

AHA/BJCP Sanctioned Competition Program

Structured Version

Location





Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

- 1000	U.		
Non-BJCP Qua	lifi	cations	
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	O' X' -	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	OLL X 1 🕱	Way too high for style
Fermentation	O	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	İ
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal :/	

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

PLACE Subcategory CONSENSUS SCORE Special Ingredients may not be an average of Bottle Inspection Aroma 8 Fermentation Appearance Color ting 🗆 Clarity Retention **Other** Flavor Malt **Bitterness** Fermentation Finish/Aftertaste Mouthfeel Warmth **Overall** Not to Style Significant Flaws lifeless Feedback

Date

Position

in flight Entry

Advanced to MINI-BOS

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



Beer Judge	AHA/BJCP Sanctioned C Structured V		2 Harris
Judge Name BJCP ID & Rank Email	lies prijskens	Special ingredients	42.75
Non-BJCP Qualifications		jud	ge's individual scores
Cicerone □ Ra	ink	Bottle Inspection 🗆 ok	
Judging ☐ Ye.	be Madocke	Aroma None L M H C hice mall aroma Hops &	
Use the space provided Add secondary attribute For "Fermentation", cor If character is inappropri	te the intensity of the primary attribute. to describe the primary attribute. (s) intensity/description as appropriate. insider esters, phenols, etc. iate for style, mark the box to the right.	Other	
Assign scores for each s	er and key feedback for improvement. section and total. (s) and agree on consensus score.	Color Brittignt Hazy Opeque Other Retention Outcome Lessing Other Superior Clarity Texture Own Color Clarity C	Other 2 3
	o fill in a Scoresheet a flavor section for a Weissbier that is style.	Flavor Incorporation Home L. N. H. S. C.	
lavor	13	Man X mice light malt &	<u>lacour</u>
Mah O L X	Wheat. Subtle grainy notes	Hops ax Bally chair	adti
Hops &	OK for style	the day by act	Clariff to the Com
Bitterness X		Differences of the second of t	10
Fermentation O X	Samuel Con Glove Print of Sabolingon	Fermentation	18
		Balance	
		Finish/Aftertaste Sweet	
Flaws for style (n	nark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel happroprint	eporași înte
Astringent	Oxidized	Thin M Full : None L M H	(=
Brettanomyces Diacetyl	Plastic Solvent / Fusel	Body X Creaminess A	142 42
DMS	Sour / Acidic	Carbonation O Astringency Astringency	
Estery	Smoky	Warmth Other	
Grassy	Spicy	wanting O	
Light-Struck	Sulfur	forman	
Medicinal	Vegetal	Overall Classic Example Not to Style	
0 Utstanding 45-50 Excellent 38-44 Very 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	Flawless Significant Flaw Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the accomment of the ac	J 150
r rusermont 19913	magor OH HUPO) S SIM BOURDS VURINARY	Judg	13 ⁵ 19 19 19 19 19 19 19 19 19 19 19 19 19

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

Structured Version





Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Quali	ications	
Cicerone [Rank	
Pro Brewer [Brewery	
Industry [Describe	
Judging [Years	

Scoresheet Instructions

Enter consensus score at top of sheet.

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.

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

F lav or		13
Mail	O 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 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	

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

sion	Location Madackes Date 25-6-22
Category#	Position in flight Entry British Golde Ale dients Position in flight Entry PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Aroma Mait Hops Fermentation Other	None L M H Low Sucet grain charach, la corone Mod-High Preach & orange Low for one. // 12
Appearance Color Clarity Other	hoppropriate hoppropriate hoppropriate
Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hope I M H Law seet cracks like Citars high with cange peel Moderately High I a diacety Hope Sweet med day finish Low grass now look
Mouthfeel Body Carbonation Warmth	hoppropriate hoppropriate Thin M Full Creaminess Home L M H H Stringency D Dther
Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. [Kill Balanceal Example, Mcc hop Market 13hics. Sight 9658inns in all these from hops. Utili

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

Judge Total

preould





AHA/BJCP Sanctioned Competition Program

Structured Version Date 2**5** Location Position Advanced to Judge MINIBOS in flight Name Entry BJCP ID Subcategory Bullish PLACE & Rank CONSENSUS SCORE Special Ingredients Email may not be an average of judge's individual scores Non-BJCP Qualifications **Bottle Inspection** ☐ ok Cicerone Rank Pro Brewer 🗆 Aroma Industry X Describe mado Judging 🗆 Year Hops **Scoresheet Instructions Fermentation** Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Other 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 Enter consensus score at top of sheet. Clarity Other Texture Example: How to fill in a Scoresheet Flavor This example is from the flavor section for a Weissbier that is good, but too bitter for style. Hops : 🗆 ם ئے OK for style **Bitterness** _ **X** Way too high for style Banana. Low Clove. Hint of bubblegum _**X**_____ □ Fermentation Malty Balance Finish/Aftertaste \Box Flaws for style (mark i-M-H for all that apply) Metallic Acetaldehyde Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Brettanomyces Plastic Solvent / Fusel Diacetyl Carbonation DMS Sour / Acidic Other Warmth Estery Smoky Grassy Spicy Light-Struck Sulfur **Overall** Medicinal Vegetal Significant Flaws Lifeless Feedback g pleasure. Include helpful suggestions to the brewer. World-class example of style. Exemplifies style well, requires minor fine-tuning. erally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies **Judge Total**

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







<u> </u>	Structured Vers	ion	Location	Date	AP NOLLY!
Judge Name Lottle BJCPID & Rank Email Ottle	, Arman Darman netau	Category# Sub (a-f) Subcategory Special Ingre	7 A 1 22876	Position in flight Entry	Advanced to MINI-BOS 42 PLACE CONSENSUS SCORE
Non-BJCP Qualifications			_		may not be an average of judge's individual scores
Cicerone	y Black Hops	Aroma Malt	hoppropriete None L M H A R C	lh, roasled co	ara vme)
Use the space provided to Add secondary attribute(s For "Fermentation", consi If character is inappropriat If character is absent, man	the intensity of the primary attribute. o describe the primary attribute. i) 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	Sweet arama	Hana, Spicey trics, Strony M	10 H Chevereks
Assign scores for each sec Review with other judge(s) Enter consensus score at t) and agree on consensus score. top of sheet.	Color Clarity Other	Brilliant Hary Opoque Other	Head Lost Retention Lost	Other 3
Example: How to This example is from the f good, but too bitter for st	fill in a Scoresheet flavor section for a Weissbier that is tyle.	Flavor	koppoprate		
Malt X Hops X Fermentation X Fermentation X Flaws for style (male Acetaldehyde	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hopay Maity Dry Sweet Tast	rs rs ell balance	17.5 17.5 17.5 1.5.6.5 cly 2.00
Alcoholic / Hot Astringent Brettanomyces Diacetyl	Musty Dxidized Plastic Solvent / Fusel	Mouthfeel Body	bioppreprinte Thin M Full	None L M	broppropriate H 3.5
DMS Estery Grassy	Sour / Acidic Smoky Spicy	Carbonation Warmth	<u> </u>	Other Stight	bite/astringenez
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example	Signit	
Excellent 38-44 E 9 Very Good 30-37 G 6 Good 21-29 N Fair 14-20 G	World-class example of style. xempirities style well, requires minor fine-tuning. senerally within style parameters, minor flaws. All the mark on style and/or minor flaws. If flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Feedback	balance, or without our faces of vetering	to Style. [Mait / er diong to at cardona	gestions to the brewer. Sifferness Reast Judge Total





Beer Judge AHAV BJCP Sanctioned Com Structured Versi	
Judge Name Serem / S BJCP ID & Rank Email bee a precinct brewing	Category# 7
Non-BJCP Qualifications Cicerone □ Rank Pro Brewer ☑ Brewery Industry □ Describe Judging □ Years	Bottle Inspection
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.	Hops Color Clarity C
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 Natl Wheat. Subtle grainy notes OK for style Way too high for style Banano. Low Clove. Hint of bubblegum Flaws for style (mark L-M-H for all that apply)	Hops Hops Hops Holty Holty Holty Sweet Cother
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur	Mouthfeel Stringency
Medicinal Vegetal Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-turning. Generally within style parameters minor flaw.	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Out call a tall well brewled and parking of beer. Familiastic hadd referring the second of th
Good 21-29 Misses the mark on style and/or minor flaws. Fair 14-20 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	All flavours alongs from the Style are present and appropriate, perops a slight threak needed to tone down or balance judge Total Maltiness, Slight phenolic. Additional resources can be found at these sites: https://www.hopep.org http://www.homebrewersassociation.org



AHA/BJCP Sanctioned Competition Program Structured Version Location Advanced to MINI-BOS Position Judge in flight Name Sub (a-f) Entry BJCP ID PLACE Subcategory (Spell out) & Rank CONSENSUS SCORE Special Ingredients Email **Non-BJCP Qualifications** Bottle Inspection □&x Cicerone 🗆 Pro Brewer & Brewery Precine Aroma Industry

Describe Judging 🗆 Years Malt Flora Hops П 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. Other 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. Appearance 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 Retention Other 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. Flavor Wheat. Subtle grainy notes reagint Hops _ _ OK for style Hops Bitterness X___X Way too high for style _ 🗆 Banana. Low Clove. Hint of bubblegum **Fermentation** Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Brettanomyces Plastic 4 Body Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth Other Grassy Spicy Light-Struck Sulfur Overall Classic Example Not to Style Vegetal L Medicinal Flawless Significant Flaws Feedback World-class example of style Excellent 38-44 Exemplifies style well, requires minor fine-tuning. 30-37 Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Brewed Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate



Structured Version



		_	Location	Date	Noth
Judge Name	ie Arman	Category# 17 Sub (a-f) A	- in 691	Position in flight	Advanced to MINI-BOS
BJCP ID	:	1			PLACE
& Rank	• 0	Subcategory		of	
Email /0111	e p armaninetia	Special Ingredient	ts	<u></u> , L	CONSENSUS SCORE
Non-BJCP Qualifications		`********			may not be an average of judge's individual scores
	Rank	Bottle Inspection 🗆	OK		
Pro Brewer 🗹 Brev	wery Black Hops	4			
Industry 🗆 Desc	ribe	Aroma	Inappropriati	•	
Judging 🗆 Y	ears	None	L M B	71-5	
		Malt O-	<u> </u>	// / · · · · · · · · · · · · · · · · ·	aromatic
		Hops 🔾	· · · · · · ·	Hop Forward, Floral, F	nity, Sweet
coresheet Inst		Fermentation \sim	· • · · ·	TTS '	101
	ate the intensity of the primary attribute d to describe the primary attribute.	. 0	Mandarin, ne	clasion	12
Add secondary attribu	te(s) intensity/description as appropriat	e. Other <u>/</u>	THE WORLD	ectarine,	
	onsider esters, phenols, etc. oriate for style, mark the box to the righ				
lf character is absent, r	mark the circle to the left.	Appearance	Inoppropried	E	Inceptragetate
Provide summary of be Assign scores for each	eer and key feedback for improvement. section and total.	Yellow	Gold Amber Coppe Brown Black	White Wory Beige Tan	Brown
Review with other judg	ge(s) and agree on consensus score.	Color 🔀	ـ أنتنت	Head V	[[[[
Enter consensus score	at top of sheet.	Clarity L	liant Hozy Opaque	Other Guick Li	asting Other 2.3
		Other	lazyish but	Cleav Texture	Li3J
This example is from to good, but too bitter fo	to fill in a Scoresheet the flavor section for a Weissbier that is or style.	Flavor	Mappa-opitali L M H	Low Malt C	bander slight b
lavor "	<u>13</u>	Malt O-		1 1 1	All the street
Malt O X		Hops 🔾	_ _	Atrial / Earth	1/ chair 113
•	OK for style Way too high for style	Bitterness 🖳		Medium bitteri	<u>بردية "</u>
_		¬ Fermentation ←		@ TIS . MINING	1 of flavors 17
		Hon	py. Maity :_	TTS NOW L	20
		Balance ""[1/3 , great oa	dance
		Finish/Aftertaste L	Sweet	nice and dry	<u> </u>
laws for style	(mark L-M-H for all that apply)	Other	•		
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	lana, , militaria		1
Astringent	Oxidized	Thi	Incopproprient in Mi Full	e None L	M H III
Brettanomyces	Plastic	Body _		Creaminess 🗡	
Diacetyl	Solvent / Fusel	Carbonation Home		Astringency	5
DMS	Sour / Acidic	O		· · · · · ·	
Estery	Smoky	Warmth ○	- X	Other /h)vS1	grench ry
Grassy	Spicy	4			'
Light-Struck	Sulfur	Overall	Classic Example		to Style
Medicinal	Vegetal		Flawiess	~	to Style
			Wonderful	Lifel	
		Feedback Pro	ovide comments en style, recipe, pr	rocess; and drinking pleasure. Include helpful su	uggestions to the brewer.
			oveal ve	1 Summer.	Smoot .
Outstanding 45-50	, ,		and mana	while How 1	avoul,
Outstanding 45-50 Excellent 38-44 Very Good 30-37			2-1-1-1-4		
Geod 21-29		<u>/</u>	ounded by	terves), High	1 Prut/
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies.		drinebilit	4. VEG Nic	ر ب
Problematic 0-13	Major off flavors and aromas dominate	1	Hawamo :	L+ 100+00	complex /11
		-#	- WATER MAN	J/	C14 1/2
					ludge Total 50





	Structured ve	ersion	Location	Date	AL MOILER
Judge Name Lottie BJCP ID & Rank Email Jottie	Arman Promannet au	Category#	9 C = 771751		Advanced to MINI-BOS PLACE CONSENSUS SCORE
		``		,	may not be an average of judge's individual scores
Non-BJCP Qualifications Cicerone Rank Pro Brewer W Brewery Industry Describe Judging Years		Bottle Inspection Aroma Malt	None L M H Market	y. Chacolate	Adap
For "Fermentation", consider e	ntensity of the primary attribute. cribe the primary attribute. nsity/description as appropriate. sters, phenols, etc.	Hops Fermentation Other	Smaoth Phin	es-	[] [12]
If character is inappropriate for if character is absent, mark the Provide summary of beer and & Assign scores for each section a Review with other judge(s) and Enter consensus score at top of	circle to the left. ey feedback for improvement. and total. agree on consensus score.	Appearance Color Clarity Other	16 lb 1 1	Head Lossing Deck Lossing	Other 2 3
Example: How to fill in This example is from the flavor good, but too bitter for style.	n a Scoresheet section for a Weissbier that is	Flavor	hoppropriate None L M H M L	Grand, Swe	opt offer black
Flavor Malt Hops Sittemess O X Fermentation Malt X	Wheat. Subtle grainy notes OK for style Way too high for style Banana Low Clove Hint of bubblegum	Malt Hops Bitterness Fermentation Balance	Sweet Cuite	t with bitter	17 20 17 20
Flaws for style (mark L-N	N-H for all that apply)	Finish/Aftertaste Other		1 Suichean	<u>) </u>
Alcoholic / Hot Astringent Brettanomyces	Metallic Musty Oxidized Plastic	Mouthfeel Body	Bosppropriate Thin M Full CI	None L M	leopprepriets H
DMS Estery Grassy	Solvent / Fusel Sour / Acidic Smoky Splcy	Carbonation Warmth	None L M H - As	Other	
-	Sulfur Vegetal	Overall	Classic Example Flawless Wonderful	Not to St	·
Excellent 38-44 Exemplific Very Good 30-37 Generally Good 21-29 Misses the Fair 14-20 Off flavors	ss example of style. ss style well, requires minor fine-tuning. within style parameters, minor flaws. e mark on style and/or minor flaws. s/aromas or major style deficiencies. flavors and aromas dominate	Feedback	Provide comments on style, recipe, process, and dring Cleficious Country Country Cleficious Country Country Cleficious Country Cleficious Cleficious Country Cleficious Clefi	sing pleasure. Include helpful sugges 5 mooth 50me 100ice ec Vecum y Vetovnon.	Judge Total



AHA/BJCP Sanctioned Competition Program

Structured Version Location Date Advanced to MINI-BOS Position Judge Name in flight Sub (a-f) Entry BJCP ID & Rank Subcategory CONSENSUS SCORE Special Ingredients Email **Non-BJCP Qualifications** Bottle Inspection ☐ ok Cicerone \square Pro Brewer Brewery Precinct Aroma Industry Describe Judging 🗆 Years Malt Hops 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. **Other** 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 Enter consensus score at top of sheet. Ö Clarity Other Texture Example: How to fill in a Scoresheet Flavor This example is from the flavor section for a Weissbier that is good, but too bitter for style. Flavor Hops _ _ OK for style **Bitterness** _ X__ X Way too high for style Banana. Low Clove. Hint of bubblegum Fermentation Balance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent **Oxidized** Brettanomyces Plastic 3 Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth **Other** Grassy Spicy Light-Struck Sulfur Overall Medicinal Vegetal Feedback (omplex 38-44 Exemplifies style well, requires minor fine-tuning 30-37 Senerally within style parameters, minor flaws. 21-29 Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Fair

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

Structured Version





Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Quali	fications	
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	OTX	Wheat. Subtle grainy notes
Hops	x	OK for style
Bitterness	XX	Way too high for style
Fermentation	<u>o⊤ x</u> □	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	

a)	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning
Ó	Very Good	30-37	Generally within style parameters, minor flaws.
υĝ	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

on	Location Madackets Date 25-6-12	MOITAGE
Category#	Dark mid Jients Have made Dark much Position in flight Entry Place CONSENSUS may not be an a judge's individue	verage of
Bottle Inspection	□ ox	
Aroma Malt Hops Fermentation Other	None L M H Rich carmel & Take, lan	le allee
Appearance Color Clarity Other	Inappropriete Inappropriet	3 [3
Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Mildchack slight gast lange Hilling to blance None Clean	rands
Mouthfeel Body Carbonation Warmth	Thin M Full Creaminess	4 5
Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	8 10
	sugar may have contributed to metho but may have contributed to	10

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





	AHA/BJCP Sanctioned C	ompetition Program
Beer Judge	Structured V	
	Structured V	Location WORKACORC Date 25 6 22
,). Position Advanced to
Judge Name	elion Auxboan	Category# \$\int_64577 \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
7	The state of the s	Sub (a-f) Entry
BJCP ID & Rank	1	Substance Drack Mild Brown PLACE
a Candila		Subcategory Dark Mula 13/14/11 of CONSENSUS SCORE
Email	ļ	Special Ingredients
Non-BJCP Qualification		judge's individual scores
	Rank	Bottle Inspection 🗆 ok
Pro Brewer □ Bre	werv	4
Industry 🖹 Des	cribe MOCACORE	Aroma happropriete
	Years	Nonel M H M M And the Manager
		Mall of K - Great toffee, canamel
		Hops OLX I D AMOMON (1)
Scoresheet Inst	tructions	Fermentation O
	cate the intensity of the primary attribute.	remembered 1 12
	ed to describe the primary attribute. ute(s) intensity/description as appropriate.	Other
	consider esters, phenols, etc.	
	priate for style, mark the box to the right. mark the circle to the left.	Appearance Inopropriete Inoperpriete
Provide summary of b	eer and key feedback for improvement.	Detail on the second of the se
Assign scores for eac Review with other jud	h section and total. ge(s) and agree on consensus score.	Color Head Kiiii 2
Enter consensus score		Brilliant Hozy Opoque Other Ouick Losting Other
		Other Texture
		Othey readure
Example: How	to fill in a Scoresheet	(mana)
good, but too bitter f	the flavor section for a Weissbier that is or style.	Flavor
•	· —	man " Slightly lower on malt flowour
Flavor	13.	Malt o x = 0 sweet of tower or mount
Malt O X	Wheat. Subtle grainy notes	Hops O V
Hops & L	OK for style X	Bitterness of K - Shahtly of Valouce
Fermentation X	Banana, Low Clave. Hint of bubblegum	Fermentation
J		Hoppy Maity _
		Balance C
		Finish/Aftertaste Sweet
Flaws for style	(mark L-M-H for all that apply)	
		Other
Acetaldehyde	Metallic	frances.
Alcoholic / Hot	Musty	Mouthfeel Inappreprinte Inappreprinte
Astringent Brettanomyces	Oxidized Plastic	Thin M Full None L M H
Diacetyl	Solvent / Fusel	Body Creaminess C. Creaminess
DMS	Sour / Acidic	Carbonation Carbon
Estery	Smoky	Warmth Warter
Grassy	Spicy	
Light-Struck	Sulfur	Community of the Commun
Medicinal	Vegetal	Overall Classic Example Not to Style
		Flawless Significant Flaws
		wonderiu Lieress
		Provide comments on style, recipe, process, and drinking preasure: include neithor suggestions to the brewer.
		Great aroma with toffee and conamel
© Outstanding 45-		motor.
Outstanding 45- Excellent 38- Very Good 30-		T-Convous does not accomplish.
Bi Good 21-		THE WAR ISONO THE UCCOMPLETE
Fair 14-	* *	aroma
7) r robjemidit U-	major on movers and aromas generality	Shoptly watery and low 2250
		And Hillery Judge Total
		Judge Total
	LIVE BOARD IN L. C. O'CHARLES	ă .

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

Structured Version





Aydan Rogers BJCP Beer Judge

Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Qualific	ations	
Cicerone 🗆	Rank	
Pro Brewer 🗆	Brewery	
Industry 🗆	Describe	
Judging 🗆	Years	

Scoresheet InstructionsUse 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	e/ -	13
Mait	ם نــــــــــــــــــــــــــــــــــــ	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	<u> </u>	Way too high for style
Fermentation	<u> </u>	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	

e	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tunin
G	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.
Sc	Problematic	0-13	Major off flavors and aromas dominate

sion	Location Medicikes Date 25-6-22	MOTERA
Category# Sub (a-f) Subcategory	7 A E416542 Position in flight Entry Place CONSENSUS	59.75 SCORE
Special Ingred	may not be an av judge's individua	erage of
Aroma Malt	None L My - Modeche Mich melt cample by	zuits
Hops Fermentation	Clean lague characte	10 ₁₂
Other Appearance	Inapprojețiste lappjuhgeleife	<u> </u>
Color Clarity Other	Brilliant Hazy Opoque ☐ Other Retention ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐	3 3
Flavor	Ropportunite None L M H * / / / / / / / / / / / / / / / / / /	1
Mal t Hops	acamel with light coast chere	
Bitterness Fermentation	o Moderate bittemero	14
Balance Finish/Aftertaste	Hoppy Molty Dry Sweet	/ / 20
Other	Slapht growsy hop character	
Mouthfeel Body	Incorporate Incorp	
Carbonation		5 5
Warmth	` _	
Orcidii	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless	6
Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Mice clear fermantakon. With a avecat was it away to see the Shahir	[10]
	harsh billeness will mild crassy charactes. Cannot notes dominate	

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

Judge Total

mall polile



Beer Judge	AHA/BJCP Sanctioned Co		
<u>v</u>	Structured Ve	Location Moudocke Date 25 6 22	
Judge Name BJCP ID & Rank Email	lies (hijokens	Category# 7A	
Non-BJCP Qualifications		judge's individual scores	
Cicerone Ra Pro Brewer Brewe Industry Descri	ank ery ibe ars	Aroma None L Malt Carry Car	(B)43
Use the space provided Add secondary attribute For "Fermentation", cor If character is inappropri f character is absent, m Provide summary of bee Assign scores for each s	te the intensity of the primary attribute. It o describe the primary attribute. (e(s) intensity/description as appropriate. Insider esters, phenols, etc. I iate for style, mark the box to the right. I iate the circle to the left. I er and key feedback for improvement. I section and total. I e(s) and agree on consensus score.	Fermentation Other Appearance Inoppropriete Inop	
Example: How to This example is from the good, but too bitter for	o fill in a Scoresheet e flavor section for a Weissbier that is style.	Flavor	o.
Flavor Mark Hops Sylin Bitterness O	OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Hops Hops Well balance M'ce add littings Fermentation Balance Balance Boy Sweet Finish/Aftertaste Monet M Well balance Well balance M'ce add littings Maity Monet M Sweet Dry M Sweet	
	mark L-M-H for all that apply)	Other	
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Mouthfeel Carbonation Car	
Grassy Light-Struck Medicinal	Spicy Sulfur Vegetal	Overall Classic Example Flawless Classic Example Significant Flaws	
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemptifies style welf, 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.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A clay balaward letward metals a kappa Sugful to uch of topic constant.	
		Judge Total 50	



Structured Version





	Aydan Rogers BJCP Beer Judge Certified Club: Tuns of Anarchy Brisbane Australia bjcpe1954@gmail.com E1954	Category# 9	
on-BJCP Qualifications		Bottle Inspection OK Judge's individual scores	
Cicerone 🗆 Rank		porter inspectation in the second in the sec	
ro Brewer 🗆 Brewery		Aroma	
Industry 🗆 Describe		and the filters	
Judging Years		Malt of Nedrate malt / biscuit light caravel.	
Jse the space provided to	he intensity of the primary attribute. describe the primary attribute. intensity/description as appropriate.	Other les melancial characters S 12 12 12 12 12 12 12	
f character is absent, mark	nd key feedback for improvement.	Appearance Inoppropriate Inoppropriate	
	and agree on consensus score.	Color Britlant Hazy Opoque Other Retention Quick Losting Other Other	
This example is from the flagood, but too bitter for sty	13	Mate of Rich melanos, fruit cake with med caram	کاله
		Hops O	
Hops &		Bitterness — — — — — — — — — — — — — — — — — —	
Fermentation OLL XI	Banana. Low Clove. Hint of bubblegum	Fermentation Balance Hoppy Sweet Not claying.	
laws for style (mar		Other Alcoholic Clarenth.	
Acetaldehyde	Metallic	4	
Alcoholic / Hot	Musty	Mouthfeel Inappropriate Inappropriate	
Astringent	Oxidized	Thin M Full Nane L M H	
Brettanomyces	Plastic	Body Creaminess O	
Diacetyl	Solvent / Fusel	Carbonation None L M H - Astringency - 5	
DMS	Sour / Acidic		
Estery	Smoky	Warmth Other	
Grassy	Spicy		
Light-Struck	Sulfur	Overall Classic Evample Not to Style	
Medicinal	Vegetal	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless	
	orki-class example of style. emphites style well, requires minor fine-tuning.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Well breved & great malt complex by Akahol noticeable but not overpowers.	

Location __

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

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

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





	Structured Version	Location MOLOLOCKE Date 25 6 22
Judge Name Anches BJCP ID & Rank Email	Category#	Position in flight Entry Dop Del Dock of CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications	Dottle Inspection	judge's individual scores
Cicerone Rank	Bottle Inspection	OK
Pro Brewer Describe Made	Aroma	himudis
Judging Years	Malt Hops	(medium to low malt aroma
Scoresheet Instructions	Fermentation	dean termentation 7
Use the scales to indicate the intensity of the pri Use the space provided to describe the primary Add secondary attribute(s) intensity/description For "Fermentation", consider esters, phenols, e	attribute. Other as appropriate. tc.	112
If character is inappropriate for style, mark the b If character is absent, mark the circle to the left.	Appearance	Inappropriate Inappropriate
Provide summary of beer and key feedback for it Assign scores for each section and total.	mprovement.	White Brown
Review with other judge(s) and agree on consentence consensus score at top of sheet.		Brilliant Hozy Opoque Other Retention Ouick Insting Other
	Clarity	C - 4 0 - 10110
	Other	Low hoad retention
Example: How to fill in a Scorest This example is from the flavor section for a We good, but too bitter for style.		horselide Vend M M A
Flavor	13 Malt	o & a hice malt fearrour
Malt X Wheat. Subtle gra		ox breath well trianced
Hops & OK for style	Distance	Short harmers
Bittemess	Mint of hubbleour	
	Fermentation	Hoppy Moity _
	Balance	
	Finish/Aftertaste	Dry Sweet
Flaws for style (mark L-M-H for all that ap	opły) Other	
Acetaldehyde Metallic		
Alcoholic / Hot Musty	Mouthfeel	Incoperantate Imperantate
Astringent Oxidized Brettanomyces Plastic		Thin M Full . None L M H
Diacetyl Solvent / Fusel	Body	Mone L M H
DMS Sour / Acidic	Carbonation	Astringency O
Estery Smoky	Warmth	Other
Grassy Spicy		
Light-Struck Sulfur	Overall	
Medicinal Vegetal	Overall	Classic Example
		Flawless Significant Flaws
	Feedback	Wonderful Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
	reeuback	herds mare mark arother
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires m Very Good 30-37 Generally within style parameter	•	friely balanced but it has
Good 21-29 Misses the mark on style and/or r Fair 14-20 Off flavors/aromas or major style Problematic 0-13 Major off flavors and aromas don	ninor flaws. deficiencies.	W AND
OF Propertions Of St. Major of flavors and aroma; on	n duc	Judge Total 37_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





			Location		Date		P WOLL
Judge / H	e Arman	C	ategory#	33 4263	Position in flight	Advanced to MINI-BOS	
Name LOTT	0 111111111	Su	ıb (a-f)		Entry		29
BJCP ID			bcategory	;		PLACE	7 [
Inthi	e Quman	Mal All		:	of	CONSENSU	S SCORE
Email !U!TH	e warman	Sk	pecial Ingredients			may not be an	
Non-BJCP Qualifications	•	D-A	de les estates — — — —			judge's individ	lual scores
Cicerone 🗆 🛚 R	Rank	————	tle Inspection 🗆 ок				
	wery	Arc					
	ribe		ma .	looppropriete.	1 2 -1		
Judging 🗆 Y	ears		Mait AL V	in Grame	d, besett	TT5	ı
				- 60 t	rs Frut	4- real cull	rept
			Hops O		,,4	/	00
Scoresheet Institute Use the scales to indicate	ructions ate the intensity of the pri	mary attribute.	ermentation O	o Some i	gangra t	nte o	35
Use the space provided	d to describe the primary	attribute.	Other				112
	te(s) intensity/description onsider esters, phenols, e						
If character is inapprop	oriate for style, mark the b		pearance	Inappropriate		hannani	
	mark the circle to the left. eer and key feedback for i	mprovement.	»o Ped	F + 5	# 75 BG	\$ 30	
Assign scores for each	section and total.		Yellor Gold Ambe		Mary Whit	2	
Enter consensus score	ge(s) and agree on consen at top of sheet.	sus score.	Color Brilliant Hazy	Opoque Other He	Quick Las	ting Other	1.5
			Clarity	Retention	on		3
			Other <u>6013 04 Se</u>	dimen Textu	re		
	to fill in a Scoresh	eet					
This example is from the good, but too bitter for	he flavor section for a Wei	ssbier that is	100	Inopprepriate	_		
-	i style.		Mone L M	" Bread	/ Toaster	cum	en/not bu
Flavor	,	13	Malt O		1 10-21-4		Q /
Malt O X	Wheat. Subtle grai	ny notes	Hops 🗸				1
Hops &	OK for style Way too high for st	rula	Bitterness 🔍	8 _775 8	itter but r	not Astrony	
_	Banana Low Clove	Hist of hubbleous	ermentation	low EST	HEES	J	155
· ·		'	Honos		, 1		20
			Balance "F	Motty - Dessio	ngsle		
		Fini	sh/Aftertaste Dry	Sweet Very by	ther 175		
Flaws for style ((mark L-M-H for all that ap	oply)	Other Drink	ability 75/19	H Stran	فم	
Acetaldehyde	Metallic		other	J / */			
Alcoholic / Hot	Musty	free	uthfeel				
Astringent	Oxidized	MO		Inoppropriete Full	None L M	hoppropriate u	
Brettanomyces	Plastic		Thin M Body \ \rightarrow \(\)	rull Creami			1
Diacetyl	Solvent / Fusel		Carbonation None L M	H Astrino			4
DMS	Sour / Acidic		<u> </u>		·····	니	15
Estery	Smoky		Warmth 🔾 💢	0	ther		
Grassy	Spicy						
Light-Struck	Sulfur	Ove	erall Classic Evans	nlo i Va		Fh.d.	
Medicinal .	Vegetal		Classic Exam		Not to	-	
			Wonde	,	signm	icant Flaws	18x
				n style, recipe, process, and drinking ple			0.2 ₁₀
			overal	cord evan	10 01 5	tule.	
ο Outstanding 45-50	World-class example of style.			Jan Committee		J)
Excellent 38-44	Exemplifies style well, requires min	•	Dame	many W	AP. 2417	TO ME	1
Wery Good 30-37 Good 21-29			out of	ChainGOY.	vice 5	alance	
5 Fair 14-20	Off flavors/aromas or major style d	eficiencies.	of Ma	Hisand ho	o chesa	der	
Problematic 0-13	Major off flavors and aromas domi	nate	1/08.	Slicial action	redrach	3	2 =
			204	SIZAL ASILI	7000		120
			,			Judgo Total	10 d



Structured Version

tition Program				
Location	Madoclee	Date 2	5/6/22	AL NOTHER
Category#	334263	Position in flight Entry	Advanced to MINI-BOS	39
Subcategory		of	CONSENS	US SCORE

BJCP ID & Rank	is bleened premisa	Sub (a-f) Subcategory (Spell out) Special Ingree	#1334 Blients	in flight tarry of	PLACE CONSENSI	in average of
Non-BJCP Qualification Cicerone Pro Brewer F Bre	s Rank Precinct	Bottle Inspection	□ ок		judge's indiv	vidual scores
Industry 🗆 Des	cribe	Aroma	Inoppropriate			
Judging 🗆 🔌	Years	Malt	none c			
		Hops	OH			
Scoresheet Inst Use the scales to indic	tructions cate the intensity of the primary attribute.	Fermentation				19
	ed to describe the primary attribute. ute(s) intensity/description as appropriate.	Other				
If character is inappro If character is absent,	consider esters, phenols, etc. priate for style, mark the box to the right. mark the circle to the left. eer and key feedback for improvement.	Appearance	#nappropriete	ev _ w	incopropriate	
Assign scores for each		e.l	Yellow Gold Gold Brown	Head A Page 15		
Enter consensus score		Color Clarity	Brilliant Hazy Opaque Other		osting Other	12
		Other		Texture		L
	to fill in a Scoresheet the flavor section for a Weissbier that is or style.	Flavor	Incorprepriete Xone L M H			
Flavor	13.	Mait				
Malt O: X.		Hops	→ —			
Hops &		Bitterness	O—————————————————————————————————————			
FermentationX_i	Banana Low Clove. Hint of bubblegum	Fermentation	0			116
		Balance	Hoppy Molty -	Manage Co.		
		Finish/Aftertaste	Dry Sweet			
Flaws for style	(mark L-M-H for all that apply)	Other				
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty	Mouthfeel	Inoppropriate		lecyprepriate	
Astringent	Oxidized		Thin M Full	None L	м н	
Brettanomyces	Plastic	Body		Creaminess 🔾 📗		1
Diacety!	Solvent / Fusel	Carbonation	None L M H	Astringency		_7
NW2	Sour / Acidic		_			

Estery	Smoky	Warmth	Other
Grassy	Spicy		-(
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Overall	Classic Example
			Flawless Significant Flaws
			Wonderful Lifeless 8 5
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
			Overall, very good beer
-	World-class example of style.		Finishes perhaps a fraction sweet
	Exemplifies style well, requires minor fine-tur	-	
	Generally within style parameters, minor flaw Misses the mark on style and/or minor flaws.	S.	Even though true to Style,
Fair 14-20	Off flavors/aromas or major style deficiencies		perhaps a fraction more late
Problematic 0-13	Major off flavors and aromas dominate	ne But	hop additions could loved in
			the beer out - well domidge Total 40





Structured ve		ation	Date	NOILE
Judge Lottie Arman	Category# 13	= 7-2111	Position	Advanced to MINI-BOS
	Sub (a-f)	- in 758224	in flight Entry	75
& Rank				PLACE
644 000	Subcategory		of of	CONSENSUS SCORE
Email 107710 W HVMan Net a	Special Ingredients		-;	may not be an average of
on-BJCP Qualifications	Pattle Inspection			judge's individual scores
Cicerone Rank	Bottle Inspection 🗆 ox			
ro Brewer D Brewery Black Hops	Aroma	4		
Industry	None L	Inappropriate.		, 1/2
	Mait	10 16 fee	North, 40	aim, chocolate
	Hops		J / 0	<i>"</i>
coresheet Instructions	. 0	Earth	e. w/1.1	
se the scales to indicate the intensity of the primary attribute.	Fermentation OLL		1.1010	
Ise the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate.	Other			
or "Fermentation", consider esters, phenols, etc. character is inappropriate for style, mark the box to the right.	-			
character is absent, mark the circle to the left.	Appearance	Inappropriate		Impropriet
rovide summary of beer and key feedback for improvement. Assign scores for each section and total.	Yellow	Ambe Coppe Brown	White frany Beige Tan	B B O
eview with other judge(s) and agree on consensus score. nter consensus score at top of sheet.	Color		Head V I I Los	Other 2
mer consensus score at top or sneet.	Clarity		ntion 🕌	
	Other Ma	hoguny, mayin Te	cture	
xample: How to fill in a Scoresheet		CREAT		
his example is from the flavor section for a Weissbier that is good, but too bitter for style.	Flavor	Inoppropriate	4	
	Mone L	M. H. MaH	forward,	sweet
13.	Malt O		101214101)	· · · · · · · · · · · · · · · · · · ·
Malt OLX; Wheat. Subtle grainy notes Hops Mall OK for style	Hops 🔾 🗶)	
Hops OK for style Bitterness Way too high for style	Bitterness 🔎	1 CON -	Moderte	very TI>
ermentation X; Banana. Low Clave. Hint of bubblegum	Fermentation	<u>, </u>	> Party N	note year /h
	Balance Hoppy	Molty 775	- Place CAS	20 P 100 20
	Dru	Sweet _ SWE	1-7 Dry Gas	3/2
form for and a constant of the	Finish/Aftertaste			Total son be dead
aws for style (mark L-M-H for all that apply)	Other <u></u>	1 1 1	Le moie	babace A Sweetness
Acetaldehyde Metallic	+0	companient the	mott C	haracheristics-Gol
Alcoholic / Hot Musty Astringent Oxidized	Mouthfeel	Inappropriete		inoppregnata CC++
Brettanomyces Plastic	Thin Body ,	M Full	None L M	
Diacetyl Solvent / Fusel	None L	M H	miness OTX	- 3.5
DMS Sour / Acidic	Carbonation	Astri	ngency O XI	
Estery Smoky	Warmth 🔎		Other Coulci	luse a little booty but still 45
Grassy Spicy			More	booly sit still my
Light-Struck Sulfur Medicinal Vegetal	Overall 0	lassic Example	ı Not to	
Medicinal Vegetal .		Flawless		icant Flaws
		Wonderful	Lifele	s /.\
	-/1	e comments on style, recipe, process, and drinking		gestions to the brewer. 10
	A	vesame alow	1cficy /	Could,
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.	6	re back both	5 12 Ab	a slightly
Very Good 30-37 Generally within style parameters, minor flaws.	$\overline{\mathcal{A}}$	Her flavour	phoer M	Just very
6od 21-29 Misses the mark on style and/or minor flaws. Fair 14-20 Off flavors/aromas or major style deficiencies.	<u> 10</u>	suble unit dal.	1 2 11	hice Obcoll
Problematic 0-13 Major off flavors and aromas dominate	po	is the library early	1 really	nice arrall
· · · · · · · · · · · · · · · · · · ·	<u>_V</u>	Co mate ou	<u> </u>	3 9



Beer Scoresheet

AHA/BJCP Sanctioned Competition Program Structured Version Location Position Advanced to Judge MINIBOS Jecem-158224 in flight Name Sub (a-f) _ Entry BJCP ID PLACE & Rank Subcategory CONSENSUS SCORE Special Ingredients may not be an average of iudae's individual scores Non-BJCP Qualifications **Bottle Inspection** Cicerone Pro Brewer Decinct Aroma Industry 🗆 Describe Judging 🗆 Years plum/ Kola nut Scoresheet Instructions Fermentation Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Other 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 **Petention** HOCK O Other **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 \square 13 Wheat. Subtle grainy notes ... 🗆 Hops ___ OK for style **Bitterness** X__ 8 Way too high for style Banana. Low Clove. Hint of bubblegum 16. Fermentation Malty 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 38.5 Light-Struck Sulfur Overall Classic Example Not to Style Medicinal Vegetal Significant Flaws Lifeloss Feedback Provide comments on style, recipe, process, and drinking pleasure, include heightl suggestions to the brewer. dach World-class example of style point. perhaps Exemplifies style well, requires minor fine-tuning 38-44 Generally within style parameters, minor flaws. 30-37 expressive reast more Misses the mark on style and/or minor flaws. profile. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate complexit. the Judge Total More dominant

florous becomes

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

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





AHA/BJCP Sanctioned Competition Program

Structured Version



		Location Date	-
Judge Name	2 Arman	Category# B 271526 Position in flight Entry	17.75
& Rank	! •	Subcategory	7
Lallia	6) change and	Subcategory	IS SCORE
Email 101116	vev armaninetial	Special Ingredients	
Van DICD Overligentiere		judge's indiv	
Non-BJCP Qualifications Cicerone □ Ra	ank	Bottle Inspection 🗆 ox	
Pro Brewer 🗹 Brew			
Industry Descri		Aroma	
	ars	None L M H	
555gg 🗀 16		Malt wey Siroky, bacon.	
		Tr's	
C		Hops Of the Control o	115
Scoresheet Instr	uctions te the intensity of the primary attribute.	Fermentation of the Source Color Please Please Services	11.7
	to describe the primary attribute.	Other Chelle and bacon shakes	112
	e(s) intensity/description as appropriate.	VIIICI DE VIII	
	nsider esters, phenols, etc. iate for style, mark the box to the right.	Annarawa	
If character is absent, m	ark the circle to the left.	Appearance Inoperapriate Inoperapriate	
Provide summary of bee Assign scores for each s	er and key feedback for improvement.	Yellow Gold Amber Copper Brack White Pory Brige Brown	
	e(s) and agree on consensus score.	Color Head 12	
Enter consensus score a		Brilliont Hazy Opoque Other Quick Losting Other	12 =
		Other No head refer to VI Texture	2 3
		VIIIei // I PA CO / I PARILIFO I PERILIFO	
Example: How to	o fill in a Scoresheet		
This example is from the good, but too bitter for	e flavor section for a Weissbier that is	Flavor	
good, but too bitter for	style.	Mate Jy Strong beech wood, but	CON
Flavor	13	Malt of January See 4 Color, Och	Coyl
Malt O X	Wheat. Subtle grainy notes	Hops of low botterness	
Hops 🔊 .	OK for style	= ande Great	
Ç	Way too high for style	Bitterness O 4 4 3 Clear	12
Fermentation O X	Banana. Low Clove. Hint of bubblegum	Fermentation Clean terment, Sight (Well)	X
		Bajance Hoppy Moity -	20
		Dru Sweet " "	
		Finish/Aftertaste	
Flaws for style (mark L-M-H for all that apply)	Other Samo rubbery Glalifus	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel becomparide becomparide	
Astringent	Oxidized		
Brettanomyces	Plastic	Boths D. Constitution 140	
Diacetyl	Solvent / Fusel	None L M H	
DMS	Sour / Acidic	Carbonation Astringency Astringency	5
Estery	Smoky	Warmth O Other	
Grassy	Spicy		
Light-Struck	Sulfur		
Medicinal	Vegetal	Overall Classic Example	
medicinal	Togotta	Flawless Significant Flaws	سرم ا
		Wonderful Lifeless	163
		Feedback Provide comments on style, recipe, process, and drinking pleasure. Include napful suggestions to the brewer.	10
		vey for nostalgic Howavi pio	4) W
Φ Outstanding 45-50	World-class example of style.	the the beat and factor	λ
Outstanding 45-50 Excellent 38-44 US Very Good 30-37		with ley teethwood torwar	/ \
	Generally within style parameters, minor flaws.	Planovi, John as you go now	09
Geod 21-29 Feir 14-20	•	some phenolic rebody of	,)
Problematic 0-13	• •		
		tiavous / carbonation not	はいは
		well retained Judge Total	. P°′∄.



Beer Judge AHA/BJCP Sa	nctioned Competition Progr Structured Version	Location Madoche Date 25/6/22	
Judge Name Jerem/ 5 BJCPID & Rank Email been precinctore	Category# Sub (a-f) Subcategory Special Ingree	B 271526 Position in flight Eatry of CONSENSUS SCOI	of
Ron-BJCP Qualifications Cicerone Rank Pro Brewer Brewery Industry Describe Judging Years	Malt	Inappropriate None L M H	
Scoresheet Instructions Use the scales to indicate the intensity of the prim Use the space provided to describe the primary at Add secondary attribute(s) intensity/description as For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box If character is absent, mark the circle to the left. Provide summary of beer and key feedback for im Assign scores for each section and total. Review with other judge(s) and agree on consensus Enter consensus score at top of sheet.	ttribute. s appropriate. x to the right. Appearance	See See	112
Example: How to fill in a Scoreshe This example is from the flavor section for a Weiss good, but too bitter for style. Flavor Malt	13 Malt notes Hops Bitterness Fermentation Balance Finish/Aftertaste	Hope I M H Great smoke balance. OH)
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Mouthfeel Body Carbonation Warmth	Thin M Full Creaminess	† 5
Light-Struck Sulfur Medicinal Vegetal	Overall	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	7 10
Ovistanding Excellent Sery Good Fair Problematic Overlanding Fair Overlanding For Brite For Bri	ninor flaws. or flaws. ficiencies.	Marzen Characker Suffers as it warms, with some of	39

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

AHA/BJCP Sanctioned Competition Program

Structured Version





	Structured ver	Location	Date	A.P. NOTTA
	Aydan Rogers	9	Position Ad	vanced to
- 70	BJCP Beer Judge	Category#		NIBOS
	Certified	Sub (a-f)	Entry	137.14
(三)		$0 n O \lambda$		PLACE
	Club: Tuns of Anarchy Brisbane Australia	Subcategory Saltic 1014	of	
	bjcpe1954@gmail.com E1954	Special Ingredients		CONSENSUS SCORE
		`~~~~~~~~		may not be an average of judge's individual scores
on-BJCP Qualifications		Bottle Inspection 🗆 🖂		
	Rank			
ro Brewer 🗌 Brev Industry 🗎 Desc	ribe	Aroma	propidate	
	ears	None L M 1	14	- 1. 1. 1.1
		Malt Ol	in Dark roaded mall	3,100 levers of
		Hops 🗸	- dark finats.	
coresheet Insti	nuctions		Tow alcoholic este	1/
	ate the intensity of the primary attribute.	Fermentation O	10~ MEGNAIL EST	<u> </u>
	d to describe the primary attribute.	Other		
	te(s) intensity/description as appropriate. onsider esters, phenols, etc.	4		
f character is inapprop	oriate for style, mark the box to the right.	Appearance	opropriate laap	repriete
	mark the circle to the left. eer and key feedback for improvement.	Der de Cr.	ite – www.	
Assign scores for each	section and total.	多 長 豆 島 島	F S B B B B B B B B B B B B B B B B B B	
Review with other judg Enter consensus score	ge(s) and agree on consensus score. at top of sheet.	Color Brilliant Hazy Opague	Other Quick Lasting	Other 3
	•	Clarity		
		Other	Texture	
Bitterness O	Wheat. Subtle grainy nates OK for style Way too high for style Banana. Law Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Dry Sweet	- Lich dark malls 1 - Charactes. Mode - esters of prinis - Bitteriers mode - bit balances o	74 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
f		Finish/Aftertaste X	DO WICE CO	The said of the A
	(mark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic	-		
Alcoholic / Hot	Musty	Mouthfeel	ppropriete	Inappropriate
Astringent Brettanomyces	Oxidized Plastic	Thin M Full	None L M	H _
Diacetyl	Solvent / Fusel	Body X	Creaminess O F	<i>U</i>
DMS	Sour / Acidic	Carbonation O X N H	□ Astringency ✓	7 5
Estery	Smoky	Warmth C. Y	Other	
Grassy	Spicy			
Light-Struck	Sulfur	Overall		
Medicinal	Vegetal	Overall Classic Example	Not to Styl	e
-4-7-11-11-1		Flawless (Significant	flaws —
		Wonderful (Lifeless	
		Feedback Provide comments on style, re	ecipe, process, and drinking pleasure, Include helpful suggestio	ns to the brewer.
		Uell pre	enta to style, n	ch
Outstanding 45-50		mallica	haracter & sugger	Hue.
Excellent 38-44 Very Good 30-37		LU		L
Outstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29		pritories	- m consi. Lend	<u> </u>

Off flavors/aromas or major style deficiencies.

Major off flavors and aromas dominate

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

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



HAVBJCP	Sanctioned	Competition	Program
	Structured	l Version	

		Location Madox	Ro Date (1) 6 22 To ROLL
Judge Name BJCP ID	elies (hyskens	Category# 9C	Position Advanced to MINI-BOS 37 25
& Rank		Subcategory DOMIC 100	PLACE CONSENSUS SCORE
Email		Special Ingredients	CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications		*	judge's individual scores
	Rank	Bottle Inspection 🗆 ox	
	very	frame	
	ribe Madocke	Arosiia	
Judging 🗀 Ye	ears	Malt at M H 200	w malt aroma
		<u> </u>	
Scoresheet Insti	ructions	Hops &	010000
Use the scales to indica	ate the intensity of the primary attribute	Fermentation O	T 12
	d to describe the primary attribute. te(s) intensity/description as appropriat	Other	dicocrabic
For "Fermentation", co	onsider esters, phenols, etc.	4	
	oriate for style, mark the box to the righ mark the circle to the left.	Appearance	inoppropriete
Provide summary of be	eer and key feedback for improvement.	Pettow Gold Copper Brown Block	ory own
Assign scores for each Review with other judg	section and total. ge(s) and agree on consensus score.	Color + + + A	Head A A A A A A A A A A A A A A A A A A A
Enter consensus score	at top of sheet.	Clarity Hozy Opeque Other	Retention Losting Other
		Other	
Evample: How t	to fill in a Scoresheet		
This example is from the	he flavor section for a Weissbier that is	Flavor	
good, but too bitter fo	r style.	None L M H	
Flavor	13	Malt o⊥ X □ CUL	pmall and dred fruits
Malt Ol X	Wheat. Subtle grainy notes	Hops X	ou ou a ' ' ' '
Hobs 🔊 🗆		Bitterness X	
Bitterness	Way too high for style Banana. Low Clove. Hint of bubblegu	· · · · · · · · · · · · · · · · · · ·	u leamontation 17
Fermentation O X		Fermentation	ur formerilation 13 20
		Balance Hoppy Motty	
		Finish/Aftertaste Dry Sweet Sweet	e alteriacie
Flaws for style ((mark L-M-H for all that apply)	Other Micely bolance	ord ?
Acetaldehyde	Metallic	The state of the s	
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	Thin M Full	Inappropriate None L M H
Brettanomyces	Plastic	Body	Creaminess O
Diacetyl	Solvent / Fusel	Carbonation O H	Astringency
DMS	Sour / Acidic		
Estery	Smoky	Warmth O	Other
Grassy	Spicy	4	
Light-Struck Medicinal	Sulfur	Overall Classic Example	Not to Style
medicinal	Vegetal	Flawless	
		WonderfulX	Significant Flaws Significant Flaws
		Feedback Provide comments on style, recipe, process, and	drinking pleasure. Include helpful suggestions to the brewer.
		low aroma 1	resent.
Outstanding 45-50	, ,	nie malt ba	muna and smooth
Excellent 38-44 Very Good 30-37		and and shirt	7
G Good 21-29	Misses the mark on style and/or minor flaws.	we vultiviti	A la m
6 Geod 21-29 Fair 14-20 S Problematic 0-13		entill ga	
	-		225
		***************************************	ludge Total /D_

BJCP Scoresheet Copyright Θ 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

Structured Version





Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TO THE PERSON NAMED IN COLUMN T		
Non-BJCP Qualifi	cations	
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 ScoresheetThis example is from the flavor section for a Weissbier that is good, but too bitter for style.

:	13
от х п	Wheat. Subtle grainy notes
&	OK for style
OL X X	Way too high for style
O+x	Banana. Low Clove. Hint of bubblegum
	or x

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	

a	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
O	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.
δc	Problematic	0-13	Major off flavors and aromas dominate
_			

	Location	Date	At North
Category#	Munich Dunkel. Jok	Position in flight Entry	Advanced to MINI-BOS 36.75 PLACE 36.75 CONSENSUS SCORE may not be an average of judge's individual scores
Aroma	Inoppropriate		
	Hone L M H	1 conde 1	mildichae
Malt	~ <i>7</i> -	1' (/	miachac
Hops Fermentation		me.	7
Other	faint sheet cher	m in backage	12
4		1	
Appearance	bacopropriate ≸ ≒ E = =	e _	inappropriate
Color	Yetlow Gold Copper	Head :	
Clarity	Brillian Hazy Opoque Other	Retention Quick Los	ting Other 3
Other	Ruby Highlights.	Texture	<u> </u>
Flavor	Incopyrigatinte		
Majt	None L M H S	cet biscut, all	trasted characters
Hops	<u> </u>	chal hops law	1 1000
Bitterness		<i>y</i>	
Fermentation	d no	ne.	17_
Balance	Hoppy Matty - ma	Adoven	20
Finish/Aftertaste	Dry sweet - S	ghtly succt at	active
Other	Cha Charactu	<u>3 '</u>	
Mouthfeel			
	Anopymopriate Thin M Seft	Nane L M	Incipiropriate H
Body	None M H	Creaminess O	
Carbonation		Other	
4	O*	<u> </u>	
Overall	Classic Example	not to	Style
	Flawless Wonderful	Signii	ficant Flaws ss 8
Feedback	Provide comments on style, recipe, process, an		
	Util presented	beer, great	Grana
	A /	1.1d residue	Suchum
	characteristic	lean fame	pat/a

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



Beer Judge	AHA/BJCP Sanctioned C	ompetition Progra	m ,
1	Structured V	/ersion	Location mode Class Date 25 6/22
Judge Name BJCP ID & Rank Email	elies Prysters	Category# Sub (a-f) Subcategory (Special Ingred	Position in flight Entry PLACE POSITION IN FORMAL Advanced to MINI-BOS PLACE CONSENSUS SCORE
Pro Brewer Brew	Rank	Aroma Malt Hops	lone L M H (missing the malt/toasted/b
Use the space provide Add secondary attribution. For "Fermentation", of If character is inapprogrammer is absent, Provide summary of but Assign scores for each	cate the intensity of the primary attribute. In describe the primary attribute. Lite(s) intensity/description as appropriate. Lonsider esters, phenols, etc. Priate for style, mark the box to the right. Lonsider esters to the left. Lore and key feedback for improvement. Lore section and total. Lore section and total. Lore section and server.	Fermentation Other Appearance Color Clarity Other	Chorry aronia Inappropriete I
This example is from to good, but too bitter for Flavor Matt	13	Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	malt flavour is medium to low Overall sweet flavour Slight sweet frateries Aces not accompany the 15 Bry Sweet
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	Inappreprinte Thin M Full Creaminess O
Light-Struck Medicinal	Sulfur Vegetal	Overall Feedback	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
ortstanding 45-5 Excellent 38-4 Overy food 30-3 Good 21-2 Freshenatte	4 Exemplifies style well, requires minor fine-tuning. 57 Generally within style parameters, minor flaws. 59 Misses the mark on style and/or minor flaws. 50 Off flavors/aromas or major style deficiencies.		Slightly out of balance lacks. malt flavour and proble. mouthfeel and redy are good.

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

Structured Version location Madre L.

Judge Serev		,	
Name Jerev	1	Position Advanced to	
~ ;	my 5	Category# 4 546 229 inflight winhBos	$ \parallel$ $ \sim$ $>$ \parallel
JCP ID	,	Sub (a-f) A Entry	
3CP ID & Rank	:	Subcategory	
1	ocecindor :	CONST	NSUS SCORE
Email Dector	precinetorevire	Special ingredients	t be an average of
-BJCP Qualifications		judge's	individual scores
-: D	nk	Bottle Inspection 🗹 ok	
Brewer ☑ Brewe	ry Precinct		
Industry 🗆 Descrik	De	Aroma Indeprendents	
Judging 🗆 Yea	rs	Male a la Toast Crust	
		Malt OLLING TOUS! Cross	
		Hops O	_ [
resheet Instru	ıctions	no feel 1 1 1 1 1	: 125 I
	e the intensity of the primary attribute	Fermentation of the fusels, bust of Suit	<u> </u>
	to describe the primary attribute. (s) intensity/description as appropriate	Other	
"Fermentation", cons	sider esters, phenols, etc.	4	
	ate for style, mark the box to the right	Appearance Indeprepriete Indeprepriete	
	irk the circle to the left. r and key feedback for improvement.		
ign scores for each se	ection and total	Yellon Gold Ambe Gold Ambe Brown White White White Brown Yellon Yell	
riew with other judge(: er consensus score at	s) and agree on consensus score.	Color Head Opoque Other Ouick Losting of Other	<u>her</u> つ
er consensus score at	top of sileet.	Brilliant Hazy Opoque Other Quick Losting Ott	- 3
		Other Texture	_
entation O X	Banana. Low Clave. Hint of bubblegun	Fermentation O	_ 16
we for endo	ook M ld for all sheet as a L h	Balance Hoppy Molty Sweet	
	nark L-M-H for all that apply)	Balance Sweet	
etaldehyde	Metallic	Finish/Aftertaste Other	
cetaldehyde coholic / Hot	Metallic Musty	Finish/Aftertaste Dry Sweet Dother Mouthfeel Inappropriets Inappropriets	
etaldehyde coholic / Hot stringent	Metallic Musty Oxidized	FinIsh/Aftertaste Other Mouthfeel Ibin M Full Nanel M H	ngrista
etaldehyde coholic / Hot tringent ettanomyces	Metallic Musty Oxidized Plastic	Finish/Aftertaste Other Mouthfeel Inin M Full None L M H Body Creaminess	
etaldehyde coholic / Hot tringent ettanomyces acetyl	Metallic Musty Oxidized Plastic Solvent / Fusel	Finlsh/Aftertaste Other Mouthfeel Ibin M Full Body None L M H Creaminess	ngyista
etaldehyde coholic / Hot tringent ettanomyces acetyl	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic	Finlsh/Aftertaste Other Mouthfeel Body Carbonation None L M H Astringency Other	apriato 3.5
cetaldehyde coholic / Hot stringent rettanomyces acetyl MS	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Finlsh/Aftertaste Other Mouthfeel Ibin M Full Body None L M H Creaminess	apriato 3.5
cetaldehyde lcoholic / Hot stringent rettanomyces iacetyl MS stery	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Finish/Aftertaste Other Mouthfeel Body Thin M Full Carbonation Name L M H Astringency Warmth Other	apriato 3.5
cetaldehyde icoholic / Hot stringent rettanomyces iacetyl MS stery rassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	Finlsh/Aftertaste Other Mouthfeel Body Carbonation None L M H Astringency Other	apriato 3.5
etaldehyde coholic / Hot tringent ettanomyces acetyl AS tery assy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Finish/Aftertaste Other Mouthfeel Body Carbonation Name L M H Creaminess Warmth Classic Example Classic Example Not to Style	apriato 3.5
cetaldehyde lcoholic / Hot stringent rettanomyces iacetyl MS stery rassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	Finish/Aftertaste Other Mouthfeel Inin M Full Rone L M H Carbonation Warmth Classic Example Classic Example Not to Style	apriato 3.5
etaldehyde coholic / Hot tringent ettanomyces acetyl AS tery assy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	Finish/Aftertaste Other Mouthfeel Inin M Full Rone L M H Carbonation Warmth Classic Example Flawless Wonderful Lifeless	3.5 3.5
cetaldehyde lcoholic / Hot stringent rettanomyces iacetyl	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	Finish/Aftertaste Other Mouthfeel Inin M Full Creaminess Carbonation Warmth Classic Example Flawless Wonderful Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the br	3.5 3.5
cetaldehyde lcoholic / Hot stringent rettanomyces iacetyl MS stery rassy ght-Struck ledicinal	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal	Sweet Swee	3.5 3.5
cetaldehyde lcoholic / Hot stringent rettanomyces iacetyl MS stery rassy ght-Struck ledicinal	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	Sweet Swee	3.5 3.5
cetaldehyde lcoholic / Hot stringent rettanomyces lacetyl MS stery rassy ght-Struck edicinal Outstanding Excellent 38-44 Werr Good 30-34	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemptifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	Sweet Swee	3.5 3.5
cetaldehyde icoholic / Hot stringent rettanomyces iacetyl MS stery rassy ght-Struck edicinal Outstanding Excellent 38-44 Werr Good 30-34	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Splcy Sulfur Vegetal World-class example of style. Exemplifiles style well, requires minor fine-tuning. Generally within style parameters, rainor flaws. Misses the mark on style and/or minor flaws.	Finish/Aftertaste Other Mouthfeel Body Thin M Full Carbonation Warmth Classic Example Flawless Wonderful Feedback Provide comments on style. recipe, process, and drinking pleasure. Include helpful suggestions to the broaden to the process of the proc	3.5 ewer. 7.5 ewer. 10
cetaldehyde coholic / Hot stringent rettanomyces acetyl MS rtery assy ght-Struck edicinal 45-50 Excellent 38-44 Very Good Excellent 38-44 Very Good Endow 21-29 Fair 14-20	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemptifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth Classic Example Flawless Wonderful Classic Example Flawless Wonderful Constructed Construc	3.5 ewer. 7.5 ewer. 10
cetaldehyde coholic / Hot stringent rettanomyces acetyl MS rtery assy ght-Struck edicinal 45-50 Excellent 38-44 Very Good Excellent 38-44 Very Good Endow 21-29 Fair 14-20	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemptifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Off flavors/aromas or major style deficiencies.	Finish/Aftertaste Other Mouthfeel Body Thin M Full Carbonation Warmth Classic Example Flawless Wonderful Feedback Provide comments on style. recipe, process, and drinking pleasure. Include helpful suggestions to the broaden to the process of the proc	3.5 ewer. 7.5 ewer. 10



Structured Version



		Location	Date	At Notice
Judge Name	ie Arman	Category# A 546	Position in flight	Advanced to MINI-BOS
BJCP ID				PLACE 7
& Rank	6	Subcategory	of I	
Email 041	s of ormor not on	Special Ingredients		CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications		h		judge's individual scores
Cicerone 🗆 🗸 Ra	ank ()	Bottle Inspection 🗆 ok		
Pro Brewer 🚺 Brew				,
Industry Descr		Aroma	0) , j
Judging 🗌 Ye	ears	More L M H	Cristy, Malt for	Maro - sligt can
		mair O Z		
		Hops OLL	12 - 101/10114 1	2000 g
coresheet Instr	uctions te the intensity of the primary attribute.	Fermentation	that Estles.	/>
	to describe the primary attribute.	Other		
	e(s) intensity/description as appropriate. nsider esters, phenols, etc.	ouler		
If character is inappropr	iate for style, mark the box to the right.	Appearance	•	
If character is absent, m	ark the circle to the left.	Appearance	i e	roppropriate
Assign scores for each s	er and key feedback for improvement. section and total.	Yellov Gold Ambe Coppi Brown	White Nory Beige Tan Brown	
	e(s) and agree on consensus score.	Color Hozu Oppose Oth	Head 1X1	I
Enter consensus score a	it top of sheet.	Clarity Brilliant Hazy Opaque Oth	Retention L Lastin	Other 1.3
		Other Nice clarity	Texture	
Evample: How to	o fill in a Scoresheet)		
	e flavor section for a Weissbier that is	Flavor		
good, but too bitter for	style.	None L M H	11 1 1	11)
lavor	13	Malt	rigity stead !	toast.
Matt Od X	Wheat. Subtle grainy notes	Hops of the total transfer of the transfer of	75	1) - 1
Hops &	OK for style	порз	Madage Lo //a	Mad bitteme. 3
Bitterness OX	Way too high for style	Bitterness O 🗸	1000 CALLET	Mod bit
Fermentation O X;	Banana Low Clove. Hint of bubblegum	Fermentation	ts some acro	ic not hit
		Balance Hoppy Motty	TTS	10 320
		Dru Swant C		
		Finish/Aftertaste	weet with old	1 timsh .
laws for style (r	nark L-M-H for all that apply)	Other		<u></u>
Acetaldehyde	Metallic	4		
Alcoholic / Hot	Musty	Mouthfeel Inoppropriets		Inoppropriate
Astringent	Oxidized	Thin M Full	None L M	Н
Brettanomyces Diacetyl	Plastic Solvent / Fusel	Body □	Creaminess 🔾 🗆	
DMS	Sowent / Fusei	Carbonation None L M H	Astringency	
Estery	Smoky Smoky	, , , , , , , , , , , , , , , , , , ,	Other Alcah	de bun
Grassy	Spicy	warmth O	14. / //	Harris J
Light-Struck	Sulfur		7711/07 1	1 present
Medicinal	Vegetal	Overall Classic Example	V Not to Si	tyle
	regena	Flawless	Significa	ant Flaws
		Wonderful :	Lifeless	8 =
		Feedback Provide comments on style, recipe, proces	s, and drinking pleasure. Include helpful sugges	stions to the brewer.
		<u>vy 195</u> 1	1att driver	with
Outstanding 45-50	World-class example of style.	minimal	astringence	
Excellent 38-44 Very Good 30-37	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.		10111	201016
Good 21-29	Misses the mark on style and/or minor Baws.	nice toast	y / Crustyo Tic	*NONE !
Good 21-29 Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies.	with not	to much	phenolic
Problematic 0-13	Major off flavors and aromas dominate	Sweetnes	. < -	01
			<u> </u>	<u> </u>
				Judge Total 50

Structured Version





Aydan Rogers BJCP Beer Judge

100			, 55.65
	(2008)	Certified	Sub (
		Club: Tuns of Anarch Brisbane Austral bjcpe1954@gmail.co E195	ia Subca
Non-BJCP Qualific	ations		D-W-L
Cicerone 🗀	Rank _	11.11	Bottle Ir
Pro Brewer 🗆	Brewery _		
•			Aroma
Juaging 🗆	Years .		_
coresheet			Ferm
Use the space po Add secondary a	rovided to de attribute(s) in	intensity of the primary att escribe the primary attribute tensity/description as appro- resters, phenols, etc.	₽.
If character is ina If character is ab Provide summar Assign scores fo	appropriate for sent, mark the y of beer and or each section or judge(s) an	or style, mark the box to the e circle to the left. I key feedback for improver n and total. Id agree on consensus scor	ment.
	from the flavo	I in a Scoresheet or section for a Weissbier th	nat is Flavor

E

lavor	v .	13
Malt	O X	Wheat. Subtle grainy notes
Hops	X	OK for style
Bitterness	<u> </u>	Way too high for style
fermentation	OX	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	

Φ	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tunin
Ō	Very Good	30-37	Generally within style parameters, minor flaws.
Scoring 1	Good	21-29	Misses the mark on style and/or minor flaws.
OC	Fair	14-20	Off flavors/aromas or major style deficiencies.
Şα	Prob le matic	0-13	Major off flavors and aromas dominate

	Location	Date	Noit
Category# Sub (a-f) Subcategory Special Ingred Bottle Inspection	7 g S562 Doppelback.	Position in flight Entry	Advanced to MINIBOS PLACE GONSENSUS SCORE may not be an average of judge's individual scores
Malt Hops Fermentation Other	None L M H M	lone	uth mid melanoidin
Appearance Color Clarity Other	Inopereprinte Inopereprinte	Head Juick Retention Texture	looppoppide Solution Other 3 3
Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Mone L N H Right Color C	de set brade whed charact lean lather & see affector de	pleasured notes. Sty
Mouthfeel Body Carbonation Warmth	Incopprepriete Thin N Full Name L N H	Creaminess Astringency Au	Inosprogritize H
Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and a second s	Lifeles	icant Flaws
	Comerkelin	N	

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

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

Beer Judge

Beer Judge	AHA/BJCP Sanctioned C	Competition Program	
<u> </u>	Structured \	Location Madolfic Date 25 6 22	
Judge Name	lies hipsken	Category# SA E 556263 Position in flight Entry Advanced to MINI-BOS 76 21	
& Rank		Subcategory Dope 160 UK Special Ingredients	
Email		may not be an average of	
Non-BJCP Qualifications Cicerone Ra	ink	Bottle Inspection	
Pro Brewer Brewe	And a Company	Aroma	
Industry Descri Judging Yea	ars		
		Male of X" in medium to low mall aroma	
		Hops of a supply character a	
Scoresheet Instru	uctions the the intensity of the primary attribute.	Fermentation ALX	
Use the space provided	to describe the primary attribute.	Other	
	e(s) intensity/description as appropriate. sider esters, phenols, etc.		
	ate for style, mark the box to the right.	Appearance Inappropriate Inappropriate	
Provide summary of bee	r and key feedback for improvement.	Fellow Gold Manber Copper White White Seems Seems Copper C	
Assign scores for each s Review with other judge	ection and total. (s) and agree on consensus score.	Color Head Head	
Enter consensus score at	t top of sheet.	Clarity Bylliant Hozy Opoque Other Quick Lasting Other	
		Other areat colour Texture for head retention	
This example is from the	o fill in a Scoresheet e flavor section for a Weissbier that is	Flavor horizatifota C	
good, but too bitter for	style.	Nose I N H H TO V	
Flavor	13	Mak of A in in feethers to take over mall	***
Malt O X ;	Wheat. Subtle grainy nates	Hops O X 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
Hops &	OK for style Way too high for style	Bitterness X Should have more	
Fermentation X	Banana. Low Clove. Hint of bubblegum	Fermentation malf flavour 13	
_		Hoppy Yr Malty (*)	
		Balance Sweet Sweet	
		Finish/Aftertaste	
	nark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic	· 	
Alcoholic / Hot	Musty	Mouthfeel Inappreprieté Inappreprieté	
Astringent Brettanomyces	Oxidized Plastic	This M Full More L M H Body X	
Diacetyl	Solvent / Fusel	Hone L NW H	
DMS	Sour / Acidic	Carbonation Astringency Astringency	
Estery	Smoky	Warmth O Other TWA Q LOCAL CONC.	<i>y</i>) .
Grassy	Spicy		7
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 pleasure. Include helpful suggestions to the brewer.	
		Great colour, low head retention	
Outstanding 45-50	World-class example of style.	low malt sigma but chocolatey notes one	386
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	tales mall flavour as litterner	- a 14/18/41
Good 21-29 Fair 14-20	Misses the mark on style and/or minor flaws.	A.	
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	domination of the overall.	
		High recond esters prosent 34 rd	
		Judge Total 71 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

	Ti.
Beer Ju	idge L
AL	厂

AHA/BJCP Sanctioned Competition Program

Sanctioned	Competition	Program
Structured	Version	





Aydan Rogers BJCP Beer Judge

Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Qualifica	tions	
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	<u>, х, </u>	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	OT X K	Way too high for style
Fermentation	<u>от х</u>	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		

n	Location Modelero.	Date <u>25</u> -	-6-22	A. NOILAS
Category# 4 Sub (a-f) Subcategory (Spell out) Special Ingred Bottle Inspection	Best Bitter	Position in flight Entry	PLACE CONSENSU may not be ai judge's indivi	n average of
Aroma	No. of the last of			
Malt Hops Fermentation	None L M H H Toasted	melts, mile Thy hops.	Kcramel.	o grainy cha
Other	No frutinen			
Appearance Color Clarity Other	Incorporate Incor	ead : : : : : : : : : : : : : : : : : : :	hopproprints Social Other	2 3
Flavor	None L M H Tocked L	broad with	bu natus	dearel
Hops Bitterness Fermentation	Modele	to high bull	hop.	15
Balance Finish/Aftertaste Other	Dry Sweet Shahe	es lingues.	deSe.	20
Mouthfeel	geodburhuste		broppropriote	
Body Carbonation Warmth	None I N H	niness on one of the original		4 5
Overall	Classic Example Flawless Wonderful	•	o Style dicant Flaws	7
Feedback	Provide comments on style, recipe, process, and drinking			7 10



Structured Version



		Locati	on	Date		NOT	
				Position	Advanced to	- 	•
Judge	lies Michan	Category# JB	夏235711	in flight	MINI-BOS	1	
Name	Myorung	Sub (a-f)	E 233711	Entry			
BJCP ID	1 "		C Q'. Hay		PLACE	1 1	
& Rank		Subcategory (Spell out)	emin_	: of			
Email		Special Ingredients			CONSENS	US SCORE	
		`~~~~~~~~~~			may not be a judge's indiv		
Non-BJCP Qualifications		Pottle Inspection			lades mon	ioual scores	
Cicerone 🗆 Rar	nk	Bottle Inspection 🔲 ok .					
Pro Brewer 🗆 Brewe							
Industry Describ	e madocke	Aroma	inoppropriate				
Judging 🗌 Yea	rs	None L	مدرا کے ا	adu notes			
		Malt Ol		my may			
		Hops X	& & & & & & & & & & & & & & & & &	· caramel	went		
icoresheet Instru	ctions	N	- 001	v fruitine	n	8	
	the intensity of the primary attribute.	Fermentation O		1 moroice	1 3	12	
	o describe the primary attribute.	Other					
	 intensity/description as appropriate sider esters, phenols, etc. 						
If character is inappropria	ite for style, mark the box to the right.	Appearance	Inc. in contract		Incommendad-		
If character is absent, mai			을 중 은 그 : : inchbiothurs	ev o	Embladaine E		
Provide summary of beer Assign scores for each se	and key feedback for improvement. ection and total.	řeito n Gold	Coppe Coppe Brown Block	White Wory Beige	Brown		
Review with other judge(s) and agree on consensus score.	Color 🗸 🗸		HeadK	oction Other	1	
nter consensus score at	top of sheet.	Clarity Brilliant	Hazy Oppose Other	Retention L	osting Other	3	
		Other lack	sclaritu	Texture			
		ouiei		reality			
xample: How to	fill in a Scoresheet		v				
This example is from the good, but too bitter for s	flavor section for a Weissbier that is	Flavor	Inoppropriate				
good, but too bitter for s		Mone L	J H a H	terneas is.	overnou	ACH INSA	
lavor	<u>13.</u>	Malt O	X 1 1 1 1 1 1 1 1	Winds N.			•
Matt O X	Wheat. Subtle grainy notes	Hops 🛧 🗶	- $ -$	ur Alama	mi al	though n	mail
Hops 🔊	OK for style		V = #	itic o stern A	MOZENT	name	it and
Bitterness O X		Bitterness 🔾 🗆	TAM	on the same	0	110 8	ingen
Fermentation O X;	Banana, Low Clove, Hint of bubblegum	Fermentation		ant doubts	el un	14	7
		Balance Hoppy	Molty C	homeuter	e. 0	20	
		Dajaile	Sweet _	VVVV C			
		Finish/Aftertaste	X				
laws for style (m	ark L-M-H for all that apply)	Other					
Acetaldehyde	Metallic						
Alcoholic / Hot	Musty	Translation III					
		Mouthfeel	Inappropriete		hopproprieta		
Astringent	Oxidized Plastic	Thin	M Fuil	None L	ď	1.	
Brettanomyces		Body		Creaminess O	<u>.</u>	14	
Diacetyl	Solvent / Fusel	Carbonation Nene L	"X " □	Astringency O		5	
DMS	Sour / Acidic	W	. Y . ¬	Other			
Estery	Smoky	Warmth ○ L		Vuiti			
Grassy	Spicy						
Light-Struck	Sulfur	Overall	ssic ExampleX	, , Mot	to Style		
Medicinal	Vegetal	- Class	Flawless	\	nificant Flaws		
			V	-	less	8	
		Paradhards Named	Wonderful			10	
		Feedback Provide o	omments on style, recipe, process, and o	Containing preasure, include neighbil si	yyesuuns tu ine Drewer.	1.0	
		401	WUMMUIL 1	w nuch			
Outstanding 45-50	World-class example of style.	Bit	turnen in of	vertalismo n	malt sle	avrive a	tota
	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	100	ila cuto.	hungani	1	Section Section and	·······································
, taily 5000 50 57	Misses the mark on style and/or minor flaws.	+n	my erus	ANTONIA	V 1.1	ስለ	
Fair 14-20	Off flavors/aromas or major style deficiencies.	<u>Om</u>	alt blanou	Whosen .	beoutilu	llu	
Problematic 0-13	Major off flavors and aromas dominate	1		V	- 1	25	
					7	752	
					Judge Tota	50	
					•	<u> </u>	





Structured Version



			Location	Date		NO.
Judge Name BJCP ID & Rank Email	e Arman Ocurrannela	Category# Sub (a-f) Subcategory Special Ingredi	3	Positi in flig Entry	PLACE CONSENS may not be	US SCORE an average of vidual scores
Non-BJCP Qualifications Cicerone □ Rar Pro Brewer ☑ Brewe Industry □ Describ Judging □ Yea	ry Black Hops	Malt	OK Isagprögin	4.	Keelidash c anyeed	houlate
Use the space provided the Add secondary attributed For "Fermentation", consideration of the character is inappropriate.	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.	Hops Fermentation Other Appearance		no oristand	~^~~	5 / 012
Assign scores for each se Review with other judge(Enter consensus score at	r and key feedback for improvement. ection and total. s) and agree on consensus score. top of sheet.	Color Clarity Other	Brilliant Hazy Opoque	Head Outlet Outlet Texture	Easting Other	2.5
This example is from the good, but too bitter for s			Inopposp None L M H	Malty by	not worked	Wen is
Flaws for style (m	Wheat. Subtle grainy notes OK for style Way too high for style Banana Low Clove. Hint of bubblegum	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	O O O O O O O O O O	Slight spice TTS Clean / ver TTS Dry with li	y sight estle	offeres 14 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	Thin M Full Nene I M H	Creaminess OAstringency Other	legiproprient	3
Light-Struck Medicinal	Sulfur Vegetal	Overall Feedback	11	process, and drinking pleasure. Includ	Not to Style Significant Flaws Lifeless helpful suggestions to the brewer	7
One Wery Good 30-37 Good 21-29 Fair 14-20	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally with 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		Roastool Havours	without be wetion and mild phenol	dock Choc ing buint head refer ic a botas	Slate Hon.





Beer Judge	AHA/BJCP Sanctioned Co Structured Ve	
BJCP ID & Rank	emy 5 Depreciation	Category# 8
New BICD Overligestiese		may not be an average of judge's individual scores
Non-BJCP Qualifications Cicerone R	lank	Bottle Inspection 🖼 ok
Pro Brewer 🗗 Brew	very Precinct	
Industry Descri		Aroma
Judging 🗆 Ye	ears	Malt Office Description
		Hops Other
coresheet Insti	ructions	
Use the scales to indica	ate the intensity of the primary attribute.	Fermentation 0 12
	d to describe the primary attribute. te(s) intensity/description as appropriate.	other low, but appropriate to Style
	onsider esters, phenols, etc. riate for style, mark the box to the right.	· ·
if character is absent, n	nark the circle to the left.	Appearance (temperature temperature)
Provide summary of be Assign scores for each	er and key feedback for improvement. section and total.	Gold Ambei Brown
Review with other judg Enter consensus score	e(s) and agree on consensus score. at top of sheet.	Color Head Head Opick Lasting Other
		Clarity Retention 3
_		Other without the lawy Texture
	to fill in a Scoresheet ne flavor section for a Weissbier that is r style.	Flavor
Flavor	13	Mall of Tive to stile
Malt A	Wheat. Subtle grainy notes	Hops
J	OK for style	
	Way too high for style	Bitterness Other Communication
Fermentation X	Banano Low Clove. Hint of bubblegum	Fermentation [3]
		Balance Golden G
		Finish/Aftertaste Dry Sweet Slight Over Sweet
laws for style ((mark L-M-H for all that apply)	Other
Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	Mouthfeel Inappropriate Inappropriate
Astringent	Oxidized	Thin M Full None L M H
Brettanomyces Diacetyl	Plastic Solvent / Fusel	Body Creaminess Of 1
DMS	Sour/Acidic	Carbonation O Astringency S
Estery	Smoky	Warmth Other
Grassy	Spicy	
Light-Struck	Sulfur	Overall Classic Example
Medicinal	Vegetal	Flawless Significant Flaws
		Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
		A well browed born, perhaps could
Φ Outstanding 45-50		improve on balance, slighty too 36
Excellent 38-44 Very Good 30-37		sweet, which distracts a lot.
Outstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13	•	
Problematic 0-13		
		in the beer, and darker head. 34
		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

Structured Version





Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Qualif		
Cicerone 🗆	Rank	
Pro Brewer 🗆	Brewery	
Industry 🗆	Describe	
Judging 🗆	Years	Low-ut

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	<i>y</i> .	13
Malt	<u>، </u>	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	کانہ کے اس نان	Way too high for style
Fermentation	O	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	

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

Category# Sub (a-f) Subcategory Special Ingred Bottle Inspection	Position in flight Entry Ballic Parker ients Position In flight Entry of CONSENSUS may not be an a judge's individue.	average of
Aroma Mait Hops Fermentation Other	Mone L M H Mild reast whiteler + dark audark faits	echoc 7 12
Appearance Color Clarity Other	Inappropriate Inappr	2.5
Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	hope I have to seet garanel (che seet garanel (che seet garanel (che seet garanel (che seet with a driver in alcoholic fourty esters) of alcoholic fourty esters down who have hope allowate. Inishes ory sweet about seet with a dryners in affortaste.	15/20
Mouthfeel Body Carbonation Warmth	Thin M Full Creaminess	4 15
Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. LKLI proceeded math characters LKLI proceed to math characters	7 10

Date

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

Judge Total

in oroma

 _		
`		
)		
1		
THE PERSON NAMED IN	-	***
100	775	



Beer Scoresheet

AHA/BJCP Sanctioned Competition Program Structured Version Date Location Advanced to MINI-BOS Position Judge in flight 35.25 Name Entry BJCP ID PLACE Subcategory & Rank CONSENSUS SCORE Special Ingredients may not be an average of judge's individual scores Email Non-BJCP Qualifications Bottle Inspection ☐ ok Cicerone 🗆 Rank Brewery Pro Brewer Aroma Industry Describe Judging 🗆 Scoresheet Instructions Fermentation Use the scales to indicate the intensity of the primary attribute. overs Use the space provided to describe the primary attribute. Other 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 Hazu Enter consensus score at top of sheet. Clarity Other Texture Example: How to fill in a Scoresheet Flavor This example is from the flavor section for a Weissbier that is good, but too bitter for style. 13 _ _ _ _ OK for style Bitterness X__ 8 Way too high for style Banana. Low Clove. Hint of bubblegu _____ Fermentation Ô Balance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Acetaldehyde Metallic Aicoholic / Hot Musty Mouthfeel Astringent **Oxidized** Brettanomyces Plastic Creaminess Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth **Other** Grassy Spicy Light-Struck Sulfur Overall Medicinal Vegetal Not to Style Significant Flaws Feedback forld-class example of style. xemplifies style well, requires minor fi enerally within style parameters, minor flaws Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficie Major off flavors and aromas dominate

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

BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Structured Vers



Aydan Rogers
BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

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 Scoresheet

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

Flavor		13
Malt	O+X, □	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	O	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	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	_
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	_

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

30	acolegueer	copyright w	ZU10 Deel	nnage (Certification	rrogram
v B	STR-180124			_		-

sion	Location Madackers	. Date Z	5-6-22	T NOITE
Category# Sub (a-f) Subcategory Special Ingree Bottle Inspection	10 E 6613 LJeisshier dients	Position in flight Entry	Advanced to MIN-BOS PLACE GONSENSU may not be an judge's individed.	average of
Aroma Mait Hops Fermentation Other	Hone L M H	ght malt, mild i the to mue to Induste bonno		6. 11 12
Appearance Color Clarity Other	brilliont Hazy Opoque Othe	Head Y	Lasting Other	23
Flavor Mait Hops Bitterness Fermentation Balance	Hoppy Mistry N	deak like p deak spicy liges Heners liges We phends, la back spicy	into althorper	/Z 20
Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Thin M Full	Creaminess O	heapprage total	3 15
Overall	Classic Francis			

	Mollacita				ielezz	
Provide	comments on sty	le. recipe, process, a	nd drinking pleasu	re. Include helpful	suggestions to t	he brewer.
Arc	ma, o	~ salt	lacker	ghea	l'a re	kopin
Ma	H. She	ans tos	Lee o	ICE D	henals	
best	mader	ate Spi	y Fla	ons.	tio be	bonce
Slia	fifly le	ackurg	had.	~ ~	lousis	
2	5/16.	3	7			
	/				Judo	e Total

Flawless

Feedback

Significant Flaws



Beer Judge	AHAVBJCP Sanctioned Co Structured Vo	
Pro Brewer □ Brew	ank	Category# 10A
Judging □ Ye	ribe Madacke	Aroma Inopproprietis None L M H Malt X
Use the space provided Add secondary attribut For "Fermentation", co ff character is inapprop If character is absent, in Provide summary of be Assign scores for each	ate the intensity of the primary attribute. If to describe the primary attribute. te(s) intensity/description as appropriate. tonsider esters, phenols, etc. triate for style, mark the box to the right. the circle to the left. the cark the circle the cark the circle the circl	Appearance Color Clarity Clar
This example is from the good, but too bitter for Flavor Matt	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Finish/Aftertaste Finish/Aftertaste Balance Finish/Aftertaste
Acetaldehyde	mark L-M-H for all that apply) Metallic	other And Infalled and mice Banana clov
Alcoholic / Hot	Musty	Flowows - tut tex spray for the styl
Astringent	Oxidized	hoppropriete hoppropriete Thin M Full None L M H
Brettanomyces	Plastic	Body Creaminess O 9
Diacetyl	Solvent / Fusel	Mone L JM , H
DMS	Sour / Acidic	0 1 0 1
Estery	Smoky	Warmth O Other CACKS O WAR
Grassy	Spicy	<u> </u>
Light-Struck Medicinal	Sulfur Vegetal	Overall Classic Example Not to Style
Outstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Frair 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	Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Well balanced Mice famalia x manufactures Lack a file of foody 21,50
		Judge Total Judge Total

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	
Little (3-5-5-5-5-5-5-5-5-5-5-5-5-5-5-5-5-5-5-5	ie Arman Ocuman net av	Category# Sub (a-f) Subcategory Special Ingredients Position in flight Entry of CONSENSUS SCORE may not be an average of judge's individual scores	
Pro Brewer 🗹 Brewindustry 🗆 Desc	Rank Black Hops	Aroma None L M H Malty Sweet Hops X	7
Use the space provide Add secondary attribu- For "Fermentation", o If character is inapprop If character is absent, i	ate the intensity of the primary attribute. In the describe the primary attribute. Interestity/description as appropriate. onsider esters, phenols, etc. oriate for style, mark the box to the right. mark the circle to the left.	Other Appearance Independents Independents	12
Assign scores for each Review with other judg Enter consensus score	ge(s) and agree on consensus score.	Color Brillont Hazy Opoque Clarity Other Mahagary Puby Texture	3
This example is from ti good, but too bitter for Flavor	he flavor section for a Weissbier that is	Hops Bitterness Fermentation Balance ee }	
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy Light-Struck	(mark L-M-H for all that apply) Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Splcy Sulfur	Mouthfeel Indeprepriate Indeprepriate Indeprepriate	5
Medicinal Outstanding Excellent Wery Good Sod Fair 14-20 Problematic 0-13	Vegetal	Classic Example Flawless Wonderful Freedback Provide comments on style. recipe, process, and depining pleasure. Include helpful suggestions to the brewer. ADMO SWOOTH DATE POWERU BY CA HOUSE POWERU BY COME BY CA HOUSE POWERU BY COME B	10
_		Judge Total 33 5	50





Sudge Stem	Beer Judge	AHA/BJCP Sanctioned C Structured V			note 25/1/22	A KOLKIN
Non-BLP Qualifications Ciceron Rank Provention Rank Revery Ciccrock Rank	Name Pre BJCP ID & Rank		Subcategory	A £ 668516	in flight Entry PLACE CONSENSE	JS SCORE
Pro Brower Brower Describe	Non-BJCP Qualifications	1	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\			
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. Use the scales to indicate the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the intensity of the primary attribute. Use the space product of the space pr	Pro Brewer ☑ Brewe Industry ☐ Describ	pe	Malt	or to p wile		
Clarity Other Texture Clarity Other Texture	Use the scales to indicate Use the space provided to Add secondary attribute For "Fermentation", con If character is inappropriate ficharacter is absent, ma Provide summary of beet Assign scores for each se Review with other judget	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. ark the circle to the left. r and key feedback for improvement. ection and total. (s) and agree on consensus score.	Fermentation Other Appearance	Melow Management and Melow Mel	Barrier Andrew Control of the Contro	10 12
Ritterness OK for rryle Bitterness Firm - 100 F	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 style.	Other Flavor Mait	None L N H Great	Texture	3
Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur Medicinal Vegetal Mouthifeel Mone L M H Creaminess Outh H Greating Comments of the following place and drinking pleasure. Include helpful suggestions to the brewer. To string the first of the following pleasure. Include helpful suggestions to the brewer. Astringency Other Carbonation Other Classic Example Flawless Wonderful Lifeless Wonderful Lifeless Mouthifeel Mouthifeel Mone L M H H Creaminess Outhifeel More L M H H Greating Comments on style. Tecipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	Hops 80 X	OK for style Way too high for style Banana Low Clove. Hint of bubblegum	Bitterness Fermentation Balance Finish/Aftertaste	Hopay Maly		14,20
Medicinal Vegetal Classic Example Flawless Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Qui's Well backyeed overcall, hop	Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Body Carbonation	None L N H As	reaminess O T T T T T T T T T T T T T T T T T T	3,5
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.	Medicinal		Feedback	Flawless Wonderful Provide comments on style, recipe, process, and drini	Significant Flaws Lifeless king pleasure. Include helpful suggestions to the brewer.	7
February Problematic 0-13 Major off flavors and aromas dominate 0-13 Major off flavors aromas dominate 0-13 Major off flavors aromas dominate 0-13 Major o	Excellent 38-44 F Very Good 30-37 (Good 21-29) Fair 14-20 (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.		Great Gromas,	but the drink but the drink ands fore arming	<i>'</i>

BJCP Scoresheet Copyright \odot 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	
Judge Name BJCP ID & Rank Email Non-BJCP Qualifications	hè Arman è Parman, nel ov	Category# Subcategory Special Ingredients Position in flight Entry Place CONSENSUS SCORE may not be an average of judge's individual scores Bottle Inspection	,
Pro Brewer ☑ Brew Industry ☐ Descr		Aroma None L M H Sweet, excharge, Matt forware Hops OLX D TTS	ļ. 7
Use the space provided Add secondary attribute For "Fermentation", co	uctions te the intensity of the primary attribute. It to describe the primary attribute. (s) intensity/description as appropriate. nsider esters, phenols, etc. iate for style, mark the box to the right.	Other Alcoholic bosonscripts bosonscripts	12
Provide summary of be Assign scores for each: Review with other judge Enter consensus score a	e(s) and agree on consensus score. at top of sheet.	Color Brilliont Hazy Opoque Other Retention Other Texture	3
This example is from the good, but too bitter for Flavor Malt	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Balance Bry Sweet Sweet Sweet warm alcoholic Other	+ 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Moutinfeel Body	5
Light-Struck Medicinal	Sulfur Vegetal	Classic Example Flawless Wonderful Feedback Freedback Fr	0
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	True to stye, an atenuated. Sweetness from a mail driven framework. Alcoholic marming although not burney.	7
		Judge Total	0





Beer Judge	AHA/BJCP Sanctioned Co	mpetition Progr	am 🛂 📆
V	Structured Ver	rsion	Location Madoche Bate 25/6/22 1/4 NOUSE
Judge Name Seren BJCP ID & Rank	my 5	Category# Sub (a-f) Subcategory	Position in flight Entry Position In flight Entry Place Advanced to MINI-BOS PLACE
1 -	precinctbrewing		dients
Non-BJCP Qualifications Cicerone □ Ra	ank	Bottle Inspection	judge's individual scores
Pro Brewer 🗹 Brewe Industry 🗆 Descri	Precinct be ars	Aroma	Inosperajelete None L M H
icoresheet Instr	uctions	Malt Hops Fermentation	
Use the space provided Add secondary attribute	te the intensity of the primary attribute. to describe the primary attribute. e(s) intensity/description as appropriate. nsider esters, phenols, etc.	Other	Mild arong overall
If character is inappropr 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 Clarity Other	Inappropriate Inappr
	o fill in a Scoresheet e flavor section for a Weissbier that is style.	Flavor	Mone L M H
Mait O X X Bitterness O X X Fermentation	Wheat. Subtle grainy notes OK for style	Hops Bitterness	
<u>G</u>		Fermentation Balance Finish/Aftertaste	Hoppy Molty Dry Sweet
Acetaldehyde	mark L-M-H for all that apply) Metallic	Other	
Alcoholic / Hot Astringent Brettanomyces	Musty Oxidized Plastic	Mouthfeel Body	Incoprepriete Incoprepriete Thin M Full None L M H Creaminess O Creaminess
Diacetyl DMS Estery	Solvent / Fusel Sour / Acidic Smoky	Carbonation Warmth	Astringency Other Other
Grassy Light-Struck Medicinal	Spicy Sulfur Vegetal	Overall	Classic Example
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. This been is well brewed overall \$3.5
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. OH flavors/aromas or major style deficiencies.		with no major faults, but perhaps lacking complexity to push it higher.

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
Judge / / / /		10	Position Advanced to
Name LOHIC HYMA	\sim	Category# 10	77 in flight MINI-BOS
BJCP ID	!	Sub (a-f)	
& Rank		Subcategory	PLACE
Email lottietuarma	n. netial	Special Ingredients	of CONSENSUS SCORE
Email 14/1/CPO CITY		`\	may not be an average of
ion-BJCP Qualifications		Dettie increation	judge's individual scores
Cicerone Rank		Bottle Inspection	
Pro Brewer 🗆 Brewery			
Industry Describe		Aroma	
Judging 🗆 Years		Maft ~ G	me suce + tooted pie crust, curawici)
			75
		Hops O	(a) (b) (b) (d)
icoresheet Instructions	a ariman, attributa	Fermentation O	ove, sight i fermented banon &
Use the scales to indicate the intensity of the Use the space provided to describe the principle.	mary attribute.	Other	prevoic > L-12
Add secondary attribute(s) intensity/descrip	ption as appropriate.		
For "Fermentation", consider esters, pheno If character is inappropriate for style, mark		Appearance	
If character is absent, mark the circle to the	left.		
Provide summary of beer and key feedback Assign scores for each section and total.	for improvement.	Yellov Gold Ambei Brown	White Prory
Review with other judge(s) and agree on co	onsensus score.	Color Reilliont Hozu Openue Oth	er Head \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
Enter consensus score at top of sheet.		Clarity Brilliant Hazy Opoque Oth	Retention Lasting Other 25
		Other Nice 119h Methogen	7 Texture
		Colour	3
xample: How to fill in a Scor This example is from the flavor section for it	r esneet a Weissbier that is	Flavor	
good, but too bitter for style.		None I M H	TO 1110 A
lavor :	13	Malt ~ V	Tasty Mult forward
N . Address Color	tle grainy notes	· · · · · · · · · · · · · · · · · · ·	び゜ <u> </u>
Hops N. OK for style		Hops 🖳 💆	smooth interner bitterness
Bittemess X X Way too high		Bitterness OLL	7,17
<u> </u>	Clove. Hint of bubblegum	Fermentation A	a interestive Plands TIS 15
		Hoppy	Raine 20
		palance	Sullate and season
		Finish/Aftertaste Dry Sweet	weet and warm
laws for style (mark L-M-H for all the	nat apply)	Other Smooth &	salunce all round
Acetaldehyde Metallic			
Alcoholic / Hot Musty		Mouthfeel	lineasi vitritate
Astringent Oxidized		Thin N Full	None L M H
Brettanomyces Plastic		Body	Creaminess OI X - 3T
Diacetyl Solvent / Fus	iel	Carbonation None L M H	Astringency OLL ASTRINGENCY OLL ASTRINGENCY OLL ASTRINGENCY OLL ASTRINGENCY OLL ASTRINGENCY OLD ASTRINGENCY OL
DMS Sour/Acidic		varpoliquoii O	• • •
Estery Smoky		Warmth 🗸 🗆 🗆	Other
I c			
Grassy Spicy	1 1	Overall Classic Evangele	
Light-Struck Sulfur		Classic Example	Not to Style
		Plandar.	Cianiffeent Clause
Light-Struck Sulfur		Flawiess	Significant Flaws
Light-Struck Sulfur		Wonderful	Lifeless
Light-Struck Sulfur		Wonderful Feedback Provide comments on style, recipe, process	Lifeless
Light-Struck Sulfur Medicinal Vegetal		Wonderful	is, and drinking pleasure. Include helpful suggestions to the brewer.
Light-Struck Sulfur Medicinal Vegetal Outstanding 45-50 World-class example of st	yte.	Wonderful Feedback Provide comments on style, recipe, process	to Style Could the from the fr
Light-Struck Sulfur Medicinal Vegetal Outstanding 45-50 World-class example of sty Excellent 38-44 Exemplifies style well, req Very Good 30-37 Generally within style pair	yle. uures minor fine-luning. amelers, minor flaws.	Wonderful Feedback Provide comments on style, recipe, process	is, and drinking pleasure. Include helpful suggestions to the brewer. 10 Style, Could helpful suggestions to the brewer.
Light-Struck Sulfur Medicinal Vegetal Outstanding 45-50 World-class example of structure in the structure	yle. uuires minor fine-tuning. amelers, minor flaws. and/or minor flaws.	Feedback Provide comments on style, recipe, process Oversul frue Exters rove	is, and drinking pleasure. Include helpful suggestions to the brewer. 10 Style, Gold I femp to 1 mm me declary Sueet to warm.
Light-Struck Sulfur Medicinal Vegetal Outstanding 45-50 Excellent 38-44 Very Good 30-37 Generally within style pair	yle. nuires minor fine-luning. ameters, minor flaws. and/or mmor flaws. or style deficiencies.	Feedback Provide comments on style, recipe, proces Overall frue adjust ferme	ireless s, and drinking pleasure. Include helpful suggestions to the brewer. fo Style, Gold femp to 1 mprine ded by Sueet to norm.
Light-Struck Sulfur Medicinal Vegetal Outstanding 45-50 World-class example of sty Excellent 38-44 Exemplifies style well, req Overy Good 21-29 Misses the mark on style of Generally within style pair Good 14-20 Off flavors/aromas or maj	yle. nuires minor fine-luning. ameters, minor flaws. and/or mmor flaws. or style deficiencies.	Feedback Provide comments on style, recipe, process Oversul frue Exters rove	is, and drinking pleasure. Include helpful suggestions to the brewer. 10 Style, Gold I femp to 1 mm me declary Sueet to warm.



AHA/BJCP Sanctioned Competition Program

Structured Version Location Date Position Judge MINIBOS Jelen in flight Name Sub (a-f) Entry BJCP ID & Rank Subcategory CONSENSUS SCORE beer 6 Special Ingredients may not be an average of judge's individual scores **Non-BJCP Qualifications Bottle Inspection** Cicerone □ Rank Pro Brewer D Brewery Procinch Aroma Industry Describe Judging 🗆 Years Hops Scoresheet Instructions **Fermentation** Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Overal! low 0 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 Hozy Enter consensus score at top of sheet. Other Texture Example: How to fill in a Scoresheet Flavor This example is from the flavor section for a Weissbier that is good, but too bitter for style. Malt _ _ Hops OK for style Bitterness Way too high for style ___ X____ X Banana Low Clove. Hint of bubblegum _ _ Fermentation Ralance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Brettanomyces Piastic Body Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth Other α Grassy Spicy Light-Struck Sulfur **Overall** Medicinal Vegetal Flawless Significant Flaws Feedback bod not 111 World-class example of style Exemplifies style well, requires minor fine-tuning. verally 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



AHA/BJCP Sanctioned Competition Program
Structured Version



Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Qualifi	cations	
Cicerone 🗆	Rank	
Pro Brewer 🗆	Brewery	
Industry 🗌	Describe	
Judging 🗆	Years	

Scoresheet InstructionsUse 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	~ × × · · · ·	Wheat. Subtle grainy notes
Hops	x	OK for style
Bitterness	<u> </u>	Way too high for style
Fermentation	<u>от х</u> п	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

a)	Outstanding	45-50	World-class example of style,
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning
Ō	Very Good	30-37	Generally within style parameters, minor flaws.
Scoring 1	Good	21-29	Misses the mark on style and/or minor flaws.
0.11	Fair	14-20	Off flavors/aromas or major style deficiencies.
Š	Problematic	0-13	Major off flavors and aromas dominate

sion	Location Madackes	Date 25	-6-22	KOITAIS
Category# 1 Sub (a-f) 1 Subcategory Special Ingred	3	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSU:	
Bottle Inspection	Фок		judge's individ	
Aroma	In appropriate.			
Malt	None L M Buscut	echoc will	bulle	_
Hops	More None			
Fermentation	ov as	us.		8 12
Other				
Appearance	Fellow Amadement Copper	White Wory Beige Ion	Brown proprietate	
Color	· · · · · · · · · · · · · · · · · · ·	lead Quick Los	Other	3
Clarity Other	Reter	ition		3
Flavor	Incopospirate.			
	None L M H 22-4	the slid	I milley se	· endre
Malt Hops	Love	1,1	7	
Bitterness	- Loubs	Henris	· · · · · · · · · · · · · · · · · · ·	
Fermentation	Loves	es		12 20
Balance	Норру Майм			20
Finish/Aftertaste	Dry Sweet	1 -	· · · · · · · · · · · · · · · · · · ·	
Other	proffee the Charac	C-4-6/3.		
Mouthfeel	Inappropriete		Incopropriste	
Body	Thin M Full Crea	None L I miness <u>i</u>		
Carbonation	None L M H Astri	ngency O) 15
Warmth	0	Other		
Overall	Classic Example	ı Not t	o Style	
	Flawless		ficant Flaws	7
Feedback	Provide comments on style, recipe, process, and drinking	pleasure. Include helpful sug	gestions to the brewer.	1 10
	Nice malt che	vactor,	m suing.	
	a with the aran	Child :	mpless & 1	•
	Chamite in all	Maste.	Later of	

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



AHA/BJCP Sanctioned Competition Program Structured Version Date 25 Location Advanced to MINIBOS Position Judge in flight Name Sub (a-f) Entry BJCP ID & Rank Subcategory ... CONSENSUS SCORE Special Ingredients Email may not be an average of judge's individual scores **Non-BJCP Qualifications Bottle Inspection** Cicerone Rank Pro Brewer

Brewery madock Aroma Industry Describe Judging 🗆 Years ow malt aroma Hops Scoresheet Instructions Fermentation Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. **Other** 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 3 Opoque ____ Lasting Enter consensus score at top of sheet. Clarity Retention **Other** Texture Example: How to fill in a Scoresheet Flavor This example is from the flavor section for a Weissbier that is good, but too bitter for style. ... 🗆 __ [] OK for style Bitterness Way too high for style <u>X</u> 80 Banana Low Clove. Hint of bubblegun _ _ Fermentation Ralance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth Othe Grassy Spicy Light-Struck Sulfur Overall Not to Style Medicinal Vegetal Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. aloma World-class example of style Exemplifies style well, requires minor fine-tuning. serally within style parameters, minor flaws. disses the mark on style and/or minor flaws.

Off flavors/aromas or major style deficiencies Major off flavors and aromas dominate



BEER SCORESHEETAHA/BJCP Sanctioned Competition Program Structured Version



		Structured version	Location	Date	AL NOTES
Judge / []	· Λ	.0	7 :	Position	Advanced to MINI-BOS
Name LOTT	is Hrwa			153176 in flight	m75
BJCP ID		Sub (a		testry	BIACE 500
& Rank	. /**	Subcat (Spell out)	egory		PLACE
Email of	re warm	N CO. SVO A. PALL	Ingredients		CONSENSUS SCORE
		Time Nilse			may not be an average of judge's individual scores
Ion-BJCP Qualifications Cicerone □ / Ra	ank	Bottle Ins	pection 🗆 ox		-
Pro Brewer W Brew	ery Back to	φ3			
Industry 🗆 Descr		Aroma	•	noppropriete	
Judging 🗆 Ye	ears		None L M 1	" Mild but app	aven-
			Malt Ot X	7 7 30 3 30	
			Hops 🗡	10 <u>117</u>	
coresheet Instr		Ferme	entation 👊 🖈	Trs	b -
	ite the intensity of the prin I to describe the primary a	nary attribute.	0		12
Add secondary attribut	e(s) intensity/description a	s appropriate.	Other		
	insider esters, phenols, etc riate for style, mark the bo		ance		
If character is absent, m	nark the circle to the left.	Appedi	enre :	neppropriete	Inappropriate
Provide summary of bei Assign scores for each :	er and key feedback for in section and total.	provement.	Yellov Gold Ambe Coppe	Block White Nory Beige	
Review with other judge	e(s) and agree on consens	us score.	Color Relitions Hose Opposit	Head LX	Losting Other Other
Enter consensus score a	at top of sheet.		Clarity Brilliant Hazy Opaqu	Retention	
			Other /1Hle/no he	Zacl, Texture	——————————————————————————————————————
xample: How to	o fill in a Scoresh	eet 4	' grea	+ clarity	
This example is from th good, but too bitter for	e flavor section for a Weis	sbier that is Flavor	None L M	hoporoprinte	
lavor		13	Malt	10 M	
,,,	Wheat. Subtle grain		Mans	1 775 - Spicey	
Malt O X	OK for style		Hops O	T+S Acad a	1 Homes
	Way too high for st	<u>le</u> Br	tterness O———————	1 - // /Deraves	5) FORES
Fermentation O X	Banana Low Clove	lint of bubblegum Ferme	entation Oi Y	- Clean revision	The tisked / 6
			Bajance Koppy Moli	1 175 but look	for more male
			Dru Swee	munices;	LORD NO. 1
		Finish/A	tertaste M.//	in lingency by	- Nacy 1919 + 013
	mark L-M-H for all that ap	oly)	Other / a/+	ear more con	April 184
Acetaldehyde	Metallic		- low ch	ery flavovi.	′ /
Alcoholic / Hot	Musty	Mouth	eel	Inaperopriete	Inoppropriete
Astringent	Oxidized		Thin M Fu		M "
Brettanomyces Diacetyl	Plastic Solvent / Fusel		Body None I M	」□ Creaminess ⊝¥	<u> </u>
DMS	Sour / Acidic	Cart	onation None L M	□ Astringency <u>□ →</u>	
Estery	Smoky		Warmth AL	Other	
Grassy	Spicy		7		
Light-Struck	Sulfur	Overal	1		
Medicinal	Vegetal	Overal	Classic Example	——————————————————————————————————————	ot to Style
			Flawless	. ~	gnificant Flaws
		_	Wonderful Provide comments on stale	~	feless O
		F	Provide comments on style	e, recipe, process, and drinking pleasure. Include helpful	suggestions to the prewer.
	West days and death		ATT O	very paratuble	1
Outstanding 45-50 Excellent 38-44 Very Good 30-37	' '	or fine-tuning.	1414W60.	In seriously la	hung carbonethor
G Very Good 30-37	Generally within style parameters,	minor flaws.	which !	day be affectioned	1, th_
600d 21-29 Fair 14-20 Problematic 0-13			aroma	of exection. Cox	d VSD
Problematic 0-13			C	is the special on the	man Lu
			DO DUE TO	nois ou the co	11/44/TY 132:KT
		,	of the	" Malt Dill to !	10 Souge rotal 50
BICP Secretary Commission	ht © 2018 Beer Judge Certific	ation Program	more.	good is not L	ONS 1
rev BSTR-180124	2010 beer Judge Certific	attorn rogium	Additional resources can be	found at these sites: https://www.bjcp.org	g http://www.homebrewersassociation.org



	Structured Version		tocation Madoche	Date <u>25/6/27</u>	THE NOTE OF
Judge Jeremy BJCPID & Rank Email been precin	1 1	Category# Sub (a-f) Subcategory Special Ingredi	7 1 153176	may no	ENSUS SCORE
Non-BJCP Qualifications Cicerone Rank Pro Brewer Brewery Industry Describe Judging Years	cł	Bottle Inspection Aroma Malt	taupprogritité None L M H	judge's	individual scores
Scoresheet Instructions Use the scales to indicate the intensity of Use the space provided to describe the p Add secondary attribute(s) intensity/desc For "Ferrmentation", consider esters, phe If character is inappropriate for style, mar If character is absent, mark the circle to the	rimary attribute. ription as appropriate. nols, etc. k the box to the right.	Hops Fermentation Other Appearance	broppropriste	lue to carb)	7 [12
Provide summary of beer and key feedba Assign scores for each section and total. Review with other judge(s) and agree on Enter consensus score at top of sheet. Example: How to fill in a Sco	consensus score.	Color Clarity Other	Brilliant Harry Opaque Other Retentio		her [1:5]
This example is from the flavor section for good, but too bitter for style. Flavor Mail O X OK For Style Britteness O X OK for Style	r a Weissbier that is 13	Mait Hops Bitterness Fermentation			_ _ _ [175]
Flaws for style (mark L-M-H for all		Balance Finish/Aftertaste Other	Hoppy Malty		
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Dxidized Brettanomyces Plastic Diacetyl Solvent / F DMS Sour / Acid Estery Smoky Grassy Spicy	usel	Mouthfeel Body Carbonation Warmth	Ibin M Fult Creamii Nene M H Astringe	None L M H	2-5 ₅
Light-Struck Sulfur Medicinal Vegetal		Overall	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking ple	Not to Style Significant Flaws Lifeless	b·5
	equires minor fine-tuning, arameters, minor flaws. le and/or minor flaws. Lajor style deficiencies.	Feedback	A great fasting an - well browed down chomaticall which took away impression also.	d balanced Probably 1	brer et I carb all



AHA/BJCP Sanctioned Competition Program

Structured Version





Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Qualifi	cations	
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	O. X	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	<u> </u>	Way too high for style
Fermentation	O	Banana Low Clave. 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	

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

rsion	Location Madackes Date 25-6-12	F KOLINE
Category# Sub (a-f) Subcatego (Spell out) Special Ing	gredients PLACE PLACE CONSENSU may not be an judge's individed.	average of
	Aalt of a light grainings	
Fermentat Ot	tion of the last terms that esters	3 12
Cla	becomposite Second Second	2.5
	tion	rs. actus 16 ₂₀
Mouthfee B Carbona	Jody Thin M Full Creaminess H	5 [5]
Overall	Classic Example	7 10
Feedb	Lacks grandics. Her formers in gyrever. Lacks grandics. Her formers flaces - crip Character aids in drinkability.	



Beer Judge	AHA/BJCP Sanctioned Co Structured Ve		Location Madake Date 25 622
Judge Name BJCP ID & Rank	elies Pryskens	Category#	A A FIGURE Ale of Topics o
Non-BJCP Qualifications		Dattle Incomption	judge's individual scores
	ank	Bottle Inspection	□ ох
Pro Brewer Brew Industry Descr Judging Ye	ibe <u>madocke</u>	Aroma Malt Hops	Nose L M H low mall woma
Use the scales to indica Use the space provided Add secondary attribut For "Fermentation", co If character is inappropriate character is absent, m	the the intensity of the primary attribute. I to describe the primary attribute. e(s) intensity/description as appropriate. nsider esters, phenols, etc. riate for style, mark the box to the right. nark the circle to the left. er and key feedback for improvement.	Fermentation Other Appearance	teapropriate teapropriate
Assign scores for each : Review with other judge Enter consensus score a	section and total. e(s) and agree on consensus score. at top of sheet.	Color Clarity Other	Belliant Hazy Opoque Other Retention Court Lasting Other Texture
Example: How to This example is from the good, but too bitter for	o fill in a Scoresheet e flavor section for a Weissbier that is style.	Flavor	None L M H C C L D C
Flavor	13	Malt	or to dow man fin our
Malt O X	Wheat. Subtle grainy notes	Норѕ	ox 1 0 Hope well to love
Hops X	OK for style OK for style Way too high for style	Bitterness	X 10 Bilteries is case
Fermentation X	Banana. Low Clove. Hint of bubblegum	Fermentation	hier dry Prich 13
			Hoppy W Molty 20
		Balance	Dry V Sweet
		Finish/Aftertaste	
	mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot Astringent	Musty Oxidized	Mouthfeel	Incoprepriete Inegerepriete
Brettanomyces	Plastic	Body	Thin M Full None L M H
Diacetyl	Solvent / Fusel		None L N V H
DMS	Sour / Acidic	Carbonation	Astringency OLLIS
Estery	Smoky	Warmth	OL X Other
Grassy	Spicy		
Light-Struck	Sulfur	Overall	Classic Example
Medicinal	Vegetal		Flawless Significant Flaws
		Feedback	Wonderful Uifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Felir Felir 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	reedod(K	Too havy for style Mery low are made with some landara with some landara
Problematic 0-13			32 50 Judge Total



Structured	Version

Madocko 25/6/22

		Location Date
BJCP ID	e Arman e Garman net av	Category# 10
Non-BJCP Qualifications		judge's individual scores
Pro Brewer 🗹 Brew	ery Black Hops	Bottle Inspection □ ok
Industry Descr	ibe	and the state of t
Judging 🛭 Ye	ears	Mait A S
		Hops ox 1 1 1/2 to Style
Scoresheet Instr	uctions te the intensity of the primary attribute.	Fermentation Bandway + Clove shape 8
Use the space provided Add secondary attribut	I to describe the primary attribute. e(s) intensity/description as appropriate.	Other
If character is inappropriate character is absent, me Provide summary of bee Assign scores for each state of the character is absent.	e(s) and agree on consensus score.	Appearance Color St. Color Clarity
good, but too bitter for Flavor Mail	Wheat. Subtle grainy notes OK for style Way too high for style	Hops Witterness Fermentation Balance Bry Sweet Stight Work Rect of the 14 Ste, 5 Other
Alcoholic / Hot	Musty	Mouthfeel kopproprieté kopproprieté
Astringent	Oxidized	
Brettanomyces	Plastic	Body V Creaminess X
Diacetyl	Solvent / Fusel	None L M H
DMS	Sour / Acidic	Carbonation Astringency Astringency
Estery	Smoky	Warmth Ou Warmth Other Carbs too low
Grassy	Spicy	•
Light-Struck	Sulfer	Overall Clareic Evample
Medicinal	Vegetal	Classic Example
Outstanding 45-50 Excellent 38-44 Very Good 30-37 Good Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	Feedback Provide comments on style. recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Good alomas strong Chre, an pleasant afterfaste with a year Sight around feel, afthough
		no major faults but bulance Judge Total 50

BJCP Scoresheet rev BSTR-180124





Beer Judge	AHA/BJCP Sanctioned C			1	
T	Structured \		Madocke	Date <u>75/6/22</u>	The Morralis
BJCP ID	emy 5	Category# 10 Sub (a-f) A	<u>i</u> 198119	Position in flight Eatry	31
& Rank	a piecinel biening	Subcategory Special Ingredients		of CONSENS	SUS SCORE
Non-BJCP Qualification		Danie la constitue			an average of fividual scores
Cicerone □ Pro Brewer ☑ Br	Rank Precinct	Bottle Inspection			
Industry 🗆 De	scribe	Aroma	laoppropriate	true to sty	ار
Judging 🗆	Years	Mait △↓↓			_
		Hops OLL	<u>TTS</u>		_ [
Use the space provide Add secondary attrib	itructions licate the intensity of the primary attribute. Jude to describe the primary attribute. Junte(s) intensity/description as appropriate. consider esters, phenols, etc.	Fermentation Other	- Clove	forward	8 12
If character is inappr If character is absent	opriate for style, mark the box to the right. , mark the circle to the left. beer and key feedback for improvement.	Appearance	Amber Copper	Mile Mory Total Time Brown Brown	
	dge(s) and agree on consensus score.	Color 1 11 Brilliant	Hozu Opaque Other	Quick Lasting Other	- 1.5
	·	Clarity	Retention Textu	1	3
	to fill in a Scoresheet the flavor section for a Weissbier that is for style.	Flavor Mone L	Inappropriate M H	\ + 1(
Flavor "	13	Malt ⊖↓ 1	77(t TTS	-
Malt O X 1	Wheat. Subtle grainy notes OK for style	Hops 🔾			
Bittemess O	X Way too high for style Banana. Low Clove. Hint of bubblegum	Bitterness O	clove for	ward, clean	12
Fermentation O X		Fermentation Hoppy	Molty =	1 (42.41	20
		Balance	(1		-
Flaws for style	(mark L-M-H for all that apply)	Finish/Aftertaste Other			-
Acetaldehyde	Metallic				=
Alcoholic / Hot	Musty	Mouthfeel	Inappropriate	Inappropried	b
Astringent	L Oxidized	Thin	M Full	None L M H	
Brettanomyces Diacetyl	Plastic Solvent / Fusel	Body	Creami	iness Out	2.5
DMS	Sour / Acidic	Carbonation Carbonation	Astring Astring	ency O	5
Estery	Smoky	Warmth 🗼		Other	_
Grassy	Spicy				_
Light-Struck	Sulfur	AND THE RESERVE OF THE PERSON			
Medicinal	Vegetal	Overall	assic Example	Not to Style	
Outstanding 45:	-50 World-class example of style.	Feedback Provid		head, low has	
Excellent 38-	Exemplifies style well, requires minor fine-tuning.	10		is holding	ny pad
Geod 21-	Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	(6		-	-
Problematic 0-	13 Major off flavors and aromas dominate	40		pres more	205
		~	a touch more "	Denana' Judge Tota	1/ 1

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





		Location Date	
Judge Name	e Avman	Category# 10 E 867782 Position in flight Estry	(3)
BJCP ID & Rank		Subcategory	
	· Q arman net an	Special Ingredients	SUS SCORE
Non-BJCP Qualifications			vidual scores
Ciassana 🗆 🛮 Pa	nk Plante Hoos	Bottle Inspection	
Industry 🗆 Descri	Black Hops be ars	Aroma biopprovide Name L M H Jome Vanila	
		· // /	
Scoresheet Instru	ustions	Hops O X Clove forward, 3/19/11 bane	16
Use the scales to indicat Use the space provided Add secondary attribute	e the intensity of the primary attribute. to describe the primary attribute. (s) intensity/description as appropriate.	Other Slightly weak aroms all vand	M 0 12
If character is inappropri	nsider esters, phenols, etc. late for style, mark the box to the right.	Appearance Inappropriate Inappropriate	
If character is absent, ma Provide summary of bee	ark the circle to the left. Ir and key feedback for improvement.	* * * F	
Assign scores for each s	ection and total. (s) and agree on consensus score.	Color X Head V He	
Enter consensus score at		Brilliant Hazy Opoque Other Ouick Lasting Other	2 3
		Other agged Head Texture mades 14the bit,	ن ن
Example: How to	fill in a Scoresheet	Vatery but t	·r5
This example is from the	flavor section for a Weissbier that is	Flavor	
good, but too bitter for	style.	Hone L M H Wardly	
Flavor "	13.	Malt O DIEGO	
. Mait O X	Wheat. Subtle grainy notes OK for style	Hops Ox	
Bittemess X		Bitterness O X I D	
Fermentation O X	Banana Low Clove. Hint of bubblegum	Fermentation of the last females	12.5
		Balance Hoppy & Molty - balance	20
		Finish/Aftertaste Dry Sweet	
Flaws for style (m	nark L-M-H for all that apply)	Other little by week/lacks floword	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel booppropriets booppropriets	
Astringent Brettanomyces	Oxidized Plastic	Thin M Full Name L M H	
Diacetyl	Solvent / Fusel	Body Creaminess CiX	2.5
DMS	Sour / Acidic	Carbonation V	5
Estery	Smoky	Warmth O Other whey, but all	aspects HE
Grassy	Spicy	<u> </u>	(CH - 1 - 1 - 1
Light-Struck	Sulfur	Overall Charge Evample	
Medicinal	Vegetal	Classic comple	
		Flawless Significant Flaws Wonderful Lifeless	16
		Feedback Provide comments on style, recipe, process, and dripking pleasure. Include helpful suggestions to the brewer.	10
		All Style murhes necest lat	
Outstanding 45-50	World-class example of style.	Olecal inder it shows	
Very Good 30-37	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	overall mass whening.	
50 Good 21-29	Misses the mark on style and/or minor flaws.	gure bready, looking formule	
Fair 14-20 Problematic 0-13	Off Navors/aromas or major style deficiencies. Major off flavors and aromas dominate	ternent favours.	
	- No. 100 -		20
		Judge Total	47
DICT Committee Committee	6 2010 Para Judan C. 116 11 12	Judge Idia	30



	Structured Version	on	Location Muc	locke	Date <u>2</u>	5/6/22	P. MOISALO
Judge Name Screm- BJCP ID & Rank Email been@ pre	cinct biening	Category# Sub (a-f) Subcategory Special Ingrec	IO \$ 88	37782	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSU may not be an	
Non-BJCP Qualifications Cicerone Rank Pro Brewer Warner Industry Describe Judging Years		Bottle Inspection	OK	priate		judge's indivic	lual scores
Scoresheet Instruction Use the scales to indicate the int Use the space provided to desci Add secondary attribute(s) inten	ensity of the primary attribute. ibe the primary attribute.	Malt Hops Fermentation Other	Bready wh	low fer	ment c	hop? baracles	8 12
For "Fermentation", consider estif character is inappropriate for sift character is absent, mark the common provide summary of beer and ke Assign scores for each section a Review with other judge(s) and a Enter consensus score at top of	ters, phenols, etc. tyle, mark the box to the right. ircle to the left. y feedback for improvement. nd total. gree on consensus score.	Appearance Color Clarity Other	Bolliant Hazy Opoque	Other Hea	Ouick	Lasting	2
Example: How to fill in This example is from the flavor good, but too bitter for style.	ection for a Weissbier that is	Flavor	None L M H	printe Cleun			
Hops &	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance	Hoppy Molty				13 20
Flaws for style (mark L-N		Finish/Aftertaste Other	low Clas		ent (belock!	
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Mouthfeel Body Carbonation Warmth	Thin M Full None L H	Creami Astring	•	Broppirage late M H	3.5
Light-Struck	Spiry Sulfur Vegetal	Overall	Classic Example Flawless Wonderful	1 1	Si	ot to Style gnificant Flaws feless	65
Excellent 38-44 Exemplific Very Good 30-37 Generally Good 21-29 Misses th Fair 14-20 Off flavor:	s example of style. s style well, requires minor fine-tuning. within style parameters, minor flaws. mark on style and/or minor flaws. /aromas or major style deficiencies. lawors and aromas dominate	Feedback	Provide comments on style, reciporate of the comment of the commen	faults. (haractr from	ع فاجد	brewed by level holding from	33





AHA/BJCP Sanctioned Competition Program

Structured Version

15-6-22 Location Madaker



Judging 🗆

Aydan Rogers BJCP Beer Judge Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com

Con mile		E1954
n-BJCP Qualifi	cations	
Cicerone 🗆	Rank	
Brewer 🗆	Brewery	
Industry 🗆	Doscribo	

Scoresheet Instructions

Years

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	ν -	13
Malt	OL X	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	OX X	Way too high for style
Fermentation	<u>от хі</u> п	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	

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

Category# 10 Sub (a-f) 2 Subcategory	Desspie	21611	in flight	MINI-BOS PLACE	29.25
Special Ingred			of		US SCORE in average of vidual scores
Aroma Malt Hops Fermentation Other	None L M H	law bro	robys.	be	3 12
Appearance Color Clarity Other	Brilliant Hope Opoque	□ He		Section Other	2 3
Flavor Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hoppy Modify	Suret of Spring Parks	dough / brands	teathy.	12 20
Mouthfeel Body Carbonation Warmth	Thin M Full		niness Other	hoppreprieta M H	3 [5]
Overall	Classic Example Flawless Wonderful Provide comments on style. Carbins for in arama.	recipe, process, and drinking p	Sig	<i>"</i>	6 10
					2-4

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







		Location	Date	P NOIL
Judge Name Annulls Myo	Category# Sub (a-f)	IOA \$ 8226.	22 in flight	Advanced to MINLBOS
& Rank	Subcategor Special Ing	ry German wemb e redients	of	CONSENSUS SCORE
Non-BJCP Qualifications Cicerone Rank	Bottle Inspection	л □ ок		judge's individual scores
Pro Brewer Brewery Industry Describe Mado Ck	Aroma Ma	N		
Scoresheet Instructions Use the scales to indicate the intensity of the pr Use the space provided to describe the primary Add secondary attribute(s) intensity/description For "Fermentation", consider esters, phenols, e If character is inappropriate for style, mark the b	imary attribute. attribute. as appropriate. tc.	on of X of Property	ato low ester	6 12
If character is absent, mark the circle to the left. Provide summary of beer and key feedback for Assign scores for each section and total. Review with other judge(s) and agree on conser Enter consensus score at top of sheet.	improvement.	or Brilliant Hory Opoque Other	Head No. 1 Lossing Parketention Co. 1 Lossing Pa	Other 2.5
Example: How to fill in a Scores! This example is from the flavor section for a We good, but too bitter for style.	neet issbier that is Flavor	Inoppropriate)	
Flaws for style (mark L-M-H for all that a	tyle Bitterne Hint of bubblegum Fermentati Balan Finish/Afterta:	ps o X	love flavour	20
Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Mouthfeel Bo Carbonati Warn	ion None L	Creaminess Astringency Other	hoppropriete H
Light-Struck Sulfur Medicinal Vegetal	Overall	Classic Example	Not to Signification Lifeless	tyle ant Flaws
Outstanding 25-50 Worki-class example of style. Exemptifies style well, requires n 30-37 Generally within style parameter food 21-29 Misses the mark on style and/or 14-20 Off flavors/aromas or major style not 14-20 Major off flavors and aromas don	s, minor flaws. ninor flaws. deficiencies.	•	•	Judge Total





	Structured Version	Location Madocke Date 25/6/22 10 south
BJCP ID & Rank		Category# 10 Sub (a-f) 12 Subcategory Special Ingredients Position in flight Eatry Place CONSENSUS SCORE
	1	may not be an average of judge's individual scores
Non-BJCP Qualifications Cicerone R	ank	Bottle Inspection
Pro Brewer 🗹 Brew Industry 🗆 Desc Judging 🗅 Yo		None L M H
Use the space provided Add secondary attribute For "Fermentation", co	ate the intensity of the primary attribute. d to describe the primary attribute. te(s) intensity/description as appropriate. societies, phenols, etc.	Hops of the to style Fermentation of low character Other Some sulfur present, some phone:
If character is absent, in Provide summary of be Assign scores for each	nark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Color Brittlagt Hazy Opdque Other Retention Clarity Other Charity Texture
	o fill in a Scoresheet ne flavor section for a Weissbier that is r style.	None L M H
Flavor Mat	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Malt Colcane picsent Hops Bitterness Fermentation
Flaws for style (mark L-M-H for all that apply)	Other low astringency for the colour, dry
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Outlifeel booppropriets booppropriets booppropriets Body Thin M Full Creaminess Hare L M H H S S S S S S S S S S S S S S S S S
Light-Struck Medicinal	Sulfur Vegetal	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless
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 on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Holding carb nicely to politic. Some Sulfury but lack a closure Style (cinent circuracter) Quite dark for Style - perhaps some mild Oxidation Supporting elements (carb, mostlifsidge Total) 50
BJCP Scoresheet Copyrigh rev BSTR-180124	t © 2018 Beer Judge Certification Program	Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org





	ractarea version	Location	Date	NOUS
Judge Name LOHIE Arman BJCP ID & Rank	Category# Sub (a-f)	3 = 710011	Position in flight Entry	Advanced to MINI-BOS PLACE
Email Tottie @ armanine	Subcatego Special Inc		of	CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications	Bottle Inspecti	on 🗀 ok		judge's individual scores
Cicerone Rank Pro Brewer Brewery				
Industry Describe	Aroma	Înappropriete		3
Judging Years		None L M H 501%	e toated pre	crust
		T 1 -5		
Scoresheet Instructions	н	ops 0 713	Aroma / buin	off 50
Use the scales to indicate the intensity of the primary Use the space provided to describe the primary attrib Add secondary attribute(s) intensity/description as ap For "Fermentation", consider esters, phenols, etc.	ute. Oti	her Baby daiper smull	/ sulfuic:	J.O ₁₂
If character is inappropriate for style, mark the box to	the right. Appearance	leappropriate		Inappeopulate
If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improve	vement.	fellow Gold Amber Copper Brown Black	ory eige	E ***
Assign scores for each section and total. Review with other judge(s) and agree on consensus so	core. Co	olor III III III III III III III III III I	Head <u>ı vv ı</u> Head	
Enter consensus score at top of sheet.	Clai	Brilliant Hazu Opaque Other	Retention	osting Other 2.0
		her Red/RVBy > 800 Mahaga	MTexture 11/6	bot middy
Example: How to fill in a Scoresheet			J	J
This example is from the flavor section for a Weissbier		Insperiment		
good, but too bitter for style.		None L M H —	-1 1 Mar. 4	present/Doughill
Flavor	13. N	lalt O O	yster Matt	presenty Dusynine
Malt O Wheat. Subtle grainy note	<u> </u>	ops O	15	
Hops OK for style	Bittern	ess a 77	5	
Bitterness		(2)	w	12.5
		Hoppy Malty -	TTS	20
	Bala		1	~
	Finish/Afterta	iste "	languel II)
Flaws for style (mark L-M-H for all that apply)	Ot	her Strungling 19 to	ind ferment	ation Mouker
Acetaldehyde Metallic		ω \mathcal{I}		
Alcoholic / Hot Musty	Mouthfeel	happropriete		beoppreprinte
Astringent Oxidized		Thin M Full	Nane L	M H _
Brettanomyces Plastic Diacetyl Solvent / Fusel		Ody None L N H	Creaminess O	'\ '
DMS Sour/Acidic	Carbona		Astringency O	1 X 15
Estery Smoky	Warr	mth	Other	
Grassy Spicy		• 1		
Light-Struck Suffur	0verall		N-A	4. 6.4.
Medicinal Vegetal		Classic Example		to Style
		Flawless		less 4
	Feedb			1710
·		Hos a great	Mouth feel	and.
Outstanding 45-50 World-class example of style,		He surestion	of toate	1 Uclt.
Excellent 38-44 Exemplifies style well, requires minor fine Very Good 30-37 Generally within style parameters, minor		المالية	ma hit	confise)
Good 21-29 Misses the mark on style and/or minor flat	ws.	779	The same	
February 14-20 Off flavors/aromas or major style deficien Problematic 0-13 Major off flavors and aromas dominate	cies.	by the lack of	Femen	- Chaadeles
		tot flanch	l	28
				Judge Total 50

AHA/BJCP Sanctioned Competition Program

Structured	Version





Aydan Rogers BJCP Beer Judge

Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Qualif	cations	
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 ScoresheetThis example is from the flavor section for a Weissbier that is

good, but too bitter for style.

Flavor		13
MaR	O' X'	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	O X X	Way too high for style
Fermentation	<u>от х</u> п	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	

01	rtstanding	45-50	World-class example of style.
0.	Excellent	38-44	Exemplifies style well, requires minor fine-tuning
1	Very Good	30-37	Generally within style parameters, minor flaws.
Pi	Good	21-29	Misses the mark on style and/or minor flaws.
i	Fair	14-20	Off Navors/aromas or major style deficiencies.
Pı	oblematic	0-13	Major off flavors and aromas dominate

rsion	Location Madrikes Date 25-6-22
Category#_ Sub (a-f) _ Subcategory Special Ingre Bottle Inspection	CONSENSUS SCORE
Aroma	
Mali	None L M H Low Matt bready character
Норз	
Fermentation	a la buson, milderence 3
Other	Jeyla "somplike" Characte
Appearance	Fellow with the probability of
Color	Brilliant Hazy Opaque Other Department Ouick Lasting Other
Clarity Other	
Flavor	Biographiste None L M / H / P / J / J / J / J / J / J / J / J / J
Mal	Modules chall be sold and changed
Норя	
Bitternes	
Fermentation	Hoppy 400ty 11-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1
Balance Finish/Aftertaste	Dru Sweet /
Othe	10.00
Mouthfeel	
Mouthteer	' Incopropriate Incopropriate Thin M Full Nace L M H
Body	9
Carbonatio	
Warmt	
Overall	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless
Feedbac	· · · · · · · · · · · · · · · · · · ·
	Lacks formertation characteristics
	characters present. Sap-like character
	in some my faint, by detection.

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	The Notes
Judge Name AML BJCP ID & Rank Email	lies hijokens	Category# 10 A 19413 Sub (a-f) Subcategory ANNION GRAM Special Ingredients		PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Non-BJCP Qualifications Cicerone □ Ra	nk	Bottle Inspection 🗆 ox		
Pro Brewer Brewer Industry Descri	ery be Madocka	Aroma biographicale None L M H Malt Hops Hops		
Use the space provided Add secondary attribute For "Fermentation", cor If character is inappropri fi character is absent, m Provide summary of bee Assign scores for each s	e the intensity of the primary attribute. to describe the primary attribute. (s) intensity/description as appropriate. Insider esters, phenols, etc. iate for style, mark the box to the right ark the circle to the left. It is and key feedback for improvement. ection and total. (s) and agree on consensus score.		Mead X Lasting	10 present
Lines consensus score a	t top of sheet.	Clarity	Retention	3
Example: How to This example is from the good, but too bitter for Flavor	,	Flavor None L Matt Matt	ze texture ight lacks banana	amnilla x
, <u>M</u>	Wheat. Subtle grainy notes		chove.	
Matt XI	OK for style	11444) /
· •	Way too high for style	Bitterness 🔾 💢 💆 🗒	Fairly Weak of	COMMUT 7
Fermentation O X	Banana Low Clove. Hint of bubblegum	Fermentation	¥	6
		Balance Hoppy Molty		20
		Drug . Sweet		
		Finish/Aftertaste	······································	
Flaws for style (nark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic	4		
Alcoholic / Hot	Musty	Mouthfeel Inappropriete		leopprejutate
Astringent	Oxidized	Thin M Full	None L 💥	H
Brettanomyces_ Diacetyl	Plastic Solvent / Fusel	Body	Creaminess O	
DMS	Sour / Acidic	Carbonation One L H	Astringency O	
Estery	Smoky	Warmth	Other thin	lody_
Grassy	Spicy	<u> </u>		1
Light-Struck	Sulfur	Overall Classic Evample	V	•
Medicinal	Vegetal	Classic Example	Not to Sty	
Outstanding 45-50 Excellent 38-44 U Very Good 30-37	Worki-class example of style. Exemplifies style well, requires minor fine-turning. Generally within style parameters, minor flaws.	Flawless Wonderful Feedback Provide comments on style, recipe, provide comments on style, recipe, provide comments on style.	Significan Lifeless pocess, and drinking pleasure, include helpful suggesti	9
Good 21-29 Fair 14-20	Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	<u> </u>	mana cove for	
Problematic 0-13	Major off flavors and aromas dominate			Judge Total





		Location		Date		NOL
Judge Name	Hie Arman	Category#C	1 937443	Position in flight Entry	Advanced to MINI-BOS	
BJCP ID		Subcategory			PLACE	
Email		Special Ingredients		of	CONSENSU	
		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\			may not be an judge's individ	
Non-BJCP Qualification	Pank	Bottle Inspection 🗆 ok				
Pro Brewer Bro	ewery Black Haps	Aroma	Name di State			
Industry □ Des Judging □	Years	None L M	H AA L	la Lucia	- 1	
Judging 🗆	Teals	Malt	/Vall	y weg "	11/16	
		Hops A	#15	0, 0	•	
Scoresheet Ins	tructions	. 0	OVW	111 /dea	(halts	$ I_1 $
Use the scales to ind	icate the intensity of the primary attribute.	Fermentation O	Pro	25/ 1/10	C-TVUI -	12
Use the space provid	led to describe the primary attribute. oute(s) intensity/description as appropriate	Other				
For "Fermentation",	consider esters, phenols, etc.	4				
	opriate for style, mark the box to the right. ; mark the circle to the left.	Appearance	Inappropriete		Independents	
Provide summary of	beer and key feedback for improvement.	Yellow Gold Amber	Brown Block	White Nory Beige Ton	UAAO.	
Assign scores for each	ch section and total. dge(s) and agree on consensus score.	Color ————		HeadX		
Enter consensus scor		Brilliant Haz	Oppose Other		other Other	12.1
	•	Clarity \	112	xture		3
	. 6114	Other Very	<u> </u>	Ature		
This example is from good, but too bitter	to fill in a Scoresheet the flavor section for a Weissbier that is for style.	Flavor	lange-reprinte	10	11/	11.1
Flavor	13.	Malt	Walt	forward	Slight	y bunt
M	, with a distribute assistance		75			/
Malt OI XI		Hops 🔾 🔼 🗀	' \\ \ \ \ \ \	1. M.		<u> </u>
	X Way too high for style	Bitterness O—	X D AND	The ry m	ore Than	1
Fermentation O. X.	Banana Low Clove. Hint of bubblegum	Fermentation	$x = \frac{f}{2}$	Teg VIVE	7,300	$\bot \mathcal{D} \bot$
		Новри	Molty The			20
		Balance Dru	Sweet T	1001		
Fl f		Finish/Aftertaste		70010		
	(mark L-M-H for all that apply)	Other	·			
Acetaldehyde Alcoholic / Hot	Metallic Musty	Transcrate.				
Astringent Astringent	Oxidized	Mouthfeel	Inapproprieté	None L	inceprepriate u u	
Brettanomyces	Plastic	Thin F Body	f Full ☐ Crea	aminessX		2
Diacetyl	Solvent / Fusel	None L	1 3 H	0 1		5 15
DMS	Sour / Acidic	Carbonation	Astr	ingency O		!3
Estery	Smoky	Warmth O		Other		
Grassy	Spicy					
Light-Struck	Sulfur	Overall			. 64	
Medicinal	Vegetal	Chasact	Example		o Style	
			nderful	Sign	ificant Flaws	/
			ents on style, recipe, process, and drinking			4 [10]
		()n	factionation (und con	- com	d
o Outstanding 45-	-50 World-class example of style.	-1/2	4.1	1. 90	71000	7 '
D Excellent 38-		-tie	extitum	buint	yeus	L
		/ve	ylmite Hau	100/, n	100	
Good 21-		7/.\	ed and I -	bonathor	\. <u>.</u>	
	Major off flavors and aromas dominate	-helf	200	(a) a la	$\frac{1}{1}$	
		_9v†	, overly, our	nt cherr	101	121
		74	ie style.		Judge Total	50
					-	



AHA/BJCP Sanctioned Competition Program Structured Version Location **Position** Judge MINIBOS in flight Name Sub (a-f) Entry BJCP ID PLACE & Rank Subcategory CONSENSUS SCORE Email beer@ precinct brewing Special Ingredients Non-BJCP Qualifications **Bottle Inspection** □ ok Cicerone Pro Brewer Brewery Precinct Aroma Industry 🗆 Describe Judging 🗆 Years Hops 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. Other 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 Enter consensus score at top of sheet. Lasting Clarity Retention Other Texture Example: How to fill in a Scoresheet Flavor This example is from the flavor section for a Weissbier that is good, but too bitter for style. Malt Flavor _ 0 Hops OK for style 10 **Bitterness** _ X Way too high for style ں ت Banana. Low Clove. Hint of bubblegum Fermentation Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel Carbonation **Astringency** DMS Sour / Acidic Estery Smoky Warmth Other 0 Grassy Spicy Light-Struck Şulfur Overall Classic Example Not to Style Medicinal Vegetal Significant Flaws Lifeless 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.

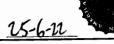
Beer Judge

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version







Aydan Rogers BJCP Beer Judge

Certified

Club: Tuns of Anarchy Brisbane | Australia bjcpe1954@gmail.com E1954

Non-BJCP Qualific		
Cicerone 🗆	Rank	
Pro Brewer 🗆	Brewery	
Industry 🗆	Describe	
Judging 🗆	Years	

Scoresheet Instructions

Enter consensus score at top of sheet.

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.

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	ν .	13
Matt		Wheat. Subtle grainy nates
Hops	%	OK for style
Bitterness	O+X - X	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	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	_
Medicinal	Vegetal	

a)	Outstanding	45-50	World-class example of style.
Suide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning
	Very Good	30-37	Generally within style parameters, minor flaws.
ρū	Good	21-29	Misses the mark on style and/or minor flaws.
cori	Fair	14-20	Off flavors/aromas or major style deliciencies.
Şς	Problematic	0-13	Major off flavors and aromas dominate

Category#	
500 (d-1)	S II
(Spell out)	dients CONSENSUS SCORE
Special Ingred	may not be an average of judge's individual scores
Bottle Inspection	
Aroma	haopnisirité
	None L M H trashed corared Sweetbreed
Malt	
Hops	la torque, roldetected 3
Fermentation Other	of 10 to rove, rot detected. 5 12
4	
Appearance	Inapprepriate language de la languag
	Multiper Copper
Color	Brilligan Hazy Opoque Other Retarding Ouick Casting Other 3
Clarity Other	Retention
Flavor	Inapprospirate
Malt	Rich burt ceramel, tousday grains
Hops	none
Bitterness	ov
Fermentation	den fementation
Balance	Hoppy Malt Canad.
Finish/Aftertaste	ory sweet - Scat start but dry firms
Other	* -
-	
Mouthfeel	
Body	Creaminess O
Carbonation	None L Mi H Astringency S 5
Warmth	Other
Overall	
Overall	Classic Example Not to Style
	Flawless Significant Flaws Wonderful Lifeless
Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
	No termentation characteristics, clean
	tem proble not to slight. Malt characters
	year. Lacks carbination a comment

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



BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Structured Version



		Location	Date
Judge 🔾	0: 0: 4	Category# = = 2255 L	Position Advanced to MINI-BOS
Name HU	ever hyprens	Category#	Entry Entry
BJCP ID	\ \	Subcategory Dunkels Weisbies	PLACE
& Rank		(Spell out)	consensus score
Email		Special Ingredients	may not be an average of
Non-BJCP Qualifications	e		judge's individual scores
	Rank	Bottle Inspection 🔲 ок	
Pro Brewer Brev	wery	-	
	cribe madocke	Aroma	
Judging 🗆 Y	/ears	Malt L L L	h malt aroma
		Hops O	11
coresheet Inst	ructions cate the intensity of the primary attribute	e. Fermentation	12
Use the space provide	ed to describe the primary attribute.	Other Tho Vakonia	aromo
For "Fermentation", c	ute(s) intensity/description as appropriationsider esters, phenols, etc.	4	
If character is inapprop	priate for style, mark the box to the righ mark the circle to the left.	Appearance Inappropriete	Inappropriate
Provide summary of be	eer and key feedback for improvement.	Vellow Amber Copper Brown	ory ory own
Assign scores for each	n section and total. ge(s) and agree on consensus score.	Color LLLLALL II	Head I A I I I I I
Enter consensus score		Brilliant () Hazy Opoque Other	etention Quick X Lasting D Other
		mand lam of	, ,
		Other GOOG NUCL	Texture
This example is from t	to fill in a Scoresheet the flavor section for a Weissbier that is	Flavor	
good, but too bitter fo	or style.	None L N H	Panara Planaria
Flavor	13	Malt O Q	banana flavour pres
Man OT X		Hops X	d malt/bread flavou
Hops &		Bitterness X	it overbourering 3
0	Banana. Low Clave. Hint of bubblegu		(5)
· ·		Honou	20
		paidite	
		Finish/Aftertaste Sweet Sweet	
laws for style	(mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	Thin M Full	Jeoppreprinte None L M H
Brettanomyces	Plastic		reaminess OLX D
Diacetyl	Solvent / Fusel	Carbonation Mone M H	stringency
DMS	Sour / Acidic		
Estery	Smoky	Warmth 🔾 🛴 🗆	Other
Grassy Light-Struck	Spicy Sulfur		
Medicinal	Vegetal	Overall Classic Example	Not to Style
vareingi	regetal	Flawless	Significant Flaws
		Wonderful	Lifeless 5
		Feedback Provide comments on style, recipe, process, and drin	nking pleasure. Include helpful suggestions to the brewer.
		Great appears	WE
Outstanding 45-50		Loo Insanula	ralty to strile
5 Very Good 30-37	, , , , , , , , , , , , , , , , , , , ,	lache land	Plan him.
Good 21-29	Misses the mark on style and/or minor flaws.	and range	JUNIUW B
Fair 14-20 Problematic 0-13		Good mouthles	L'on pour
	,	U ;	90
		-	13
			Judge Total





Beer Judge	AHA/BJCP Sanctioned C Structured V		The workers
BJCP ID & Rank	emy J Depreciatorewire	Category# 12	n average of
Pro Brewer ☐ Brew Industry ☐ Descr	ank very ibe ears	Bottle Inspection To Discontinuo Inapproprieta None L M H	idual scores
Use the space provided Add secondary attribut For "Fermentation", co If character is inappropi f character is absent, m Provide summary of betassign scores for each:	ite the intensity of the primary attribute. I to describe the primary attribute. (e) intensity/description as appropriate. Insider esters, phenols, etc. I triate for style, mark the box to the right. I the circle to the left. I ark the circle to the left. I are and key feedback for improvement. I section and total. I are and agree on consensus score.	Hops Fermentation Other Courage Low 15 Corb Coes Lesting Color Balliant Hozy Opoque Other Retention Clarity Other Texture	5 12
This example is from the good, but too bitter for Flavor Mail O X X A A A A A A A A A A A A A A A A A	Wheat. Subtle grainy notes OK for style	Hops	C' \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel None Mone Mon	2 15
Light-Struck Medicinal	Sulfur Vegetal World-class example of style.	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Beer appears to have been	4 10
Outstanding 45-50 Excellent 38-44 Very 6ood 21-29 Fair 14-20 Problematic 0-13	wora-usas example or syyle. 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	oridised Unfortunealty - has to assess the finer delails of the style as a result	20





			Location	Date	
Judgo / 11	•		12 =	Position	Advanced to MINI-BOS
Judge Name	ne Armar		Δ itegory# Δ Δ Δ	in flight	
BJCP ID		Su	ıb (a-f)	Entry	20
& Rank		Su	bcategory	of of	PLACE
1 14	e Barman		ecial Ingredients	of	CONSENSUS SCORE
Email 1917		ap j	color ingrediento		may not be an average of judge's individual scores
on-BJCP Qualifications	ank	Bott	le inspection 🗆 ok		
Cicerone D R	very Black Hop	5			
Industry 🗆 Descr		Aro	ma lauppropriete	i e	
•	ears		None L M H → 4°	715	
			Malt OLYL -	-11J	
			Hops O	Mango Aprico	
coresheet Instr	ructions		ermentation	118	
	te the intensity of the pri	mary attribute.	Val. Acom	a but Fruit/Flo	D 12
	to describe the primary e(s) intensity/description		Other LOW MY ON	× , 500 / 10.17/ / 10.1	proce
or "Fermentation", co	onsider esters, phenols, et	tc.			
	riate for style, mark the bo nark the circle to the left.	App	Dearance Inoppropriate	1	hoppropriate
rovide summary of be	er and key feedback for it	mprovement.	fellow Fold Copper Stock	White Mory Beige Tan	Z.
ssign scores for each : eview with other judge	section and total. e(s) and agree on consen:	sus score.	Color X	Head 🗽 🗆	امع الله الما
nter consensus score a			Clarity Prilliant Hozy Opoque	Other Retention V	ting Other /,)
			Other NICE Chrity, Fa	J. Texture	3
			J'd	SPESION	
	o fill in a Scoresh e flavor section for a Wei		773	*	
nis example is from th ood, but too bitter for		ssbier that is	looppreprinte	. , , , ,	
		13	None L M H	Shaht bready	
avor	When Calaba and	13	Malt O X	July by seady	
AVOF	. Wheat. Subtle grain		Malt OLX	Low but still ms	
avor"	Wheat. Subtle grain	ny notes	*	Low but still this	
Malt O X X Bitterness O X X	Wheat. Subtle grain	ny notes	Hops OLX	John by still This	75
Malt O X X Bitterness O X X	Wheat. Subtle grain OK for style Way too high for st	ny notes	Hops		7.5
Nah OLXL	Wheat. Subtle grain OK for style Way too high for st	ny notes	Hops Bitterness Bitterness Bitterness Hoppy Molty M	p	7.5
Nah O X I Sittemess O X I X Errmentation	Wheat. Subtle grain CK for style Way too high for st Banana. Low Clove	ny notes	Hops	Boring	7.5
Nah O X Nah Hops S X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style Way too high for st	ny notes	Hops	Boring	7.5 20 055. De oxade > pm
Nah X Bitterness X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain CK for style Way too high for st Banana. Low Clove	ny notes	Hops Bitterness Primer Hoppy Balance Hoppy Sweet Moity Sweet	Boring	7.5 20
Nah X Bitterness X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style Way too high for style Banano. Low Clove. I mark L-M-H for all that ap Metallic Musty	yle Hint of bubblegum Finis ply)	Bitterness ermentation Balance Ory Sweet Other Weak Flav	Boring	
Hops Surmenlation X X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style Way too high for style Banana. Low Clove. I Metallic Musty Oxidized	yle Hint of bubblegum Finis ply)	Bitterness Balance Other Hops Sweet Wenk Flav	Boring	7.5 ₂₀
Hops Surmentation X X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain CK for style Way too high for style Banana. Low Clove. I Metallic Musty Oxidized Plastic	yle Hint of bubblegum Finis ply)	Bitterness ermentation Balance Other Dry Sweet Wenk Flav Jthfeel	Boring our/watery/p	
Hops Surmentation X X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain CK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel	yle Hint of bubblegum Finis ply)	Bitterness ermentation Balance Dry Sweet Wenk Flor Ithice Thin M Full	Boring Our / Watery / p	Imaginapriota H
Hops Surver Land Street Land Land Land Land Land Land Land Land	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic	yle Hint of bubblegum Finis ply)	Bitterness ermentation Balance Dry Sweet Wenk Flor Ithree Body Thin M Full Boppropriete Thin M Full Carbonation None L M H	Boy 1 ng Creaminess Astringency	happropriate H
Hops & X	Wheat. Subtle grain OK for style Way too high for style Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	yle Hint of bubblegum Finis ply)	Bitterness ermentation Balance Dry Sweet Other Wenk Flor Attiffeel Thin M Full Body	Boring Our / Watery / p	Imaginapriota H
Hops Surventation Line Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	yle Hint of bubblegum Finis	Bitterness ermentation Balance Dry Sweet Wenk Flore Uthreel Booppropriete Body Carbonation Warmth	Boy 1 ng Creaminess Astringency	happropriate H
Hops Surventiation O X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	yle Hint of bubblegum Finis ply)	Bitterness ermentation Balance Other Week Flex Carbonation Warmth Hoppy Sweet Week Flex N Hoppy Sweet Week Flex N Hoppy Sweet Week Flex N Hoppy Carbonation None L N H H Carbonation Warmth	Boy 1 ng Creaminess Astringency Other Docon	Imse in any way
Hops Surventiation O X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	yle Hint of bubblegum Finis	Bitterness ermentation Balance Other Week Week Flet Dry Sweet Dry Sw	Boy 1 ng Creaminess Astringency Other Docon	Imse in any way
Hops Surventiation O X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	yle Hint of bubblegum Finis	Bitterness ermentation Balance Other Week Flex Carbonation Warmth Hoppy Sweet Week Flex N Hoppy Sweet Week Flex N Hoppy Sweet Week Flex N Hoppy Carbonation None L N H H Carbonation Warmth	Boy 1 09 Creaminess Astringency Other Docom	Imperior in any industry
Hops Surventiation O X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	yle Hint of bubblegum Finis	Bitterness ermentation Balance Other Week Flow Sweet Other Thir M Full Body Carbonation Warmth Classic Example Flawless Wonderful	Boy 1 09 Creaminess Astringency Other Decort	Style cant Flaws
Hops & X	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	yle Hint of bubblegum Finis	Bitterness ermentation Balance Other Week Flow Sweet Other Thir M Full Body Carbonation Warmth Classic Example Flawless Wonderful	Boy 1 09 Creaminess Astringency Other Docom	Style cant Flaws
Avor Nah O X Nah	Wheat. Subtle grain OK for style Way too high for st Banana. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	yle Hint of bubblegum Finis	Bitterness ermentation Balance Other Week Flow Sweet Other Thir M Full Body Carbonation Warmth Classic Example Flawless Wonderful	Boy 1 09 Creaminess Astringency Other Decorrise Not to Significations and drinking pleasure. Include helpful suggested.	Style cant Flaws
Bitterness O X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style So Way too high for st Banana. Low Clove. Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemplifies style well, requires min	ry notes yle Hint of bubblegum Finis ply) Mou	Bitterness ermentation Balance Other Week Flow Sweet Other Thir M Full Body Carbonation Warmth Classic Example Flawless Wonderful	Boy 1 09 Creaminess Astringency Other Decorrise Not to Significations and drinking pleasure. Include helpful suggested.	Style cant Flaws
Avor Nah O X Nah Nos S Nah Nos S Nah Nos S Nah Nos S Nah	Wheat. Subtle grain OK for style So Way too high for st Benane. Low Clove. Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemplifies style well, requires min Generally within style parameters, in Generally withi	yie Hint of bubblegum Finis ply) Mou	Bitterness ermentation Balance Other Week Flow Sweet Other Thir M Full Body Carbonation Warmth Classic Example Flawless Wonderful	Boy 1 09 Creaminess Astringency Other Decorrise Not to Significations and drinking pleasure. Include helpful suggested.	Style cant Flaws
Bitterness O X X X X X X X X X X X X X X X X X X	Wheat. Subtle grain OK for style So Way too high for st Benano, Low Clove. Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemplifies style well, requires min Generally within style and/or min Off flavors/aromas or major style de	yle Hint of bubblegum Finis Ply) Mou	Bitterness ermentation Balance Other Other Thin M Full Body Carbonation Warmth Classic Example Flawless Wonderful Feedback Provige comments on style, recipe, pro	Boy 1 09 Creaminess Astringency Other Decomb	Style cant Flaws
Hops With Interest In	Wheat. Subtle grain OK for style Way too high for st Benane. Low Clove. I Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemplifies style well, requires min Generally within style parameters, Misses the mark on style and/or mir	yle Hint of bubblegum Finis Ply) Mou	Bitterness ermentation Balance Ory Sweet Weak Flex Other Ithfeel Body Carbonation Warmth Classic Example Flawless Wonderful Freedback Provige Comments on style, recipe, pro	Boy 1 09 Creaminess A Stringency Other Decon- Not to Signification of the Company of the Compa	Style cant Flaws
Nath Nath Nath Nath Nath Nath Nath Nath	Wheat. Subtle grain OK for style So Way too high for st Benano, Low Clove. Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style. Exemplifies style well, requires min Generally within style and/or min Off flavors/aromas or major style de	yle Hint of bubblegum Finis Ply) Mou	Bitterness ermentation Balance Ory Sweet Weak Flex Other Ithfeel Body Carbonation Warmth Classic Example Flawless Wonderful Freedback Provige Comments on style, recipe, pro	Boy 1 09 Creaminess Astringency Other Decomb	Style cant Flaws

Structured Version





		Location Date	
	Aydan Rogers BJCP Beer Judge Certified Club: Tuns of Anarchy Brisbane Australia bjcpe1954@gmail.com E1954	Category# 6	
Ion-BJCP Qualifications		Bottle Inspection 🗆 ox	
Pro Brewer 🗆 Brewer	ry	Aroma	
	e	None 1 M H	
Judging Year	rs	Mall of Kich caramel steetness.	
		Hops of	\neg
		Fermentation & Clean Lementation 3	
coresheet Instru Use the scales to indicate	the intensity of the primary attribute.		12
Jse the space provided to	o describe the primary attribute.	Other moderate melancidens. No smoke	
	s) intensity/description as appropriate. sider esters, phenols, etc.		
f character is inappropria	te for style, mark the box to the right.	Appearance	
f character is absent, mar	rk the circle to the left. and key feedback for improvement.		
Assign scores for each se		Sellow Ambite Brown Block Mhite Brown Brow	\neg
	s) and agree on consensus score.	Color Brilliant Hazy Opoque Other Head July Clashing Other 2	
Inter consensus score at	top of sneet.	Clarity Retention Retention	3
		Other Suspended Solids Texture	_
C*	OK for style	Hops Maderate conthy brops Bitterness X Maderate conthy brops Fermentation Clean Balance Dry Mouty Sight bannin Gisterness Sight bannin Gisterness Standard Characters Characters	20
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	Inoperioriste Inoperioriste Inoperioriste	
Brettanomyces	Plastic	Body Creaminess Company	
Diacetyl	Solvent / Fusel	None L N / H	
DMS	Sour / Acidic	Carbonation Astringency Astringency	5
Estery	Smoky	Warmth Other	
Grassy	Spicy		
Light-Struck .	Sulfur	Overall	
Medicinal	Vegetal	Classic Example Not to Style	
Excellent 38-44 Ex Very Good 30-37 Go Good 21-29 Mi Fair 14-20 01	forld-class example of style. semplifies style well, requires minor fine-tuning. enerally within style parameters, minor flaws. isses the mark on style and/or minor flaws. If havors/aromas or major style deliciencies. ajor off flavors and aromas deminate	Flawless Significant Flaws Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewgr. Not to Style, no Smake Character's Unsure on it sureked malls were used but not debethed.	10
		Judge Total 15	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 Structured Version Date Location Position Advanced to MINIBOS Judge in flight Name Entry BJCP ID & Rank Subcategory CONSENSUS SCORE Special Ingredients Email may not be an average of judge's individual scores Non-BJCP Qualifications Bottle Inspection □ ok Cicerone 🗆 Pro Brewer ☐ Brewery Aroma Industry Describe Judging 🗆 Years Scoresheet Instructions Fermentation Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Other 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. Enter consensus score at top of sheet. Color Retention L **Other Example: How to fill in a Scoresheet** Flavor This example is from the flavor section for a Weissbier that is good, but too bitter for style. Flavor 13 palate Wheat. Subtle grainy notes _ 🗆 _ _ _ OK for style , X , K Bitterness Way too high for style _ _ Banana. Low Clove. Hint of bubbles В Fermentation Maity 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 Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth Grassy Spicy Light-Struck Sulfur **Overall** Medicinal Vegetal Not to Style Significant Flaws Feedback World-class example of style. Exemplifies style well, requires minor fine-tuning enerally within style parameters, minor flaws. es the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate

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

d0



AHA/BJCP Sanctioned Competition Program

Structured Version Location



4		Structured versio		Location	Date	P KOLL
BJCP ID	tie Armo	in_	Category# Sub (a-f)	in 6517	Position in flight	Advanced to MINI-BOS
& Rank Email Tott	ie @ armo	an ned av	Subcategory Spell out)	dients	of	CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications Cicerone	Pank (,		Bottle Inspection	™ ok		judge's individual scores
Pro Brewer V Brew	wery Black hop	05	Aroma	Inappropriate		
Judging 🗆 Y	ears		Malt	None L M H	Full front sweet	/ /,
6			Hops	X	lagect banana,	1 2 2
Use the space provide Add secondary attribu	ructions ate the intensity of the pri d to describe the primary te(s) intensity/description onsider esters, phenols, e	attribute. as appropriate.	Fermentation Other	Smells delish. pie crust	Salfana not H Some phenois.	3,000
If character is absent, r	oriate for style, mark the b mark the circle to the left. eer and key feedback for i section and total.	_	Appearance	Fellow Amber Copper Brock Block	White Nory Beige	Inogeneoriste
Review with other judg Enter consensus score	ge(s) and agree on consen at top of sheet.	sus score.	Color Clarity		ther Retention Last	ing Other
-		_	Other	good head retent	(O/) Texture	
This example is from the good, but too bitter fo	to fill in a Scoresh ne flavor section for a Wei or style.	leet issbier that is	Flavor	Mone L M H		
Flavor		13	Malt			
Mar O X	Wheat. Subtle grai	ny notes	Hops	<u></u>		
Hops &	OK for style Way too high for st	vle	Bitterness			
•	Banana. Low Clove.		Fermentation			- 5
			Balance	Hoppy Malty	guite warm	20
			Finish/Aftertaste		sour tang	
	mark L-M-H for all that ap	ply)	Other	Havour is Mos	+ likely oxodired	moos
Acetaldehyde Alcoholic / Hot	Metallic				5	
Astringent	Musty Oxidized		Mouthfeel	Inappropriete		temporeprista
Brettanomyces	Plastic			Thin M Full	None L M	н
Diacetyl	Solvent / Fusel	-	Body	- 	Creaminess O	
DMS	Sour / Acidic		Carbonation	Hone L M H	Astringency	
Estery	Smoky		Warmth	O+	Other Not from	ve to stule
Grassy	Spicy		***************************************	O++	oulei <u>/ out / / .</u>	= 1394e
Light-Struck	Sulfur					
Medicinal	Vegetal		Overall	Classic Example	Not to Signific	Style cant Flaws
© Outstanding 45-50	World-class example of style.		Feedback	Provide comments on style, recipe, proces	ifeless ss, and drinking pleasure. Include helpful sugge sy good by hot	
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style welf, requires min Generally within style parameters, i Misses the mark on style and/or min Off flavors/aromas or major style de Major off flavors and aromas domin	ninor llaws. Ior flaws. diciencies.		will a sou	+ fasted oxon to hang / ver	dised; Askingent
	, amas sulfill					Judge Total /45



REED SCODESHEET

				Competition Program
Beer Judge		AnAboti	Structured \	Marian.
				Location Maclocke Date 25/6/22 18 SOLE
Judge 🥎		_		Position Advanced to
Name Se	16 W	13	1	Category# 10 £ 651762 inflight MINI-BOS
BJCP ID		1		Sub (a-f) tatry
& Rank				Subcategory
Email Dres	60 00	ceivel bren	dines !	Special Ingredients
Enial	<u>_ </u>		3	may not be an average of iudge's individual scores
Non-BJCP Qualificati				Bottle Inspection Fox Crisp Open
Cicerone ☐ Pro Brewer ☑ B	Rank	Decinet		
Industry 🗆 D				Aroma Morporiadiós
Judging 🗆				None L M H
				Mall of toward, not what -
				Hops Otto
Scoresheet In				Fermentation and true to styre 4
Use the scales to in Use the space prov				
Add secondary att	ribute(s) i	ntensity/description	as appropriate.	
		er esters, phenols, e for style, mark the b		
If character is absen	nt, mark t	he circle to the left.		Appearance toppropriate toppropriate
Assign scores for e		d key feedback for on and total.	improvement.	Ambie Scott
Review with other j	judge(s) a	nd agree on conser	isus score.	Color Brilliant Hazy Opoque Other Head Quick Lasting Other
Enter consensus sc	ore at top	o of sneet.		Clarity Retention 3
				Other Guite Clash Texture
Example: Hov	w to fi	ll in a Scoresi	neet	
This example is fro good, but too bitte			issbier that is	Flavor
•	er lot style			Matt at the Sweet
Flavor	P -		13	Malt O Surer
0	است		ainy notes	Hops Other Description
	. X I		tvle.	Bitterness O 1
•	٠ (Hint of bubblegum	Fermentation of love toward 6
•				Hoper Metty 20
				Balance
				Finish/Aftertaste Sweet
Flaws for styl	e (mark	L-M-H for all that ap	oply)	Other Oxidation has imposed the beer signfor
Acetaldehyde		Metallic		•
Alcoholic / Hot		Musty		Mouthfeel
Astringent		Oxidized	<u>M</u>	Thin M Full None L M H
Brettanomyces		Plastic		Body Creaminess C
Diacetyl DMS		Solvent / Fusel		Carbonation None None Astringency Astringency
Estery	-	Sour / Acidic Smoky		
Grassy	L	Spicy		Warmth Other
Light-Struck		Sulfur		formation.
Medicinal		Vegetal	-	Overall Classic Example Not to Style
				Flawless Significant Flaws
				Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the browner.
o Outstanding 45	5-50 World	f-class example of style.		Unfortunately been seems to
T •		o-ciass example of style. plifies style well, requires mi	inor fine-tuning.	have been oxidised
		rally within style parameters		Has impected colour, Clasovi
		is the mark on style and/or m avors/aromas or major style (arel aroma
Problematic 0		off flavors and aromas dom		
				15
				ludge Total 50