of sheet.	Brilliant Hazy Opaque	Other Puick Lesting	Other C
			Texture	3
		Other	IEAIWIE	
	low to fill in a Scoresheet	(Town)		
	s from the flavor section for a Weissbier that is bitter for style.	Flavor		
		None L M H	TREAD GRACEPE	\$
lavor	13			
0	X Wheat. Subtle grainy notes		Knowy ME HAN	
	OK for style	Bitterness 💢 🔀 🗓	cueon Butchills	
_	X Banana Low Clove. Hint of bubblegum			1,7
		Fermentation		20
		Balance		
		Finish/Aftertaste Cry Sweet		
laws for s	ityle (mark L-M-H for all that apply)	Other MOUTH SI	4154	
Acetaldehyde	Metallic	V.mci		
Alcoholic / Hot	Musty	Vouthfool		
Astringent	Oxidized	Mouthfeel Inappresents		leappropriate
Brettanomyces		Thin M Full Body (★ □	None L M Creaminess 1 × 1	
Diacetyl	Solvent / Fusel	None L M H	Creaminess 12	- 14
DMS	Sour / Acidic	Carbonation O		
Estery	Smoky	Warmth O	Other <u>CARD</u>	VUTTE WIN ES
Grassy	Spicy	5,1	•	
Light-Struck	Sulfur	Overall Classic Evanuels		
Medicinal	Vegetal	Classic Example	Not to S	
		Flawless	-	ant Flaws
		Wonderful	Lifeless	
			cess, and drinking pleasure. Include helpful sugges	tions to the brewer.
		——————————————————————————————————————	mple which of	1,0,1
Outstanding Excellent Very Good		NISSES WA	HL STYLISTICK	W 2N
Very Good			EDAS - STAIRS	
Good Fair	21-29 Misses the mark on style and/or minor flaws.		- INITIO CHID	al. MIN.
Problematic		4 HEAD.		
				Judge Total
				Judge Total 50



AHA/BJCP Sanctioned Competition Program



	Location Date
Judge Name BJCP ID & Certified Email Certified Non-BJCP Qualifyations Cicerone Rank Certified Continued Continued	Category# 5A
Pro Brewer Brewery Industry Describe Judging Years	Malt of 1 Sweet hones Hops of Order of the Abel thanks
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.	Appearance Color Bellight Hazy Opoque Other Retention Clarity Other Texture
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 Met	Matt Hops Bitterness Fermentation Balance Finlsh/Aftertaste Other
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Mouthfeel Body Thin M Fult Creaminess Hopproprinte Carbonation Home L M H H H H H H H H H H H H H H H H H H
Light-Struck Sulfur Medicinal Vegetal	Classic Example Flawless Wonderful Fleedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Very 6ood 30-37 Generally with style parameters, minor flaws. Fair 14-20 Off flavors/aromas or major style deficiencies. Problematic 0-13 Major off flavors and aromas dominate	- How arom a dimer to movie existent - Mouthfeel a bit too tull. Try a lower mark temp & more water in grist Vato Judge Total



AHA/BJCP Sanctioned Competition Program



			Location	Date	P NOLL
Judge Name PETE BJCP ID & Rank Email	Wher Dav	Category# Sub (a-f) Subcatego Special Ing		Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Pro Brewer ▼ Brew Industry □ Descr		Aroma Ma	lagsproptiste None L M H	Low to redim	dean
Use the space provided Add secondary attribut For "Fermentation", co If character is inappropi f character is absent, m Provide summary of behasign scores for each:	te the intensity of the prim I to describe the primary at e(s) intensity/description as nsider esters, phenols, etc. riate for style, mark the box lark the circle to the left. er and key feedback for im section and total. e(s) and agree on consensu	tribute. Oth appropriate. to the right. Appearance provement.	er Signatur Hazy Opoque	Used Head Quick Retention Texture	12 Independent 12 S
This example is from the good, but too bitter for Flavor Mail O X Hops S Hops S Hermestation O X X Hops S Hitterness	Wheat. Subtle grainy OK for style Way too high for style	13 M. 13 Ho Bitterne 11 of bubblegum Fermentati Balan	on hoppy Molty - stee	A little low A little low Very clean Excellent fini	16/20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Bo Carbonati Warm	on O Hone L M H	Creaminess Of Mare L M Astringency Other	hoppropriete H G S S S S S S S S S S S S S S S S S S
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example Flawless Wonderful Ck Provide comments on style, recipe, pro-	Not to Signific Signific Lifeles:	cant Flaws
Dustanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Ezemplifies style well, requires minor Generally with style parameters, mi Misses the mark on style and/or minor Off flavors/aromas or major style defi Major off flavors and aromas dominat	flaws. flaws.	late tops but oxidis good bee	for mine.	Judge Total



Structu	ired	Ve	rsior



		Location	Date	МОТ
BJCPID E221 & Rank Profe	PLETCHER 64 cssional Biewer Carcherbrening com-au	Category# 5 53225 Sub (a-f) A 53225 Subcategory PALE BITTER FURA Special Ingredients	OPEAN St PLACE CONSEN	38 SUS SCORE
Pro Brewer 🗹 Brewe	ink	Bottle Inspection		dividual scores
Scoresheet Instru		Hops OLY I D	an jbt spice	- - 7
Add secondary attribute For "Fermentation", cor If character is inappropri If character is absent, ma Provide summary of bee Assign scores for each s	e(s) intensity/description as appropriate. sider esters, phenols, etc. iate for style, mark the box to the right. ark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance shappropriete shapp	Head Coick Losting Other	- 2 3
This example is from the good, but too bitter for Flavor Malt O X X Bitterness O X X Fermentation O X X	Wheat. Subtle grainy notes OK for style Way too high for style	0	and met or one with spire I medium: belocut on off character deced to lace	- - - - - - -
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	None L M H Creaminess O L L L L L L L L L L L L L L L L L L	7 [5]
Light-Struck Medicinal	Sulfur Vegetal U	Classic Example Flawless Wonderful Feedback Provide comments on style, recipe, process,	Not to Style Significant Flaws Lifeless and drinking pleasure. Include helpful suggestions to the brewe	7 10
Excellent 38-44	World-class example of style. Exemplifies tryle well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Jittle dock for Low diccely would suggest sto together and more Some miner ferrented	style detected	- 74 50

Additional resources can be found at these sites: $\begin{array}{lll} & \text{https://www.bjcp.org} & \text{http://www.homebrewersassociation.org} \\ & \text{area} & \text{area} & \text{area} & \text{area} & \text{area} \\ \end{array}$





AHA/BJCP Sanctioned Competition Program



7	Structure	a version	Location	Date	North North
Judge Nam	e Tony van der Linden		7	Position	Advanced to MINI-BOS
7.	e long van der Enden	Category# _	36412	in flight	3.2
BJCP ID	socs Comified	Sub (a-f) _	7	tativy O	PLACE D
& Rank	E2964 - Certified	Subcategory	INT PAU	or \ \	
Email	tonyvanderlinden@hotmail.com	Special Ingre	dients		consensus score may not be an average of
Non-BJCP Qualifi		Bottle Inspection	X 0K		judge's individual scor e s
Cicerone 🗆	Rank				
Pro Brewer	Brewery	Aroma	Last militain		
Industry □ Judging □	Vears		None L M H		
Judging 🗆	rears	Malt			
		Hops	a xi a	Raci	
6b	la de caractica de	порѕ	0		. 9
	Instructions o indicate the intensity of the primary attribute	Fermentation	O 201	MITHING HEND	12
Use the space p Add secondary	rovided to describe the primary attribute. attribute(s) intensity/description as appropriat	Other			
	ion", consider esters, phenols, etc. appropriate for style, mark the box to the righ	t. Appearance			
If character is ab	osent, mark the circle to the left.	Appearance		g) Al	problem in the second s
	ry of beer and key feedback for improvement. or each section and total.		Yellov Gold Ambe Coppe Brown	White Mory Beige Jan	
Review with oth	er judge(s) and agree on consensus score.	Color	Brilliant Hazu Oppose Other	Head ALL L	tion other
Enter consensus	s score at top of sheet.	Clarity	Brilliant Hazy Opaque Other	Retention Suick Los	ting Other
		Other	الملكام)	Texture	
Evampia, W	ou to fill in a Seasochaat		ac high Ends		
This example is	ow to fill in a Scoresheet from the flavor section for a Weissbier that is	Flavor			
good, but too b		TIGO C	Mappenpriorite		
Flavor	13	Malt		ORN	
	X Wheat. Subtle grainy notes		0 X 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	KBK.	
	OK for style	Hops	ب سکت	ACUR C	
	X X Way too high for style	Bitterness			
•	X ₁ Banana. Low Clove. Hint of bubblegue	m Fermentation	1K # 15	AST TRESS?	15
			Hoppy Malty		20
		Balance			
		Finish/Aftertaste	Dry Sweet		
Flaws for st	yle (mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic	,			
Alcoholic / Hot	Musty	Mouthfeel			
Astringent	Oxidized	Moutifieer	Inappropriete		Imporepriote
Brettanomyces	Plastic	Body	Thin M Full .	Creaminess ~ 1	
Diacetyl	Solvent / Fusel	552,	None L M H	Ciedininess O	4
DMS	Sour / Acidic	Carbonation	□ تــــــــــــــــــــــــــــــــــــ	Astringency O	
Estery	Smoky	Warmth	O X	Other <u>CARC</u>	A TOUCH
Grassy	Spicy		-1		Mai
Light-Struck	Sulfur	Overall	-1		
Medicinal	Vegetal	Overall	Classic Example	Not to	Style
			Flawless	Signif	icant Flaws
		F 15 1	Wonderful	Lifele:	
		Feedback	Provide comments on style, recipe, process, and		estions to the premet.
			A VERY 400	O BEEN 71	ATE
Owtstanding Excellent Very Good	45-50 World-class example of style. 38-44 Exemplifies style well, requires minor fine-tuning.		UITINE LOW	on care	WITH A
රි Very Good	30-37 Generally within style parameters, minor flaws.		POJCH OFF	1	e (1 .4 A
e Good	21-29 Misses the mark on style and/or minor flaws.			124K 174CV	
Good Fair Problematic	14-20 Off flavors/aromas or major style deficiencies. 0-13 Major off flavors and aromas dominate		scicht ferm.	FLADURE, i	PELL ELDS
			UP NOW NO CE	US/ & REM	Estimes all
			OF IT ENTER		ا الأراب
				P 1 -0 -11	C _{Judge Total}
BJCP Scoresheet C rev BSTR-180124	Copyright © 2018 Beer Judge Certification Program	A .:I	AT FEAN TEN	MOPTING	Language Lan
		Add	artional resources can be found at these si	tes: https://www.bjcp.org	nπp://www.homebrewersassociation.org





Structured Version



			Location	Date	K0.
	S FLETUNER	Category#_ Sub (a-f)	2 A 3641	Entry	Advanced to MINI-BOS 76-5
a Rank	264 WERCARTHER BI	Subcategory Special Ingre	/ INTERNATIONAL P.	ALE LAGER of 8	CONSENSUS SCORE may not be an average of
	ank	Bottle Inspection	⊠ ok		judge's individual scores
Pro Brewer 🗹 Brew Industry 🖸 Descr Judging 🗹 Ye	very Archer ribe ears	Aroma	Thispprignation is	for sout malt are	ma
		Нор	9	10w	
Use the space provided Add secondary attribut	ate the intensity of the primary attr d to describe the primary attribute te(s) intensity/description as appro	Othe	9	clean low exter	/ 0
If character is inapprop If character is absent, n Provide summary of be Assign scores for each	e(s) and agree on consensus score	ent.	Brilliant Hazy Opoque	Head * Lasti Retention * Texture	Bosses Other 2
This example is from the good, but too bitter for Flavor Mail X Hops X Bittemess X L X	Wheat. Subtle grainy notes OK for style Way too high for style	13 Mal	· O × D 2	Sucet malt - med one spicy hop Modern 6: 14m	;
Flaws for style (mark L-M-H for all that apply)	Fermentation Balance Finish/Aftertaste	Hoppy Molty Dry Sweet D	den bet a bracker- affected of Mod. linich - sligh	t uslo, Hur. to u
Acetaldehyde Alcoholic / Hot	Metallic Musty	francisco.			
Astringent	Oxidized	Mouthfeel	Beoppropriete Thin M Full	None L M	Inceptrage late
Brettanomyces	Plastic	Body		Creaminess	7
Diacetyl DMS	Solvent / Fusel	Carbonation	Hone L M H	Astringency Oly	
Estery	Sour / Acidic Smoky	-		Other	
Grassy	Spicy	Warmth		Other	
Light-Struck	Sulfur	Averall .			
Medicinal	Vegetal	Overall	Classic Example	Not to S	
Delevering A.S. FO.		Feedback	Wonderful	Styling pleasure. Include helpful sugges	
Discovery 2	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate		Sucher Sugar Sugar Sucher with car	allow to ken rect pitching	Judge Total 37

rev BSTR-180124

 $Additional\ resources\ can\ be\ found\ at\ these\ sites: \qquad https://www.bjcp.org \qquad http://www.homebrewersassociation.org$







		LocationDate	
BJCPID E226	FLETCHER Y REARCHERBREWING COM	Category# 3 F 754915. Sub (a-f) B 754915. Subcategory Czech Prem. Pale Lange of Consensus may not be a judge's indiv	n average of
Cicerone Rai Pro Brewer Brewer Industry Describ Judging Yea	rs	Aroma Aroma Malt O	9
Use the scales to indicate Use the space provided to Add secondary attribute For "Fermentation", con If character is inappropria If character is absent, ma Provide summary of beer Assign scores for each se	to the intensity of the primary attribute. to describe the primary attribute. (s) intensity/description as appropriate. sider esters, phenols, etc. ate for style, mark the box to the right. rk the circle to the left. and key feedback for improvement. ection and total.	Other Appearance Inappropriate Inappropriate	1 12
Enter consensus score at	fill in a Scoresheet flavor section for a Weissbier that is	Color Brillant Hazy Opaque Other Retention Clarity Other Texture Flavor Mait Mait Color Brillant Hazy Opaque Other Retention Texture	2 3
Nait O X National Nat	Wheat. Subtle grainy notes OK for style	Hops Bitterness Fermentation Balance Boy Sweet Crisp with some light cootrin	16 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Dxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth Other Monet M H Creaminess Componential Monet M H Astringency Warmth	3 15
Excellent 38-44 E	Vegetal Vorld-class example of style. xemplifies style well, requires minor fine-tuning. enerally within style parameters, minor flaws.	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Great hear retention: clo- little have which is not to style. Some light gride as the process of the style. Some light gride as the style.	7 10
Fair 14-20 0	itsses the mark on style and/or minor flaws. Hf flavors/aromas or major style deficiencies. Jajor off flavors and aromas dominate	De clanifying agent to make bright. Judge Total	37 ₅₀



AHA/BJCP Sanctioned Competition Program
Structured Version



9			Structured version		Location		Date	•	TE NOIS
Judge Name BJCP ID & Rank	Tony van	der Linden		Category# Sub (a-f)	3	754915	Position in flight Entry	Advanced to MINI-BOS	36/2
Ot NAINK	E2904 - C	eranea		Subcategory (Spell out)	CZECH P	pren fine	of g	PLACE	
Email	tonyvano	lerlinden@hot	mail.com	Special Ingred	lients		01	may not be a	n average of
Non-BJCP Qualifica	tions		<u>`</u>	Bottle Inspection	≯ ⁄₀v			judge's indiv	idual scores
Cicerone 🗆				bottle inspection					
			•	Aroma		e.			
•				aroma	None I M	nopproprinte. H			
Judging 🗌	rears _			Malt	~ Y .				
						- FLOTON	- 50 41	793	
				Hops	017			** ***	1 1
Scoresheet II		ons intensity of the prim	arv attribute.	Fermentation	OL X	1 1 51 UFUR			0 12
Use the space pro	vided to des	scribe the primary at	ttribute.	Other					1,12
		ensity/description as esters, phenols, etc.							
If character is inap If character is abse	propriate for ent, mark the of beer and	r style, mark the boo circle to the left. key feedback for im	c to the right.	Appearance	fellow Sold Copper Stown	happropriete	White wory Beige fan	Incorreption	
		agree on consensu	is score.	Color	, , , , , ,	Head			121
Enter consensus s	core at top o	of sheet.		Clarity	Brilliant Hazy Opoqu	e Other Retention	Quick L	other	12
				Other		Texture	·		12
This example is fro good, but too bitt	om the flavoi	in a Scoresher section for a Weiss	bier that is	lavor	None L M H	OREAD	-		
Flavor	N' .		13	Malt	0				
0	K ıi 🖸	Wheat. Subtle grains	notes	Hops	O-X-	TO MEUDIX	L FLOR	log-e	
		OK for style Way too high for style		Bitterness	~ *	10 CLEM	FIRM		
_	X	Banana. Low Clove. Hi			~	TERRER	-1		0
0				Fermentation	Hoppy Mait				20
				Balance		ı 🗀			
				Finish/Aftertaste	Dry Swee	t			
Flaws for sty	de (mark L-	M-H for all that app	ly)	Other					
Acetaldehyde		Metallic							
Alcoholic / Hot		Musty	f	outhfeel					
Astringent		Oxidized	-	Mouthreer	Thin M Full	economies s	None L	proporescripto	
Brettanomyces		Plastic		Body	1000 M F40		255 0 1		
Diacetyl		Solvent / Fusel		Corbonation	None L M .				
DMS	U	Sour / Acidic		Carponation	0	Astringer			L
Estery	-	Smoky		Warmth	0*	ı 🗆 Oti	1er		
Grassy		Spicy							
Light-Struck		Sulfur		Overall	Classic Example	🗴 .	ı ı Note	to Style	
Medicinal		Vegetal			Flawless Wonderful	- - × -		ificant Flaws	7
				Feedback	Provide comments on style.	, recipe, process, and drinking pleas	ure. Include helpful su	ggestions to the brewer.	10
					A LITT	VER! ENJ	OYABLE	. IF	
Outstanding 4		ass example of style.			SUCCESSE	CONFUSING.	Orto	SOME	
5 Vary Good 6		fies style well, requires mino ly within style parameters, m	•					Carrie dam	
5 Good 2	1-29 Misses ti	he mark on style and/or mino	r flaws.			ALDUST F			
		es/aromas or major style defi f flavors and aromas domina			punt ou	T OF PURCE	POSSIB	UE SUIS.	rsT
1 to specific it.	major or	I TOYOTS OIN ALVINAS COMINA			KERNENT	ation issues	+ LACE	ce some	36
					MINT 10	MPLEXITY	· BIT	Judge Total	20
RICP Seamehouse Co	nyriaht @ 2014	B Beer Judge Certificat	ion Program			SAIOTHAN	1 40	Judge Total	
rev BSTR-180124	pyright & 2010	s see suage Certificat	on riogram	Add	litional resources can be t	found at these sites: https	://www.bjcp.org	http://www.homebi	rewersassociation.org
					BACK FO	or o seco	رام والم	7 7.	





AHA/BJCP Sanctioned Competition Program

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Location



Lia B.

Liam Ahearn BJCP#: E1145	Beer Judge	Special Ingredients	35-5
Pro Brewer ☐ Brewer Industry ☐ Describ	ık	Bottle Inspection	e's individual scores
Use the space provided to Add secondary attribute(For "Fermentation", cons If character is inappropria If character is absent, man Provide summary of beer Assign scores for each se	the intensity of the primary attribute. o describe the primary attribute. so describe the primary attribute. so intensity/description as appropriate. ider esters, phenols, etc. te for style, mark the box to the right. It is the circle to the left. and key feedback for improvement. ction and total.	Appearance Appear	Other 3
Example: How to This example is from the good, but too bitter for st Flavor Matt OLX Hops WLL Bitterness OLX Fermentation OLX Framestation OLX Flaws for style (materials)	Wheat. Subtle grainy nates OK for style Way too high for style Banana. Low Clave. Hint of bubblegum	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	cler 16
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Mouthfeel hoppropriate hoppropr	
Grassy Light-Struck	Spicy Sulfur	Overall	

Overall

Me	dicinal			Vegetal		Overall	Classic Example	L]	_ Not to Style	
							Flawless	_ _			-
							Wonderful				
						Feedback	Provide comments on styl	e, recipe, process, a	nd drinking pleasure. Includ	e helpful suggestions to the brewer.	10
							1 - Will	le th	e wort	er chem	NH25
e	Outstanding	45-50	World-cl	lass example of style.			10 0	^	227	Vaca Iri	1
Ρį	Exce S ent	38-44	Exemplis	fies style well, requires minor f	ine-tuning.		45 1	\		slace to	7/W
Ō	Very Good	30-37	General	ly within style parameters, min	or flaws.		to "	۸۸ ساکر مرابع	MIR H	16 [0000	_
ng	Good	21-29	Misses t	he mark on style and/or minor	flaws.		ىسىد	ATANA	/VC_ V	1 Jeen	^
Scoring Guide				ors/aromas or major style defici			The ti	UMTRA	AIB 2	LILP HOW	Newwo
Şc	Problematic	0-13	Major of	f flavors and aromas dominate			CLIT	2011 V	Collado		10,0
							STIMES	<u> </u>	NEW TO	Witting	20
							The W	Min	<i>•</i>	· ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` `	170
							\p\C \\	(W) ~		Judge Total	50

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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org





AHA/BJCP Sanctioned Competition Program



	Location Date
Judge PETE WHELVON BJCP ID & Rank Email Predicas Geral S Non-BJCP Qualifications	Category# 5
Cicerone Rank	Bottle Inspection 🗸 ĸ
Pro Brewer & Brewery WK Industry Describe Judging Years	Malt of Solding Soldin
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.	Other Sweety sock
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.	Appearance Color Frittent Hazy Open Other Retention Texture Clarity
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 Mail Hops Briteness J J Myheat. Subtle groiny notes OK for style Wey too high for style Fermentation Myheat. Subtle groiny notes Wey too high for style Bongno. Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Finish/Aftertaste Other Mone L M H H Crocd bitterness Fastle deer f dry Sweet Sweet Sweet Sightly socialised
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Mouthfeel broppregride broppregride Body Thin M Full Greaminess G
Light-Struck Sulfur Medicinal Vegetal	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless
Ourstanding Excellent 38-44 World-class example of style. Exemplifies style well, requires minor fine-tuning. Very Good 30-37 Generally within style parameters, minor flaws. 21-29 Misses the mark nor style addior minor flaws. Off flavors/aromas or major style deficiencies. O-13 Major off flavors and aromas dominate BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program rev BSTR-180124	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Whe resulty press tops (are followed to the brewer.) When the state of the stat





AHA/BJCP Sanctioned Competition Program



9		Structured version		Location		Date		NOTAL MOTHER
Judge Name	Tony van der Linden		,	1	V Comali	Position	Advanced to MINI-BOS	
BJCP ID			Category#		1226	in flight	MINTEGES	
& Rank	E2964 - Certified		Sub (a-f)		. =	Entry		3
			Subcategory	CHEPM A		. (8	PLACE	'ma'
Email	tonyvanderlinden@hot		Special Ingred	ients		of (16		SUS SCORE an average of
Non-BJCP Qualifica		TETET 27	Datis Installed					ividual scores
Cicerone 🗆	Rank		Bottle Inspection	□ ok				
Pro Brewer 🗆	Brewery							
Industry 🗆 🛭	Describe		Aroma	hop	propriate			
Judging 🗆	Years			None L M H	in ≟ newasin €	STATE C.C	aisl	
			Mait	O.≯———			Will.	-
			Hops	01 X	- HERE	<u> </u>		
scoresheet I	nstructions							110
Use the scales to	ndicate the intensity of the prin		Fermentation	O *	Ŏ	 		12
	vided to describe the primary a		Other					
	tribute(s) intensity/description a n", consider esters, phenols, etc							
If character is inap	propriate for style, mark the bo		Appearance		ngreisia		lagranius et a	
	ent, mark the circle to the left.	i Provement		क केंद्र ड	rograme	e _ e	5 3	
	of beer and key feedback for in each section and total.	iprovement.		Yellow Gold Amber Capper Brown Block	×	White Nory Beige Tan	S S S	
	judge(s) and agree on consens	us score.	Color			d X		- ~,
Enter consensus s	core at top of sheet.		Clarity	Bricliant Hazy Opaque	Other Retentio	n Cuick 🗶 L	osting Other	⊓ ک ا
			Other	7	Textur	,		
			Other					-
	w to fill in a Scoreshoom the flavor section for a Weister for style.	set sbier that is	Flavor	None L. M. H.	préjarate			
Flavor		13	Malt	~ *	HAIDSO A			
	W .		man	0		HERON	A	-
0	Wheat. Subtle grain	y notes	Hops	<u> </u>	\$ FORCIAL	+104-100	rt.	_
	OK for style		Bitterness	~! ¥ !:	Ħ			. 🗀
0	X Way too high for sty X Banana. Low Clove.				*			
Fermentation O	<u> </u>		Fermentation		<u> </u>			- ; } [2
			Balance	Hoppy Malty	- BEFARIC	INISH L	MERK	
				Dry Sweet	_			
			Finish/Aftertaste	- 1	·			-
Flaws for sty	rie (mark L-M-H for all that app	oly)	Other	100 BI	her for	50 LE		_
Acetaldehyde	Metallic							
Alcoholic / Hot	Musty		Mouthfeel					-
Astringent	Oxidized		MA CONTRACT	Jeop Thin M Full	propriete	Nane L	M H	,
Brettanomyces	Plastic		Body		☐ Creamin			2
Diacetyl	Solvent / Fusel		•	None L M		0 1		.
DMS	Sour / Acidic		Carbonation	0	☐ Astringe	ency O		<u> </u>
Estery	Smaky		Warmth	OJX	<u> </u>	ther		_
Grassy	Spicy	 		<u> </u>				
Light-Struck	Sulfur	 						
Medicinal	Vegetal	 	Overall	Classic Example (*	Not	to Style	
Medicingi	i eyetai			Flawless	<u> </u>	Sig	nificant Flaws	1
				Wonderful	1 7	_	less	16
			Feedback	Provide comments on style, re	cipe, process, and drinking ple	sure. Include helpful s	uggestions to the brewe	
					REER BY	•	I WERE	
Ontatandin-	45-50 World-class example of style.			<u> </u>		• <u> </u>	· · · · · ·	-
-	38-44 Exemplifies style well, requires min	or fine-tening.		CTY UE X	BOFDERS OF	A P CONT	any	_
S Very Good	30-37 Generally within style parameters,			as TRING	FAIT . (>	ok A	PECH	<u>.</u>
Good Good	21-29 Misses the mark on style and/or mi	nor flaws.		- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		_ • · · · F · •	-1	<u>*</u> •
	14-20 Off flavors/aromas or major style d 0-13 Major off flavors and aromas domi							
Problematic	O-13 Major off flavors and aromas domin	ioic						
						•		T 5 /
							Judge Tot	





AHA/BJCP Sanctioned Competition Program

Structured Version



			Location		Date		NOIL
Judge Name (HM)	FLETHER	Category#		39826	Position in flight Entry	Advanced to MINI-BOS	75
BJCP ID E 27	64		CREAM ALC	-	ーフ	PLACE	
Email PREUE	RCARMERBEWING	Special Ingred		· · · · · · · · · · · · · · · · · · ·	of		SUS SCORE
Non-BJCP Qualifications Cicerone R	ank	Bottle Inspection	Ø 0K				an average of ividual scores
Pro Brewer Cl. Brew	very Archer	Aroma	Mc No. 1	ro Facu.			
Judging T	ribe	- Addition	None L M H -	opriole A			
		Mait	O————— [1 au			•
		Норѕ	<u>о</u>	,			
Scoresheet Instr Use the scales to indica	ructions ate the intensity of the primary attribute	Fermentation	<u> </u>	1 & (Ow) DI	15 - allo	<u>.ed</u>	. 7
Use the space provided Add secondary attribut	d to describe the primary attribute. te(s) intensity/description as appropriate	Other		Sulph	. حر		. 12
If character is inapprop If character is absent, m Provide summary of be Assign scores for each	e(s) and agree on consensus score.	Appearance Color Clarity Other	Manager Page 19 19 19 19 19 19 19 19 19 19 19 19 19	Other Head	<u></u>	brosponsorbite Solution Other	3
	o fill in a Scoresheet ne flavor section for a Weissbier that is r style.	Flavor	Receptor None L M H	epy inche			•
Flavor	13	Malt		1 on the	uch	ok.	•
Malt O X	Wheat. Subtle grainy notes	Hops	أسسلم	lor LIL	٠ ـ ـ ـ		
Hops &		Bitterness	~× [1 /00			
Bitterness O X			· · · · · · · · · · · · · · · · · · ·	~ ~	or Ele	tus.	14
Ü		Balance	Hoppy Malty	Jome ma			20
		Finish/Aftertaste	Dry Sweet	a liAle s	lickner	`	
Flaws for style (mark L-M-H for all that apply)	Other					
Acetaldehyde	Metallic						•
Alcoholic / Hot	Musty	Mouthfeel	ling rene	opriete			
Astringent	Oxidized		Thin M Full		None L	M H	
Brettanomyces	Plastic	Body	اللحا	🗎 Creamine	ss Oll	ــــــــــــــــــــــــــــــــــــــ	7
Diacetyl	Solvent / Fusel	Carbonation	None L M H	☐ A stringen	OV OI	۰. [1] د د ا	5 15
DMS	Sour / Acidic		-	- -	, (
Estery	Smoky	Warmth	○ 火		er		•
Grassy	Spicy						
Light-Struck	Sulfur	Overall	Classic Example		ı i Mot	to Style	
Medicinal	Vegetal		Flawless	1 1 1 1	Sign	ificant Flaws	/_
Distribution of the control of the c	Exemplifies style well, requires minor fine-luning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Feedback	Wonderful L Provide comments on style, reci Some minor Look at ye Come as herio	pe, process, and drinking please Remodeline Les Lea M Jery on	101		
						Judge Tota	$\overline{}$

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 $Additional\ resources\ can\ be\ found\ at\ these\ sites: \\ https://www.bjcp.org \\ http://www.homebrewersassociation.org$





Structured Version



		Location Date	NOT
Judge Name BJCP ID & Rank Email Mon-BJCP Qualifications	n Ahearn 15 Certified Wheamogymail.com	special ingredients	35
	ank	Bottle Inspection 🗆 ĸ	
	very		
Industry 🗆 Descr	ribe	Aroma	
Judging 🗆 🛚 Ye	ears	Hone L M H CMA Plaken	
		Malt of the state	
		Hops of Det dute ctarble	
Scoresheet Instr		Fermentation	
Use the space provided Add secondary attribut	Ite the intensity of the primary attribute. It to describe the primary attribute. It is described the primary attribute.	Other Lacks Wheat	— [O 12
If character is inappropill f character is absent, m Provide summary of be Assign scores for each	riate for style, mark the box to the right. nark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance Page Pa	Other 3
This example is from th	o fill in a Scoresheet e flavor section for a Weissbier that is	Flavor	,
good, but too bitter for	r style.	Myor 21 than all 1 1 100h	0 1/2
Flavor	13	man	0/0000
Mait O X	☐ Wheat. Subtle grainy notes	Hops of a Vom low, lack	T Lamon
Hops &		Bitterness I Swooth	
Bitterness O		C A C D D D D	- I/L
Fermentation O X	boraria cow cross. Finit of basolinguit	Fermentation O	
		Balance Hoppy Molty 7 TOO WEVVOY	
		Finish/Aftertaste Dry Sweet - SWeet 4 DWV	`
Flaws for style (mark L-M-H for all that apply)	Other)
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel hoppropriete line	proprieta
Astringent	Oxidized	Thin N Full HaneL N H	
Brettanomyces	Plastic	Body Creaminess	4
Diacetyl	Solvent / Fusel	Carbonation O Astringency Astringency	
DMS	Sour / Acidic		
Estery	Smoky	Warmth OLL Other	
Grassy	Spicy	4	
Light-Struck	Sulfur	Overall Classic Example Not to Style	
Medicinal	Vegetal	Flawless Significant Flaws	
		Wonderful Lifeless	[7]
		Feedback Provide comments on style, recipe, process, and drinking pleasury. In flude helpful suggestions to the	brower 10
			orewei.
A	West descends (2)	the com parofin	
Ourtstanding 45-50 Excellent 38-44 U Very Soud 30-37		aroma 11 out 0	<u>L</u>
10.7 0000 00	Generally within style parameters, minor flaws.	Chara Alexa there	$\Delta \Omega \Delta \Delta$
Good 21-29 Fair 14-20	-		111111111111111111111111111111111111111
Fair 14-20 Problematic 0-13		DE EM MININ WIN	TONT
		DV DMI . Either W	m 01
		la al Diet alala Con	J 56
DISDS	he M 2010 Base Judge Conflication Program	NOT SVIT MOULE HOW CINE	Total <u>550</u>

BJCP Scoresheet C rev BSTR-180124

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org





AHA/BJCP Sanctioned Competition Program



			Location	Date	AL MOIL
Judge RTE BJCP ID & Rank Email	he skepne	J.	Category# Sub (a-f) Subcategory Special Ingredients	77 969 Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSUS SCORE may not be an average of
Pro Brewer ♥ Bre Industry □ Des	Rank wery UB		Aroma book Mone L M H	To ship	judge's individual scores —
Use the space provide Add secondary attrib For "Fermentation", of If character is inappro If character is absent, Provide summary of b Assign scores for each	cate the intensity of the prin ed to describe the primary a ute(s) intensity/description a consider esters, phenols, etc priate for style, mark the bo mark the circle to the left. eer and key feedback for in the section and total. ge(s) and agree on consens	attribute. s appropriate. c. x to the right. approvement.	Hops Fermentation Other Appearance	Other Retention Texture Head	Insperse of the Lasting Other 3
This example is from good, but too bitter f Flavor Mat	to fill in a Scoreshothe flavor section for a Weisor style. Wheat Subtle grain OK for style Wey toe high for style Banana Low Clove.	13. y notes le	Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Bit high for	shyle 14
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	X	Mouthfeel Body Carbonation Warmth	Creaminess None L Astringency Other	biographite M H G G G G G G G G G G G G G G G G G G
Light-Struck Medicinal	Suffur X Vegetal		Overall Classic Example Flawless Wonderful Feedback Provide comments on style.		lot to Style ilgnificant Flaws ifeless al suggestions to the brewer.
Outstanding 45-5 Excellent 38-4 Very 600d 20-21-2 Fair 14-2 Problematic 0-1	Exemplifies style well, requires min Generally within style parameters, Misses the mark on style and/or min Off flavors/aromas or major style do	minor flaws. nor flaws. eficiencies.	Very con smokey + people Reduce		Judge Total







			Location	Date	4 North
Judge Nam	e Tony van der Linden	/=	ያ **		anced to
BJCP ID		Category#	- 1 83819	in flight MIP	N-BOS /
& Rank	E2964 - Certified	Sub (a-f)	<u> </u>	Entry (3)	1542
G. Hallin		Subcatego	y crech PALE LO	956 L	PLACE
Email	tonyvanderlinden@hot	mail.com (Spell out) Special Ing		l of	CONSENSUS SCORE
· · · · · · · · · · · · · · · · · · ·					may not be an average of
Non-BJCP Qualifi	cations	Pattie Incresti	on year Surgetter was	File	judge's individual scores
Cicerone 🗆	Rank	Bottle Hispetti	7 ok <u>-5 s a s a s a s a s a s a s a s a s a s </u>	<u></u>	
	Brewery				
	Describe		Inappropriate		
Judging 🗆	Years		Alt OLX 1 BE	Fr.024	
			0		
		Но	ps of Karl 🗇 🐔	the HERBAL	
	Instructions	Fermentati	on ALX	STONIT MESS.	[10]
	o indicate the intensity of the prim rovided to describe the primary a	tribute.	0 .		12
	attribute(s) intensity/description a		er		
	on", consider esters, phenols, etc		_		
	appropriate for style, mark the bo osent, mark the circle to the left.	x to the right. Appearance	Enappropriate	licipio	spripte
Provide summa	ry of beer and key feedback for im	provement.	Fellow Sold Amber Copper Srown Stock	White wory Beige fan Srown	## '
	or each section and total.		· <i>j</i> · · · · <u>· · <u>·</u></u>	ि देव देव देव उ <u>ा ा ा अर्थ</u> Head	1
	er judge(s) and agree on consensi s score at top of sheet.		Brilliant Hazu Opeque Chief	Quick Lasting	015
	·	Clar	ity 💢	Retention Lasting E	3
		Oti	er	Texture	
This example is	low to fill in a Scoreshe from the flavor section for a Weiss	eet Sbier that is Flavor	booppriprinte		
good, but too b	atter for style.		None L M H	7 - 7	í
Flavor	, , , , , , , , , , , , , , , , , , ,	13 M	alt Or 🗡 III I 💆 🖂 🖂 🖂	and/ = lakere	<u>* • </u>
Malt 👊	X Wheat. Subtle grain	y notes Ho	os a sk i b fud	DAL HERBAL.	
Hops 😿 ⊥	OK for style			IN , ALLIDER DEPO	7472
Bittemess O	X Way too high for sty		··		
Fermentation O	X; Banana, Low Clove, H	int of bubblegum Fermentat	on Ola - 1Cu	AT FRANK USE	<u> </u>
		Balar	ICE Malty		20
			Dru Sweet		
		Finish/Afterta	ste 💢		
Flaws for st	tyle (mark L-M-H for all that app	oly) Oti	ler		
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	Imapproprieté		Incaproprinte
Astringent	Oxidized		Thin M Full	None L M	H 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7
Brettanomyces	Plastic	Bo	dy 🗆	Creaminess Oly	
Diacetyl	Solvent / Fusel	Carbonat	None L M X I	Astringency 😞 😘	
DMS	Sour / Acidic	Carbonat	•	Astringency O 1 1 1	
Estery	Smoky	Warn	nth OF	Other	
Grassy	Spicy				
Light-Struck	Sulfur	Overall 0	Classic Forms 1		
Medicinal	Vegetal		Classic Example	Not to Style	
			Flawless	Significant l	riaws -
		Taadha	Wonderful	Lifeless	is to the brown
		Feedba	ck Provide comments on style, recipe, process, and d	innking pleasure. Include nelptul suggestion	s to une prewer.
			1001 6002 BK	Er mer ain	7 tx
Outstanding Excellent S Very Seed	45-50 World-class example of style.	e file to the	31 TERNITSS W	June Dr. Fr	10KO
Excellent Very Good	38-44 Exemplifies style well, requires mind 30-37 Generally within style parameters, n	-	5. S.	JOING CONT F	
S Good	21-29 Misses the mark on style and/or min	or flaws.	- July - July	+	
O Fair	14-20 Off flavors/aromas or major style de 0-13 Major off flavors and aromas domin		was pr stall	ge a recipo	
Problematic	O-13 Major off flavors and aromas domin	aic	1MOPPING) D	FEW THEAL	5. ∤ ¬¬]
				a and a suit	
			DAIN VILL 163 8	ALMEN 1	udge Total 50







U	Structured Ver	sion	Location		Date	E	F VOLUE
Judge CHRUS F	LETCHER	Category#		8195	Position in flight	Advanced to MINI-BOS	74.5
BJCPID E226	ч	Subcategory	Crech Pale	 '	Entry 13	PLACE	
	CARCHER BREWING. COM	Special Ingred		,	of	CONSENSU	
Non-BJCP Qualifications Cicerone ☐ Rar	٠	Bottle Inspection	□ ок			judge's individ	
	y Archer	Aroma	Ínapj	propriate			
Judging □ Yea Scoresheet Instru		Malt Hops	0	nusty.	cro~~.		7
Use the scales to indicate Use the space provided t Add secondary attribute. For "Fermentation", cons If character is inappropria If character is absent, mai	the intensity of the primary attribute. o describe the primary attribute. s) intensity/description as appropriate. ider esters, phenols, etc. te for style, mark the box to the right. k the circle to the left.	Fermentation Other Appearance	thop	propriete	ut/fishy	Inopropriete	12
Assign scores for each se	s) and agree on consensus score.	Color Clarity Other	Brilliant Hazy Opoque	Other Head Retention	Ouick Las	Ling Other	2 3
Example: How to This example is from the good, but too bitter for s	fill in a Scoresheet flavor section for a Weissbier that is tyle.	Flavor	Jeogr	prioriste			
Flavor	. Wheat. Subtle grainy notes	Malt Hops	Mone L M H	malty b	ready soil	ut-en	
Hops 🔊 🗆	OK for style	Bitterness	0	Hem bit	eren		
Bitterness O. J. X.				9.41	nedicin	- 1	12
Fermentation O XI	January Con Clothe, 11111 of Dates	Fermentation	Hoppy Molty	- a 1/1/4			13 20
		Balance		- NTW M	elty sic	<u>l. </u>	
Flaws for style (m	ark L-M-H for all that apply)	Finish/Aftertaste Other	Dry Sweet	slight so	vsl -	ith a huskiner	>~
Acetaldehyde	Metallic			J	0		
Alcoholic / Hot	Musty	Mouthfeel	laco	proprieté		leoperopriete	
Astringent	Oxidized		Thin M Full	• • • • • • • • • • • • • • • • • • • •	Nane L M	и н",	
Brettanomyces	Plastic	Body		Creamine	ss Ok		7
Diacetyl	Solvent / Fusel	Carbonation	Hone L M H	☐ Astringen	gy at a	<u> </u>	/ 5
DMS	Sour / Acidic				,	_	
Estery	Smoky	Warmth	O V —	□ Oth	er		
Grassy	Spicy	4					
Light-Struck	Sulfur	Overall	Classic Example	1 - 1	i Not to	Style	
Medicinal	Vegetal		Flawless L		Signi	ficant Flaws	
0 Very Good 30-37 Good 21-29 Fair 14-20	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Feedback /	Light Har	cipe, process, and drinking please c great leave c bonetim flaw in	Cretent Stight to med	gestions to the brewer	4.
BJCP Scoresheet Copyright rev BSTR-180124	© 2018 Beer Judge Certification Program	Add	itional resources can be for	(020 cit Spires: Ohttps:	temport	Judge Total keep below http://www.homebi	750 750 rewersassociation.or





AHA/BJCP Sanctioned Competition Program

Ver



Liam Ahearn BJCP#: E1145



itamahearn@australia	inbrewir	ngconsultants.co	om	
Non-BJCP Qualificati	ons			
Cicerone 🗆	Rank			
Pro Brewer 🗆 B	rewery			
Industry 🗌 De	scribe			
Judging 🗆				

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
Matt	o. x	Wheat. Subtle grainy notes
Hops	8	OK for style
Bittemess	XX	Way too high for style
Fermentation	OT X'	Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde	Metallic	/
Alcoholic / Hot	Musty	1/
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

e	Culstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning
	Very Good	30-37	Generally within style parameters, minor flaws.
Scoring	Good	21-29	Misses the mark on style and/or minor flaws.
ori	Fair	14-20	Off flavors/aromas or major style deficiencies.
Şc	Problematic	0-13	Major off flavors and aromas dominate

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sion	Location	Date	NOTHER NOTE OF THE PARTY.
Catego Sub (a-l Subcate (Spell out) Special		Position in flight fator	Advanced to MINI-BOS 33-5 PLACE 33-5 CONSENSUS SCORE may not be an average of judge's individual scores
Bottle Insp	ection 🗆 ox		
Aroma	Other Cavaloa	South last soil	note by roady now went notes 7
	Color Clarity Oppose	Head Fig.	asting Other 3
Fermer	alance Hoppy Molty	Under Offens	thing flanm when box ofted 13 20
	Body Thin M Full praction Mone L M H	Creaminess Astringency	M # 0 3 5
Overall	Flawless	i e	
	hon / w - Un den impact - Needs a bit m	halt amon afterwate si flamon to be avu	L WULL S Judge Total

- Lock at increasing the amount of fresh healths heart and arrating enough during pitaling.

- Mash temp lower to dry out been





AHA/BJCP Sanctioned Competition Program

Structured Version



					Location		Date		ROP
Non-BJCP Qualification	chen s	the von	Vices	Category# Sub (a-f) Subcategory Special Ingred	S Aug 59 lients Sox	9 494	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSUM may not be an judge's individed.	average of
	Rank _	T. 14		Dotte inspection					
Pro Brewer 🗶 Bre		140		Transparent Control					
Industry 🗆 Desc				Aroma	problem	niote			
Judging 🗆 🕒 Y	Years _				None L M H	Too Li	nh 6.	1 toka	
				Mait	OT 1	700 -9	1.0.04	74319	
				Hops	~ <u>~~</u>	Mora	pleaso		
Scoresheet Inst	tructio	ons					/		7
Use the scales to indic Use the space provide Add secondary attribution "Fermentation", co	cate the i ed to des ute(s) into	intensity of the pri scribe the primary ensity/description	attribute. as appropriate.	Fermentation Other	Bord ad - Snall DM	chlarine	proble	n	12
If character is inapprop			ox to the right.	Appearance	harorea	viate		Indianada	
If character is absent, in Provide summary of be			mprovement.		8 - 8 B E ×		e = s	£ *	
Assign scores for each		•			Yellow Gold Amber Coppe Brown Black		White Mory Belge	6	
Review with other judg			sus score.	Color	Brilliant Hazy Opoque	Other Head		asting 300 Other	121
Enter consensus score	at top c	or sneet.		Clarity	britishin nozy opoque		I A	asung A	∞ 3
				Other	More corbol	Texture	Big 5	~bble	
Example: How the This example is from the transfer of the tran	the flavo			Flavor	Samprey	itule	Qu	ide b-	style
good, but too bitter fo	or style.				Mone L M H	/_ 1			
Flavor			13	Malt	○—— 火	C 904			
Matt 🔒 X		Wheat. Subtle grai	ny notes	Hops		Grad			
Hops X		OK for style		порз	X	1			
. 4	X 80	Way too high for st	yle	Bitterness		Gran			
Fermentation X		Banana Low Clove.	Hint of bubblegum	Fermentation					16
Ö				rementation	Hoppy Molty _				20
				Balance	X D				
				Finish/Aftertaste	Dry Sweet				
Flaws for style	(mark L-	,	oply)	Other	Flavor i	protty	good -	onds	ed
Acetaldehyde	 	Metallic				•			
Alcoholic / Hot		Musty		Mouthfeel	propping	rilate		Incorpositiote	
Astringent		Oxidized	X		Thin M Full		None L	M H .	
Brettanomyces	-	Plastic	*	Body	X	Creamin-	ess O	X	3
Diacetyl	ļ	Solvent / Fusel		Carbonation	None L N H	Astringe		<u> </u>	5
DMS	X	Sour / Acidic			<u> </u>	•	, 0	,	
Estery		Smoky		Warmth	O X D	Ot	her <u>///</u>	e cars	
Grassy		Spicy		_					
Light-Struck		Sulfur		Overall					
Medicinal	X	Vegetal		Overun	Classic Example	- X		to Style	
					Flawless		-	nificant Flaws	[
	a			Feedback	Provide comments on style, recipe	,	sure. Include helpful s	-5	10
Outstanding 45-5 Excellent 38-4 UVery Good 30-3		lass example of style. Ifies style well, requires mi	nor fine-tunian		Kanavar C	Nolina	1 bons	dad w	7L
Very Good 30-3		lly within style parameters.	-		Lillar	cond.	166	toto	-
Good 21-2		the mark on style and/or m			piter or	cardon		,415	
Good 21-2 Fair 14-2 Problematic 0-1		ors/aromas or major style o			More car	5 requ	sied A	or stylo	<u> </u>
Problematic 0-1	Major o	ff flavors and aromas dom	mate		Maro La	As boul	1/-	2500//	
					More hap	y want	7 5e	Judge Total	34
					7 7 7 7	•			

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AHA/BJCP Sanctioned Competition Program

Structured Version



		otractarea ve	Loca	ation	Date	45 X015
decidence Manage	-T		3	***		Advanced to
	e Tony van der Linden		Category#	- 1 UZ78	in flight	MINEBOS
BJCP ID			Sub (a-f)		Entry 16	73,67
& Rank	E2964 - Certified		Subcategory	ecu from la		PLACE
Email	tonyvanderlinden@h	otmail.com	Special Ingredients .			CONSENSUS SCORE may not be an average of
Non-BJCP Qualific	cations		Pottle Increation			judge's individual scores
Cicerone 🗆	Rank		Bottle Inspection 🗆 ox			
Pro Brewer □	Brewery		-			
•	Describe		Aroma	Inappropriate		
Judging 🗆	Years		None L	M H S 50A	CHICH HOPEN ?	731 4086.
			Malt <u>⊖⊥×</u>			***
			Hops ○┴─		chon	,
	Instructions		Fermentation	<u> </u>	PHEROUC?	—— 6 ₁₁₂
	o indicate the intensity of the p rovided to describe the primal		Other			112
Add secondary	attribute(s) intensity/descriptio	n as appropriate.				
	ion", consider esters, phenols, appropriate for style, mark the		Appearance			
If character is ab	sent, mark the circle to the lef	t.	Appearance	Inappropriate		spectrale
	ry of beer and key feedback fo or each section and total.	r improvement.	Yellow	Amber Copper Brown	White Nory Beige Brown	74 <u>.</u>
	er judge(s) and agree on conse	ensus score.	Color X	<u> </u>	_ Head 🌿	3
Enter consensus	s score at top of sheet.		Clarity C.	Hazy Opoque Other	Retention Lasting	Other
			Other		Texture	1 2
	ow to fill in a Scores from the flavor section for a W litter for style.		Flavor None 1 Malt	happopriote N H	ZOLNY SUFEE	MC5 ¹
Mak 👊	X Wheat. Subtle g		Hops a	x	our	
0	OK for style		• • • •	199	ead gittant	
	X Way too high for		Bitterness 🔎	*		
Fermentation O	X Banana. Low Clov	e. Hint of bubblegum	Fermentation OLL	<u>* </u>	mor 203361	17 20
			Balance Hoppy	Malty		120
			Dru		d (a ball	
			Finish/Aftertaste	امن 🗆 🗀 🛶	isim.	
Flaws for s	tyle (mark L-M-H for all that	apply)	Other			
Acetaldehyde	Metallic		4			
Alcoholic / Hot	Musty		Mouthfeel	Inappropriete		Inoppregriate
Astringent	Oxidized		Thin	M Full	None (M	Н
Brettanomyces	Plastic	L	Body	<u>*</u>	Creaminess OII	<
Diacetyl	Solvent / Fusel		Carbonation None L		Astringency	5
DMS	Sour / Acidic	4	Warmth ○■		Other	
Estery	Smoky		warmun 🔾 🏋			
Grassy	Spicy					
Light-Struck	Sulfur		Overall	Classic Example	y∠ Not to S	tyle
Medicinal	Vegetal			Flawless		ant Flaws
				Wonderful	Lifeless	
			Feedback Provide	de comments on style, recipe, process, ar	nd drinking pleasure. Include helpful sugge	stions to the brewer.
				ECENT GORG		and see
© Outstanding	45-50 World-class example of style.			- CF 1		
Outstanding Excellent Very Good	38-44 Exemplifies style well, require:	s minor fine-tuning.	<u>u</u>	their your		
	30-37 Generally within style paramet		~	aut one for	2 CAMPLEXITY	GUT DUCKT
Good Fair	21-29 Misses the mark on style and/o 14-20 Off flavors/aromas or major sty		0	VITE COME A	ef, auso pro	BAS CT
Problematic					IN PHE PHE	
						3.5
			VA	hosen was	DISTRUCTING	Judge Total 50

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AHA/BJCP Sanctioned Competition Program

Structured Version



		Location Date	-
BJCPID E2260	ETCHEOL 1 ANKHEOL BREWING. U	Subcategory (zech Premon Pale Special Ingredients CONSENSUS	
Citiali VIV	- 0	may not be an av judge's individue	
Non-BJCP Qualifications Cicerone Rank Pro Brewer Brewery Industry Describe		Bottle Inspection 🗆 ok	H Scores
Judging	,	Malt of promot math.	
Use the scales to indicate the Use the space provided to condary attribute(s) if For "Fermentation", consideration of the scale of the	ne intensity of the primary attribute. describe the primary attribute. intensity/description as appropriate.	Other Sith Snoke, become	0 12
If character is absent, mark of Provide summary of beer an Assign scores for each secti	the circle to the left. Ind key feedback for improvement. On and total. Ind agree on consensus score.	Appearance Color Clarity Clar	2 3
Example: How to fi This example is from the fla good, but too bitter for styl	vor section for a Weissbier that is	Flavor More L M H Sone low sweet matt	
Malt O X S S S S S S S S S S S S S S S S S S	Way too high for style	Bitterness Bitterness Fermentation Balance Dry Sweet Dry Sweet Bry Bry Sweet	/6 ₂₀
Flaws for style (mark		Other Litteren: slight swoong ch	ench
Acetaldehyde	Metallic	4	
Alcoholic / Hot	Musty	Mouthfeel Inappropriete Inappropriete	
Astringent	Oxidized	Thin M Full None L M H	
Brettanomyces	Plastic School / Fund	Body Creaminess O	150
Diacetyl DMS	Solvent / Fusel Sour / Acidic	Carbonation Out M H Astringency Out M H	7.3 5
		Warmth Other	
Estery	Smoky	Warmth Ox Other	
Grassy Light-Struck	Spicy Sulfur		
		Overall Classic Example Not to Style	
Medicinal	Vegetal	Flawless Significant Flaws	
Excellent 38-44 Exellent 20-37 Ger	rki-class example of style. inplifies style well, requires minor fine-luning. serally within style parameters, minor flaws. ses the mark on style and/or minor flaws.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Light sare-y/smoky charach ould be due to some scortely in mash.	10
Fair 14-20 Off O-13 Maj	flavors/aromas or major style deficiencies. Ior off flavors and aromas dominate	my bu would do better in 3A category. Some for a tringery. Judge Total	7 5 .5

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			Location	Date	North
Judge	* /	\overline{I}	/.	Position Advance	ed to
Name 4.76	- WAEWON	,	Category# 4 1 738	435 in flight MINI-	
BJCP ID		1	Sub (a-f)	Entry	33
& Rank		<u>. , , , , </u>	Subcategory	PL	LACE
11.	homi boo rente	dia		of CC	NSENSUS SCORE
Email /50	700-03-75		Special Ingredients		ay not be an average of
Non-BJCP Qualificati	ions				idge's individual scores
Cicerone	Rank		Bottle Inspection 🗆 DK		
Pro Brewer 🐧 B	Brewery				
Industry 🗀 D	escribe		Aroma		
Judging 🗆	Years		None L M H	Blook	
			Malt OLLLEY 🕱 -	est juicer	
			Hops	More hops	
Scoresheet In	structions		Fermentation	Dia co. to 1	9
	idicate the intensity of the prin rided to describe the primary :		1 lie	1 1 1 1	12
	ribute(s) intensity/description :		Other <u>Liftle</u> OKIO	ised. Totalety	<u> </u>
	", consider esters, phenols, et		<u> </u>		
	propriate for style, mark the bo nt, mark the circle to the left.	ox to the right.	Appearance Incorproprience	problemen	(A)
	of beer and key feedback for in	mprovement.	Pellow Mmber Copper Block	White Mory Beige fon Brown	
	ach section and total. udge(s) and agree on consens	sus score.	Color L. X. L.	Head 12 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	2
Enter consensus so			Brillioft Hozy Opoque	Other Retention Quick Losting	Other 5
			• ^		3
			Other	Texture	
	w to fill in a Scoresh				
good, but too bitte	m the flavor section for a Wei: er for style	ssbier that is	Flavor		
_			None L M H		
Flavor	M +	13.	Malt Or X -		
	Wheat. Subtle grain	ny notes	Hops Or year -		
Hops &	OK for style Way too high for sty	 Ula	Bitterness 🗸 💆 🗀	Nove to balance	<u> </u>
Fermentation X			Formandadian 4	Witte acclide had	
0			Fermentation Of Motty Hoppy Motty	· office according	7 20
			Balance Description		
			Finish/Aftertaste Dry Sweet	Too sweet	
Flaws for styl	(mark L-M-H for all that ap	nlv)	*	,	
			Other		
Acetaldehyde Alcoholic / Hot	Metallic		4		
-	Musty Oxidized		Mouthfeel Inappropriate		Inoppropriate
Astringent Brettanomyces	Plastic	X	Thin M Full	None L M	" - 7
Diacetyl	✓ Solvent / Fusel		Body Kone L N H	Creaminess O	-
DMS	Sour / Acidic		Carbonation O Carbonation	Astringency O	
Estery	Smoky		Warmth OLX	Other	
Grassy	Spicy				
Light-Struck	Sulfur		(Constant)		
Medicinal	Vegetal	-	Overall Classic Example	Not to Style	
			Flawless	Significant Flat	
			Wonderful	Lifeless	0_
			Feedback Provide comments on style, recipe, pro	cess, and drinking pleasure. Include helpful suggestions to	the brewer. 10
			Needs a Si	twore boil hop.	
Outstanding 4			UDIX Warm	balle tout for	r
(5) Vary Seed 20	8-44 Exemplifies style well, requires mir 0-37 Generally within style parameters,	-	7, 1,	The Art	7.1
Good 2	1-29 Misses the mark on style and/or mi	nor flaws.	macery)	loo sweet, were	<u></u>
	4–20 Off flavors/aromas or major style d 0–13 Major off flavors and aromas domi		Lop.		
· · · · · · · · · · · · · · · · · · ·	mopo on motors and arounds domine		•		1 art
				Jua	lge Total50



Structured Version

738435

		Location	TI NOTE
Judge Name BJCP ID & Rank Email	n Alreann 15 Certified Wheavn Orgmail com	Category# 4 A Position in flight fatry Subcategory MUMICH Helles Special Ingredients PLACE Position in flight fatry PLACE CONSENS may not be a judge's indiv	in average of
Non-BJCP Qualifications		Bottle Inspection 🗆 ox	
Pro Brewer Brew Industry Descri	ank very vibe aars	Malt of Hoppy Sweet white bready	>
Use the space provided Add secondary attribut For "Fermentation", co If character is inapprop	the the intensity of the primary attribute. It to describe the primary attribute. It is described the primary attribute. It is appropriate. It is appropriate. It is a propriate. It is	Permentation Other Appearance	12
Provide summary of be Assign scores for each	e(s) and agree on consensus score.	Color Britiant Hazy Opoque Other Retention Ouks Lasting Other Texture	3
	o fill in a Scoresheet le flavor section for a Weissbier that is r style.	Flavor Hone L M. H Mally 15 ladacha Suc	n 1/
Flaws for style	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum mark L-M-H for all that apply)	Bitterness Fermentation Balance Finish/Aftertaste Other	1 20
Acetaldehyde	Metallic	(managed)	
Alcoholic / Hot	Musty Oxidized	Mouthfeel Inappropriate Inappropriate	
Astringent Brettanomyces	Plastic	Thin M Full None Le M H	α
Diacetyl	Solvent / Fusel	Body Creaminess	5
DMS	Sour / Acidic	Carbonation One 1 M H Astringency O	
Estery	Smoky Smoky	Warmth Other	
Grassy	Spicy	Wallatti Oil	
Light-Struck	Sulfur	t and the second	
Medicinal	Vegetal	Overall Classic Example Not to Style	
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair Fair 14-20 Problematic 0-13	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Flawless Significant Flaws Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A A A A A A A A A A A A A A A A A A A	6 10
or insecting	angulation of the state of the	yeast pit med	3





BEER SCORESHEETAHA/BJCP Sanctioned Competition Program Structured Version



9	<u> </u>	Structured V	Lo	ation	Date	Ap voite
Judge Name	Tony van der Linden)	Category#	* 1 e/	a 1 f a a l i i i i i i i i i i i i i i i i i	dvanced to
in the figure of the second			Λ.	— E 656	USQ in flight	77/-
BJCP ID & Rank	E2964 - Certified		Subcategory 15	DIELA	Entry 10	PLACE JC17
G. Notes			Subcategory 15	Py Co- Vise	1 Q	
Email	tonyvanderlinden@		Special Ingredients	*****		may not be an average of
Non-BJCP Qualifi		<u> </u>	Bottle Inspection 🕳 ok			judge's individual scores
Cicerone 🗆	Rank		F-1			
	Brewery		Aroma	e remark		
Industry □ Judging □	Describe		None L	n n problachiere		***************************************
Juaging 📋	rears		Malt 👊	ك أنسيّ 🛪	arain sweethes	· COCH
			<u> </u>		HEROAL	
.			Hops 🔾 🗀			
	Instructions o indicate the intensity of the	nrimary attribute	Fermentation 👊	<u>c </u>	light southur.	12
	rovided to describe the prim		Other			[12
	attribute(s) intensity/descript		vuiei		12 - 210000000	
	ion", consider esters, phenol: appropriate for style, mark th		Appearance			
If character is ab	sent, mark the circle to the l	eft.		Inappropriate	line	propriete
	ry of beer and key feedback f or each section and total.	for improvement.	e low	Amber Coppe Brown Block	White vory Belge ian srowr	60
	er judge(s) and agree on con	isensus score.	Color 🖎	<u></u>	Head 🔀 💷	
	s score at top of sheet.		Clarity Brillion	Hazy Opaque	Other Retention Suick Lasting	Olher
			. /-		*	3
			Other		Texture	
Example: H This example is good, but too b	low to fill in a Score from the flavor section for a pitter for style.	esheet Weissbier that is	Flavor None L	Scoppyspriote M H	~~	
Flavor		13	Malt 👝 🗀		arany	
Matt o	X, Wheat. Subtle	e grainy nates	Hops \sim L		HERBAL.	
Hops Xo	OK for style		1100		-	
Bitterness O	X X Way too high f	for style	Bitterness 💍 🗀	×	DO MI LIKTES	
Fermentation O	X Banana Low Cl	ove. Hint of bubblegum	Fermentation	<u> </u>		12_
			Волина Норру	≯		20
			Balance [
			Finish/Aftertaste	Sweet		
Flaws for st	tyle (mark L-M-H for all tha	at apply)	Other			
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty		Mouthfeel	Inoperapriete		brancovido
Astringent	Oxidized		Thin	M Full	None L , M	H temporage into
Brettanomyces	Plastic		Body	x	Creaminess 🗡 📜	
Diacetyl	Solvent / Fuse		None L	M & H	Actoinment	
DMS	Sour / Acidic		Carbonation O—	وتكنت	Astringency O	&
Estery	Smoky		Warmth ⊖⊥		Other	
Grassy	Spicy					
Light-Struck	Sulfur	L	Overall			
Medicinal	Vegetal	L	Overall		Not to Sty	
				. 1017/233	Significa	1 , 1
					Lifeless	0
			Feedback Prov		cess, and drinking pleasure. Include helpful suggest	
			<u>F0</u>	a ME T	so Bitter for	STYLE
o Outstanding	45-50 World-class example of style	2.	$\overline{\mathcal{Q}}$	RDERINE	ON ASTRUAGENT	MITIM
Outstanding Excellent Very Good	38-44 Exemplifies style well, require	-	<u> </u>			
Very Good Good	30-37 Generally within style param 21-29 Misses the mark on style and		3	outer freq	DOGN'T CARAL	11150
Geod Fair Problematic	14-20 Off flavors/aromas or major		FI	ALVOYA	1990M TA NO	E,
Problematic	O-13 Major off flavors and aroma	s dominate			TIMING .	
			<u>v</u>	MUINE 4	ILWING .	1311
						Judge Total 50







		Structured Version		Location			Date		AL NOIL
1	S FLETHER		Category# Sub (a-f)	2 A	entry #	464	Position in flight Entry	Advanced to MINI-BOS	32-5
& Rank = 226	04		Subcategory	1/1 - P.	h lay		10	PLACE	
Email BREW	ERCARLHINGREV	110-00m	Special Ingred	dients		t	of		US SCORE
Non-BJCP Qualifications Cicerone R	i Rank		Bottle Inspection	□ OK					an average of vidual scores
Pro Brewer Brev	very Acher								
Industry 🗹 Desc	ribe		Aroma		Inappropriet	.			
Judging 🗹 Y	ears 8		34-14	None L	м н				
			Malt	₩			···		
			Hops	\circ 1 \times					
Use the space provider Add secondary attribu	ate the intensity of the prind d to describe the primary a ite(s) intensity/description a	attribute. Is appropriate.	Fermentation Other	<u> </u>		some si	-lph-/	vegete!	8 12
If character is inapprop If character is absent, n Provide summary of be	onsider esters, phenols, etc oriate for style, mark the bo mark the circle to the left. eer and key feedback for in	x to the right.	Appearance	Yellow Gold Amber	Copper Brock Brock	š	White Mory Beige Tan	Inoppropriete	
Assign scores for each Review with other judg Enter consensus score	ge(s) and agree on consens	us score.	Color Clarity Other	Kii	azy Opoque	Other Retention Texture	Quick L	osting Other	3
	to fill in a Scoresho he flavor section for a Weis or style.	Bet sbier that is	Flavor	None L	teophropinal				
Flavor		13	Malt	0	يَّ تَـــــــــــــــــــــــــــــــــــ	nulin ~	ult su	utrum_	
Matt X	Wheat. Subtle grain	I	Hops		· · · · · ·				
Hops 🔊	OK for style		•	,	· ·	good L	- H ~		
· .	Way too high for sty		Bitterness	O 	بکت 🗀	Green L	1 11 0		14
Fermentation O.L. XI	Banana Low Clove.	TINT OT BUBBIEGUM	Fermentation	O ⁱ			,		7 4 20
			Balance	Норру	Molty 🗆	vell be	I am coe (-	
		ı	Finish/Aftertaste	Dry	Sweet	Slight sli	ch lini	h. franço.	٠, ٦
Flaws for style	(mark L-M-H for all that app		Other			-	,		
Acetaldehyde	Metallic		Viller						•
Alcoholic / Hot	Musty	<u> </u>	Mouthfeel						
Astringent	Oxidized		Modulieer	This	Inappropriet M Full	Í	None I	Amppropriate M H	[
Brettanomyces	Plastic		Body	11110	I 1	Creamine			7
Diacetyl	Solvent / Fusel		6k	None L	N . H _		,		3
DMS	Sour / Acidic		Carbonation	0,	_ 	Astringen	y ○ □ →	الا لــــــــــــــــــــــــــــــــــ	
Estery	Smoky		Warmth	O ¥		Oth	er		
Grassy	Spicy								
Light-Struck	Sulfur		Overall		P				
Medicinal	Vegetal			CISZSI	Example Flawless	 		to Style	
				,		· × ·	sigr Life	rificant Flaws locs	
			Feedback			ocess, and drinking pleas.			10
			recapaca	0	, ,	1 1	/. I	1 R	· · · · · · · · · · · · · · · · · · ·
Φ Outstanding 45-50	World-class example of style.			V. Cra	u ad	ecen all	1 ,		
Excellent 38-44		or fine-tuning.		Style	. Som	corn lit	e sticke	ners on 10	·
	Generally within style parameters,	minor flaws.		nalat	e . Hick.	- Combone	ton .	a Jollan	d
G Fair 14-20				6	10 77	1.1.	DI.		
Problematic 0-13			-	<u>xne</u>	10m pe	me com	- Plan	<u>~</u>	
				Som	low astri	yery .	- Kini	16	7年
				may 1	has gone	better >	america-	Judge Tota	50
BJCP Scoresheet Copyrig rev BSTR-180124	ght © 2018 Beer Judge Certifica	ation Program	Ad	√ ditional resou	rces can be found at	these sites: https:	eger C. //www.bjcp.org	http://www.homet	brewers association.org



Advanced to MINIBOS

Lasting

Date



BEER SCORESHEETAHA/BJCP Sanctioned Competition Program

red Version

Location



CONSENSUS SCORE may not be an average of judge's individual scores

American (NZ Cotrus kap)

	Ahearn P#: E1145	Beer Judge	Category# Sub (a-f) Subcategory Special Ingred	German	Positio in flight fatty
Non- Ci Pro Ir	ndustry 🗆 Describe .		Bottle Inspection	OK Indepression	lalista birrand
Use Use Add For If ch If ch Prov Assi Revi	the space provided to de I secondary attribute(s) in "Fermentation", consider arracter is inappropriate for arracter is absent, mark the vide summary of beer and ign scores for each section	intensity of the primary attribute secribe the primary attribute. tensity/description as appropriat resters, phenols, etc. or style, mark the box to the righ e circle to the left. I key feedback for improvement. In and total. Id agree on consensus score.	e. Other	Non-tread	Cityus (eu
This goo Flavo	d, but too bitter for style.	Table 1 Subtle grainy notes OK for style Way too high for style	Hops Bitterness	None L N H	Mate laron New World Smooth, Sof Cityys, len
Acc	ws for style (mark i etaldehyde coholic / Hot tringent	L-M-H for all that apply) Metallic Musty Oxidized	Balance Finish/Aftertaste Other Mouthfeel	Dry Sweet Noty broppingstat Thin M. Full	ition on t
	-44	Dissais		min m 1 real	None I

Overall

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

e	Outstanding	45-50	World-class example of style.
uide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Ō	Very Good	30-37	Generally within style parameters, minor flaws.
ыg	Good	21-29	Misses the mark on style and/or minor flaws.
cori	Fair	14-20	Off Rayors/aromas or major style deficiencies.
$\delta_{\rm c}$	Problematic	0-13	Major off flavors and aromas dominate

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palance		VOCANO VV OC	11.000 C ~	
sh/Aftertaste Other	Non-tradit	ronal hop	floma	\wedge
Body Carbonation Warmth	Thin M Full	Creaminess None L Astringency Other	hoppropriate M H	4 5
erall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, proces	T		7 10
_	hops gi	score to	2 been catego	onau rered
ب Add	Way of d Vice been ditional resources can be found at the	better www.st	Judge Total http://www.homebre	34 ₅₀
(Look at xn Ame	putaing	as age	





AHA/BJCP Sanctioned Competition Program



			Structured Version		Location			Date		AL MOINTS
Judge Name BJCP ID & Rank Email Kon-BJCP Qualification	hu	JHELDON	il ran	Category# Sub (a-f) Subcategory Special Ingre- Bottle Inspection	D ok	Entry #	\$96	Position in flight Entry	may not be	SUS SCORE an average of dividual scores
Cicerone Pro Brewer Bro Industry Des Judging	,	CUB		Aroma Malt	None L M	Inopprojected	Florac			-
Scoresheet Ins Use the scales to ind Use the space provio Add secondary attrib For "Fermentation", If character is inappre	icate the led to de oute(s) int consider opriate fo	intensity of the prin scribe the primary a tensity/description a esters, phenols, etc or style, mark the bo	attribute. s appropriate.	Hops Fermentation Other Appearance		Inacereprint	flower Acetal sulphen	dehyde	low	6 12
If character is absent Provide summary of I Assign scores for ead Review with other jud Enter consensus scor	peer and th section (ge(s) and	key feedback for im and total. d agree on consens	provement.	Color Clarity Other	Brilliant Haze	Sign of the state		on	Lasting Other	23
This example is from good, but too bitter! Flavor Mail OLXI Hops Bitteness Fermentation OLXI Flaws for style Acetaldehyde	for style.	Wheat. Subtle grain OK for style Way too high for styl Banana. Low Clove. H	y notes 13.	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Honou	Mody Sweet Se	Bit si	ess a bi	t low	13
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery		Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	×	Mouthfeel Body Carbonation Warmth	Thin M	#ucopereption Full H	Creami Astring	○ ∧	booperapled M H	3
Grassy Light-Struck Medicinal		Spicy Sulfur Vegetal		Overall	Wo	ampleawiess	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Not	t to Style nificant Flaws eless	
Outstanding Excellent 38-4 Very Good 21-2 Fair 14-2 Problematic 0-1 BJCP Scoresheet Copyrirev BSTR-180124	4 Exempli 7 General 9 Misses t 0 Off flavo 3 Major of	lass example of style. files style well, requires mino files style parameters, m the mark on style and/or mino refaroms or major style def filavors and aromas domina B Beer Judge Certificat	inor flaws. Ir flaws. Iciencies. Ite		Mat head with Mast after Sulphe ditional resource	too be a cell	tching delice	Mere y de + ware up the ast		es 30's



AHA/BJCP Sanctioned Competition Program

d Ve



Liam Ahearn BJCP#: E1145



liamahearn@australianbrewingconsultants.com	
Non-BJCP Qualifications	
6 5 5	

MON-RYCH ANSHITT	cauons	
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.
Mait	OL X □	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	O————X—— X	Way too high for style
Fermentation	OX	Banana. Low Clove. Hint of bubblegum

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

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

Ф	Outstanding	45-50	World-class example of style.
Guide	Excellent		Exemplifies style well, requires minor fine-tuning
G	Very Good	30-37	Generally within style parameters, minor flaws.
ng	Good	21-29	Misses the mark on style and/or minor flaws.
Scori	Fair	14-20	Off flavors/aromas or major style deficiencies.
Sc	Prob lemati c	0-13	Major off flavors and aromas dominate

ersion	Location	Date	THE WOLLD
Category# Sub (a-f) Subcategory Special Ingred Bottle Inspection	Kolsh dients	may not b	33-5 ISUS SCORE e an average of dividual scores
Aroma Malt Hops Fermentation Other	None L M H Sueet V Tarent Aceta	Whe bready Idehyde	7
Appearance Color Clarity Other	Hopprepriate Part Part	n Losting Other	_] 3
Flavor Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Mone L M H White Floral Acetals Bry Sweet Drown	bread, crav	ella- 13 ₂₀
Mouthfeel Body Carbonation Warmth	Inappropriete Thin M Full Creamine Kone L M H Astringer		4
Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleas	Not to Style Significant Flaws Lifeless Gure. Include helpful suggestions to the brewer	6 10 m
Add	tound them of a draw by year health a of formentation find mources can be found it those sites. Virgos find mources can be found it those sites. Virgos find mources can be found it those sites. Virgos	a M i M f MM fime Can Judge Tota	Now 31 50 observers association, on



AHA/BJCP Sanctioned Competition Program



9		onactarea version	Location	Date	P NOTA
Judge D		Catago	or 5 3/40	Position	Advanced to MINI-BOS
Name /CTE	WHILDON	Catego		764 in flight	32 3
BJCP ID		Sub (a-f		3	PLACE
& Rank	1	Subcate (Spell out)	egory	or X	
Email Thech	hen stsegna	Special	Ingredients	,	may not be an average of
Non-BJCP Qualifications		Bottle insp	ection Fox		judge's individual scores
	very CVB		•		
Pro Brewer X Brew Industry Descri	,	Aroma	Inconstitute		è
	ears		None L M H	0111 1	1 6:6
bacging			Malt .	Trobably a 5.1	The Strate
			Hops .	Also a bit	had to
Scoresheet Instr	auctions	_		I da Ka Paik	Scource &
	ate the intensity of the prima	ry attribute. Fermer	itation 🔾 💢 🗀 .	ule le pour	12
	d to describe the primary att		Other		
	te(s) intensity/description as a onsider esters, phenols, etc.	арргорпате.			
	riate for style, mark the box t	to the right. Appeara	ince inappropriate		Inapproprieté
	nark the circle to the left. er and key feedback for imp	rovement.	rellow Sold Amber Srown Stock	₽ 2° 86 _	
Assign scores for each	section and total.				<u> </u>
Enter consensus score	e(s) and agree on consensus at top of sheet	score.	Color Brilliant Hazy Opaque	Other Ouick Loss	ting Other 3
2,112, 00,132,133,320,70	- top +/ -//ot/		Clarity	Retention	
			Other	Texture	
Example: How t	o fill in a Scoreshee	nt		V	
This example is from th	ne flavor section for a Weissb		hoppopriate		
good, but too bitter for	r style.		None L M H		
Flavor		13.	Malt OX		
Malt O X	Wheat. Subtle grainy n	otes	Hops ~		
Hops &	OK for style			A little high	to date
Bitterness O X			erness OT X Y	0 + 141.1	12
Fermentation O X	Banana Low Clove. Hint	of bubblegum Fermen	tation 🗸 📈 .	Hellel dehipole	'3
		B	siance Hoppy Molty	full Per hops	day a [20]
			Dru Sweet		L Shel
Elaws for style /	mark L-M-H for all that apply	Finish/Afte	Pac:		
Acetaldehyde	Metallic	<u>'</u>	Other Ves. A		
Alcoholic / Hot	Musty	- Transco	-		
Astringent	Oxidized	Mouthfe	el happroprieté		Incaprespirate
Brettanomyces	Plastic		Thin M Fuil Body 1 1 1 1 1	None L M	* -
Diacetyl	Solvent / Fusel		Body H	Creaminess O	x - 3
DMS	Sour / Acidic	Carbo	nation	Astringency O	
Estery	Smoky	w	armth OLX	Other	
Grassy	Spicy				
Light-Struck	Sulfur	Autoli			
Medicinal	Vegetal	Overall	Classic Example	Not to	Style
			Flawless	Signifi	cant Flaws
			Wonderful	Lifeles	
		Fee	dback Provide comments on style, recipe, pro-	cess, and drinking pleasure. Include helpful sugg	estions to the brewer.
			Might be	better in a	dellerent
Outstanding 45-50	, , , , , , , , , , , , , , , , , , , ,		stila land	M (250 losse	44.60
Excellent 38-44 Usery Good 30-37	Exemplifies style well, requires minor fir Generally within style parameters, mino	-	11914	1 1 1 1 1 1	woe_
Good 21-29	Misses the mark on style and/or minor fi		pi/sner: 1	rural achieve	1- pro-
Outstanding 45-50 Excellent 38-44 Very 6ood 30-37 Good 21-29 Fair 14-20 Problemattc 0-13	Off flavors/aromas or major style deficie	ncies.	MOTE 4805	t. HORV ero	(
Problematic 9313	Major off flavors and aromas dominate		hit of one	Shile	2.
			111	Con signe	
			J	V	Judge Total 50







				Location	Date		NOF
Judge Name MMM BJCP ID EII 4 Email MM 0 Non-BJCP Qualifications	Ahearn 5 Contifie thearn Ogmi	rol Pan	Category# Sub (a-f) Subcategory Special Ingred	FA B851917 MUNICHELLE Blents	Position in flight total	Advanced to MINLBOS PLACE CONSENSUS may not be an av judge's individua	erage of
Cicerone Ra Pro Brewer D Brewe Industry D Descri	nk ery be ars	6	roma Malt Hops	None L M H CLV	aily cradi	len like ble	
Use the space provided Add secondary attribute For "Fermentation", con If character is inappropri If character is absent, ma Provide summary of bee Assign scores for each si	e the intensity of the primat to describe the primary att (s) intensity/description as sider esters, phenols, etc. ate for style, mark the box ark the circle to the left. r and key feedback for imp ection and total. (s) and agree on consensus	ribute. appropriate. to the right.	Permentation Other Color Clarity Other	Brilliant Hozy Opoque Other	Head Ouick La	Other	3 3
This example is from the good, but too bitter for: Flavor Malt OLATION Hops SCHOOL Britemess OLATION Fermentation OLATION X	Wheat. Subtle grainy n	13. hotes	Malt Hops Bitterness Fermentation Balance inish/Aftertaste	Nose L JM H M	ut less com my little he per smoo lean britoo ast noticable	an dhamac Un minguist	h avama Aer
Acetaldehyde	Metallic			1			
Alcoholic / Hot	Musty	To the	outhfeel			at 6.75 ac.	
Astringent	Oxidized			Thin M Full	Nane L	Inappropriate M H	
Brettanomyces	Plastic		Body	\	Creaminess	ه تـــــــ	1
Diacetyl	Solvent / Fusel			Mone L M (H	0	1	
DMS	Sour / Acidic		Carbonation	01 11	Astringency O		1.5
Estery	Smoky		Warmth		Other		
Grassy	Spicy						
Light-Struck	Sulfur		verall	•			
Medicinal	Vegetal		veran	Classic Example		o Style ificant Flaws ess	
Outstanding 45-50 Excellent 38-44 Very food 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Exemplifies style well, requires minor f Generally within style parameters, min Misses the mark on style and/or minor Off flavors/aromas or major style defici Major off flavors and aromas dominate	or flaws. flaws. iencies.	Feedback	Provide compents on style, recipe, process, a Water por the think back occ water p this man and hop	ofile m	ang be	» 34





AHA/BJCP Sanctioned Competition Program



Y		Structured Ve		ation	Date	NOLLY I
BJCP ID & Rank	WHELDO howskegma	vi/com	Category# Sub (a-f) Subcategory Special Ingredients	— Futu 851 917	in flight Entry	PLACE CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications			Bottle Inspection 🔊 or	Bit muchy		judge's individual scores
	Rank wery		4			
Industry 🗆 Desc	•		Aroma	ksoppropriate		
Judging 🗆 Y	'ears	<u> </u>	Nome L Malt ∧⊥✓	M H ∰		
			○			
Scoresheet Inst	ructions		Hops OK		1:	/_
Use the scales to indic	ate the intensity of the pri d to describe the primary		Fermentation 🔾 🗀	- X Acie	<u> </u>	
Add secondary attribu	te(s) intensity/description	as appropriate.	Other			
If character is inapprop	onsider esters, phenols, et oriate for style, mark the b		Appearance	#L. Lo 27-2704	4	
· ·	mark the circle to the left. eer and key feedback for i	mprovement.	<u>*</u>	E € Se Fe Se Fe	# 2 % _ #	egynae
Assign scores for each	section and total. ge(s) and agree on consent	sus score	چ چ ا ــــــــــ Color		Head Le Company	
Enter consensus score			Clarity		Quick Losting	Other / 2
			Other		Texture LOCSE	
Example: How t	to fill in a Scoresh	eet	<u>4</u>	Loose, quick	head + them	hora.
	he flavor section for a Wei		Flavor	laoppropriate		
Flavor		13	Mone L Malt ∼⊥	M # ∰ X		
Matt A X	. Wheat. Subtle grai		Hops ~			
Hops 80-	OK for style		Bitterness 👊	S B	Strong	
Bitterness	X X Way too high for st Banana Low Clove.			^ 2		12
			Fermentation Hoppy	Motty 🗠		
			Balance Cru	Sweet		
Elover for the	for all the test and		Finish/Aftertaste	🛛	much acid !	E 4 a 1 11.
	(mark L-M-H for all that ap		Other <u>Di</u>	1 /non, 100	much acrock	o the ally
Acetaldehyde Alcoholic / Hot	Metallic Musty	X	Mouthfeel		V	U
Astringent	Oxidized		Thin	inappropriate M Full	Nane L M	Incapropriute H
Brettanomyces	Plastic		Body 🖳		Creaminess O	3 <i>3</i>
Diacetyl DMS	Solvent / Fusel Sour / Acidic	X	Carbonation O	<u>``</u> X ["] X	Astringency O	
Estery	Smoky		Warmth Olive	_ 	Other	
Grassy	Spicy			`		
Light-Struck Medicinal	Sulfur Vegetal		Overall c	lassic Example <u> </u>	/ · Not to Styl	e
Medicina	regetal			Flawless X	Significan	Flaws 7
			Feedback Provid	Wonderful Wonderful	dripking pleasure. Include helpful suggestion	uns to the brower
			reeuback //one	on mineral	/ / / //) to the brewer.
© Outstanding 45-50				fidel + K	Lin Mack	
Outstanding 45-50 Excellent 38-40 Very Good 30-3			<u></u>	cher look	at balance	4.0
Fair 14-20	•			S.C. Too	h do	1 1
Problematic 0-1			- <u>v</u>	1.0 //	The Date of the	20
			7.	supe ase	rea rops	<u> </u>
			<i>†</i>	you can	have more	Judge Total 50
rev RSTR-180124	ght © 2018 Beer Judge Certific	(esources can be found at these sit	-	o://www.homebrewersassociation.org
/	acid n fiest m	,, //1 C) R 1.1.	han l	11-11 1	11:41 11.
4 bess	auu n	rari	- lath	(2) el	Haller tame	- My/leffice
/ # -	1.1	. 11	R.	500111	4.1 /	l t
Use	rest m	211.	9	caryou of	high fure	. <i>U</i>
•			+ ties	1 Sactua	. For aces	4c/mega
			1.084	- Jew M	, ace	Col March







			Location	1	Date	P NOTE
Judge Nan	ne Tony van der Linde	n	٦ (*		nced to
BJCP ID	•		Category#	夏ヲタルハ	in flight	ILBOS
& Rank	E2964 - Certified		Sub (a-f)	_	Entry	13119
		abatmail com	Subcategory CCC	in premiare		PLACE
Email	tonyvanderlinden@	PROEMAIL.COM	Special Ingredients			May not be an average of
Non-BJCP Quali			Bottle Inspection 🗆 ox 🔔			judge's individual scores
Cicerone [potae inspection in the			
	Brewery		Aroma	■ endedes		
Industry ∟ Judging □] Describe		None L	M K		,
Judging L	j reals		Malt of C	<u>ี้ วิศธิส</u>	المركب في والمحاكم كا	p#
			Hops 👊 🦟	- Floors	k tan	
Scoreshee	t Instructions		. 0		TORTUTES	7
	to indicate the intensity of the		Fermentation OLL			1 12
	provided to describe the prin y attribute(s) intensity/descrip		Other			
	tion", consider esters, pheno nappropriate for style, mark t		(married and a second			
If character is a	bsent, mark the circle to the	left.	Appearance	Inappropriate	Inappie	pride
	ary of beer and key feedback for each section and total.	for improvement.	Yellow Gold Amber	Capper Brown Black	White Mory Beige Beige	*
Review with ot	her judge(s) and agree on co	nsensus score.	Color 🔀		Head Y	
Enter consensu	us score at top of sheet.		Clarity Stilliont H		ention Lasting	8 Julie 2 3
			Other 150c	H WART TO	xture	
Evamala: k	dow to fill in a Scor	achaat	T 3	is ithe		
	low to fill in a Scor s from the flavor section for a		Flavor	Marine area a		
good, but too			Hone L	Inopprepriete M H		
Flavor		13	Malt 💍 🕒	- C-x1	Y Spotting	<u> </u>
MaN ∴	X Wheat. Subt	le grainy notes	Hops 👊 💥			
0	OK for style	***				
_	X X Way too high		Bitterness 🔾 🧏		~ MARCICALIA	13
Fermentation	X ₁ Banana Low C	love. Hint of bubblegum	Fermentation 🔾 🛨		t ocapy sour	20
			Balance Hoppy	Molty 🗀		
			Finish/Aftertaste Pry	Sweet		
Flaws for s	style (mark L-M-H for all th	at apply)	Other			
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty		Mouthfeel	Înappropriete		laupprojriute
Astringent	Oxidized		Thin	M Full	None L M	H
Brettanomyces			Body <u></u> ≯		aminess O + + -	-
Diacetyl	Solvent / Fusi	el	Carbonation None L	∯	ringency 🔏 📜	
DMS	Sour / Acidic				Out	
Estery	Smoky		Warmth ○┴		Other	
Grassy	Spicy					
Light-Struck	Sulfur		Overall Class	sic Example	Not to Style	
Medicinal	Vegetal			Flawless ¥	Significant	
				Wonderful X4	<u> </u>	
			Feedback Provide con	mments on style, recipe, process, and drinkli	ng pleasure. Include helpful suggestion	s to the brewer. 10
			रापु	MEDIC PITE	BEEL BIT	<u> </u>
Owistandin			1.10	DE SWEET +	- USCONE, GO	wresty.
Outstanding Excellen Very Goo			1	MOUT CHARGET		
			[9			
Goo Fai	ir 14-20 Off flavors/aromas or majo	r style deficiencies.		from the	GOK AT R	ture
Problemati	c 0-13 Major off flavors and arom	as wommare	and	O YEAST HEP	JH	¬ ¬ ¬
					1	udge Total 50
					,	auge Iviai L







		Location	Date	<u> </u>
Judge / 1101(Position Advanced to	$\neg \overline{}$
Name (HM)	FLETCHER	Category# 22 1	in flight MINI-BOS	_
BJCPID E 22	Lu	Sub (a-f)	13/5	
. & Rank		Subcategory Czech Premium F	Chelaver. 15. PLACE	
Email BREW	ERCARCHERBREWING. LOM	Special Ingredients	CONSENSUS SCOR	
Non-BJCP Qualifications		~	judge's individual scores	
C:	ta a la	Bottle Inspection 🕝 ox	A. 6000	
Pro Brewer 🗹 Brew	very Archer	4		
Industry 🗹 Descr	ribe	Aroma		
Judging 🛛 Ye	ears 8	Kone L M H · 2	~ · · · · ·	
		Malt O X	14034	
		Hops O		
Scoresheet Insti		Fermentation	slighty solvent. B	
	ate the intensity of the primary attribute. d to describe the primary attribute.	,		12
Add secondary attribut	te(s) intensity/description as appropriate.	Other $\frac{5pic}{}$	ey- some dealers.	
	onsider esters, phenols, etc. riate for style, mark the box to the right.	france.	•	
If character is absent, n	nark the circle to the left.	Appearance	boponpide	
Provide summary of be Assign scores for each	er and key feedback for improvement.	Yellow Gold Amber Copper Brown	White hory Tan Brown	
	e(s) and agree on consensus score.	Color X	Head 🖰	
Enter consensus score	at top of sheet.	Clarity Brilliant Hazy Opoque Other	Retention Ouick Losting Other	3
		Other	Texture	101
	60.			
	to fill in a Scoresheet ne flavor section for a Weissbier that is	Flavor		
good, but too bitter fo		No. 1 M		
Flavor	13	Matt S	tick musty malt	
W			en spice	
Malt O X I			•	
Bitterness		J	an bitemens	
Fermentation O.I. XI		Fermentation Soci	ne understantin sticknes 12	
		Hopou Mattu		20
		Finish/Aftertaste Dry Sweet		
Flaws for style	(mark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic			
Alcoholic / Hot	Musty	Mouthfeel		
Astringent	Oxidized	Thin N Full	None I At H	
Brettanomyces	Plastic	Body	Creaminess O	
Diacetyl	Solvent / Fusel	None I M H	7	5 5
DMS	Sour / Acidic	Carbonation 🔾	Asumyency O	
Estery	Smoky	Warmth Olympia D	Other Stick	
Grassy	Spicy			
Light-Struck	Sulfur	Overall Clargic Evanuelo	Not to Chila	
Medicinal	Vegetal	Classic Example	Not to Style Significant Flaws	
		Wonderful	Significant riaws Lifeless	,
			and drinking pleasure. Include helpful suggestions to the brewer.	10
		Pale stran colon	0 . 6 / 1	
o Outstanding 45-50	World-class example of style.	(- " //	1 1 1	
Excellent 38-44 Very Good 30-37		some underatter	vation and slickness	
		on the palche	. Keep a eye on	
Fair 14-20	-	D-Rest.		
Problematic 0-13		0 ./I I-M	1.14 lo 1 d. (
		ment a little	11 10 10 1 1 2 1 7/	2
		1 reling complex	O Judge Iolai	50
BJCP Scoresheet Convice	ht © 2018 Beer Judge Certification Program	Suggest czech	pile lager cettgony.	
rev BSTR-180124		Additional resources can be found at these	e sites: https://www.bjcp.org http://www.homebrewersasso	ciation.org





AHA/BJCP Sanctioned Competition Program

ıred Versi



Lia BJ



	1	Mustv	
Acetaldehyde Alcoholic / Hot	ν	Metallic	_
Flaws for style	(mark L-		Finis
, and the second			ľ
Fermentation X		Banana Low Clove. Hint of bubblegum	Fe
Bitterness O		Way too high for style	
Maft O Xi		OK for style	
Matt O X		Wheat. Subtle grainy nates	
Flavor		13	
Example: How to This example is from the good, but too bitter for	he flavo	in a Scoresheet r section for a Weissbier that is	Flav
Enter consensus score			
Assign scores for each	section		
If character is absent, r Provide summary of be		e circle to the left. key feedback for improvement.	
If character is inapprop	riate fo	r style, mark the box to the right.	App
Add secondary attribution "For "Fermentation", co		ensity/description as appropriate.	
		scribe the primary attribute.	
Scoresheet Inst		ons intensity of the primary attribute.	Fe
Judging 🗆 Y	ears _		
			Aro
Pro Brewer □ Brev	very _		-
_			Bottl
nahearn@australianbrev Non-BJCP Qualifications		suitants.com	
nahaara Qayetralianbray	inacon	sultants com	Sp
JC(#. L1143		AUX	
ICP#: E1145		Beer Judge	Sul
am Aneam			Su
am Ahearn			; Ca

Acetaldehyde	V	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	1
Brettanomyces		Plastic	J
Diacetyl		Solvent / Fusel	
DMS	~	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	/
Medicinal		Vegetal	V

ө	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
g	Good	21-29	Misses the mark on style and/or minor flaws.
Scoring	Fair	14-20	Off flavors/aromas or major style deficiencies.
Sc	Problematic	0-13	Major off flavors and aromas dominate

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on	Location	Date	Why working
Category# Sub (a-f) Subcategory Special Ingred		Position in flight Entry ef CONSENS may not be a judge's indiv	in average of
Bottle Inspection	ОК		
Aroma Malt Hops Fermentation Other	hove I M H H H H A DA de	etentable but very low	S ₁₂
Appearance Color Clarity Other	beappropriate beappr	Quick Lasting 50 Other	$\mathcal{Q}_{_{3}}$
Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L N H A STVIN Apple Hoppy Molty Ory Sweet	gent Vegitan	20
Mouthfeel Body Carbonation Warmth	Thin N Full Creamines None L N H Astringence Other	oy Oillian	$\left[2_{ s} \right]$
Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinkingpleasur DMS A Cetto	Not to Style Significant Flaws Lifeless re Include helpful suggestions to the brewer.	5 10
	Doidised + 1 yeart healt I believ temp	nanch Solu The pitch in improved Controlludge Total	vent 13 vater 24



AHA/BJCP Sanctioned Competition Program

Structured Version



		Location Date
Nuespor Leggen	1-com	Category# 5
		Bottle Inspection 🖳 ok
118		*
VIS		Aroma
		None L M H
		Malt A
ribe the primary att sity/description as	tribute.	Hops of the Sovoleric (sweety hop) Fermentation of the Musty Other
ityle, mark the box ircle to the left. sy feedback for imp nd total.	provement.	Appearance Color Clarity Other Other Texture Conclusion Color Brillion Texture Conclusion Color Brillion Texture Conclusion Color Clarity Color
Wheat. Subtle grainy OK for style Way too high for style Banana Low Clove. Hir	notes 13	Hops Bitterness Bitterness Fermentation Balance Finish/Aftertaste Other Oxidised & liftle - tap
Musty	X	Mouthfeel hoppropriate hoppropriate
Oxidized	X	Thin M Full None L M H
Plastic	X	Body Creaminess O C
Solvent / Fusel	X	Carbonation Hook N H C Astringency Astringency
		various of Assumption of Assum
Smoky		Warmth O Chher
Spicy		4
Sulfur		Overall Classic Example Not to Style
Vegetal		Classic Example Not to Style Flawless Significant Flaws
within style parameters, mi	inor flaws	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Get fresher hops to remove 150-valeic must be sweater Sock notes. Don't store apen.
	ensity of the primitive the primary at sity/description as ters, phenols, etc. tyle, mark the box ircle to the left. y feedback for implication of total. In the second of	ensity of the primary attribute. ibe the primary attribute. isits/description as appropriate. ters, phenols, etc. tyle, mark the box to the right. ircle to the left. y feedback for improvement. and total. gree on consensus score. sheet. 13. Wheat. Subtle grainy notes OK for style Way too high for style Banano. Low Clove. Hint of bubblegum Hetallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal

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Competition Program

Liam A	hearn
BJCP#:	E1145



liamahearn@australianbrewingconsultants.com

cations	
Rank	
Brewery	
Describe	
Years	
	Brewery Describe

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

Flavor		13
Malt	X	Wheat. Subtle grainy notes
Hops	×	OK for style
Bittemess	OXX	Way too high for style
Fermentation	O' X'	Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	7
Astringent	Oxidized	V
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	1
Medicinal	Vegetal	

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
	Exce l ent Very Good Good Fair	Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20

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Version		Location	Date		MOLLEC
	Category# Sub (a-f) Subcategory Special Ingred	重55872	Position in flight Entry	PLACE CONSENSUS may not be an av judge's individual	rerage of
!	Aroma Malt Hops Fermentation Other	Noge L M H D D D D D D D D D D D D D D D D D D	on detects over pple/Jolly authonic/	ible vancher Oxidised	5.5
•	Appearance Color Clarity Other	Bolliant Hazy Opoque Other	Head Ouick Lo	Supering Other	3
 	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Mone L N H ST	weet white erborn in Town howing Loying Apple	<u>sugar</u> uated	8-5
	Mouthfeel Body Carbonation Warmth	Thin M Full None L M H	Creaminess Nore L Astringency Other	M H	2 5
	Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, pracess OHENSION PITOMORE	Sign	to Style nificant Flaws less uggestions to the brewgr. DT IN(L ON() ON INC	4 on Carry Jan

Been is existing of oxyginal and oxyginal an







				Locati	on	Date			XO.
Judge Name Puro BJCP ID & Rank Email Rec	Genstign.	./ con	Category# Sub (a-f) Subcategory (Spell out) Special Ingred	S dients _	N, a car	in flenty	¢ CO		verage of
Cicerone 🗆	Rank		pottie inspection	₩					
Pro Brewer 🕱 Bre			Aroma						
Industry □ Des			Afoilia		Inappropriate				
Judging 🗆	Years		Mait	None L	S	uset grain	. 57 L	مد	
				O	x	V -)		
	_		Hops	O——	-				
Scoresheet Inst	tructions icate the intensity of the pr	riman, attribute	Fermentation	O+	<u> </u>				6 12
	led to describe the primary		Other	O	herry area	n is el	raging.		[12]
	oute(s) intensity/description		Vuiei			onidirel	JA		
	consider esters, phenols, e opriate for style, mark the b		Appearance		•		-		
	, mark the circle to the left. beer and key feedback for		Appearance	*	graphichiese	av .	inoproprior _ o E	te	
Assign scores for each		improvement.		Vello Gold	Amber Coppe Brown Black	White	Belge for Stown		
	dge(s) and agree on conser	nsus score.	Color	Brilliant	Hazy Opaque Oth	er Head 1	Losting	Other	
Enter consensus scor	e at top of sheet.		Clarity	X		Retention	X	,	3
			Other	<u> </u>		Texture 💯	she see		
	to fill in a Scoresl the flavor section for a We for style.		Flavor	Mone L	Inoppropriate M H	Too much	,		
Flavor		13	Malt	0	<u> </u>	00 min	b .		
Malt O X	Wheat. Subtle gro	ainy notes	Норѕ	Q	. 🖟		· · · · · · · · · · · · · · · · · · ·	1	
•	OK for style		Bitterness	- '	^	and had	hether ha	علما ألال)
Ŭ .,	X X Way too high for s Banana. Low Clove.	ityle Hint of bubblegum		O		0	1/0/	Ti	11
Fermentation O X			Fermentation	O ₁	<u> </u>	JACKETY I	- 001	Tal 1	20
			Balance	Норру	Molty -	100 masty			
			Finish/Aftertaste	Dny I	Sweet Sweet	100 sweet			
Flaws for style	(mark L-M-H for all that a	nnlv)		n.	idisad				
_		PP-07	Other		00.20				
Acetaldehyde Alcoholic / Hot	Metallic		frances.						
Astringent	Musty Oxidized	-	Mouthfeel		ânappropriate			hoppropriate	
Brettanomyces	Plastic		Body	Thin	M Full -		ane L M	H . com	
Diacetyl	Solvent / Fusel		воцу	Mone L		Creaminess () ' 	¬ ≱ í	3
DMS	Sour / Acidic		Carbonation		X LOG	 Astringency (5
Estery	Smoky		Warmth			Other	Slick.	+ mont	Meathy
Grassy	Spicy			~ \					T A
Light-Struck	Sulfur		Overall						V
Medicinal	Vegetal		Overan	Clas	ssic Example	*	Not to Style		
Distribution 45- Distribution 245- Distribution 230- Distribution 300- Distribution	44 Exemplifies style well, requires n 37 Generally within style parameter 29 Misses the mark on style and/or i 20 Off flavors/aromas or major style	s, minor flaws minor flaws. deficiencies.	Feedback	ball ball	Flawless Wonderful comments on style, recipe, proces which was harden free mass free m	s, and drinking pleasure. Inch terup. f 1.171/e togle VI video ault -0	to he he have		3 10 28 50
BJCP Scoresheet Copyl rev BSTR-180124	right © 2018 Beer Judge Certif	ication Program	Ad		ources can be found at the	se sites: https://www	/.bjcp.org http://w	ww.homebrev	versassociation.org



AHA/BJCP Sanctioned Competition Program



Structured Version Location Date Judge Name Tony van der Linden Position MINI-BOS in flight BICP ID Sub (a-f) Entry & Rank E2964 - Certified PLACE Subcategory _ tonyvanderlinden@hotmail.com **CONSENSUS SCORE** Special Ingredients may not be an average o judge's individual scores **Non-BJCP Qualifications** Bottle Inspection 🖈 ok Cicerone □ Rank Pro Brewer

Brewery Aroma Industry Describe Judging 🗆 Years Malt **Scoresheet Instructions** Fermentation 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. Appearance 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. Color Lasting Enter consensus score at top of sheet. Clarity Other Texture **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor good, but too bitter for style. Malt 13 GRASSY FARTHY. ın OK for style **Bitterness** Way too high for style Banana. Low Clove. Hint of bubblegum _ _ Fermentation Balance Sweet Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Brettanomyces Plastic Body Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth Other Grassy Spicy Light-Struck Sulfur Overall Classic Example Not to Style Medicinal Vegetal Feedback World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies Major off flavors and aromas dominate

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Judge Total





AHA/BJCP Sanctioned Competition Program



	Location	Date	A NOTE
Judge Name CHM) FLETCHERL BJCPID = 2264 8 Rank BREWER BARCHER BREWING COM	Category# 1 4/68 Sub (a-f) 4/68 Subcategory America Lagar (Spell out) Special Ingredients	of CC	ACE 2 3 ACE 2 3 DISENSUS SCORE as york be an average of
Non-BJCP Qualifications	Bottle inspection	ju	dge's individual scores
Cicerone Rank Pro Brewer Pro Brew	Aroma boppropriete None L M H		
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.	Hops OL X	nedian hop spice-but! He notes.	hyh Y 12
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.	Appearance Color Clarity Other	Head Wick Lossing Retention Texture	Other 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 Mail Wheat. Subtle groiny notes OK for style	Flavor Mait Hops Hops	nedous spice too much	
Fermentation X Way too high for style Sangana. Low Clove. Hint of bubblegum Flaws for style (mark L-M-H for all that apply)	Fermentation Balance Moty Finish/Aftertaste Pal La Sweet	com britzmonters.	[(0 20
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel	Mouthfeel Incorporate Body Carbonation Hone L M H	Creaminess Astringency	Inappropriate H 2 5
DMS Sour/Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur Medicinal Vegetal	Overall Classic Example Flawless	Other Not to Style	
Outstanding Excellent 38-44 Exemplities style well, requires minor fine-tuning. Very Good Good Fair 14-20 Problematic 0-13 Major off flavors and a romas dominate	Feedback Provide comments on style, recipe, prov	ess, and drinking pleasure. Include helpful suggestions to high for ship fo	the brewer. 4 10





AHA/BJCP Sanctioned Competition Program



		Location	Date	Notice
Judge Name Tony van der Linden	Category#	— in 415°	Position Advanced to MINI-BOS	
BJCP ID & Rank E2964 - Certified	Sub (a-f)	- True OF	Entry O	17
Email tonyvanderlinden@hotmail.com	Subcategory Special Ingredier	ots		NSUS SCORE
Non-BJCP Qualifications				be an average of individual scores
Cicerone Rank	Bottle Inspection 🙎	→ 0K		
Pro Brewer Brewery	4			
Industry Describe	Aroma	Indeproprieté		
Judging 🗆 Years	Non-		WEET.	
	Malt C	<u> </u>		
	Hops C)		_
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute.	Fermentation C	کُلُ ہو السکرسر	CALL MAD SOUTHER	_ 기급
Use the space provided to describe the primary attribute.	Other _	, ,		[12]
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.	Appearance	harrannista.	والمراجع المراجع	
If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement.		inappropriate	e	
Assign scores for each section and total.	A Selection		Mulite Mory Belge Ton Brown	
Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.	Color ⊥	illiant Hazy Opaque Other	Head Duick Lasting Oth	_ ")
Effer consensus score at top of sneet.	Clarity 🛎	Circum Hoty Opaque	Retention 🎉 🔠	3
	Other _		Texture NED-LARGE	
Example: How to fill in a Scoresheet	4		B706/E2	
This example is from the flavor section for a Weissbier that is	Flavor	lagpaspriate		
good, but too bitter for style.	Non	*************************************		
Flavor 13	Malt \subset	× <u> </u>		
Malk X Wheat. Subtle grainy notes	Hops ~		7 (5)	
Hops & ; OK for style	Bitterness c	. •		
Bitterness X X Way too high for style Fermentation X Banona. Low Clove. Hint of bubblegum	Ditteriless C)— — —		$ \mid$ ι ι \mid
Fermentation X Banana. Low Clove. Hint of bubblegum	Fermentation \subset	, X		— J
	Balance Ho	oppy Molty		_
	Finish/Aftertaste Dr	y Sweet		
Flaws for style (mark L-M-H for all that apply)		MEDICINAL C	ancie towert	_
	Other _	nt.	Tambaka	_
Acetaldehyde Metallic Alcoholic / Hot Musty	(management)		701.040,	
Astringent Oxidized	Mouthfeel	Bappropriete	problem	riote
Brettanomyces Plastic	Body	Nhin M Full I K⊾ I I □	Creaminess None L M H	
Diacetyl Solvent / Fusel	Non	eL M XH	0 .	4
DMS Sour/Acidic	Carbonation		Astringency O Y	5
Estery Smoky	Warmth $_{\odot}$		Other	
Grassy Spicy				
Light-Struck Sulfur	Overall	a		
Medicinal Yegetal		Classic Example	Not to Style	
•		Flawless	Significant Flaws	3
	Fandback	Wonderful i	Lifeless and drinking pleasure. Include helpful suggestions to the bre	
	Feedback	POR BAB. E. L.	<u> </u>	
Outstanding AS SO Would does suggested at the	_	11-14-OUE IN	IFOCTION OF FERM	- VU M NOW
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires manor fine-luning. Very Good 30-37 Generally within style parameters, minor flaws.	_	FANCES SON	MINUATO . CHOIC A	1
Very Good 30-37 Generally within style parameters, minor flaws.		SAN ITATION	1 HOPPING REGILL) VČ
Good 21-29 Misses the mark on style and/or minor flaws. 14-20 Off flavors/aromas or major style deficiencies. O-13 Major off flavors and aromas dominate	_	4 FERM TE	-	_
Problematic 0-13 Major off flavors and aromas dominate	_			
	_		E under thousa	<u>-</u> 18_
		WILK.	Judge To	otal 50





AHA/BJCP Sanctioned Competition Program



					Location			Date		PROLL
BJCP ID 527 & Rank	264 1-CA	THER MHERBAEN) <u>.</u>	Category# Sub (a-f) Subcategory (Spell out) Special Ingred		47581 4M ALE		Position in flight Entry	may not be	SUS SCORE an average of invidual scores
Pro Brewer Brev	Rank _ wery A ribe _ Years _	2		Malt Hops	None L M	hoppropriate H	110. 27	4 . 04 . 1/1	-le d. De	. 4
Use the scales to indicuse the space provide Add secondary attribu For "Fermentation", of the character is inappropriate to the character is absent, in Provide summary of beasing scores for each Review with other judgenter consensus score	ate the i d to des ite(s) inter- onsider of priate for mark the eer and i section ge(s) and at top of	ntensity of the primary at cribe the primary attribut insity/description as appi esters, phenols, etc. style, mark the box to the circle to the left. sey feedback for improve and total. agree on consensus sco f sheet.	te. ropriate. ne right. ement.	Appearance Color Clarity Other	No pi od wy	Incopropriate See See See See See See See See See S	Head	al Mary Donkty	Independent Collections Collec	12
This example: How to this example is from to good, but too bitter for Flavor Mail	he flavor or style.	Wheat. Subtle grainy notes OK for style Way too high for style Banana Low Clove. Hint of b	13	Flavor Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Mone 1 M	H D D	good 6	then them mal	: flur- ty sich.	7 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	7	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy		Mouthfeel Body Carbonation Warmth	Thin M Mone L M	hopperprieté Full H H	Creamine: Astringeno Oth	y 01	hosponerini	2 5
Light-Struck Medicinal Outstanding 45-50 Excellent 38-4		Sulfur Vegetal ass example of style. The style well, requires minor fine-tu-	10100	Overall Feedback	Wo	nderful this process of the control	ernetati	Signal Si	nt to Style gnificant Flaws eless suggestions to the brewer	5 10
Excellent 38-44 Very Good 30-3 Good 21-2 Fair 14-2 V Problematic 0-1	7 General 9 Misses t 0 Off flavo	nes style well, requires minor fine-tu y within style parameters, minor flav he mark on style and/or minor flavus rs/aromas or major style deficiencie flavors and aromas dominate	ws.		year.	+. Unbet	soer.	he to	Judge Tota	20 50





AHA/BJCP Sanctioned Competition Program

Structured Version



				Location	Date	45 NOIL
Judge Nam	e Tony van der Linder	n :	1	*	Position	Advanced to
	- 1011, 1011 1111		Category#C	- Buss	353 Inflight	MINIBOS
BJCP ID	roose Cartifical	1	Sub (a-f)		Entry (11/7
& Rank	E2964 - Certified		Subcategory (Spell out)	or Paul Cign	<u>62.</u>	PLACE
Email	tonyvanderlinden@	notmail.com	Special Ingredient	s	81"	CONSENSUS SCORE may not be an average of
Non-BJCP Qualific	cations	,		ox closof (1 PATTIE	judge's individual scores
Cicerone 🗀	Rank		Bottle Inspection 🥦	DK	May Doughary	
Pro Brewer □	Brewery					
Industry 🗆	Describe		Aroma	happropriate		
Judging 🗆	Years		Hone 1	د ؤ تــــــــــــٰ	weer?	
			Malt 🔾-	134	THE SECTION AND ADDRESS OF THE PARTY OF THE	
			Hops 🔾	ý <u> </u>		
	Instructions		Fermentation		SOURNESS.	3
	o indicate the intensity of the rovided to describe the prim			130 12 504	ect post sol	12
Add secondary	attribute(s) intensity/descript	ion as appropriate.	Other 🔏	CANCO TO STAN	20 17 11 711	
	on", consider esters, phenol appropriate for style, mark th		4			
	sent, mark the circle to the l		Appearance	leappropriete		Inappropriate
	y of beer and key feedback t	for improvement.	fellow	Gold Amber Copper Brown Block	faite ory si eige	E 200
	r each section and total. er judge(s) and agree on con	sensus score.	ç Color ⊥	7	Head ★	10 -
	score at top of sheet.		Clarity	iant Hazy Opoque Oth		osting Other
			·			GURRUSS.
			Other		Texture	- Andrews
	ow to fill in a Score					
	from the flavor section for a	Weissbier that is	Flavor	Inoppropriete		
good, but too b	itter for style.		None	L N H		
Flavor		13	Malt 🕞	X	·········	
سنن Malt	X Wheat. Subtle	grainy notes	Hops ~	_ = =		
Hops 🔊 🗆	OK for style			<u>.</u>		
_	X X Way too high f		Bitterness 🔾	_ *		<u> _</u>
Fermentation O-1	X Banana Low Cl	ove. Hint of bubblegum	Fermentation 🔾-	_ <u> </u>		
			Balance Hop	Py Molly -		
			Dru		IRMY MINIT	61-1150
	_		Finish/Aftertaste 1			
Flaws for st	yle (mark L-M-H for all tha	it apply)	Other	INVICASIANT	かったいだいい	35
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty	*	Mouthfeel			to a literati
Astringent	Oxidized		Th.	in M Full	None L	M H .
Brettanomyces	Plastic		Body (~ <u> </u>	Creaminess O	
Diacetyl	Solvent / Fuse		Contraction	L M H	4.4.	V J U
DMS	Sour / Acidic	X	Carbonation _O	L	Astringency O	/ / / / / / / / / / / / / / / / / / /
Estery	Smoky		Warmth 🔾	ا سسخن	Other	
Grassy	Spicy					
Light-Struck	Sulfur		Overall		~	
Medicinal	Vegetal		Overdin	Classic Example	• •	to Style
				Flawless		nificant Flaws
				Wonderful	Lifel	1 2
					is, and drinking pleasure. Include helpful su	Aggestions to tile brewer.
					MENTOTION	<u> YVVV</u>
Owtstanding	45-50 World-class example of style			S AT SPECE	anitation	a tolem.
Excellent Very Good	38-44 Exemplifies style well, requir 30-37 Generally within style param			TEMP.	3	
	21-29 Misses the mark on style and		_	DAVA .		
Good Fair	14-20 Off Flavors/aromas or major	style deficiencies.				
Problematic	O-13 Major off flavors and aromas	dominate	_			
			_			
						Judge Total 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program rev BSTR-180124

Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org





AHA/BJCP Sanctioned Competition Program



			Location	Date	NOTE
	S FLETCHEN		Category# Z by 4 5 8	Titley	Advanced to MINLBOS
& Rank	64 ERCANHERBRE		Subcategory International Pa	le of 8	CONSENSUS SCORE
Email BOOK	action Elebion		Special Ingredients	· · ·	may not be an average of
Non-BJCP Qualification	Rank		Bottle Inspection \Box ox \Box (lady-	both.	judge's individual scores
Pro Brewer Bre	ewery Archer		Aroma		
Judging 🗆	Years		None L M H	 -,	
		•	Malt O		
			Hops	cut tell under	- diacetyl.
Scoresheet Inst	tructions icate the intensity of the pr	imany attribute	Fermentation O	cut tell und. Big Butterscotch.	3
Use the space provid Add secondary attrib	led to describe the primary oute(s) intensity/description consider esters, phenols, e	attribute. as appropriate.	Other	J	
If character is inappro If character is absent,	opriate for style, mark the b , mark the circle to the left. beer and key feedback for	oox to the right.	Appearance Incorreptints		and proper of the
Assign scores for each	h section and total.	·	Yellow Gold Amber Capper Brown Black	White Mory Beige Tan	
Review with other jud Enter consensus score	dge(s) and agree on conser re at top of sheet.	isus score.		Other Retention County Lostin	g Other
	·		Other Very hazy	Texture	, 3
Evample: How	to fill in a Scoresl	200	J 7		
	the flavor section for a We		Flavor Inoppreprinte		
Flavor		13	Malt		
Matt O X	Wheat. Subtle gro	iny notes	Hops		
Hops &			Bitterness A	nedim.	
Bitterness O X		tyle Hint of bubblegum	9		1
rementation OI 199			Fermentation	Big diauty 0	<u>~ p~ .</u> 8 20
			Balance 1,		
			Finish/Aftertaste Sweet		
Flaws for style	(mark L-M-H for all that a	pply)	Other		
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty		Mouthfeel sappropriete		Incorrections
Astringent	Oxidized		Thin M Full	None L M	#
Brettanomyces	Plastic School / Fund		Body □	Creaminess O	□ ₄
Diacetyl DMS	Solvent / Fusel Sour / Acidic		Carbonation Mone L M H	Astringency O	
Estery	Smoky		Warmth	Other	
Grassy	Spicy		-		
Light-Struck	Sulfur		Overall Classic Evample		
Medicinal	Vegetal		Classic Example	Not to S	
		-	Flawless <u> </u>	/	ant Flaws
			WonderfulL Feedback Provide comments on style, recipe, pro	cess, and drinking pleasure. Include helpful sugge	1/ " 🗔
			Manin Pernetet	0 11	ener the
Outstanding 45-	50 World-class example of style.		, tance Brester	1 1	1
Excellent 38-		únor fine-luning.	bear- plus supe	- hary. Ched	· fermetation
Very flood 30-			profibe and	allow appropriate	yeas+
Fair 14-	20 Off flavors/aromas or major style	deficiencies.	time and hear	the with D-RO	<u> </u>
Problematic 0-	13 Major off flavors and aromas dor	ninate	if Both conditioned	then men have	heen [
			11 1	1	ludge Total 50
			rolled accountry	per nace.	Judge Total50





AHA/BJCP Sanctioned Competition Program



				- Location		<u> </u>	, die		
Judge Name CHRUJ	PLETCH/ER		Category#	<u>1</u> B	\$ 56493	32	Position in flight _{Entry}	Advanced to MINI-BOS	16/2
BICLID C	EWER	1	!	America	ر مما	- []		PLACE	1
, and in			Subcategory (Spell out)	17100 W		:	of		IS SCORE
Email RETWE	RCARCHER B	REWING-com	Special Ingred	dients		;		may not be an judge's indivi	average of
Non-BJCP Qualification	s		Bottle Inspection	□ ок				juage's marvi	duar scores
Cicerone 🗆	Rank		•						
Pro Brewer 🗹 Bre	wery ARCHER . E	x 280 OTLIGA	Агота						
Industry Desc	cribe		Alonia	W	Inappropriate.				
Juaging 🛂 🕦	rears		Malt	None L M		one such	melt a	· · · ·	
				01-1					
			Hops	0 1X 1					1,, 1
Scoresheet Inst			Fermentation	<u></u>					14
	cate the intensity of the primed to describe the primary a		Ash	5.10 -	vented a	lion s	ر در دام	_	12
Add secondary attribu	ite(s) intensity/description a	s appropriate.	Other	Solphus	, vegeto a	<u> </u>	ar over the		
	onsider esters, phenols, etc priate for style, mark the bo		-						
	mark the circle to the left.	x to the right.	Appearance	•	Inappropriate			kappropriate	
,	eer and key feedback for im	provement.		fellow Sold Amber	opper tock	e de la companya de l	vory Beige	LIAN III	
Assign scores for each Review with other jud-	n section and total. ge(s) and agree on consensi	us score.	Color			Head \		<u>.</u>	
Enter consensus score	• • • • • •		Clarity	Brilliant Hazy	Opaque Oth	Retention L	uick Lo	sting Other	127
			•	98					3
			Other			Texture			
Example: How This example is from to good, but too bitter for	to fill in a Scoreshe the flavor section for a Weis: or style.	eet sbier that is	Flavor	ward M	hoppoprate				
Flavor		12	Malt	None L M					
ridvoi	- Wheek Cutals assis	13		0	r.				
Nait O X i	Wheat. Subtle grain	y notes	Hops	\circ					
Hops &	OK for style X X Way too high for sty		Bitterness	<u> </u>					
Bitterness X			•						2
Tellmenterior O			Fermentation	O/K					20
			Balance	норру	Maity —				
			Finish/Aftertaste	Dry .	Sweet				
Flaws for style	(mark L-M-H for all that app	oly)	Other			/save	٠٠ > -		
Acetaldehyde	Metallic					/	•		
Alcoholic / Hot	Musty		Mouthfeel						
Astringent	Oxidized	1	Mouthleer	76.1-	Bappropriate		None L	Incoperagitate M H	
Brettanomyces	Plastic		Body	Thin N	Full .	Creamines			
Diacetyl	Solvent / Fusel		200,	None L N		_	0	71.5	12
DMS	Sour / Acidic		Carbonation		×□	Astringency	<u> </u>		5
Estery	Smoky	×	Warmth	X		Othe	r		
Grassy	Spicy	1		0					
Light-Struck	Sulfur	4	Ottoball						
Medicinal	Vegetal	5	Overall	Classic E	xample		Not	to Style	
In Continue	1 133			F	lawless		Sigr	ificant Flaws	2
				Wo	onderful		Life	ess	17
			Feedback	Provide comm	ents on style, recipe, proce	ess, and drinking pleasure	e. Include helpful so	ggestions to the brewer.	10
				(dar	a little 10	ighter the	- pale	Strong.	
Outstanding 45-5	World-class example of style,			Mani	- mdr.t	· 16 ./	wach	. 1	
Excellent 38-4				1 (0)	- ()	~	/	1	
14.7 5555				burat	Rubber o	med med	jund	when.	
Good 21-2 Fair 14-2			•	Sugarit	adjust 1	eiju Le	- doch	- colum	
Problematic 0-6				- Jo	1-1/2	1.1 -1	LA	11.	
				1-len	100KIN O	xeral a	1 per	210-19	113
				proper	alp	rodutiv	· ,.	Judge Total	50
DISD Services	2-L- @ 2010 D t C	etian Braams		crim	no scor	rthing of	nell		
BJCP Scoresheet Copyr	ight © 2018 Beer Judge Certifica	ation rrogram	٨	dditional measure	es can be found at the	ese sites: https://	www.bicn.org	http://www.homeb	rewersassociation.or





AHA/BJCP Sanctioned Competition Program
Structured Version



9		Structured version	Location	Date	AP NOTA
Judge Nam	ne Tony van der Linden	Category	# 1 2 1,9	~ ~ I I MI	anced to VI-BOS
BJCP ID		Sub (a-f)	# 3 I 5649	in flight	11/2
& Rank	E2964 - Certified		ory anterical U+C		PLACE
		Subcateg (Spell out)	ory PROCESSES OF		
Email	tonyvanderlinden@hoti	nail.com Special In	gredients		CONSENSUS SCORE may not be an average of
Non-BJCP Quali		Bottle Inspec	tion 🗆 ok		judge's individual scores
Cicerone [□ Rank □ Brewery				
	Describe	Aromo	inconrontate		
Judging [None L M H		
		_	Malt 🖟 🗀		
		ı	lops a x	E MEROON	<u> </u>
corochoo	et Instructions	ſ	ــــــــــــــــــــــــــــــــــــــ		TWIT 3
	to indicate the intensity of the prim	pary attribute. Fermenta	tion O SAN	IDMY, COEDISON	1050
Use the space	provided to describe the primary a	ttribute.	ther	والح	BEK
	ry attribute(s) intensity/description a ation", consider esters, phenols, etc				
If character is i	inappropriate for style, mark the bo		CC Industriorniste		ootiste
	absent, mark the circle to the left. nary of beer and key feedback for im			2 - 3 E	gran St
Assign scores	for each section and total.		Yellow Gold Amber Capper Brown Black	White Nory Belge Ian Brown	and the second s
	ther judge(s) and agree on consensions score at top of sheet.	us score.	olor Brilliant Hazy Opaque Other	Head 1 1 1 1 1 1	Other 7
-riter Consens	sus score at top or sheet.	Cla	arity	Retention C] $\sqrt{3}$
		0	ther	Texture	
yamnla: I	How to fill in a Scoresh	eat .			
	is from the flavor section for a Weis		#11.5 AVE 100		
	bitter for style.		Mone L M H	• 4	
Flavor		13	Malt GE	DINY	
	Wheat. Subtle grain	 	v		
0	OK for style				<u></u>
	X X Way too high for sty	Bitter Bitter	ness 🗸 🗶		
	X Banana Low Clove H	int of bubblegum Fermenta	ition a 🔀		4
_			Hopou Moltu		[20]
		Bal	ance	- PA MILES	
		Finish/After			
laws for	style (mark L-M-H for all that app	oly) a	ther SERIOUS OFF 1	FLADURS & SAS	UNICE I EMPREY
Acetaldehyde	Metallic				
Alcoholic / Hot		Mouthfee	<u>.</u>		4
Astringent	Oxidized	Moranee	Bioppropriate Thin M Full	None Ł M	Inceprepriate H
Brettanomyce	es Plastic		Body X	Creaminess 7	
Diacetyl	Solvent / Fusel		None L M H		انا
DMS	Sour / Acidic	Carbona	otion Oi I	Astringency O Y	
Estery	Smoky	Wa	rmth 🔾	Other	
Grassy	Spicy		-7		
Light-Struck	Sulfur	Overall		~	
Medicinal	Vegetal	Overall		Not to Style	
				Significant 📜	Flaws
				Lifeless	er to the brown
		Feed			is to the prewer.
			MASOR FERMY	at a tion file	10/54
Outstandin			POSSIBLE INF	SECTION LOS	JK AT
Outstandin Excellen Very 600					
Very 600			SANITATION		ET :
Fal	air 14-20 Off flavors/aromas or major style do	ficiencies.	YEART MEDIT	M.	
Problemati	0-13 Major off flavors and aromas domin	ate			
					lo_
				J	udge Total 50