

**BEER SCORESHEET**AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Call and Crocker  Name Call and Crocker  Subcategory Tish Extra Steut  Subcategory Tish Extra Steut  Consense I Rank  Pro Brewer I Brewer  Judging Vears  Scens to great the primary attribute.  Add secondary attributes intensity of the primary		
Name CALLANC COCKEC   SJCP ID Not Cechic Colors   Subject Segony Tish Extra Stout   Subject   Subject Stout   Subject   Su		
Shank   Call   Control	= 042426 in flight	<b>└</b> ┤ <i>[ ] ] ]</i> ,
Nos-BEP Qualifications	Sub (a-f)	1441
Non-BLPD Qualifications	Subcategory 1713h Extra Stout	
Non-BLCP Qualifications   Cicerone   Rank   Bottle Inspection   Insp	O . COM Special Ingredients CONS	
Softe Inspection   Softe Inspe	may no judge	's individual scores
Industry   Describe   Judging   Years   Malt   Malt	Bottle Inspection Tox Crown Cap. Mr. Jour x on Side	<b>-</b> '
Scoresheet Instructions  Use the scales to induct the intensity of the primary attribute. Use the scales to induct the intensity of the primary attribute. Use the scales to induct the intensity described in the primary attribute. Other for Fermentation Could intensity described intensi	· · · · · · · · · · · · · · · · · · ·	
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. Lose the scales to indicate the intensity of the primary attribute. Add secondary attribute(s) intensity description as appropriate. For Fernmentation of consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is inappropriate for style, mark the box to the right. If character is inappropriate for style, mark the box to the right. If character is inappropriate for style, mark the box to the right. If character is inappropriate for style, mark the box to the right. If character is inappropriate for style, mark the box to the right. If character is inappropriate for style and local.  Review with other judgeful 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.  Review with other judgeful 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.  Review with other judgeful 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.  Review with other judgeful 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.  Review with other judgeful and gree on consensus score.  Example: How to fill in a Scoresheet  This example is flavor.  Review with other judgeful and gree on consensus score.  Review with other judgeful and gree on consensus score.  Review is flavor.  Review like is green and key leaded to the left.  Review is flavor.  Review	Aroma happroprieta	
Scoresheet Instructions  Use the scales to indicate the intensity of the primary attribute, the the space provided to describe the primary attribute. The space provided the space provided to describe the primary attribute. The space provided the space provided to describe the primary attribute. The space provided the space provided the space provided to describe the primary attribute. The space provided th		
Scoresheet Instructions   Scoresheet   Instructions   Instructio		
Lise the scales to indicate the intensity of the primary attribute.  Lise the space provided to describe the primary attribute.  Add secondary attribute(s) intensity/description as appropriate.  For Fermentation*  For Fermentation*  Cother  Appearance  If character is inappropriate for style, mark the box to the right. If character is shapen, 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.  Bitterness  Bitterness  Bitterness  Bitterness  Fermentation  War to hash for style  Bitterness  Fermentation  Balance  Finish/Aftertaste  Other  Carbonation  Warmth  Other  Carbonation  Astringency  Jught-Struck  Body  Sour / Addic  Estery  Smoky  Smoky  Spicy  Light-Struck  Sulltur  Medicinal Vegetal  Medicinal Vegetal  Not to style  Other  Clarity  Other  Retention  Other  Retention  Other  Retention  Appearance  Finish/Aftertaste  Other  Clarity  Other  Retention  Appearance  Note of the style of	Hops of Stiant charact	4 10
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 sheet, 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  Head  What Subhle grown notes  What Subhle grown notes  Review of the flavor section for a Weissbier that is good, but too bitter for style.  Flavor  Flavor  Framentation  Actaldebyde  Metallic  Altringent  Actaldebyde  Brettanomyces  Plastic  Diacetyl  Solvent / Flusel  Diacetyl  Carbonation  Warmth  Other  Classic Example  Mouthficel  Not to Style  Not to Style  Not to Style  Not to Style	Formanistian	101
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 inappropriate for style, mark the box to the right. If character is subsent, 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 Clarity Other  Texture  Head  Wheat Substance Flavor  Nat	e. remendation of the first terms of the first term	12
For "Fermentation", consider esters, phenoids, etc. 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 judgeful 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.  Hat	e. Other	
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.  Retention out the judge(s) and agree on consensus score.  Enter consensus score at top of sheet.  Clarity  Other  Texture    Color   Billiont   Heary   Opeque   Other   Retention   Other		
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   Glarity   Other   Glarity   Other   Texture    Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is good, but too bitter for style.  Flavor   Mat	Appearance toppospriate toppospriate	
Review with other judge(s) and agree on consensus score.  Enter consensus score at top of sheet.  Clarity  Other  Texture     Cookee	old	
Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is good, but too bitter for style.  Flavor    Mail		
Coffee   Texture	Brilliant Hazu Opeque Other Quick Lasting 0	iher 7
Example: How to fill in a Scoresheet  This example is from the flavor section for a Weissbier that is good, but too bitter for style.  Flavor    Mail		<u> 3</u>
This example is from the flavor section for a Weissbier that is good, but too bitter for style.  Flavor    Nat	Other Texture	
Flavor   Mail	_	
Flavor    Mail	Flavor	
Wheart. Subtile grown notes   Hops   Well		
Hops 85  OK for style  Bitterness O	Mait of Coffee, Malti	<del>1</del> ,
Bitterness O. X. Mo Way too high for style  Fermentation  Balance  Finish/Aftertaste  Dry   Molty    Fermentation  Balance  Finish/Aftertaste  Dry   Sweet    Acetaldehyde   Metallic    Alcoholic / Hot   Musty    Astringent   Oxidized    Brettanomyces   Plastic    Diacetyl   Solvent / Fusel    Dim Solvent / Fusel    Diacetyl   Solvent / Fusel    Dim Solvent / Fusel    Diacetyl   Solvent / Fusel    Dim M Full    Carbonation    Warmth   Other    Overall   Classic Example    Not to Style	Hops of Balance Choc	<i>- '</i>
Finish/Aftertaste  Finish/Aftert		
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   Mouthfeel   None   N H   Astringency   Carbonation   None   N H   Carbonation   Not to Style		—   <b>. —</b>
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  Balance  Finish/Aftertaste  Dry Sweet  Mouthfeel  Mouthfeel  Mouthfeel  Mouthfeel  Mouthfeel  Mouthfeel  Mouthfeel  More L M H  Carbonation  Carbonation  Other  Classic Example  Not to Style	Fermentation O	' /_
Finish/Aftertaste    Commark L-M-H for all that apply    Cother	Balance Hoppy Mother	[20]
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Light-Struck Sulfur Medicinal  Other	Dru Swoot	
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Warmth Grassy Spicy Light-Struck Sulfur Medicinal Vegetal  Moutinfeel Bacopropriete		<del></del>
Alcoholic / Hot Musty  Astringent Oxidized  Brettanomyces Plastic  Diacetyl Solvent / Fusel  DMS Sour / Acidic  Estery Smoky  Grassy Spicy  Light-Struck Sulfur  Mouthfeel  Mouthfeel  Mouthfeel  Mouthfeel  Mone L M H Creaminess  Carbonation  Warmth  Other  Overall  Classic Example  Not to Style	Other	<del></del>
Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Warmth Grassy Spicy Light-Struck Sulfur Medicinal Vegetal  Diacetyl Oxidize  Warmth Mone L M H Creaminess  Carbonation H Astringency  Warmth  Other  Overall  Classic Example  Not to Style		
Brettanomyces Plastic Body Creaminess Carbonation Mone L M H Carbonation Other  Estery Smoky Warmth Other  Light-Struck Sulfur Overall Classic Example Not to Style	Mouthfeel Incept Incept Incept	opiale
Diacetyl Solvent / Fusel Carbonation   Carbo		
DMS Sour / Acidic Carbonation Astringency Dther  Estery Smoky Warmth Dther  Grassy Spicy Light-Struck Sulfur Overall Classic Example Not to Style		□  <
Estery Smoky Warmth Other  Grassy Spicy Light-Struck Sulfur Overall Classic Example Not to Style		
Grassy Spicy Light-Struck Sulfur Overall Classic Example Not to Style	Warmth	
Light-Struck Sulfur Overall Classic Example Not to Style	WORLD CALLED	<del></del>
Medicinal Vegetal Classic Example Not to Style	frames.	
medicinal regetal	Classic Example Not to Style	_
Flawless Significant Flaws		
Wonderful Lifeless		141
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the b	rewer. 10
Slightly astringent actortate	Slightly astring out ofter	taste
Dutstanding 45-50 World-class example of style.	lands are discounted to the	
Excellent 38-44 Exemplifies style well, requires minor fine-tuning.	put most likely due to a	ran,
2 Good 21-29 Misses the mark on style and/or minor flaws.  Suitable to smyll Move Sweet	suitable to Intli More	Sweet
Fair 14-20 Off flavors/aromas or major style deficiencies.		Wah
Problematic 0-13 Major off flavors and aromas dominate	the state of the filter of the state of the	<del>"</del> 77
CONTRACTOR OF THE	hash father than dry	
	Coffee arona and Flavo	~~~\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
could carbonation. Judge Total 1	Carrel arona and flavor (and carbonation. ludge	Total 444
Judge Iolai	Coffee arona and flavor Good Carbonation. Judge	Total 4450
BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program  COFFEE NON MOST dominant in	coffee was most domina	ntin





<b>U</b>	Structured Ve	ersion Location	Date	MAL NOTALL
BJCP ID E410	Martens 06 Certified artens@gmail.com	Category# 15 Sub (a-f) C 54 Subcategory In Sh Extra Special Ingredients	Position in flight Entry	Advanced to MINI-BOS  PLACE  CONSENSUS SCORE  may not be an average of
Non-BJCP Qualifications Cicerone □ R		Bottle Inspection 🖾 ox		judge's individual scores
Pro Brewer ☐ Brew Industry ☐ Descri	ribeears	Aroma  None   M	const, coffee	,chocolate
Use the space provided Add secondary attribut For "Fermentation", co If character is inapprop	ate the intensity of the primary attribute. d to describe the primary attribute. te(s) intensity/description as appropriate. onsider esters, phenols, etc. oriate for style, mark the box to the right.	Fermentation Other		
Provide summary of be Assign scores for each	ge(s) and agree on consensus score.	Color Brilliant Hazy Opeque Clarity  Other	Other Retention Texture	other 3
Example: How t This example is from th good, but too bitter fo Flavor  Mait Hops X	. Wheat. Subtle grainy notes	Flavor  Matt Hops	2 1	
Fermentation X		Fermentation  Balance  Finish/Aftertaste  Other	Clean  balance toward	[]
Acetaldehyde	Metallic			
Alcoholic / Hot	Musty Oxidized	Mouthfeel	opriate	Inappropriate
Astringent Brettanomyces	Plastic	Thin M Fyfi Body , , □	· None L  ☐ Creaminess ←	
Diacetyl	Solvent / Fusel	None L M H		
DMS	Sour / Acidic	Carbonation O	Astringency O	
Estery	Smoky	Warmth OL	Other	
Grassy	Spicy	4	/	
Light-Struck	Sulfur	Overall Classic Example	√ I I I Not	to Style
Medicinal	Vegetal	Flawless Wonderful Feedback Provide comments on style, recip		inficant Flaws less
Outstanding 45-50 Excellent 38-44 Very Good 30-3: Good 21-29 Fair 14-20 Problematic 0-13	Exemplities style well, requires minor fine-luning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Of flavors/aromas or major style deficiencies.	Almost a Balance is 4 Strong M Sweeter e	coffeed creations sweeter with alty backbone and but an ex	Full body Con the
		example o	x the style!	Judge Total





		Location Vate
BJCP ID Nos -	in Crocker	Category# 16 \$67896 Position in flight Entry   PLACE PLACE
A Marik 1	ker@icloud.Com	Special Ingredients
`		judge's individual scores
Non-BJCP Qualifications Cicerone □ Ra	ank	Bottle Inspection 🗆 ox
	ery	
	ibe	Aroma
	ars	# 10 major 12 major 1
000g.ng		Malt Roasted Malt Mild
		Hops of Coffee
C		Hops O COTTO
Scoresheet instruction  Use the scales to indicate	te the intensity of the primary attribute.	Fermentation Olimbrian   Till
Use the space provided	to describe the primary attribute.	Other
	e(s) intensity/description as appropriate. nsider esters, phenols, etc.	VIII
	iate for style, mark the box to the right.	Appearance Incorprising Feature Incorprising
If character is absent, ma		
Assign scores for each s	er and key feedback for improvement.	Fellow Gold Amber Coppe Brown Block Found For Tan Brown Brown Brown Stock For Tan Brown
Review with other judge	e(s) and agree on consensus score.	Color Head Head
Enter consensus score a	t top of sheet.	Clarity Brilliont Hazy Opoque Retention Clarity Clarity
		Other Texture
<b>Q</b> == 1		Bitterness  Fermentation  Balance  Dry  Sweet  Other
Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	Mouthfeel
Astringent	Oxidized	Incopropriete Incopropriete Incopropriete  Thin M Full None M H
Brettanomyces	Plastic	Body Creaminess C
Diacetyl	Solvent / Fusel	Mone L N / H
DMS	Sour / Acidic	Carbonation Astringency Astringency
Estery	Smoky	Warmth Other
Grassy	Spicy	· · · · · · · · · · · · · · · · · · ·
Light-Struck	Sulfur	Overell Control of the Control of th
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 brewer.
		Great example of the
Outstanding 45-50	World-class example of style.	Above Book to the same
	Exemplifies style well, requires minor fine-tuning.	style, traval to give ways
5 Good 21-29	Generally within style parameters, minor flaws.  Misses the mark on style and/or minor flaws.	Formard, Possible Consider
Fair 14-20	Off flavors/aromas or major style deficiencies.	increasing coffee in
Problematic 0-13	Major off flavors and aromas dominate	
		Flavon (-)
		Judge Total 7 50





		on detailed version	Location	,	Date		X0115
Non-BJCP Qualifications	or tensagna	ied sul 1.com sp.	tegory# 6 b (a-f) 3 category Oat Near	567896 1 Stour	in flight Entry	PLACE  CONSENSUS  may not be an ave judge's individual	erage of
Pro Brewer ☐ Brew Industry ☐ Descr	ankeryeryers	Aron	<u>'</u>	Jow Jow	y Chocolo	rte, haz	zelnut -
Use the space provided Add secondary attribut For "Fermentation", co If character is inappropil character is absent, m Provide summary of be Assign scores for each Review with other judg. Enter consensus score is	Ite the intensity of the prin I to describe the primary in (s) intensity/description is Insider esters, phenols, et riate for style, mark the bo- nark the circle to the left. er and key feedback for in- section and total. (s) and agree on consensa- at top of sheet.	nary attribute. stribute. stribute. c. c. cx to the right. App reprovement. us score.	Other  Color Clarity Other  Other	hopperprise Other Retention Texture	loope	Other	0 <sub>12</sub>
This example is from the good, but too bitter for Flavor  Malt	, where colds are	13.  13.  14.  14.  15.  16.  17.  18.  19.  19.  19.  19.  19.  19.  19	Mait Hops Bitterness ermentation Balance bi/Aftertaste Other	Chocol La Chocol La Modera Clean La Clean La L			17/20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy		Body Thin M Fu Carbonation Warmth	hopproprinte all Creamin H Astringe		Temprepriate H 7	5,5
Light-Struck Medicinal	Sulfur Vegetal	Ove		le, recipe, process, and drinking plea	-1 - 1-	ns to the brewer.	8
Outstanding 45-50 Excellent 38-44 Very Good 30-37 Sood 21-29 Problematic 0-13	Exemplifies style well, requires min Generally within style parameters, Misses the mark on style and/or m Off flavors/aromas or major style of	minor Haws. nor flaws. eficiencies.	more r	aromas a body of coast co eally lift	this k	Urs, Vess, Vese Vese Vese Vese Vese Vese V	40

Reef Judga A	BEER SCOR HA/BJCP Sanctioned Co			
	Structured Ver		Location Muloke Date 25/6	x017415
Judge Cunton	n Mol2	Category#	Position Advanced to In flight MINI-BOS	
BJCP ID & Rank	!	Sub (a-f)i Subcategory	Strong Botish Ale of 12 PLACE	10
Email		Special Ingred		
Non-BJCP Qualifications		Bottle Inspection  Aroma  Malt	Judge's individual	
Scoresheet Instruction Use the scales to indicate the in Use the space provided to desc Add secondary attribute(s) inter For "Fermentation", consider et If character is inappropriate for s If character is absent, mark the	tensity of the primary attribute. ribe the primary attribute. sity/description as appropriate. sters, phenols, etc. style, mark the box to the right.	Hops Fermentation Other Appearance	Slight field esters	10 12
Provide summary of beer and ke Assign scores for each section a Review with other judge(s) and Enter consensus score at top of	ey feedback for improvement. Ind total. agree on consensus score.	Color Clarity Other	Head Hary Opaque Other Retention Couck Lasting Other Texture	3 3
Example: How to fill in This example is from the flavor good, but too bitter for style.		Flavor	hoppositule	
Nat	Wheat. Subtle grainy notes  OK for style  Way too high for style Banana. Low Clove. Hint of bubblegum	Malt Hops Bitterness Fermentation	Quide ostery led apples	15 [20]
Flaws for style (mark L-N		Balance Finish/Aftertaste Other	Dry Sweet Dery Dry Jon 130ely	
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Mouthfeel  Body Carbonation Warmth	Thin M Full Creaminess Hopersprinte Name L M H S Name L M	3 5
Grassy Light-Struck Medicinal	Spicy Sulfur Vegetal	Overall	Classic Example	
Control of the Contro	r aranka dabba	Feedback	Wonderful Lifeless  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
Excellent 38-44 Exemplification of the control of t	uss example of style.  es 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		leta ankul	38 50





			Location	Date	The North
Judge Name Co	y madrich	Category#Sub (a-f)	7 A = 34164	Position Advance In flight	
BJCP ID & Rank Email Cr	1955 (cert)	Subcategory (Spell out) Special Ingred	Strong Br.+	of 17 Co	DNSENSUS SCORE
Non-BJCP Qualifications		Date I and I a			ay not be an average of udge's individual scores
	ery	Bottle Inspection	СК		
Industry Descri	•	Aroma	licopproprieté.	: 1.000	/ <sub>0</sub> 4 ,
		Malt	O	or to the	7011000 J
Scoresheet Instr	uctions	Hops	<b>→</b> □ —	-bovsti	
Use the scales to indicat Use the space provided	te the intensity of the primary attribute to describe the primary attribute.  (s) intensity/description as appropriations.	Other		cleon doch	<b>d</b> .
For "Fermentation", cor If character is inappropri If character is absent, m Provide summary of bee	nsider esters, phenols, etc. iate for style, mark the box to the rig ark the circle to the left. Ir and key feedback for improvement	ht. Appearance	Fellow Amber Copie	ory	gla
Assign scores for each s Review with other judge Enter consensus score a	(s) and agree on consensus score.	Color Clarity	Brilliant Hazy Opoque	Head Ouick Lasting Country Cou	0ther 3 3
This example is from the good, but too bitter for	o fill in a Scoresheet e flavor section for a Weissbier that is style		Boopprovinte None L M H	Texture	<del></del>
Flavor	When Cutal and a sector	3. Malt	· · · · · · · · · · · · · · · · · · ·	meer, morree,	<u></u>
Mait O X 1	OK for style	Hops	<b>≫</b> ——	WAXON GILLEN W	441
Bitterness O X		Bitterness	o <b>──★</b> ── □ ──		
Fermentation . XI	Banana. Low Clove, Hint of bubbles	Fermentation Balance	Hopay Malty	ned sweet	M <sub>20</sub>
Flaws for style (n	nark L-M-H for all that apply)	Finish/Aftertaste Other	Dry Sweet -	Lower.	
Acetaldehyde	Metallic	Viller			<del></del>
Alcoholic / Hot	Musty	Mouthfeel	K		ent and
Astringent	Oxidized	Moderneer	Inapprepriete Thin M Full	None L M	H Final Properties
Brettanomyces	Plastic	Body		Creaminess 👊 🔀	
Diacetyl	Solvent / Fusel	Carbonation	None L H	Arbinana M	7 5
DMS	Sour / Acidic	Carbonation		Astringency O	الملتا ال
Estery	Smoky	Warmth		Other	
Grassy	Spicy		•		
Light-Struck	Sutfur	Overall			
Medicinal	Vegetal	Overall	Classic Example	Not to Style Significant Flat	ws 7
Φ Outstanding 45-50	World-class example of style.	Feedback	Provide comments on style, recipe, process, and	drinking pleasure. Include helpful suggestions to	the brewer.
Excellent 38-44 O Very 6ood 30-37 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. Off flavors/aromas or major style deficiencies.		dried -	med fort	4
Problematic 0-13	Major off flavors and aromas dominate				ge Total 42 <sub>50</sub>





<u>v</u>	Structure	Location Location	Date	WAL NOTE AL
BJCP ID Non	in Crocker - Certified cker@icloud.ca	Subcategory Shelf Show Special Ingredients	of CONSEN	SUS SCORE e an average of
Non-BJCP Qualifications Cicerone □ Ra	nk	Bottle Inspection ox Flip To	judge's inc	dividual scores
<del></del>	ery			
Industry 🗆 Descri	be	Aroma	inte	
Judging 🗆 Yea	ars	Nome L M J 🖑	Good malky aroma	
		Malt O	Coffee + creun	<b>.</b> .
Scoresheet Instru	uctions	Fermentation O	Frairy.	110_
	te the intensity of the primary attribute to describe the primary attribute.	е.	<del></del>	12
Add secondary attribute	e(s) intensity/description as appropriat	te. Other		-
	nsider esters, phenols, etc. iate for style, mark the box to the righ	Appearance Incompa		
If character is absent, ma	ark the circle to the left.	порради	inter incorporation	
Assign scores for each s	er and key feedback for improvement. section and total.	Tello Gold Copp	White Mory Tan Belge Brow	
Review with other judge	(s) and agree on consensus score.	Color Brilliant Hazy Opaque	Other Quick Losting Other	-   2
Enter consensus score a	t top of sneet.	Clarity Grant Rozz Charles	Retention Quick Losting Other	1 > 3
		Other	Texture	
Example: How to	o fill in a Scoresheet	4		
This example is from the	e flavor section for a Weissbier that is	Flavor	inte	
good, but too bitter for	style.	None 1 M H		
Flavor	13	Malt Oi 📜	coffee, hazelnu	<u></u>
Mar OI X	Wheat. Subtle grainy notes	Hops J	Yerr sweet	_
Hops 🔊 🗆 🛨		Bitterness O	fragred needers.	
Bitterness O X				16
FermentationX		rermentation	0 11	20
		Balance Hoppy Molty	Kisidual Sheltons	22
		Finish/Aftertaste Sweet		
Flaws for style (a	nark L-M-H for all that apply)			_
_	Metallic Metallic	Other		_
Acetaldehyde Alcoholic / Hot	Musty	francisco.		
Astringent	Oxidized	Mouthfeel		<u> </u>
Brettanomyces	Plastic	Thin N Full  Body	Creaminess H	
Diacetyl	Solvent / Fusel	None L . M H		4.
DMS	Sour / Acidic	Carbonation	Astringency O	5
Estery	Smoky	Warmth Olimber 🗆	Other	_
Grassy	Spicy			
Light-Struck	Sulfur	Overall Classic Systems	/ Name 2	
Medicinal	Vegetal	CHASSIC EXAMPLE	Not to Style	
		Flawless	Significant Flaws	<b>a</b>
			process, and drinking pleasure. Include helpful suggestions to the brewe	. 1 10
		Anorma in t		Javary
© Outstanding 45-50	World-class example of style.	- Harris	S coals	1.
Ourtstanding 45-50 Excellent 38-44 Usery Good 30-37	Exemplifies style well, requires minor fine-tuning.	Tivity +	SHEET MIXED WIT	<u>~</u>
Very Good 30-37 Good 21-29	Generally within style parameters, minor flaws.  Misses the mark on style and/or minor flaws.	cotter.	Possibly too swee	<u>.</u> r
6 Fair 14-20	Off flavors/aromas or major style deficiencies.	but sh'll	apropriate for	
Problematic 0-13	Major off flavors and aromas dominate	1640 1		na /
		- Iryce , c	reat beer, fossi	42
		reduction	in Coffee Judge Tot	al / 50
DICE Complete Commission	6 2019 Boar Judge Cartification Programs	· Cowc W	W. CALCO	





Location	Date
Special Ingredients	Position in flight Entry  Of CONSENSUS SCORE may not be an average of judge's individual scores
Aroma Boppropries	eamy coffee, nutty one lean
Appearance  Color Clarity  Other	Head Losting Other  Texture
Hops Bitterness Fermentation Balance Finlsh/Aftertaste  Bitterness  G  G  Modula  Sweet  Finlsh/Aftertaste	ry creamy coffee, hazelow one ow lean 15 <sub>20</sub> eng sweet
Mouthfeel beoppropriate  Body Thin M Full  Carbonation M H  Warmth	Creaminess Of Stringency Other
Great hazel flavours - 1 Sweetness i	ine a hazelout laté. Sjust a bit high t
	Category# 16 Sub (a-f) Sub (a-f) Subcategory Sweet Stoud Special Ingredients  Bottle Inspection  Malt Hops Color Clarity Other  Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other  Mouthfeel  Body Carbonation Warmth  Classic Example Flawless Wonderful Feedback  Provide comments on style, recipe, process, in the content of the content o





A STATE OF THE STA
1

		Location	Date	P Nort
Judge Name	m Crocker	Category# 16 Sub (a-f)	33174 in flight	ALBOS 38
	- Certified cicede icloud.com	Subcategory Tropical (Spellout) Special Ingredients	of 17	CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications Cicerone □ R	ank	Bottle Inspection 🗆 ox		judge's individual scores
	very			
Industry 🗆 Desc	ribe	Aroma	proprieta	
Judging 🗆 Ye	ears	None L M H	Dark rum	
		Malt O	- Fruity esters	5
Scoresheet Insti	ructions		Rum predomer	10 1
Use the space provided	ate the intensity of the primary attribute d to describe the primary attribute. te(s) intensity/description as appropriat	Other acomo	تأمين وأأهد ويوسي	
	onsider esters, phenols, etc. oriate for style, mark the box to the righ	-	0 0 1	
If character is absent, n	mark the circle to the left.	крреатансе	propriete laspen	pridle
Assign scores for each	eer and key feedback for improvement. section and total.	Yellow Gold Amber Coppe Brown	White hory I Ian Beige	
	ge(s) and agree on consensus score.		Other Head Losting Could Losting	
Enter consensus score	at top of sheet.	Clarity	Other Retention Lasting C	
		Other	Texture	<u></u>
Example: How t	to fill in a Scoresheet			
This example is from the good, but too bitter for	he flavor section for a Weissbier that is	Flavor	propriete	
		None L N H	1 Rum fruit	- <b>LA</b> .
Flavor	13	_	*	J
Malt O X		Hops 🚅	mollases.	
Hops &		Bitterness Oi		
Fermentation X	Banana Low Clove. Hint of bubblegu	Fermentation O	- Mainly Back	
		3	= rum Some N	hat [120]
		Dru Safeet	100 CO - 1000 - H	
Flaws for style	(mark L-M-H for all that apply)	Finish/Aftertaste 0ther	flavours.	27
Acetaldehyde	Metallic	·	1	
Alcoholic / Hot	Musty	Mouthfeel	عسوس ۔	<b></b>
Astringent	Oxidized	Thin M Full	ppropriate None L M	H subtrations
Brettanomyces	Plastic	Body	☐ Creaminess ☐ ☐	
Diacetyl	Solvent / Fusel	Carbonation H	☐ Astringency △	4   5
DMS	Sour / Acidic	***		
Estery	Smoky	Warmth O	□ Other	
Grassy Light-Struck	Spicy Sulfur	-		
Medicinal	Vegetal	Overall Classic Example	Not to Style	
meanar	regetal	Flawless L	Significant!	Flaws
		<b>Wonderful</b> (	Lifeless	us to the brown
		Feedback Provide comments on style, re	ecipe, process, and drinking pleasure. Include helpful suggestion	s to the brewer.
		MULTS (	avera Ar s	me.
Outstanding 45-50 Excellent 38-44 O Very Good 30-3		High ale	ohol Kum aro	ma
	7 Generally within style parameters, minor flaws.	Signal 1	Flavour. Run	$\hat{}$
5 Good 21-29 Fair 14-20 Problematic 0-1	•	A (0.5.00)	wars other a	Comas
Problematic 0-1		over pos	Nets Crypt de	10110
		+ Flavor	nis in the	JULY 37
			j	udge Total 50





		Location	Date	AT NOTE
Judge ()	ΛΛ \	16 - 10001-	Position	Advanced to
Name 200	in Martens	Category# 10 133\	/   in flight	MINI-BOS O
BJCP ID CILLO	ob Certified	Sub (a-f)	Entry	
a rank		Subcategory Tropical Stou	<u>+ 15 </u>	PLACE
Email DEMAN	nartens@gmail.com	Special Ingredients	017	CONSENSUS SCORE  may not be an average of
Non-BJCP Qualifications				judge's individual scores
Cicerone 🗆 R	ank	Bottle Inspection 😽 🗙		
Pro Brewer □ Brew	ery	frame.		
Industry 🗆 Descr		Aroma		
Judging 🗆 Ye	ears	Malt O	ch cum.moli	asses, co conut
		mait of the transfer of the tr	1	(333)
		Hops Of 10	100	
Scoresheet Instr	uctions Ite the intensity of the primary attribute.	Fermentation	clean	194
	I to describe the primary attribute.	Other	·	
	e(s) intensity/description as appropriate.	other		
	insider esters, phenols, etc. riate for style, mark the box to the right.	Appearance		*******
	nark the circle to the left.			Suppropriate
Assign scores for each:	er and key feedback for improvement. section and total.	Fellow Amber Coppe Brown	Mory White Mory	(Manual Control of Con
	e(s) and agree on consensus score.	Color Hozu Opense Other	Head	ting Other 0
Enter consensus score a	at top of sheet.	Clarity Brilliant Hazy Opage Other	Retention Lus	sting Other
		Other	Texture	
Evenneler Herrit	- fill in a Consobert			
This example is from th	o fill in a Scoresheet le flavor section for a Weissbier that is	Flavor		
good, but too bitter for	style.	None L M /H	dock to	road malasses
Flavor	13_			roast, molasses,
Mait O X		Hops of the contract of the co	re	Cot tes
Hobz 😥 🗆		Bitterness 10	W	<del></del>
Bitterness				\/
Fermentation OI XI	Burketa Low Clore. 7 mm of bubblegam		$\omega$	
		Balance Hoppy Motty		
		Finish/Aftertaste Dry Sweet Dry	alanced	
Flaws for style #	mark L-M-H for all that apply)	cliphololech	7	
Acetaldehyde	Metallic	Other Stignit Gicon	<u> </u>	
Alcoholic / Hot	Musty	frances.		
Astringent	Oxidized	Mouthfeel broppyprate		
Brettanomyces	Plastic	Thin M Full A	Creaminess A 1	
Diacetyl	Solvent / Fusel	None I W H	Ciedifuless 01	
DMS	Sour / Acidic	Carbonation	Astringency O	
Estery	Smoky	Warmth 🚅 💆 🗂	Other Wa	<u>rmina</u>
Grassy	Spicy	•	/	$\supset$
Light-Struck	Sulfur	Overall Charge Evample	/	
Medicinal	Vegetal	Classic example		o Style
		Flawless Wonderful		ficant Flaws
		Feedback Provide comments on style, recipe, process, an		
		C-POL COS	a oninking pressure. Include helpfur sag	gestions to the blewer.
Substantian AF 50	Michigan and adams	Gregg garn	21114 F	10514
Outstanding 45-50 Excellent 38-44	· · · · · · · · · · · · · · · · · · ·	dominates.	HICOHOL W	<u>Jamin</u> a
5 Very Good 30-37	Generally within style parameters, minor flaws.	but not har	sh. Not a	aethad
Good 21-29 Fair 14-20	Misses the mark on style and/or minor flaws.  Off flavors/aromas or major style deficiencies.	the faith es	sters of t	In state
Problematic 0-13				
		-terment Ma	<del>sturet or c</del>	<u> 154   129                                  </u>
		different u	rast.	Judge Total 55
BICP Scornebase Committee	nt @ 2018 Reer Judge Certification Program	Still a great	beer tho	
rev BSTR-180124	nt © 2018 Beer Judge Certification Program	Additional resources can be found at these s		http://www.homebrewersassociation.org

Beer Judge
<b>FIGURE</b>

#### **BEER SCORESHEET**

Beer Judge	AHA/BJCP Sanctioned Structured	i laa   W A	Date 36
BJCP ID & Rank Email Mon-BJCP Qualifications	no or Mole	Category# 3 Sub (a-f) Englis  Port-or Subcategory Englis  Port-or Special Ingredients  Bottle Inspection ox	Position in flight Entry 3  PLACE  CONSENSUS SCORE may not be an average of judge's individual scores
Industry □ ₽escr	ibe ars	Hops 🖟 🗆	nce mik chocolete
Use the space provided Add secondary attribut For "Fermentation", co If character is inapprop	ructions te the intensity of the primary attribute. I to describe the primary attribute. e(s) intensity/description as appropriate unsider esters, phenols, etc. riate for style, mark the box to the right hark the circle to the left.	Other Appearance	ment. 10 12
Provide summary of be Assign scores for each	er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Color Brittiant Hazy Opcode Other Retention  Clarity  Other Texture	Ouick Losting Other 3
	o fill in a Scoresheet le flavor section for a Weissbier that is r style.	Flavor	ntteheurts
Flavor	Wheat . Subtle grainy notes	Hops of Low	orli Children
Hops 🔊 🗆		Bitterness GIRN 54!	411([
0	Way too high for style  Banana Low Clove. Hint of bubblegum	clay for	ment 17
0		Hoppy 4 Molty	[20
		Balance Sweet	
Flaws for style (	mark L-M-H for all that apply)	Finish/Aftertaste Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	licitorectula
Astringent	Oxidized	Thin M Full	None L M H
Brettanomyces	Plastic	Body Creamin	255 01 14 12 14.
Diacetyl	Solvent / Fusel	Carbonation C. Astringer	10
DMS	Sour / Acidic	•	- —
Estery	Smoky	Warmth Ott	ler
Grassy	Spicy	4	
Light-Struck	Sulfur	Overall Classic Example	Not to Style
Medicinal	Vegetal	Flawless	Significant Flaws

				Worker III Cickets
				Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
				A great Bample, Nice drinkabilit
ē	Outstanding	45-50	World-class example of style.	constal do with some dissession and
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.	could do with some alymy out
G	Very Good	30-37	Generally within style parameters, minor flaws.	maybe look at lower min terms or
Scoring	Good	21-29	Misses the mark on style and/or minor flaws.	the list look of the hard to
OF	Fair	14-20	Off flavors/aromas or major style deficiencies.	whater automore
Sc	Prob <b>le</b> matic	0-13	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

Judge Total



#### Beer Scoresheet

AHA/BJCP Sanctioned Competition Program Structured Version Location Machule 25/6 Date Position Advanced to MINIBOS in flight Name Entry BJCP ID PLACE Subcategory CONSENSUS SCORE @ live.com Special Ingredients **Email** judge's individual scores Non-BJCP Qualifications Bottle Inspection □ 0¥ Cicerone Rank Pro Brewer 

Brewery Aroma Industry Describe Judging 🗆 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. Colo Lasting Enter consensus score at top of sheet. Clarity Retention Other Texture Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is good, but too bitter for style. Flavor Flavor Hops OK for style **Bitterness** \_\_ X Way too high for style \_ \_ Banana. Low Clove. Hint of bubblegum Fermentation 16 Molty Balance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) **Other** Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Full Brettanomyces Plastic Body Creaminess Diacetyl Solvent / Fusel **Astringency** DMS Sour / Acidic **Othe** Estery Smoky Warmth Grassy Spicy Light-Struck Sulfur Overall Classic Example Not to Style Medicinal Vegetal Significant Flaws Flawless 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. Fair Major off flavors and aromas dominate Judge Total

https://www.bjcp.org

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program



	AHA/BJCP Sanctioned (	
Beer Judge	Structured	
		Location MULLOCKE Date 256
Judge QVVII	ion Mole	Category# 12 Position Advanced to MINI-BOS
	1 0,0	Sub (a-f) B III/58525 in flight Entry
BJCP ID		Subcategory British Brown . // PLACE
		(Spell out)
Email	·	may not be an average of
Non-BJCP Qualifications		Bottle Inspection Place
	ank	bottle inspection
Industry □ Descri	very	Aroma
	ears 1	
3 3		Male of the Sweet on nox good
		Hops of Characoma
Scoresheet Instr	ructions	10
	ate the intensity of the primary attribute.	Fermentation O D
	d to describe the primary attribute. te(s) intensity/description as appropriate.	Other
For "Fermentation", co	onsider esters, phenols, etc.	<b></b>
	riate for style, mark the box to the right.  nark the circle to the left.	Appearance (nopposprinte (nopposprinte
Provide summary of be Assign scores for each	er and key feedback for improvement.	etlow cold mber cown cold cold mber cown cold mber cown cold cork cown cold cork cown cown cown cown cown cown cown cown
	e(s) and agree on consensus score.	Color Head Head P
Enter consensus score	at top of sheet.	Clarity Brilliont Hazy Goque Other Quick Lasting Other
		OtherTexture
Evample: How t	o fill in a Scarceboot	
	o fill in a Scoresheet le flavor section for a Weissbier that is	Flavor
good, but too bitter for		
Flavor	13	Malt Marky Slight Toffe
Matt o X	Wheat. Subtle grainy notes	Hops
Hops &	OK for style	and atter
0	Way too high for style	Differ ress
Fermentation O X	Banana. Low Clove. Hint of bubblegum	Fermentation Uen 17
		Hoppy Molty Balance
		Finish/Aftertaste Cry Sweet Dev Anish
Flaws for style #	mark L-M-H for all that apply)	
		Other
Acetaldehyde	Metallic	·
Alcoholic / Hot	Musty	Mouthfeel Anappropriate Inoppropriate
Astringent Brettanomyces	Oxidized Plastic	Thin M Fult None L M H
Diacetyl	Solvent / Fusel	Body Creaminess Creaminess
DMS	Sour / Acidic	Carbonation Astringency Astringency
Estery	Smoky	Warmth 👊 🗀 Other
Grassy	Spicy	· · · · · · · · · · · · · · · · · · ·
Light-Struck	Sulfur	Overall Chesis Evanuela
Medicinal	Vegetal	Classic Example Not to Style
		Flawless Significant Flaws Wonderful Lifeless
		Wonderful Lifeless Feedback Proyide comments on style, recipe, process, and drinking pleasure. Include helpful paggestions to the pregent,
		A nice beer browed to Stile, a little
o Outstanding 45-50	World-class example of style.	More body would article to the Brished
Excellent 38-44	Exemplifies style well, requires minor fine-tuning.	
Very Good 30-37 Good 21-29	Generally within style parameters, minor flaws.  Misses the mark on style and/or minor flaws.	beer. I possisse a little to larber
5 Fair 14-20	Off flavors/aromas or major style deficiencies.	
Problematic 0-13	Major off flavors and aromas dominate	
		<u> </u>
		Judge Total <u>D/</u>



Date 25 6	011
-----------	-----

<u>v</u>	Struct	tured Version	Location Madsck	Date 25 6	EAL SOLLARS
Judge Name  BJCP ID & Rank  Email	machanded 1955 (cert mac 73@live.com	Category#	13 = 158525 British Brain		39 SUS SCORE
Non-BJCP Qualifications	s	Bottle Inspection	□ av		ividual scores
	Rank	- bottle inspection	□ ox	·	
	wery cribe	Aroma	e e e e e e e e e e e e e e e e e e e		
and the second s	/ears		Inappropriate  None L M H		
5 5 -		Malt	о <del>ш                               </del>	·	
		Hops	, ;		
Scoresheet Inst		Earmantation	- r		1 a 1
	cate the intensity of the primary attrib ed to describe the primary attribute.	oute.	×		12
Add secondary attribu	ute(s) intensity/description as approp	oriate. Other			
	onsider esters, phenols, etc. priate for style, mark the box to the i	Appearance			
If character is absent, i	mark the circle to the left. eer and key feedback for improveme	Appearance	Incopropriate	liappropriate	
Assign scores for each	section and total.		Yellow Gold Amber Coppe Brown Black	White Mory Beige Ton Ton Brown	
Review with other judg Enter consensus score	ge(s) and agree on consensus score.	Color	Brilliant Hazy Opodue Other He	Ovick Lasting Other	2
Litter consensus score	at top of sheet.	Clarity	Retenti		1 ~ 3
		Other	Texto	же	
	to fill in a Scoresheet the flavor section for a Weissbier that or style.	t is Flavor	Booppespilate None L N H		
Flavor		13 Malt			
Matt X	Wheat. Subtle grainy notes	- Hops		J	
Hops &		•	· · ·		
U	X Way too high for style	Bitterness .			·
Fermentation O X;	Banana. Low Clove. Hint of bubb	Fermentation	94		20
		Balance	Hoppy Matty *		. 129
		Finish/Aftertaste	Dry Sweet		
Flaws for style	(mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel			
Astringent	Oxidized	Modulieer	Inappropriate Thin M Full	None L M H	
Brettanomyces	Plastic	Body	Cream		2
Diacetyl	Solvent / Fusel	Carbonation	Mone L M H Astring	jency 🗽 🗀	
DMS	Sour / Acidic			* *	
Estery Grassy	Smoky	Warmth		Other	
Light-Struck	Spicy Sulfur				
Medicinal	Vegetal	- Overall	Classic Example	Not to Style	
			Flawless	Significant Flaws	
			Wonderful	Lifeless	7
		Feedback	Provide comments on style, recipe, process, and drinking pl	11 : F	10
a Quistanding 45-50	O World dags overalle of the	-	This is on e	xcellent example	مع
Complete to the			- of the style	, carbonotan	
Wery Good 30-37	, , , , , , ,		wich selek	in devauts	
Good 21-29 Fair 14-20 Problematic 0-13	-		Lan Court Mr. D.	Danis.	
Problematic 0-15	Major off flavors and aromas dominate	_			
					129
				Judge Total	1 50





	5.1.2.1.1.		Location	Date	NO
BJCP ID NOO	um Crocker - cectified chereliciond con	Special Ingredien		in flight Entry	PLACE  CONSENSUS SCORE  may not be an average of judge's individual scores
Cicerone  Pro Brewer  Bre Industry  Description	Rank wery cribe Years	Aroma	boppropriate.		malk
Scoresheet Inst Use the scales to indic Use the space provide		Malt Hops Other		osted dark	<u>malt</u> 9
For "Fermentation", of character is inappro If character is absent, Provide summary of b Assign scores for each Review with other jud Enter consensus score	consider esters, phenols, etc. priate for style, mark the box to the rig mark the circle to the left. eer and key feedback for improvemen a section and total. ge(s) and agree on consensus score. at top of sheet.	Appearance t. Color $\perp$	In the second se	Head Ouick Losting  Retention  Texture	Other 3
This example is from to good, but too bitter for Flavor  Malt	Wheat. Subtle grainy notes  OK for style  X	3 Mařt Hops -		asred mal utty, deep chy	t, and [b <sub>20</sub>
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel  Body Carbonation Warmth		Creaminess Astringency Other	4 H S
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example Flawless Wonderful	Not to Sty Significan Lifeless	nt Flaws
Ustanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13		Feedback Pro G a bb Ou te C	reat beer services, and reat beer serving ent serving ent services and ent of the from the services and ent of the services an	Slightly and con nincreas higher m	d





		Location	Date
Non-BJCP Qualifications	n Martens 06 Certified Nartens@gmail-Com	Subcategory Ontmeal  Special Ingredients  Bottle Inspection	Position in flight Entry  Of OUX  PLACE  Advanced to MINI-BOS  PLACE  CONSENSUS SCORE may not be an average of judge's individual scores
Industry ☐ Desc Judging ☐ Y	ribe	Hops O	creamy chocolate & coffee
Use the space provided Add secondary attribution For "Fermentation", colfic character is inapprogrammer is absent, in Provide summary of both Assign scores for each	ate the intensity of the primary attribute d to describe the primary attribute. te(s) intensity/description as appropriat possider esters, phenols, etc. priate for style, mark the box to the righ mark the circle to the laft. er and key feedback for improvement. section and total. je(s) and agree on consensus score.	Appearance bopproprints	Head Quick Losting Other
This example is from the good, but too bitter for Flavor  Mail O X  Hops S  Bitterness O X  Fermentation O X	Wheat. Subtle grainy notes  OK for style	Hops Grant G	Texture  Documents  Longering bitterness  Leon  15
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Body Carbonation Warmth	Creaminess Astringency Other
Light-Struck Medicinal	Sulfur Vegetal	Classic Example Flawless Wonderful Feedback Provide comments on style, recipe, proces	Not to Style  Significant Flaws Lifeless  Significant Flaws Lifeless  Style  Lifeless  Style  Lifeless  Style  Lifeless  To  To  To  To  To  To  To  To  To
Distanding 45-50 38-44 Wery Good 21-29 Feir 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	d aroma. P just a bit But an a beer! Ma acuts nex	and creaminess  low for style.  therwise great  aybe add more  time. Judge Total



### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



			Location	Date	The Moth
Judge Name BJCP ID & Rank Email	re on Mole	Category#	Srish Rock	in flight MIN or 17	PLACE  CONSENSUS SCORE  may not be an average of
Non-BJCP Qualifications Cicerone □	<b>s</b> Rank	Bottle Inspection	□ ox		judge's individual scores
Pro Brewer ☐ Brew Industry ☐ Desc	wery	Aroma Malt Hops	None L M H G Gra	nej mult cromy	
Use the space provide Add secondary attribution "Fermentation", c	cructions  tate the intensity of the primary attribute d to describe the primary attribute te(s) intensity/description as appropriat tonsider esters, phenols, etc. priate for style, mark the box to the righ	Fermentation Other			
Provide summary of be Assign scores for each	ge(s) and agree on consensus score.	Color Clarity Other	Brilliant Hazy Opoque Other	Head Caping Capi	
	to fill in a Scoresheet the flavor section for a Weissbier that is or style.	Flavor	Incoppositionals  None L M H	0.1	
Ç	OK for style	Hops Bitterness	Moppy Molty Dry Sweet Dry	eady, Biscut, ( ecn  J finis	15 <sub>20</sub>
Acetaldehyde	Metallic				
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	Anapproprieté Thin M Full None L M H	Creaminess Office L M  Astringency Other	# 3 s
Light-Struck	Sulfur	Overall	Charie Francis	1	
Outstanding 45-5 Excellent 38-4 O Very Good 20-2 Fair Fair 14-2 Problematic 0-1	Exemplifies style well, requires minor fine-luning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Of flavors/aromas or major style deficiencies.	Feedback	to possible	Not to Style Significant Ufeless d drinking pleasure. Include helpful suggestion SERG VRM OM SIGN CALLS HICKORY HICKORY	6
					udge Total 355





		Location	
Judge Name Cary Mo BJCP ID & Rank Email CMac 72@    Non-BJCP Qualifications	re com as	Category# 15 4 465354   Position in flight Entry 7   PLACE   Subcategory	age of
Cicerone ☐ Rank Pro Brewer ☐ Brewery			
Industry Describe		Aroma	
Judging  Years		Hone L M H	
		Malt or ser in law + along to Swith	
		Hops 012	
Scoresheet Instructions		Fermentation A Duca	10
Use the scales to indicate the intensity of Use the space provided to describe the Add secondary attribute(s) intensity/de: For "Fermentation", consider esters, pl	primary attribute. scription as appropriate.	Other	12
If character is inappropriate for style, m If character is absent, mark the circle to Provide summary of beer and key feedt Assign scores for each section and tota Review with other judge(s) and agree or Enter consensus score at top of sheet.	ark the box to the right. the left. back for improvement. I.	Appearance  Color Clarity Other  Texture	3 3
Hops X OK for s	Subtle grainy notes  tyle high for style Lour Clove. Hint of bubblegum	Hops  Bitterness  Fermentation  Balance  Try  Sweet  Other	1+1
Alcoholic / Hot Musty		Mouthfeel	
Astringent Oxidized		and the state of t	
Brettanomyces Plastic		Thin M Full Nace L M H  Body Creaminess	
Diacetyl Solvent /		None L N N	3.
DMS Sour / Aci	idic	Carbonation Astringency Astringency	15
Estery Smoky		Warmth Other	
Grassy Spicy			
Light-Struck Sulfur		Overall	
Medicinal Vegetal		Flawless Significant Flaws Wonderful Uifeless	8
Very Good 30-37 Generally within style Good 21-29 Misses the mark on style	requires minor fine-tuning. parameters, minor flaws. yle and/or minor flaws. major style deficiencies.	Feedback  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Carbo attempt at style  Carbo attempt attempt at style  Carbo attempt	39





		Location	Date	Not
Name	ry mac Dudd	Category# 15 Sub (a-f) 3 2694	Position Advanced to MINI-BOS	36.5
& Rank	aff (cert)	Subcategory Ir. 1h Show	PLACE	
Email CM	ac73@lire.smiau	Special Ingredients	may not be	an average of
Non-BJCP Qualifications Cicerone □ R	ank	Bottle Inspection 🗹 ox Full	a hill judge's ind	lividual scores
Pro Brewer ☐ Brew Industry ☐ Descri	very	Aroma Isopprografe Rone L M H	bitter a hocolate	<b>?</b> . \
		Malt OLLER	Cath	
Use the space provided Add secondary attribut	ate the intensity of the primary attribute. If to describe the primary attribute. (e(s) intensity/description as appropriate.	Hops	in Jerbyn.	10 12
If character is inapprop If character is absent, m Provide summary of be Assign scores for each	e(s) and agree on consensus score.	Appearance    Sample   Sample	Head Outck Tosting Other	3 3
	o fill in a Scoresheet le flavor section for a Weissbier that is style.	Flavor become place to the Mark	bithe chocolate	
Mait O X X Hops Solution X Serventation O X X X	☐ Wheat. Subtle grainy notes ☐ OK for style ☐ Way too high for style	Hops A	clean	15 20
Flaws for style (	mark L-M-H for all that apply)	Finish/Aftertaste Other		- - -
Acetaldehyde Alcoholic / Hot	Metallic			
Astringent	Musty Oxidized	Mouthfeel	Incopropriet	
Brettanomyces	Plastic	Thin M Full S	Nane L M H	
Diacetyl	Solvent / Fusel	None L N H	Creaminess 🔾 🛴	2.
DMS	Sour / Acidic	Carbonation	Astringency 🗆	
Estery	Smoky	Warmth 🗆	Other	
Grassy	Spicy	J 7		
Light-Struck	Sulfur	Overali		
Medicinal	Vegetal	Flawless	Not to Style Significant Flaws	
		<b>\'</b>	and drinking pleasure. Include helpful suggestions to the brewer.  Let well alone	10
Dutstanding 45-50 Excellent 38-44 Very 600d 30-37 600d 21-29	World-class example of style. Exempifies style welf, requires minor fine-tuning. Generally within style parameters, minor flaws.	Look at	greiner after	aricj
50 Froblematic 0-13	Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	and the	aft rates	
	t © 2018 Beer Judge Certification Program	at spro	e Wen and judge Tota	7 382
rev BSTR-180124	-	Additional resources can be found at these	e sites: https://www.bien.erg. http://www.beans/	rmumerareasiasia

Beer Judge

Reer Judge		R SCORES Sanctioned Competit		am	1.	
U		Structured Version		Location	Date 25/6	NOITH NOTE ALL
BJCP ID & Rank	meron N	Si Si	ub (a-f)	C-1 1/20	Position in flight Advanced to MINI-BOS PLACE	36.5
Email				, , , , , , , , , , , , , , , , , , , ,		be an average of individual scores
ton-BJCP Qualification		. Bot	tle Inspection	Ø ok		
Industry 🗆 Øes	Rankeweryscribe	Arc	oma Malt	None L M H DILO Cha	e roast aro	<u>~</u> 4
Use the space provid Add secondary attrib	icate the intensity of the pr led to describe the primary oute(s) intensity/description	rimary attribute. y attribute. n as appropriate.	Hops Fermentation Other			_ <u>9</u> [12
If character is inappro If character is absent, Provide summary of b Assign scores for eac	dge(s) and agree on conse	Ap improvement.	pearance Color Clarity Other	Incoppropriate  Incoppropriate  Incoppropriate  Incoppropriate  Incompression of the compression of the comp	Outck Lasting Otl	Her 3
This example is from good, but too bitter to have Man Apple 18 Man App	Wheat. Subtle gra	13.	Matt Hops Bitterness Fermentation	None L M H Very b	ulanced by	Grany - - - 14 21
	(mark L-M-H for all that a		Balance sh/Aftertaste Other	Dry Sweet Slight cist	ingert.	
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty	Mo	uthfeel	Inoppropriete	happro	priste
Astringent Brettanomyces	L_ Oxidized Plastic		B. J.	Thin M Full	NoneyL M H	. 0
Diacetyl	Solvent / Fusel		Body	Mone LL M H Creamine	ss of [	・   ノ 。
DMS	Sour / Acidic		Carbonation	Astringen	9 011	5
Estery	Smoky		Warmth	Oth	er	
Grassy	Spicy					
Light-Struck	Sulfur	Ow	erali			
Medicinal	Vegetal	OV		Classic Example	Not to Style Significant Flaws Lifeless	6
Outstanding   45-5	Exemplifies style well, requires m Generally within style parameters Misses the mark on style and/or m Off flavors/aromas or major style	, minor Haws. ninor flaws. deficiencies.	Feedback	Provide comments on style, recipe, process, and drinking pleasu  Small astringency. V  Look at possible spe	re. Include helpful suggestions to the bre  PEC SOME  INT GIANNE  TEYE TECCHINAL	
					Judge To	- 35_s

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 Name BJCP ID & Rank Email **Non-BJCP Qualifications** Cicerone 🗆

Rank

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.

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

\_\_ 0

\_ \_

\_\_X\_\_\_X

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

Wheat. Subtle grainy notes

Way too high for style Banana. Low Clove. Hint of bubblegum

OK for style

Pro Brewer 

Brewery Industry 🗆 Describe Judging 🃮

Scoresheet Instructions

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

Flavor

Acataldahuda

#### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program Structured Version

	Location /		Date	10_	
Category# Sub (a-f) Subcategory Special Ingred Bottle Inspection	A 15454 Stish Red  dients	1965	Position in flight Entry	may not be	SUS SCORE an average of vidual scores
Aroma  Mait  Hops  Fermentation Other	None L M H S	Smell Ca light est		Asermon	8
Appearance  Color Clarity Other	Brilliant Hazy Opaque	Other Retention Texture	Ouick F	Lasting Other	3 3
Flavor  Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L M H H	Nice to Corcinel	Gee, S	inght	15- 20
Mouthfee	Interpretation	te		lining-metata.	

Midale

Acetaidenyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	

14 4 111

Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	_
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

Œ.	Outstanding	45-50	World-class example of style.
Guide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b>	30-37	Generally within style parameters, minor flaws.
Scoring	6004	21-29	Misses the mark on style and/or minor flaws.
ō	Fair	14-20	Off flavors/aromas or major style deficiencies.
Sc	Problematic	0-13	Major off flavors and aromas dominate

Dec	enf	beer	nile (	GhL (
ci !	711	mo/€	body	will
for	this	style	. med	A da
Ma	5%	temp	Ç	1
		-		

Body

Carbonation

Overall

Warmth

Feedback

,	
3/	7

\_ \_

Well

**Judge Total** 

Not to Style Significant Flaws Lifeless

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

Creaminess

Other



### **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program



Outstanding Excellent Very Good Good Fair 14-20 Off flavors and aromas dominate Feedback Frontier Comments on style deficiencies.  Problematic Very Good Fair 14-20 Off flavors and aromas dominate Feedback Frontier Comments on Style Letter, process, and unimary pleasure. Include neutrons on Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of Style Letter, process, and unimary pleasure. Include neutrons of				rocation
Provided   Secretary	Name CCIL BJCP ID & Rank Email CMA Non-BJCP Qualifications	955 (cert) c730a l., ve.com	Sub (a-f) Subcategory Special Ingredi	ients — 454965 in flight Entry b PLACE OONSENSUS SCORE may not be an average of
Indiatry   Describe	Cicerone 🗆 Ra	ank		
Scoresheet Instructions  Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary stributed intensity of the primary attribute. Use the space provided to describe the primary attribute. We did secondary stributed intensity of the primary attribute. The stributed intensity of the stributed inte	Pro Brewer   Brew	ery	frame	
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 provided to describe the primary attribute. For Fermentation, consider estern, phenols, etc. For Fermentation of the Institute of the	Industry 🗆 Descri	ibe	Aroma	led pprojetitie
Scoresheet Instructions  Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary stributed intensity of the primary attribute. The stributed intensity of the primary attribute. Add secondary stributed intensity of the primary attribute. The stributed intensity of the primary attribute. Add secondary stributed intensity of the primary attribute. The stributed intensity of the stributed in	Judging 🗆 Ye	ars		
Scoresheet Instructions   Deep control of the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. When the space provided to describe the primary attribute. And secondary attributed intensity description as appropriate. For *Fermentation*, consider esters, phenob, etc.			Mait	O X 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3
Scoresheet Instructions   Deep control of the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. When the space provided to describe the primary attribute. And secondary attributed intensity description as appropriate. For *Fermentation*, consider esters, phenob, etc.			Hons	73017
Use the space provided to describe the primary attribute.  Add secondary attributed intensity description as appropriate.  Appealance  Example: How to fill in a Scoresheet  This example is from the flavor section for a Wessbier that is good, but too bitter for style.  Blance  Note I M I Beautiful Description of the style of the	Scarcehoot Instr	uctions	-	9
Use the space provided to describe the primary stribute.  Add secondary stributes () intensify description as appropriate. For "Fermentation", consider estem, phenols, etc. If character is napperprinted for style, mark the box to the right. Provide summary of beer and key feedback for improvement. Assign access for each section and total.  Review with other judgeful 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 Weissbisher that is good, but too bitter for style.  Review with other judgeful and agree on consensus score.  Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbisher that is good, but too bitter for style.  Review with other judgeful and agree on consensus score.  Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbisher that is good, but too bitter for style.  Review with other judgeful and agree on consensus score.  Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbisher that is good, but too bitter for style.  Retention  Assign access for style on the flavor section for a Weissbisher that is good, but too bitter for style.  Bitterness  Bilance  This Many because the flavor style of the flavor shall be for style.  Bilterness  Bilance  This Many because the flavor shall be for style.  Bectanopyces  Provide connection to plye recipe, process, and drawing pleasure, locals height opportune to the law.  Classic Example  Flavors  Feedback  To describe the flavor shall be presented, into the sample of tyle.  Significant flavor shall be presented, into the sample of tyle.  Significant flavor shall be presented, into the sample of tyle.  Significant flavor shall be presented, into the sample of tyle.  Significant flavor shall be presented in the forecast.  Feedback  For the flavor of the review of the constant investigation of the constant in the forecast.  Feedback  For the flavor of the rev			ttribute. Fermentation	
Add secondary attribute(s) intensity/description as appropriate for Fermentation, consider estarts, phenose, etc. If character is nappropriate for style, mark the box to the right. If character is nappropriate for style, mark the box to the right. If character is nappropriate for style, mark the box to the right. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and appear on consensus score. Enter consensus score at top of sheet.  Example: How to fill in a Scoresheet This assimple is from the flavor section for a Weissbier that is good, but too bitter for style.  Review With other for style.  Nat	Use the space provided	to describe the primary attribut	te. Other	
If character is nappropriate for style, mark the box to the right. If character is shaper, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign across for each section and to 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.  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.  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.  Review to fill in a Scoresheet  Is with a score at top of sheet.  Is with a score at t			ropriate.	
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 legisled 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.  Review with other for style.  Review with other for style.  Review with other for style.  It is a sample is from the flavor section for a Weissbier that is good, but too bitter for style.  Review with other for style.  Review in the for st			he right.	
Assign scores for each section and total.  Review with other bigdely 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  Isa  Wheet. Subtle groiny notes  Bitterness  Isa  Wheet. Subtle groiny notes  Bitterness  Flavor  Reventable  Actinidebyde  Metallic  Richolic / Hot Mastly  Benevation  Actinidebyde  Modifical  Richolic / Hot Mastly  Bitterness  Bitterness  Finish/Aftertaste  Finish/Aftertaste  Other  Carbonation  Reventable  Body  Carbonation  Warmth  Other  Clarity  Carbonation  Salance  Finish/Aftertaste  Finish/Aftertaste  Finish/Aftertaste  Carbonation  Salance  Finish/Aftertaste  Finish/Aftertaste  Carbonation  Salance  Finish/Aftertaste  Finish/Aftertaste  Carbonation  Salance  Finish/Aftertaste  Finish/Aftertaste  Finish/Aftertaste  Finish/Aftertaste  Carbonation  Salance  Finish/Aftertaste  Finish/			Appearance	boppropriete Inspendiete
Assign scores for each rection and storing rec			ement.	Hite orry
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.    Nat			Calan	
Carbonation				Brilliant Hazy Opaque Other Quick Lasting Other
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.    Have   When, Subtle grainy notes   Hops			Clarity	xetention
This example is from the flavor section for a Weissbier that is good, but too bitter for style.    Rate			Other	Texture
Alcoholic / Hot Musty  Astringent Oxidized  Brettanomyces Plastic  Diacetyl Solvent / Fusel  DMS Sour / Acidic  Estery Smoky  Grassy Splcy  Light-Struck Sulfur  Medicinal Vegetal  Motto Style  Flavings Sylve well, requires minor flavs  Feedback  Feedback  Feedback  Froride comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments of the Comments on style and of the Comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the Comments of the	good, but too bitter for  Flavor  Malt	Wheat. Subtle grainy notes  OK for style  Way too high for style  Banane. Low Clove. Hint of I	13 Mait Hops Bitterness bubblegum Fermentation Balance Finish/Aftertaste	Hoppy Motty D
Astringent				
Brettanomyces   Plastic   Body   Creaminess   Solvent / Fusel   Carbonation   Astringency   Solvent / Fusel   Carbonation   M   Astringency   Solvent / Fusel   Carbonation   M   H   Astringency   Solvent / Fusel   Solvent / Fuse			Mouthfeel	Incoppregnate Incoppregnate
Diacetyl Solvent / Fusel Carbonation None Marmth Diacetyl Solvent / Fusel DMS Sour / Acidic Suffery Smoky Splcy Uight-Struck Sulfur Wegetal Classic Example Significant Flaws Uifeless Significant Flaws Uifeless Significant Flaws Uifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.    Outstanding Excellent Selected				inti in land
DMS Sour / Acidic Carbonation Warmth Other  Estery Smoky  Uight-Struck Sulfur  Medicinal Vegetal Classic Example Flawless Significant Flaws Uifeless Wonderful Lifeless  Feedback Provide comments on style, recipe, process, and drinking pleasure, include helpful suggestions to the brewer.  Creat of the parameters, minor flaws. Feir 14-20 Misses the mark on style and/or minor flaws. Misses the mark on style and/or minor flaws			Body	
DMS Sour / Acidic Estery Smoky  Grassy Spicy  Light-Struck Sulfur  Medicinal Vegetal  Overall  Classic Example Flawless  Wonderful Lifeless  Feedback  Feedback  Feedback  Feedback  Final Struck Sulfur  Overall  Classic Example Flawless  Wonderful Lifeless  Frovide comments on style, recipe, process, and drinking pleasure, include helpful suggestions to the brewer.  Creat August Struck Sulfur  Significant Flaws  Wonderful Lifeless  Frovide comments on style, recipe, process, and drinking pleasure, include helpful suggestions to the brewer.  Creat August Struck Sulfur  Significant Flaws  Wonderful Lifeless  Food 21-29 Misses the mark on style and/or minor flaws.  Generally within style parameters, minor flaws.  Major off flavors/aromas or major style deficiencies.  O-13 Major off flavors and aromas dominate  Other			Carbonation	
Great Style World-class example of style.  Becellent  Very Good  Fair  Problematic  Overall  Overall  Classic Example  Flawless  World-class example of style.  Significant Flaws  Significant Flaws  World-class example of style.  Significant Flaws  At a comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Significant Flaws  At a comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Significant Flaws  Significant Flaws  Significant Flaws  At a comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Significant Flaws  Significant Flaws  At a comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Significant Flaws  At a comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Significant Flaws  At a comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Significant Flaws  Significant Flaws  Significant Flaws  Significant Flaws  Significant Flaws  At a comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Significant Flaws  Significant	DMS	Sour / Acidic		<del></del>
Light-Struck  Medicinal  Vegetal  Overall  Classic Example Flawless  Wonderful  Lifeless  Feedback  Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat Aug to the fire flaws  Significant Flaws  Lifeless  Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat Aug to the fire flaws  Slight-Struck  Feedback  Food Struck  Slight-Struck  Creat Aug to the flaws  Slight-Struck  Creat Aug to the flaws  Slight-Struck  Slight	Estery	Smoky	Warmth	Other
Medicinal Vegetal  Classic Example Flawless  Significant Flaws Lifeless  Wonderful  Provice comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Great also at the first style well, requires minor fine-tuning.  Excellent Very Good Good Fair Fair Problematic  O-13 Major off flavors and aromas dominate  Classic Example Flawless  Wonderful  Freedback  Freedback  Frovice comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include he	Grassy	Spicy		
Medicinal Vegetal  Classic Example Flawless  Significant Flaws Lifeless  Wonderful  Provice comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Great also at the first style well, requires minor fine-tuning.  Excellent Very Good Good Fair Fair Problematic  O-13 Major off flavors and aromas dominate  Classic Example Flawless  Wonderful  Freedback  Freedback  Frovice comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include helpful suggestions to the brewer.  Slight flavors and drinking pleasure. Include he	Light-Struck	Sulfur	Overall	
Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.    Creat at at at the comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.    Creat at at at the comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.    Creat at at at the comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.    Creat at at at the comments on style, and on style an		Vegetal	Overall	
Outstanding Excellent Very Good Fair Problematic  O-13  Major off flavors and aromas dominate  Feedback  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat attached to the Crea				Flawless Significant Flaws
Judge Total 55	Excellent 38-44  Very Good 30-37  Good 21-29  Fair 14-20	Exemplifies style well, requires minor fine-I Generally within style parameters, minor fil Misses the mark on style and/or minor flaw Off flavors/aromas or major style deficienci	Tuning. BMS.	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Creat of the pt of style suggestions to the brewer.  Significant of the pt of the process.  To duc, showing pleasure. Include helpful suggestions to the brewer.  To duc, showing pleasure. Include helpful suggestions to the brewer.  To duc, showing pleasure. Include helpful suggestions to the brewer.



SERREDA



Non-BJCP Qualifications
Cicerone □ R

Judging 🗆

Flavor

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

Pro Brewer ☐ Brewery Industry ☐ Describe

Scoresheet Instructions

Assign scores for each section and total.

Enter consensus score at top of sheet.

Rank

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.

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.

\_ \_

\_ \_

\_\_\_\_\_

X 🔀

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

Wheat. Subtle grainy notes

Banana Low Clove. Hint of bubblegum

Way too high for style

OK for style

Metallic

Oxidized

Solvent / Fusel

Sour / Acidic

Musty

Plastic

Smoky

Spicy

Sulfur

World-class example of style

Exemplifies Style well, requires minor fine-tunin 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

Vegetal

#### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

13

ESHEET npetition Progra ion	am Location	Date	Notwa
Category# Sub (a-f) Subcategory Special Ingred Bottle Inspection	6 1246698 Toreign Extra Start	Position in flight Entry  Of  Of  CONSENSU  may not be an judge's individended to MINI-BOS  PLACE  CONSENSU  may not be an judge's individended to MINI-BOS  may not be an individual to may not be an	average of
Aroma  Malt  Hops  Fermentation  Other	Hone L M H nutty	, low coffee	,chocolate
Appearance  Color Clarity Other	Brilliont Hazy Opoque Other Retention	Ouick Losting Other	2 3
Flavor  Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L M H toasty earth Clean Hoppy Sweet	Jon offer	15_20
Mouthfeel  Body Carbonation Warmth	Inin M Full Creamine  None L M H G Astringen  Oth	ncy O	415
Overall Feedback	Classic Example Flawfess Wonderful  Provide comments on style, recipe, process, and drinking pleasu  The Clay out of a  think it (10)	Not to Style  Significant Flaws  Lifeless  Include helpful suggestions to the brewer.  ACOMOS  OCCIONOS  LICENSES  LICENSES  ACOMOS  LICENSES  LIC	710
	from more inter	nse roasted	ادعاً ا

BJCP Scoresheet Copyright 

2018 Beer Judge Certification Program rev BSTR-180124

38-44

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

**Judge Total** 

solid beer.







Judge Callum Crocker  Name Callum Crocker  Successful Monaco Certified  Subset	Name Callum Crock BJCPID Non - Certifie & Rank Callumcrocker@iclou		Location	Date	NOT
Scoresheet   Instructions   Instructions   Industry   Describe   Industry	Email	Sub (a-f) Subcategor	y Foreign Extra	Stout	PLACE 36  CONSENSUS SCORE may not be an average of
Clear   Rank   Browery   Industry   Describe   Judging   Years   Watch   Review of the primary attribute. Was the space provided of describe the primary attribute. Use the space provided of describe the primary attribute. Use the space provided of describe the primary attribute. Use the space provided of describe the primary attribute. Use the space provided of describe the primary attribute. Use the space provided of describe the primary attribute. Use the space provided for style mark the box to the right. If character is shaperportiate for style, mark the box to the right. If character is shaperportiate for style, mark the box to the right. 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. Einter consensus score at top of sheet.  Example: How to fill in a Scoresheet This sample is from the flavor section for a Viesiable that is good, but too bitter for atyle.    Nat	on-BJCP Qualifications	Dattle basection	PET		judge's individual scores
Industry   Describe   Judging   Vears   Mail   Not   Record   Acr   Acr		Bottle inspection	1 1 1 0K		
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. Use the scales to indicate the intensity of the primary attribute. Add accordary attributed intensity of the primary attribute.  To the third accordance in a state of the primary attribute.  Add accordary attributed intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scales to indicate the intensity of the primary attribute.  To the scale scales to indicate the primary attribute.  To the scale scales to indicate the primary attribute.  To the scale scal		Aromo	A L. WARD IN		
Hops   Creamines   Local State   Local Sta			Inappropriate		· · · · · · · · · · · · · · · · · · ·
Hops Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute. Use the space provided to describe the primary attribute.  Appearance  Total  Appearance  Total  Appearance  Texture  Appearance  Texture  Total  Texture  Total  Texture  Textu	Judging   fears			oust durk a	malt eneeds m
Second		u		Att 4 Source	
Termentation  Te	coroshoot Instructions	нор	~ ,	<u> </u>	7
ficharacter is inappropriate for style, mark the box to the right. Fortracter is inappropriate for style, mark the box to the right. From the flavor section and total.  Review with other judge(s) and agree on consensus score. Inter consensus score at top of sheet.  Review with other judge(s) and agree on consensus score. Inter consensus score at top of sheet.  Color  Clarity  Other  Texture   Appearance  Nead  Losing  Other Retention  Other Retention  Other Retention  Other Retention  Flavor  Other Retention  O	Ise the scales to indicate the intensity of the pri Ise the space provided to describe the primary add secondary attribute(s) intensity/description	attribute. attribute. as appropriate.  Othe	· ·	1000141	12
Flavor   F	character is inappropriate for style, mark the b character is absent, mark the circle to the left. rovide summary of beer and key feedback for in ssign scores for each section and total. eview with other judge(s) and agree on consen	Appearance mprovement.  sus score.  Colo	p and a de	Head Listing	Other 3
Astringent Dxidized boppropriate boppropriat	his example is from the flavor section for a Wei ood, but too bitter for style.  NOT  Mail	13 Mal  No notes Hope  Bitterness  Fermentation  Balance  Finish/Aftertaste	S C C C C C C C C C C C C C C C C C C C	sor mair (10	
Bettanomyces Plastic Body Thin M Full Creaminess Creaminess Creaminess Creaminess Creaminess Astringency Sover / Fusel Carbonation Astringency Sover /		Mouthfeel	honemoriste		h
Diacetyl Solvent / Fusel Creaminess Creaminess Creaminess Astringency Astringency Steps				None L M	H TO THE PARTY OF
OMS Sour / Acidic Carbonation Carbonation Astringency Astringency		Body		Creaminess O	
stery Smale.	y somethy ruser	Carbonation	Hone L M H	Astringency 💍	75
	Total / Meldic				لٽـــا ت
rassy Spicy Warmth Other		Warmth		Other	
intt Struck Cultur	11.6	-			
Medicinal Vegetal Classic Example Mot to Style	I I I	Overall	Classic Example	i i Motto Carlo	





Structured Version Location Advanced to MINI-BOS Position CJudge in fligh Category ansco Name Entry Sub (a-f) BJCP ID PLACE Subcategory & Rank CONSENSUS SCORE Special Ingredients Email may not be an average o Non-BJCP Qualifications Bottle Inspection Cicerone Pro Brewer 

Brewery Aroma Industry \_\_, Describe Judging 🗹 Years Malt Nice Hop **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. 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 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. Flavor Malt J 🗖 ۵ ـ OK for style Bitterness \_ 🗷 Way too high for style 15 20 Banana Low Clove. Hint of bubbleg Fermentation Balance toward hops Balance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other

Mouthfeel

Overall

Body

Carbonation

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

ining
ws.
5.
_

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

Warmth	0	Other _	
all	Classic Example	1 1	Not to Style
	Flawless Wonderful		Significant Flaws Lifeless
Feedback	Provide comments on style, recipe, pr	ocess, and drinking pleasure. Include	pelpfulsuggestions of the brewer.
	With mor	e body.	
	Adrest mas	h temo one	of Specially
	gran an	time	<i></i>
	•		Judge Total

Creaminess





<b>4</b>		Structured version		Location	Date	North
Judge Name Cod BJCP ID E	ry masso	S	Category#	1 1 1 1 1 1 232737 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Position in flight Entry	Advanced to MINI-BOS SHARE STATES STORE
Email Com	1. 12 1. ve	الم بمعن	Special Ingredie	ents		may not be an average of
Non-BJCP Qualifications	t.	Во	ottle Inspection	□ ok		judge's individual scores
	ery					
Industry Descri	ibe	Ar	roma	lacopropriate	,	
Judging 🗆 Ye	ears		Mait	onel M H A	a lama	<b></b> (.
					71	
C			Hops	0	meneli	
Use the space provided Add secondary attribute	te the intensity of the print I to describe the primary a e(s) intensity/description a insider esters, phenols, etc	ittribute. s appropriate.	Fermentation Other		Breve!	12
If character is inappropr	riate for style, mark the bo nark the circle to the left.		ppearance	Beoppropriate		politokaja
Provide summary of bee	er and key feedback for in	provement.	-	old mber opper cown	fhite ory eige an	UMP.
Assign scores for each s Review with other judge	section and total. e(s) and agree on consens	us score.	Color		Head	
Enter consensus score a	at top of sheet.		Clarity	Brilliant Hazy Opaque Other Ret	tention Quick Losi	ting Other 3
			Other	T	exture	
Example: How to This example is from the good, but too bitter for	o fill in a Scoresho e flavor section for a Weis style.	sbier that is	avor	inconstrainte one L M H	~~ <i>(</i>	in - Allement
Flavor		13	Malt		ainey, was	The state of the s
Malt O X		y notes	Hops	○──×── 🖟 — <b>/(</b>	mone	Maria
Hops & X	OK for style  Way too high for sty	 Ie	Bitterness			
0	Banana. Low Clove. H		Fermentation		ue melo	- 14
			Balance	Hoppy Malty		20
		_		Dry Sweet		
Elaws for style /-	nark L-M-H for all that app		nish/Aftertaste			
		<del></del>	Other			
Acetaldehyde Alcoholic / Hot	Metallic Musty	- m				
Astringent	Oxidized		outhfeel	Inapproprieté		lexip projections
Brettanomyces	Plastic		Body	Thin N Full : ✓: I ☐ Cre	None L M	
Diacetyl	Solvent / Fusel		No.	one L M H		4
DMS	Sour / Acidic		Carbonation (	O AST	ringency	
Estery	moky	<u>v                                    </u>	Warmth (	O <del>lX</del>	Other	
Grassy	Spicy					
Light-Struck	Sulfur	Ov	/erall	Chesis Evamala	N-AA-	Ph. L
Medicinal	Vegetal			Classic Example	Not to	style icant Flaws
				Wonderful	Signification of the state of the sta	16 1
			Feedback	Provide comments on style, recipe, process, and drinkly		1 m
				Really ocoo	( orten	nt
o Outstanding 45-50	World-class example of style.	ACCORD NO. 100 100 100 100 100 100 100 100 100 10		7,0 1	ule c	malek malt
Excellent 38-44 Very Good 30-37	Exemplifies style well, requires mino Generally within style parameters, m			07	1 - 1	arrow man
6 Good 21-29	Misses the mark on style and/or min		-	Men low	Burnen	teres.
60 Good 21-29 Fair 14-20 Problematic 0-13	Off flavors/aromas or major style del Major off flavors and aromas domina		_	Total.	- Par	
	Julian State of the State of th		-	- consider	Santo	train 24
						Judge Total 750





### BEER SC

AHA/BJCP Sanction

SCORESHEET		
anctioned Competition Program		
Structured Version		At Solve
Location	Date	

		Location pate	
Judge Name BJCP ID & Rank Email  Non-BJCP Qualification	weren Mole	Category# Sub (a-f)  Subcategory Arne (c) And C Special Ingredients  Position in flight thiny  Advanced to MINH-BOS  PLACE  CONSENSUS SO  may not be an average judge's individual soci	e of
Cicerone ☐ Pro Brewer ☐ Bre Industry ☐ Desc	wery	Aroma  None L Hops  Hops  Hops	
Use the space provide Add secondary attribu- For "Fermentation", of If character is inapprop If character is absent,	cructions tate the intensity of the primary attribute. Indicate the intensity of the primary attribute. Indicate the primary attribute. Indicate the state of the primary attribute. Indicate the state of the primary attribute. Indicate the state of the left. Indicate the state of the left. Indicate the primary attribute. Indicate the primary attribu	Appearance boppropries	12
Assign scores for each Review with other judg Enter consensus score	section and total. ge(s) and agree on consensus score. at top of sheet.  to fill in a Scoresheet	Color  Clarity  Other  Texture	) [3
good, but too bitter for Flavor  Math O X	Wheat. Subtle grainy notes  We style.  Wheat Subtle grainy notes  Woy too high for style	Hops of low Hup Flowers	יייין
Fermentation X,	Bonoma. Low Clove. Hint of bubblegum  (mark L-M-H for all that apply)	Finish/Aftertaste  Other	20
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized		
Brettanomyces	Plastic	Body Creaminess Creaminess	
Diacetyl	Solvent / Fusel	None L N . H	r.
DMS	Sour / Acidic	Carbonation Astringency	5
Estery	Smoky	Warmth O Other	
Grassy	Spicy		
Light-Struck Medicinal	Sulfur	Overall	
meukindi	Vegetal	CHASSIC Example Not to Style	
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13		Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Not a back been but could  Be a 1.4 le more balanced Mop to Mark H.	10
ဟိ Problematic 0-13	Major off flavors and aromas dominate	Judge Total	2_50



	<b>\</b>			<b>ESHEE</b> 1					,	
Beer Judg	e	AHA/BJCP S	anctioned Co Structured Ve	mpetition Prog			<b></b>	2	1,	3
7			Structured ve	151011	Location	PADOCKI	Date	25/	6	P NOIL
Judge Name	Caru	Mars	Sould	Category# _	Entry E	8593	Posi in fli	IIMII	ned to	21:05
BJCP ID & Rank _	EM	351 (		Sub (a-f) Subcategory	Arrerico.	Anto	of of		PLACE	J4 - 3
Email _	Cmec	130	er contra	Special Ingre	dients		;		may not be a	n average of
Non-BJCP Qual	lifications			Bottle Inspection	□ ok				judge's indiv	idual scores
Cicerone (	_									
				Aroma		Incommittee				
Judging (					None L M	Н			1	
oudging (				Malt	01	_ <u> </u>	me	<u> </u>		
				Uana			10- 11	Ve.		
h				Hops	° <del>X</del>	் பட <b>்க</b> ை				
	et Instruction to the storage of the	ONS intensity of the pr	imary attribute.	Fermentation	OL	_ 🗆				8 12
Use the space	provided to de	scribe the primary	attribute.	Other						
		tensity/description esters, phenols, e								
If character is	inappropriate fo	or style, mark the b		Appearance	•	Inappropriate		<u> </u>		
		e circle to the left. I key feedback for i	mprovement			motherbrane	۰ ـ	. o E	opisee :	
Assign scores	for each section	n and total.			Yetlow Gold Amber Copper	860	Whit	Beig Fig.	." Yr	
		d agree on consen	sus score.	Color	Brilliant Hazy Opag	UIP Other	Head	Lasting	Other	2
Enter consens	us score at top	or sneet.		Clarity	brittiant Hazy / Opaq		Retention	Lasung		
				Other	/		Texture			
Hops & L Bitterness O L Fermentation O L	X O	OK for style Way too high for st	yle Hint of bubblegum	Mait Hops Bitterness Fermentation Balance Finish/Aftertaste	Hoppy Moi	J 🛭	من مو	don		15/20
		·		Other						
Acetaldehyde Alcoholic / Hot		Metallic		·						
Astringent		Musty	-	Mouthfeel		Incopreprieté			Incapropriate	
Brettanomyces		Oxidized Plastic			Thin M Ful		None	L M	Н	
Diacetyl	,	Solvent / Fusel		Body		-	Creaminess 💍	×		1
DMS		Sowent / Fuser		Carbonation	None L M	<u>,                                     </u>	Astringency _	1	0	7 15
Estery					· · · ·					
Grassy		Smoky		Warmth	O'X	1 🗆	Other _			
<del></del>		Spicy			•					
Light-Struck Medicinal		Sulfur		Overall	Classic Example			Make Per		
medicinal		Vegetal			Classic Example Flawless	<del>                                      </del>	<del>  </del>	」 Not to Style	_	
Outstanding Excellent Very Good Food Food Food Food Food Food Food	38-44 Exempli 30-37 General 21-29 Misses t 14-20 Off Have	iass example of style. fles style well, requires min by within style parameters, the mark on style and/or mi vrs/aromas or major style di	minor flaws. nor flaws.	Feedback	Provide comments on style	, recipe, process, and dri	is the	Significant F Lifeless helpful suggestions		7 10
Problematic	O-13 Major of	ff flavors and aromas domin	nate			1 . 4	- Print	Called V. S.	and the	
							•	Ju	dge Total	3750

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

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







		Location Date	
Judge Name Cal	in macDorold		330
& Rank	nac 730 live com in	Subcategory  Special Ingredients  CONSENSUS  may not be an ave	erage of
Non-BJCP Qualification	ıs	Bottle Inspection Ox	scores
	Rank	4	
	cribe	Aroma	
Judging 🗆 🗅	Years	Mall of x 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
Scoresheet Inst	tructions	Hops O	7
Use the scales to indi-	cate the intensity of the primary attribute.	Fermentation 🔑 🗆 🗆	12
Add secondary attrib	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.	Appearance	
	mark the circle to the left. beer and key feedback for improvement.	* * • •	
Assign scores for ead	h section and total.	Amber Copie	
Enter consensus score	ge(s) and agree on consensus score. e at top of sheet.	Color Head Lasting Open	3
		Clarity Retention	3
Flaws for style	OK for style	Mait  Hops  Bitterness  Fermentation  Balance  Finish/Aftertaste  Other	14 [20]
Alcoholic / Hot	Musty	Mouthfeel	
Astringent Brettanomyces	Oxidized	Thin M Full Nane L M H	
Diacetyl	Plastic Solvent / Fusel	Body Creaminess	11
DIAS	Sour / Acidic	Carbonation Nove L M Astringency O L L	1  5
Estery	Smoky	Warmth Other	
Grassy	Spicy	4	
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Flawless Significant Flaws Wonderful Lifeless	6
an Outstanding 45-50 Excellent 38-44 O Very 6ood 30-37 Follows Fair 14-20 O 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. Off flavors/aromas or major style deficiencies.	Freedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Economic drinking pleasure. Include helpful suggestions to the brewer.  That I am I	<u>20</u> (
		Judge Total	34 50



Judge

Name

BJCP ID

& Rank

### BEER SCORESHEET

<b>AHA/RJCP</b>	Sanctioned	Competition	riogram
	Structured	Version	

**Bottle Inspection** 

Hops

**Other** 

Fermentation

Appearance

Finish/Aftertaste

Other

Aroma

Location	Model	Date 2	16	THE NOTIVE
Category# A	1634799 Red	Position in flight Entry	Advanced to MINI-BOS	33.5-
Subcategory / / / / /		of	CONSE	NSUS SCORE
Special Ingredients				be an average of individual scores

Email			 
Non-BJCP Qua	lific	ations	
Cicerone		Rank	
Pro Brewer		Brewery	 
Industry		Describe Years	 
Judging	V	Years	 _

ame on

#### 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	ν -	13
Malt	O' X' - O	Wheat. Subtle grainy notes
Hops	<b>8</b>	OK for style
Bitterness	O	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	4	Vegetal	M	

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

	Color Clarity Other	Head Ouick Losting Other Retention  Texture
Flavor		nonpositions.
		None L N H
	Malt	
	Hops	
Bitte	erness	
Fermen	tation	Some Sting Lt fement flow 13

Mouthleet	Inoppropriete			incopropriate	
Body Carbonation	Thin M Full None L M H	Creaminess Astringency	Nane M		3
Warmth	O—————————————————————————————————————	Other	<del></del>		
Overall	Classic Example Flawless Wonderful	·	Not to Style Significant Fl		6
Feedback	Provide comments on style, recipe, proces	s, and drinking pleasure. I	nciude belpful suggestions	to the brewer.	10
	some slight	forme	ration [	160	
	Could be clea	rev a c	our Car	ba	150
	add to DIA	ness.			
	J				

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** 



1	1	1	l	l	1	1	7		4	e	,		
_	_	-	-	_	_	_	_	_				_	





Beer Judge	Structured Ve	Location MADOKE Date 25/6	
BJCP ID & Rank Email  Non-BJCP Qualifications	e on Mole	Category# Sub (a-f) Subcategory Special Ingredients  Bottle Inspection  Dox  Position In flight Entry  Place ONSENSUS SCOR may not be an average of judge's individual scores	of
Pro Brewer Brewer Industry Descrii Judging Yei  Scoresheet Instru Use the scales to indicat Use the space provided	ars	Malt Some Mult croma Hops Fermentation Other	12
If character is inappropri If character is absent, mi Provide summary of bee Assign scores for each s Review with other judge Enter consensus score at	er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance  Color Clarity Other  Charity Other  Color Clarity Other  Clarity Other  Color Cla	3
This example is from the good, but too bitter for  Flavor  Mail O X	e flavor section for a Weissbier that is	Hops  Bitterness  Fermentation  Balance  Finish/Aftertaste  Other	20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel  Body  Carbonation  Mane L  M  H  Astringency  Other	5
Light-Struck Medicinal	Sulfur Vegetal	Classic Example Flawless Wonderful  Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
Outstanding 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	Marik for Style. porhups different (changes. Needs more Hops more mult for style  Judge Total	<b>8</b> .50



#### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version Location Mc Advanced to MINI-BOS Position Judge in flight Name Sub (a-f) Entry BJCP ID PLACE & Rank Subcategory CONSENSUS SCORE Special Ingredients Email may not be an average of judge's individual so Non-BJCP Qualifications Bottle Inspection Cicerone Rank Pro Brewer 🗆 Brewery Aroma Industry 

Describe Judging 🗀 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. Enter consensus score at top of sheet. Other Texture Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is good, but too bitter for style. Flavor Flavor \_ \_ Hops OK for style \_ \_ \_ Bitterness X ... K 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 Body Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Warmth Smoky Grassy Spicy Light-Struck Sulfur Overall Classic Example Not to Style Medicinal Vegetal Feedback World-class example of style Exemplifies style well, requires minor fine-tuning 30-37 Generally within style parameters, minor flaws. lisses the mark on style and/or minor fla 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

**Judge Total** 



# BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Structured Version



<b>S</b>		Structured version	Location	Date	TP NOT
BJCP ID Non	lum Crock -cernfied acremicion	Subcateg	ory Foreign Extra	may r	31
Non-BJCP Qualifications		Bottle Inspec	ion 🗷 ok		
Pro Brewer  Brew	Rankwery	Aroma		Some fruitness	
Use the space provide Add secondary attribut For "Fermentation", co	ructions ate the intensity of the prima d to describe the primary att te(s) intensity/description as onsider esters, phenols, etc. oriate for style, mark the box	ry attribute. ribute. appropriate.	tion O	NECE	7_12
If character is absent, r Provide summary of be Assign scores for each	mark the circle to the left. eer and key feedback for imp section and total. ge(s) and agree on consensus	rovement. score. Ci	Fellow Gold Copper	Head County Costing County County Costing County	Other 3
This example is from the good, but too bitter for Flavor  Man OL X  Hops SOL L  Britterness OL X  Fermentation OL X	Wheat: Subtle grains n	13 M Bittern of bubblegum Fermental Bala Finish/Afterta	nce Hoppy Motty	Coffee Nathy aftertable ome wet cardbob supery.	_ ID <sub>20</sub>
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Splcy	Mouthfeel  Bo  Carbonat  Warn			— <u>4</u> 5
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example Flawless Wonderful Worder ful Frovide comments on style, recipe, proces	Not to Style Significant Flaws Lifeless ss, and drinking pleasure. Include helpful suggestions to the bi	<b>b</b> 10
Dutstanding 45-50 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Exemplifies style well, requires minor fin Generally within style parameters, minor Misses the mark on style and/or minor fil Off flavors/aromus or major style deficie Major off flavors and aromas dominate	flaws.	hond of the control o	nifit from mo dark malts h this in aromo our.	- 30



Sti	nic	tur	be	Ver	sio



	Structures	Location	Date	Not
Non-BJCP Qualifications	n Martens 6 Certified arters@gmail.com	Category# 16 Sub (a-f) 25  Subcategory Foreign Extro Special Ingredients  Bottle Inspection 20 ox	may	1311
Pro Brewer	pe	Aroma Hopposition Hops	creamy coffee	_ _
Use the space provided Add secondary attribute For "Fermentation", con If character is inappropri. If character is absent, ma Provide summary of beet Assign scores for each se Review with other judget Enter consensus score at	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 rik the circle to the left. r and key feedback for improvement ection and total. (s) and agree on consensus score. top of sheet.	Other	Head	0ther 3
This example is from the good, but too bitter for s  Flavor  Mail OLX Hops SLL Fermentation OLX Flavor	Wheat. Subtle grainy notes  CK for style  Way too high for style  Banana. Low Clave. Hint of bubblegum  ark L-M-H for all that apply)	Bitterness Fermentation Balance	reamy coffee ow ingers ight fruitiness finishes dry	5 12 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel  Body Carbonation Warmth	Creaminess O H Astringency Other	propriete  U
Excellent 38-44 F	Sulfur  Vegetal  World-class example of style.  xemplifies style well, requires minor fine-tuning.  senerally within style parameters, minor flaws.  dissess the mark on style and/or minor flaws.	Classic Example Flawfess Wonderful Feedback Provide comments on style, recipe, process  4 SigN+ W	Not to Style Significant Flaws Lifeless ss, and drinking pleasure. Include helpful suggestions to the L SEC COFFEE SIGNED REST ESTES REST FROM MC	avours
	Iff Ravors'aromas or major style deficiencies. Aajor off flavors and aromas dominate	intense ro	asted mait fl	$\frac{32}{1000}$





### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

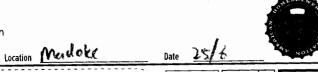
Structured Version Location

		Cocation	
Judge Name BJCP ID & Rank Email	no 12 @ Telon a	Special Ingredients may not b	30.5 ISUS SCORE e an average of dividual scores
Non-BJCP Qualifications		Bottle Inspection 🖸 ox	
	Rank		
	wery	Aroma hopproprisité	
	ribe	None L M H	
Judging []	ears	Malt of the Javerice	
		Hops ALC I	
Carrachast Inct	- etions		_   /_
Scoresheet Inst Use the scales to indic	ructions rate the intensity of the primary attribute.	Fermentation O	_ 12
	ed to describe the primary attribute.	Other	_
	rte(s) intensity/description as appropriate. onsider esters, phenols, etc.		
If character is inapprop	oriate for style, mark the box to the right.	Appearance Incorrection Incorrection	
	mark the circle to the left. eer and key feedback for improvement.	A P S E S S S S S S S S S S S S S S S S S	
Assign scores for each	section and total.	S S S S S S S S S S S S S S S S S S S	
Review with other judg Enter consensus score	ge(s) and agree on consensus score. at top of sheet.	Color Hazu Opoque Other Head Lesting Other	-   2
2.11,0. 201.301.1040 02010	at top at anoth	Clarity Retention Retention	<b>3</b>
		Other Texture	_
Ü	OK for style	Hops Bitterness  Fermentation Balance Finish/Aftertaste Other	12 20
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	such and the	e
Brettanomyces	Piastic	Thin M Full None L M H  Body	
Diacetyl	Solvent / Fusel	None L N H	2
DMS	Sour / Acidic	Carbonation Astringency Astringency	
Estery	Smoky	Warmth Other	
Grassy	Spicy	9,-	•
Light-Struck	Sulfur	Overall Charle Evamela	
Medicinal	Vegetal	Classic Example Not to Style	
Dutstanding 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	Flawless Significant Flaws Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	5 <sub>10</sub>
		Judge Tota	29



### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Judge Name BJCP ID & Rank Email	rear Mole	Special Ingredients may not be	30,5 SUS SCORE an average of
Non-BJCP Qualification:	s Rank	Bottle Inspection	lividual scores
Pro Brewer ☐ Brewindustry ☐ Description	cribe	Malt of toffee mest sweetness	
Use the space provide Add secondary attribution "Fermentation", c	cructions cate the intensity of the primary attribute. and to describe the primary attribute. ute(s) intensity/description as appropriate. consider esters, phenols, etc. priate for style, mark the box to the right.	Fermentation of law to No hop Aroma	S 12
If character is absent, in Provide summary of be Assign scores for each	mark the circle to the left. eer and key feedback for improvement. n section and total. ge(s) and agree on consensus score.	Appearance    Appearance   Image: Ima	3,3
	to fill in a Scoresheet he flavor section for a Weissbier that is or style.	Flavor	
Ü	OK for style	Hops  Bitterness  Fermentation  Balance  Finlsh/Aftertaste  Other	11 20
Alcoholic / Hot Astringent Brettanomyces	Musty Oxidized Plastic	Mouthfeel Imagementate Imagementate Thin M Full Noney M H	
Diacetyl DMS Estery Grassy Light-Struck	Solvent / Fusel Sour / Acidic Smoky Spicy	Carbonation None L H Astringency Other	3 5
Medicinal	Sulfur   Vegetal	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	6
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	with some water adjustment to propher up hope and crispies.	
		Judge Total	32 <sub>50</sub>

Judge Name (In Control of the Contro			Structured Version		Location MULO	<u> </u>	Date 25/6	The Note
Email  Lea BLF Positive Conservation  Both Instructions  Coresheet Instructions  Lea BLF Positive Describe  Judgins of Years  Both Instructions  Lea BLF Positive Describe  Judgins of Years  Atomia	- 1 / 14/1. /	ç (6×			9 1 605	292	in flight	
Special Ingredients  Special Ingredients  Special Ingredients  Battle Inspection  Frank  To Brown  Bottle Inspection  Judging J Vears  Atoma			!		America Am	b.r		
Solution of the process of the primary attribute.  Solution of the			Spe	ecial Ingred	lients /		ma	y not be an average o
Ciceron Circeron Rank  O Server Ciceron Circeron	n-BJCP Qualifications		Rottle	Inspection	J <sub>nx</sub>		- <del></del>	<b>3</b>
Industry   Describe   Dudging   Years   Watt   Dudging   Years   Year	0.00.0			moperation				
Judging ID Years  Mat		· /	Aron	na	homeon	ile		
The second control of the common patients of the potential of the common patients of t					None L M H	14 00		
Color Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry Style (mark L-M-Hifor all that apply)  Acetaldehyde Metallic Muscry	Judging Ip ie	2015		Malt		1800 1	1 11-	
Color State to incitate the intensity of the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space provided to describe the primary attribute. In the space of the primary attribute. It is a space of the primary attribute. In the space of the primary attribute. It is a space of the primary attribute. It				Hops		N C	roderate flo	1 -
the scales to indicate the intensity of the primary attribute.  It has pase provided to describe the primary strubute and search and structed intensity description as appropriate, or fermentation.  I fermentati	arachast Insti	ructions	_		<u></u>	Ked cont	o phinolis	'   '
the space provided to describe the primary attribute.  of Fermentation Consider exters, phenob, etc.  In the Consideration of Fermentation Consideration of the Con	e the scales to indica	ate the intensity of the pri	mary attribute.	ermentation	0 1			
Appearance  Appear	se the space provided	to describe the primary	attribute.	Other				
Appearance is inappropriate for style, mark the box to the right.  Interaction is absent, mast the croid to the left.  Interaction is absent, mast the croid to the left.  Interaction is absent, mast the croid to the left.  Interaction is absent, mast the croid to the left.  Interaction is absent, mast the croid to the left.  Interaction is absent, mast the croid to the left.  Interaction is absent and key feedback for improvement, and the left of the left.  Interaction of the property of the left of the left of the left.  Interaction of the property of the left of the left of the left.  Interaction of the property of the left of the left of the left.  Interaction of the property of the left of	or "Fermentation", co	onsider esters, phenols, et	tc.					
The stringent logical and key feedback for improvement, assign scores for each section and rotal.  Some that consensus score at top of sheet.  Color better consensus	character is inappropr	riate for style, mark the b	ox to the right. App	earance	leabbeahi		toggeneric	<u> </u>
Color survive with other judged) and agree on consensus score ter consensus score at top of sheet.  Cample: How to fill in a Scoresheet its example is from the flavor section for a Weissbier that is pod, but too bitter for style.  Wor Work	ovide summary of be	er and key feedback for i	mprovement.		ellow old mber opper		Mhite rory Seige Gn Srown	
Clarity Other  Clarit			sus score.	Color	¥ 3 <b>4</b> 3 <b>8</b> 8		<u> </u>	0
Other  Texture  Texture  Other  Texture  Other  Texture  Other  Texture  Other  Texture  Other  Texture  Texture  Texture  Texture  Other  Texture  Te					Brilliant Hazy Opoque		Quick Lasting	Other
Mail OX ONE Subtle grainy nates  Mail OX ONE for style  Mail OX ONE for style  May to high for style  Birterness  Move to high for style  Birterness				•		Textur	·	
Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Spicy Light-Struck Sulfur Medicinal Vegetal  Outstanding Excellent Very Good Solvent / Generally within style parameters, minor flaws. Feedback Feedback  Outstanding Astringency  Outstanding Excellent Very Good Solvent / Generally within style parameters, minor flaws. Feedback Solvent / Generally within style parameters, minor flaws. Feedback Solvent / Generally within style parameters, minor flaws. Solvent / Ge	Mait O X X X X X X X X X X X X X X X X X X	OK for style Way too high for st Banana Low Clove  mark L-M-H for all that ap  Metallic	ry notes  Ye Hint of bubblegum Fe Finis	Hops Bitterness ermentation Balance h/Aftertaste Other	O Hoppy Molty	Slight Rod app	plup ole faste a gadic	
Brettanomyces Plastic Body Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Carbonation DM			Mou	thfeel	Brappyropin	iuté	1	population
Discrety   Solvent / Fuse   Carbonation   Hone   M   H   Astringency    Sistery   Smoky   Spicy    Sight-Struck   Sulfur    Idedicinal   Vegetal   Overall    Overall   Classic Example   Not to Style    Flawless   Significant Flaws    Significant Flaws    Significant Flaws    World-class example of style    Feedback   Feedback    Outstanding   Excellent    Solvent / Fuse    Outstanding    Excellent   Seemand    Solvent / Fuse    Outstanding    Feedback   Feedback    Outstanding    Solvent / Fuse    Solvent / Fuse    Outstanding    Solvent / Fuse    Outstanding    Solvent / Fuse    Solvent / Fuse    Solvent / Fuse    Outstanding    Solvent / Fuse    Solv				D - J.		A	1	1 0
Sour / Acidic  Stery  Smoky  Spicy  ight-Struck  Idedicinal  Sour / Acidic  Surfur  Sour / Spicy  Sp				Rody		Creamin	ess O	'
Stery Smoky Spicy ght-Struck Sulfur Overall Classic Example Flawless Wonderful Lifeless Feedback Feedback Fredback Fredb				arbonation		Astringe	ncy O	
pht-Struck Sulfur edicinal Vegetal  Overall  Classic Example Flawless Wonderful  Feedback  Freedback  Freedbac	stery			Warmth	044	Ot	her	
Provide comments on style - recipe, process, and drinking pheasure. Implied helpful suggestions to the brewer.    Outstanding   Excellent   Seventhines style well, requires minor fine-tuning.	irassy	Spicy						
Provide comments on style. Techniques style well, requires minor fine-tuning.    Outstanding   45-50   World-class example of style.	ight-Struck	Sulfur	Over	all				
Outstanding Excellent Very Good Sold Style and Control of Style All Sold Sold Sold Sold Style All Sold Sold Sold Sold Sold Sold Sold So	ledicinal	Vegetal	Ove				•	
Problematic 0-13 Major off flavors and aromas dominate	Excellent 38-44 Very Good 30-37	Exemplifies style well, requires mir Generally within style parameters, Misses the mark on style and/or mi	minor flaws. nor flaws.	F <del>ee</del> db <del>a</del> ck	Wonderful L	bad b	ure. Imitude helpini suggestions to the South Ches	the brewer. 6
	Fair 14-20	Off flavors/aromas or major style de	eficiencies.					
	Fair 14-20 Problematic 0-13				buttlet ) bi	meny		[25



			Excusion
Judge Name	ory Mochanold	Category# _	Position in flight and start and sta
BJCRID C	Mrc 73@ live.rom		American All
* Mink	1000	Subcategory (Spell out)	of CONSENSUS SCORE
Empli	1935	Special Ingre	may not be an average of
Non-BJCP Qualification	ne		judge's individual scores
Cicerone	Rank	Bottle Inspection	
Pro Brewer 🗆 Bre	ewery	1	
	scribe	Aroma	langaropatas.
Judging 🗆	Years	Malt	None L M H H L
		mail	0
		Hops	O—————————————————————————————————————
Scoresheet Ins		Fermentation	o harsey 7
	icate the intensity of the primary attribute. led to describe the primary attribute.	Other	The second of th
	oute(s) intensity/description as appropriate.	Oules	
	consider esters, phenols, etc.  opriate for style, mark the box to the right.	Appearance	
If character is absent,	mark the circle to the left.	Appearance	Incopropriette Incopropriette
Assign scores for each	peer and key feedback for improvement.  th section and total.		Fellon  Coppe  Coppe  Brown  Brown  Brown  Brown  Brown  Brown
Review with other jud	ge(s) and agree on consensus score.	Color	Head 1 K 1 1 2
Enter consensus score	e at top of sheet.	Clarity	Brilliont Hözy Opoque Other Retention Quick Losting Other
		Other	Texture
This example is from good, but too bitter f  Flavor  Math O X  Hops & X  Britteness O Fermentation O X	Wheat. Subtle grainy notes  OK for style	Flavor  Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L N H   w Correct   Hope Malty   Pear like.     20
Alcoholic / Hot	Musty		•
Astringent	Oxidized	Mouthfeel	incoperpriete incoperative incorporative inc
Brettanomyces	Plastic		Thin M Fult NoneL M H
Diacetyl	Solvent / Fusel	Body	Creaminess O
DMS	Sour / Acidic	Carbonation	None L M H Astringency
Estery	Smoky	Warmth	
Grassy	Spicy	waimui	Other
Light-Struck	Sulfur		
Medicinal	Vegetal	Overall	Classic Example Not to Style
	1.3		Flawless Significant Flaws
D Outstanding 45-50 Excellent 38-44 Very Good 30-37 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. Off flavors/aromas or major style deficiencies.	Feedback	Wonderful  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Chick SCT H 1 - 19
0.00.5			Judge Total 28_50



#### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



-U-			Structured Ve	rsion	Location Multiple	Date 25/6	NOIN'S
Judge Name OW BJCP ID & Rank ————————————————————————————————————	10.16h	McR		Category# _ Sub (a-f) _ Subcategory Special Ingre	America. Amber	may no	ENSUS SCORE of be an average of
Non-BJCP Qualificat		,		Bottle Inspection	ox	judge 	's individual scores
Pro Brewer  Industry  D Judging	Brewery .			Aroma	None L M B Co. Co. Co.	1 toffae Aron	ng
Use the space prov Add secondary attr For "Fermentation"	ndicate the vided to de ribute(s) in ", consider propriate fo	intensity of the primescribe the primary attensity/description as esters, phenols, etcorstyle, mark the box or style, mark the box	ttribute. s appropriate.	Malt Hops Fermentation Other Appearance	Magnetarie	esters	7 12
Provide summary o Assign scores for e	of beer and ach section udge(s) an	key feedback for im n and total. d agree on consensu	•	Color Clarity Other	Fortillont Hazy Opoque Other Retent	tion a	her 3 3
This example is from good, but too bitte	m the flavo	in a Scoreshe or section for a Weiss  Wheat. Subtle grainy  OK for style  Way too high for style  Banana. Low Clove. Hir	13	Flavor  Mait Hops Bitterness Fermentation Balance	None L H /ow M Low H Heppy Matty	hodue. he meiliffer laps	13 <sub>20</sub>
laws for style	(mark L-	M-H for all that apply	<i>(</i> )	Finish/Aftertaste Other	Dry Sweet Ory f	Anish	
Alcoholic / Hot	+	Metallic Musty		_			
Astringent	L	Oxidized		Mouthfeel	<b>I</b> ncorreprieté	bonne	židė.
Brettanomyces		Plastic		Body	This M Full	None M H	
Diacetyl		Solvent / Fusel		•	Hone L M H		2
DMS	1,	Sour / Acidic		Carbonation	Astring	ency O	J 5
Estery	H	Smoky		Warmth		ther	
Grassy Light-Struck	+	Spicy					
Medicinal	+ +	Sulfur		Overall			
Outstanding 45-5 Excellent 38-4 Very 6ood 21-2 Fair 14-2 Problematic 0-1	4 Exemplifie 7 Generally	Vegetal ss example of style. s style well, requires minor fin within style parameters, minor mark on style and/or mmor fi	flaws.	Feedback	Provide comments on style, recipe, process, and drinking ples  Nelcos Mole Moos  Some formula, tron  Diccess improvements	flewsy.	er. 5 10
	O Off Rayors  Major off fi	mark on style and/or mmor fil (aromas or major style deficier awors and aromas dominate	ndes.		pitching vates.	Judge Tot	7 - - 31 al 50



# BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Structured Version



		Focation	
Judge Name	or MacDonal	Sub (a-f)	Position in flight Entry 14 PLACE
& Rank	726140	Subcategory	of CONSENSUS SCORE
Email	nat 73 @ live ita	Special ingredients	may not be an average of judge's individual scores
Non-BJCP Qualification		Bottle Inspection 🗆 ok	
Cicerone   Pro Brewer   Bre	Rankewery	4	
	scribe	Aroma Incorporation	· · · · · ·
Judging 🗆	Years	Malt O	who coronel defile
		م ا	by the state h
Scoresheet Ins	tructions	AA	hase
Use the scales to ind	icate the intensity of the primary attribu	e. Fermentation O	6 12
	ded to describe the primary attribute. oute(s) intensity/description as appropri	e. Other	
	consider esters, phenols, etc. opriate for style, mark the box to the ric	· francisco	
If character is absent,	, mark the circle to the left.	Appearance Jeophiopine	torijo naprije i
Assign scores for each		Yellon Gold Copp Brow	White hory Beige Brown
Review with other jud Enter consensus scor	dge(s) and agree on consensus score.  re at top of sheet.	Color Brilliant Hazy Opoque Other	Head Quick Lasting Other 2
		7	etention
		Other	Texture
	to fill in a Scoresheet the flavor section for a Weissbier that is for style.	Flavor	1
Flavor	1	Maft A	ee frich Coronal
Maft O X	Wheat. Subtle grainy notes	Hops (	15 m. Drag Soil - 100
•	OK for style		
Bitterness O X	X Way too high for style  Benana, Low Clove. Hint of bubbles	Bitterness	1 1001 : 10
0		Fermentation	2 p 2 2 2 2 1 1 2 2 2 2 2 2 2 2 2 2 2 2
		Balance Hoppy Molty	
<b>.</b>		Finish/Aftertaste Dry Sweet	
Flaws for style	(mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent Brettanomyces	Oxidized Plastic	Incopropriete  Thin M Full	inciproprieta None L Mr H
Diacetyl	Solvent / Fusel	Body Cre	eaminess O
DMS	Sour / Acidic	Carbonation None L M H Ast	ringency of 5
Estery	Smoky	Warmth O	Other
Grassy	Spicy —		Vuiei
Light-Struck Medicinal	Sulfur	Overall	
medicinal	Vegetal	Classic Example X	Not to Style
		Flawless Wonderful	Significant Flaws
		Feedback Provide comments on style, recipe, process, and drinkin	Lifeless
		Althort occ	4
Outstanding 45-50 Excellent 38-44	and the state of style.		7
Usery Good 30-37	Generally within style parameters, minor flaws.		Some Mays
## Owtstanding   45-50	Misses the mark on style and/or minor flaws.	- pre-	Dauty - many
Problematic 0-13	Major off flavors and aromas dominate	_ beried a	to Direct.
	-	las pherola	notes [
			27
JCP Scoresheet Copyright v BSTR-180124	t © 2018 Beer Judge Certification Program	- Will So-	Judge Total 50
		Additional resources can be found at these sites:	http://www.homebrewersassociation.org
			http://www.homebrewersassociation.org

Beer Judge	AHA/BJCP Sanctic	CORESHEET oned Competition Progr ctured Version	
Judge Name Oxv BJCP ID & Rank	wa Mele	Category#Sub (a-f)Subcategory Special Ingre-	A E 899965  Awarred to Minh Bos in flight Entry of Consensus score
Email		special ingre-	may not be an average of judge's individual scores
Pro Brewer □ Brew	Rank wery rribe éears	Aroma	None L M H Brent toast Darkfruit
Use the space provide Add secondary attribu For "Fermentation", co If character is inapprop If character is absent, r	ate the intensity of the primary at d to describe the primary attribut te(s) intensity/description as appr onsider esters, phenols, etc. priate for style, mark the box to the mark the circle to the left.	e. Other opriate. e right. Appearance	poponiplic improvide
Assign scores for each	ge(s) and agree on consensus scor		Brilliant Hary Opoque Other Retention Ouick Losting Other Texture
This example is from the good, but too bitter for Flavor  Meta	wheat. Subtle grainy notes  OK for style.  Wey too high for style  Banana. Low Clove. Hint of bu	13. Malt Hops Bitterness Fermentation Balance Finlsh/Aftertaste	Hope I M H  O  O  O  O  O  O  O  O  O  O  O  O  O
Acetaldehyde	Metallic Metallic	Other	
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	Mouthreel	Incoproprieté Incoproprieté
Brettanomyces	Plastic	Body	Thin M Full None L M H /
Diacetyl	Solvent / Fusel	Body	None L M 1 H
DMS	Sour / Acidic	Carbonation	Astringency 5
Estery	Smoky	Warmth	Other
Grassy	Spicy	waniith	Other
Light-Struck	Sulfur	_	
Medicinal	Vegetal	Overall	Classic Example Not to Style
Outstanding 45-50 Excellent 38-44 Very Bood 30-37 Good 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Exemplifies style well, requires minor fine-tunin 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 Flaws Lifeless Froylee comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  For Style needs more because more because more because make my top 100 makes and 100 ps
BICE Scorpshage Commission			Judge Total 27





		Structured Version	Location	Date	AP NOTES
BJCP ID & Rank Email CM  Non-BJCP Qualifications	or mado	Sub (a-f) Subcatego (Spell out) Special In	A E O 11	in flight Eatry	PLACE  ONSENSUS SCORE  nay not be an average of  iudge's individual scores
Pro Brewer  Brev Industry  Desc Judging  Y  Scoresheet Inst Use the scales to indic Use the space provide Add secondary attribut For "Fermentation", co If character is inapprop If character is absent, r	ructions tate the intensity of the print of	Aroma  Note that the second of	her	Note by Soop	<u></u>
Enter consensus score	ge(s) and agree on consens at top of sheet. to fill in a Scoresh	Clar Oti	, ,	Retention Lasting	Other 2 3
good, but too bitter for Flavor  Mait	Wheat. Subtle grain OK for style	Monotes  Ho  Bitterne  mit of bubblegum  Fermentati  Balan  Finish/Aftertas	ion	pea orts	
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel  Boo  Carbonath  Warm	Recoppropriate  Thin M Full  dy	Creaminess OLX Astringency Other	
Dutstanding 45-50 Excellent 38-44 Very Good 30-37	Sulfur  Vegetal  World-class example of style.  Exemplrities style well, requires minor Generally within style parameters, mi		Classic Example Flawless Wonderful  Provide comments on style, recipe, process, and	Not to Style Significant Flav Lifeless d drinking pleasure. Include helpful suggestions to the style of the s	1/
Fair Problematic 21-29 14-20 0-13  BJCP Scoresheet Copyright ev BSTR-180124	Misses the mark on style and/or mino off flavors/aromas or major style defined major off flavors and aromas dominated the major off flavors are marked to the major of flavors and aromas dominated the major of flavors are major of flavors and aromas dominated the major of flavors are major of flavors and aromas dominated the major of flavors and aromas domina	laws. Program	Additional resources can be found at these	a propriam	ge Total 26,0
	te for style, mark the box t	o the right. Appearance	Inappropriate	languisride	

Clarity 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. 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.



E Lasting

Retention Ovick

Texture







<b>S</b>		Structured Person		Location		Da	ate		Non
Judge C 11				lb *	1		Position	Advanced to MINI-BOS	
Name (all	um Cro	cker	Category#	TO F	6538	7 6	in flight <sup>Entr</sup> y		1301
	_		Sub (a-f)	5 10016	<u> </u>		~	PLACE	
& Rank Non	-certifie	201	Subcategory	SNEEK	STON		, <del>,</del> , ,		us scops
	crouver@ic		Special Ingred	dients		; L	1 /	may not be	ous scores
Non-BJCP Qualification	<b>is</b> Rank		Bottle Inspection	□ ok				, and a second	
	wery								
	cribe		Aroma		Inoppropriéte				
Judging 🗆	Years			None L M	" 🖺 Co	Affer +	CAPU		
			Malt	01	_ 7 _				
			Hops		<u> </u>	ight n	iair		
Scoresheet Ins			Fermentation	01	6	<u> </u>			9 1
	cate the intensity of the p ed to describe the primar			0					112
Add secondary attrib	ute(s) intensity/descriptio	n as appropriate.	Other						
	consider esters, phenols, priate for style, mark the								
If character is absent,	mark the circle to the lef	t.	Appearance	,	looppropriete-			politicalists	
	peer and key feedback for	improvement.		Yellow Gold Amber Coppel	Black	₩	Mory Belge Tan	Brown	
Assign scores for each Review with other jud	ge(s) and agree on conse	ensus score.	Color	<del></del>	Z	Head _		<u> </u>	2
Enter consensus score	e at top of sheet.		Clarity	Brilliant Hazy O	poore Other	Retention	ckLc	osting Other	
			Other			Texture	·		13
Fermentation O.1 X <sub>1</sub>	Wheat. Subtle gr OK for style  Way too high for Banana. Low Clove	style Hint of bubblegum	Malt Hops Bitterness Fermentation Balance Finlsh/Aftertaste Other	11	Moity	ally, idiae	Sligh 1, Sc pole Ideh	Hy me yde)	12 20
Alcoholic / Hot	Metallic		L						
Astringent	Musty Oxidized	[	Mouthfeel	_	Inappropriete			Inducreaciele	
Brettanomyces	Plastic			Thin M	Full		Nane L A	, H	
Diacetyl	Solvent / Fusel		Body		_ 0	Creaminess	0		12
DMS	Sour / Acidic		Carbonation	Hone L M	<b>.</b>	Astringency	$\sim$	/	15
Estery	Smoky		Warmth		<b>V</b>	Au	0		
Grassy	Spicy		wainidi	01	_ 0	Other			
Light-Struck	Sulfur								
Medicinal	Vegetal		Overall	Classic Example		/	, Not to	Ch.d.	
				Flawless			Not to	icant Flaws	
				Wonderful			Jigilii Lifeles		11.
			Feedback	Provide comments on sty	yle, recipe, process, and	d drinking pleasure. Inc			7 10
				Noods	more	Const	-	oon it	
Outstanding 45-50 Excellent 38-44 Outstanding 45-50	and the state of t			A. C.	11112	1 Days	201	recti	
Excellent 38-44 Very Good 30-37	Exemplifies style well, requires min Generally within style parameters,	nor fine-tuning.		MK Fla	rouse.	Leave	to	Fermer	16
E Good 21-29	Misses the mark on style and/or m	nor flaws.		onger	and i	ensure	e he	caltin .	1 coasi-
Fair 14-20 Problematic 0-13	and the state of the state of	eficiencies.	to	semore	and L	adem	م ام	~ ~	0
V215	Major off flavors and aromas domi	nate		.444		acce m	300	* 4000cl	
			a	pear	ence				20
ICD Seamshant Commission	• • • • • • • • • • • • • • • • • • • •			r #				Judge Total	ر 50





	Location Date
Judge Benn Martens  BJCP ID E4106 Certified  8 Rank  Email bennmartens@gmail.com  Non-BJCP Qualifications	Category# 16
Cicerone  Rank Pro Brewer Brewery Industry Describe Judging Years	Malt of hazelout, cream, slight wifee
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.	Appearance  Appearance  Appearance  Appearance  Appearance
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	Color Head Jouick Losting Other Retention  Clarity  Other Texture
good, but too bitter for style.  Flavor  Mail O X OK for style  Bitterness O X X Weat. Subtle grainy notes  OK for style  Way too high for style  Banana Low Clove. Hint of bubblegum  Flaws for style (mark L-M-H for all that apply)	Malt  Hops  Bitterness  Balance  Fermentation  Balance  Dry  Sweet  Sweet  Sweet
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Dxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur	Mouthfeel  Body Carbonation Warmth  Mone L M H  Astringency  Other
Medicinal Vegetal	Classic Example  Flawless  Wonderful  Freedback  Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Flavour 4 aroma are nutty  Cather than roasted. Carbonation
Duristanding 45-50 World-class example of style. Exemptifies style well, requires minor fine-tuning. Wary 6 od 5-37 Generally within style parameters, minor flaws. Generally within style parameters, minor flaws. 4-20 Off flavors/aromas or major style deficiencies. 0-13 Major off flavors and aromas dominate  BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program rev BSTR-180124	a bit high. Some fruity flavours coming through from the yeast? Good effort but just 30 needs more dark roast Judge Total or Chocolale.  Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

https://www.bjcp.org http://www.homebrewersassociation.org



#### BEER SCORESHEET

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

Brewery 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. 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 Losting O Clarity Retention L Other Texture **Example: How to fill in a Scoresheet** This example is from the flavor section for a Weissbier that is Flavor good, but too bitter for style. Flavor 13 \_ 0 \_ 0 OK for style Bitterness \_\_X\_\_ 🗙 Way too high for style \_ 0 Banana Low Clove. Hint of bubblegu R **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 Piastic Body Diacetyl Solvent / Fusel Carbonation DMS Sour / Acidic Estery Smoky Warmth OX Grassy Spicy Light-Struck Sulfur Overall Medicinal Vegetal Classic Example Lifeless 6 Feedback asure. Include helpful suggestions to the brewer. World-class example of style 38-44 Exemplifies style well, requires minor fine-tuning. enerally 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 30 Judge Totai

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

# Beer Judge

#### **BEER SCORESHEET**

AHA/BJCP Sanctioned Competition Program

Structured Version



Date

Judge (an	eron Mole	Category# 13 F779126 Position Inflight Advanced to Inflight	000
BJCP ID		Sub (a-f) [Finity] PLACE	20
& Rank		Subcategory	LIC CCOPE
Email	j	Special Ingredients	an average of
Non-BJCP Qualification Cicerone □	rs Rank		lividual scores
Pro Brewer 🗆 Bre	ewery	<del></del>	
Industry □ Des	cribe	Aroma	
Judging 🗹	Years	Man Monet M His Laws to No Aroma	
Use the space provide	cate the intensity of the primary attribute. ed to describe the primary attribute.	Hops of ted on the Control of the Co	6 12
For "Fermentation", of character is inapproof the character is absent, Provide summary of bassign scores for each	ute(s) intensity/description as appropriate. consider esters, phenols, etc. priate for style, mark the box to the right. mark the circle to the left. leer and key feedback for improvement. h section and total. ge(s) and agree on consensus score.	Appearance hoppopulate beginning to the propopulate beginning to the propo	
Enter consensus score		Clarity Brilliont Hazy boque Other Retention Ouick Lasting Other  Other Texture	3 3
This example is from good, but too bitter five files.    Flavor	to fill in a Scoresheet the flavor section for a Weissbier that is or style.  13 Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum  (mark L-M-H for all that apply)  Metallic	Maht Hops Hoppy  Bitterness Fermentation Balance Finish/Aftertaste Other	10 20
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	and	
Brettanomyces	Plastic	Body Creaminess	
Diacetyl	Solvent / Fusel	None L M H	1/
DMS	Sour / Acidic	Carbonation Astringency	5
Estery	Smoky	Warmth Other	
Grassy	Spicy		
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless	
O Service of Problematic O Problematic O O Problematic O O O O O O O O O O O O O O O O O O O	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.	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Lackmy in flavour and atomic No significan - flavour but  unclusted himmy. More this tripes  and buty. The many temp higher  maybe year frequency thereof	
		Judge Total	06

Location







	Structured version	Location		Date	AP NOTES
Judge Name BECO  BJCP ID  & Rank  Email  DENOMORIE  Non-BJCP Qualifications		Category# 6 Sub (a-f) 6 Subcategory Oath Special Ingredients 6 Bottle Inspection Ook	E31772 real Stout		PLACE  PLACE  PLACE  CONSENSUS SCORE  may not be an average of judge's individual scores
Cicerone 🗆 Rank		Sottle inspection Sok			
Industry 🗆 Describe		Mall Mone L		my cofcee	
Scoresheet Instructions Use the scales to indicate the intens Use the space provided to describe Add secondary attribute(s) intensity For "Fermentation", consider esters If character is inappropriate for style If character is absent, mark the circle	the primary attribute. /description as appropriate. , phenols, etc. , mark the box to the right.	Other	lanppröphale	logi	
Provide summary of beer and key fe Assign scores for each section and Review with other judge(s) and agre Enter consensus score at top of she	edback for improvement. total. e on consensus score.	Color Drilliant Hor	ay Opoque Other	Head Quick Laying  Texture	0 - Other 3
Example: How to fill in a This example is from the flavor sect good, but too bitter for style.	Scoresheet ion for a Weissbier that is	lavor	leoppersprinte		
Flavor	13	Malt O	<u>/</u>	st coffee,	<u>choco</u> late
Hops & QK  Bitterness O X & Wo  Fermentation O X_I Bor	eat. Subtle grainy notes for style too high for style and Low Clove. Hint of bubblegum for all that apply)	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Jou		
Acetaldehyde Met Alcoholic / Hot Mus					
Astringent Oxid Brettanomyces Plas Diacetyl Solv	ized lic ent / Fusel / Acidic ky	Body Thin Carbonation Warmth	M H/_/	Creaminess One L M Astringency Other	H 2 2 5
Light-Struck Suff	ır	Overall			
Medicinal Veg	tal	W	Flawless	Not to Sty Significan Lifeless Inking pleasure. Include helpful suggesti	it Flaws
Very Good 30-37 Generally within Good 21-29 Misses the mark	mple of style.  e well, requires minor fine-tuning, style parameters, minor flaws. on style and/or minor flaws. las or major style deficiencies. and aromas dominate	Goo but 1 Deru Made	of roasty lacking the he style- g overcar e a big r	coffee f re fullness - More like - bonated ness!	lavours







			Location Date
BJCP ID Nor	m Crocker -certified	Category# _ Sub (a-f) _ Subcategory	B 317724 Position in flight Entry 8 PLACE 28
Callumce	rocker@icloud.com		dients CONSENSUS SCORE
Non-BJCP Qualification Cicerone  Pro Brewer Bre Industry Des		Bottle Inspection	GTUSHER  Inapprojetate  None L M H COSCO CO TO CO
		Malt	O CONTRACTOR
		Hops	
Use the space provid Add secondary attrib	tructions cate the intensity of the primary attribute. ed to describe the primary attribute. ute(s) intensity/description as appropriate. consider esters, phenols, etc.	Fermentation Other	
If character is inappro If character is absent, Provide summary of b Assign scores for eac	priate for style, mark the box to the right. mark the circle to the left. beer and key feedback for improvement. h section and total. Ige(s) and agree on consensus score.	Appearance Color Clarity Other	Head Oute Lasting Other Retention  Texture
This example is from good, but too bitter f  Flavor  MaR O X  Hops & L I  Bitteness O I  Fermestation	Wheat. Subtle grainy notes  OK for style  Way too high for style  Bonano. Low Clove. Hint of bubblegum	Flavor  Malt  Hops  Bitterness  Fermentation  Balance  Finish/Aftertaste	Bitter astringent  ODJECTASTE  ODJECTASTE  FOOST MAIT Flaxcus 12  Ory Sweet
Flaws for style	(mark $\bot$ -M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	Monthleel	incopropriets incopropriets
Brettanomyces	Plastic	Body	Thin M Full None L M H
Diacetyl	Solvent / Fusel	•	Mone L M H
DMS	Sour / Acidic	Carbonation	Astringency
Estery	Smoky	Warmth	Other
Grassy	Spicy		
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	overall	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless
Outstanding	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.  Over carbonated. More  Oats could imporove  Monthyseel + body.
			Judge Total







		Location	Date	Not
Judge Callu	m Crocker	Category# 16 F 745	762 Position In flight Estry	
& Rank Non	-Certified	Subcategory Dameal	l of	SENSUS SCORE
Email	or Citara win	Special Ingredients		ot be an average of
Non-BJCP Qualifications Cicerone □ Re	ank	Bottle Inspection $\sqrt{\kappa} PET$ .		's individual scores
Pro Brewer □ Brew	ery	4		
	ibe	Aroma		
Judging 🗆 Ye	ears	None L M H 💆 L	tiah DMS.	
		Hops 🔟 🗆 🗘	hoc malt	
Scoresheet Instr		Fermentation		_   7_
	te the intensity of the primary attribute.  I to describe the primary attribute.	9		12
Add secondary attribute	e(s) intensity/description as appropriate.	Other		<del></del>
	nsider esters, phenols, etc. riate for style, mark the box to the right.	f-10-10-10-10-10-10-10-10-10-10-10-10-10-		
If character is absent, m		Appearance Independent	Acceptagately	
	er and key feedback for improvement.	Yellow Gold Amber Copper Blown	White wory wory grant gr	
Assign scores for each s Review with other judge	e(s) and agree on consensus score.	Color	Head Line III	_   _
Enter consensus score a		Clarity Brilliant Hazy Opogue 0	Retention Cuick Lasting	Other
		Other	Texture	3
Man X X X X X X X X X X X X X X X X X X X	Way too high for style	Bitterness Fermentation Balance Finish/Aftertaste Other	Nutty Oat	
Alcoholic / Hot	Musty	Mouthfeel		
Astringent	Oxidized	Thin M Full	<b>None L M</b> H	de la companya della companya della companya de la companya della
Brettanomyces	Plastic	Body Full		
Diacetyl	Solvent / Fusel	None L N / N	<u> </u>	
DMS	Sour / Acidic	Carbonation	Astringency O	
Estery	Smoky	Warmth O	Other	
Grassy	Spicy			
Light-Struck	Sulfur	Overall		
Medicinal	Vegetal	CHASSIC EXAMPLE	Not to Style	
Wery Good 30-37 Good 21-29	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Flawless Wonderful  Feedback Provide comments on style. recipe, proce  Longer bor  DMS Cool  Octure Pital	Significant Flaws Lifeless sss. and drinking pleasure. Include helpful suggestions to the bring the supplemental supplemen	ewer. 5
7 Tourestate U-13	Major off flavors and aromas dominate			20
			Judge 1	lotal Z 7



#### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



		•			Location		Date		Not
Judge BCA  BJCP ID ELL II  & Rank  Email DPAA  Non-BJCP Qualification		Marten Certifi Hens@gm	s ed ail.am	Category# Sub (a-f) Subcategory Special Ingre-	5 1740 Oatneal	5762 Stout	Position in flight Entry	may not be	27.5
	Rank .			Bottle Inspection	<b>J</b> ok				
Pro Brewer ☐ Bre Industry ☐ Des	ewery .			Aroma Malt	Rone L H	chocol low	ale,	(offer	
Use the space provide Add secondary attribution "Fermentation", of	cate the ed to de ute(s) in conside	intensity of the primar escribe the primary attr tensity/description as a	ibute. appropriate.	Hops Fermentation Other	Vegetal-	clea. DMS	)		
If character is absent, Provide summary of b Assign scores for each	mark theer and h section ge(s) an	e circle to the left. key feedback for impr n and total. d agree on consensus	ovement.	Appearance Color Clarity Other	Brilliant Hazy Opeone	Other Retention Texture	Ouick D	ording Other	3
Example: How This example is from to good, but too bitter for Flavor	the flavo or style.	in a Scoreshee or section for a Weissbi Wheat. Subtle grainy no	er that is	Flavor Mait	Rose L M H	roast	<b>920</b> 3	e, Choc	iolate
Hops Multi-	0 X 80 0	OK for style Way too high for style Banana, Low Clave. Hint		Hops Bitterness Fermentation Balance Finish/Aftertaste	Hoppy Molty Dry Sweet	baland Clean	ced		$O_{20}$
Flaws for style	(mark L	M-H for all that apply)			Vegetal	000			
				Other	vegetal	17/01			
Acetaldehyde		Metallic			•				
Alcoholic / Hot		Musty		Mouthfeel		,			
Astringent		Oxidized	~		Thin M Cutt	,	/.	problement page	
Brettanomyces		Plastic		Body		Creamines	None L / N	" _/	
Diacetyl		Solvent / Fusel		•	None L M H	oi callinie:	• 010	<del>/ •</del>	1'/_1
DMS	H	Sour / Acidic		Carbonation		Astringeno	y 04 - <del></del>		5
Estery	, ,	Smoky		Warmth		Othe			
Grassy		Spicy				Ville			
Light-Struck		Sulfur				/			
Medicinal		Vegetal		Overall	Classic Example		/		
Ç		regetar		Feedback	Flawless Wonderful Provide comments on style, recipe, proc	oss and deplace about	Lifele:	icant Flaws	5
				(	Creat coc		C1	1 - 1	10
o Outstanding 45-50	World-cl	ss example of style.			MI FOLL COT	pee 4	Choc	010He	
Excellent 38-44		es style well, requires minor fine-	tuning.	Ŧ	lavours by	it lack	es the	- EVI 1	ody
Very 6ood 30-37	Generall)	within style parameters, minor f	aws.	~			14	1 10	544.9
5 Fair 14-20		e mark on style and/or minor flaw		7	creamines	3 OK .	the -	myse.	
Problematic 0-13	Major off	s/aromas or major style deficiend flavors and aromas dominate	es.	1	>M> prese	9-+05	$\sim SUct$	e d go	od
		John Market			colling h	1			
					17 D	011.			127
oven e								Judge Total	600



#### **BFER SCORESHEET**

		AHA/BJCP S	anctioned C	ompetition Progr	ram and a second
Beer Judge		, , , , , , , , , , , , , , , , , , , ,	Structured V		Location Malacke Date 257 H
BJCP ID E	195	nceDe ald c (Cert 13 @ live.	)	Category# Sub (a-f) Subcategory Special Ingre	13 B 428222 Position in flight Entry 2
Non-BJCP Qualification				Bottle Inspection	OK
	rewery _ escribe _			Aroma Malt Hops	None L M H Strong caramed molaries
Use the scales to inc Use the space provi Add secondary attri For "Fermentation". If character is inappy If character is absen Provide summary of Assign scores for ea Review with other ju	dicate the ded to de bute(s) in , consider ropriate for t, mark th beer and ich section idge(s) an	intensity of the pri escribe the primary tensity/description resters, phenols, et or style, mark the b se circle to the left. I key feedback for in and total. d agree on consen	attribute. as appropriate. tc. ox to the right. mprovement.	Fermentation Other Appearance Color Clarity Other	pear copde live - ok.!    Description   Desc
Hops & Britemess	n the flavor for style.	Wheat. Subtle grai  OK for style  Way too high for st  Banano. Low Clove.	13 iny notes	Flavor  Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Noppy Molty Day Sweet
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Stery Grassy	5	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	La	Mouthfeel Body Carbonation Warmth	Thin M Full None L M H Creaminess O L L Creaminess O L L Creaminess O L L Creaminess O L L Creaminess O L Cream
Light-Struck Medicinal		Spicy Sulfur Vegetal		Overall Feedback	Classic Example
Outstanding 45-5 Excellent 38-4 Very Good 21-2 Fair 14-2 Problematic 0-2	14 Exempli 37 Generali 29 Misses to 20 Off Navo	lass example of style. fles style well, requires mind by within style parameters, r the mark on style and/or min vrs/aromas or major style de fl flavors and aromas domin	ninor flaws. or flaws. ficiencies.		though fruka sued Surphy: high corbonator sort exidetion noted Look at bottling stage to reduce extinger 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

Flavor

DMS

Estery

Grassy

#### BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Modeke Structured Version Position MINIBOS Judge in flight Name Entry 2 BJCP ID PLACE Subcategory & Rank CONSENSUS SCORE Special Ingredients Email may not be an average of Non-BJCP Qualifications Bottle Inspection ₩ ox Cicerone Rank Pro Brewer 

Brewery Aroma 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. 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 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 OK for style \_\_ \_ ₫ Bitterness \_\_\_\_\_\_X\_\_\_\_\_\_X Way too high for style ---- □ Banana. Low Clove. Hint of bubblegui Fermentation Balance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized H Brettanomyces Plastic Diacetyl Solvent / Fusel Carbonation Sour / Acidic Astringency Smoky M Warmth Spicy Light-Struck Sulfur Overall Medicinal Vegetal Classic Example Significant Flaws Lifeless Feedback World-class example of style

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

Exemplifies style well, requires minor fine-tuning nerally 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

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

**Judge Total** 





# BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Structured Version



		Structured version		Location		Date	×	TE NOLLY
- Cartaine	makerelic	<b>\</b>	Category# Sub (a-f) Subcategory Special Ingred	<u> </u>	2579	Position in flight Entry	Advanced to MINI-BOS  PLACE  CONSENSUM  may not be an	average of
Non-BJCP Qualifications			Bottle Inspection	□ o <b>k</b>			judge's indivi	dual scores
Pro Brewer ☐ Brew Industry ☐ Descr	ank		Aroma Malt Hops	None L M H	Poasi			
Use the space provided Add secondary attribut For "Fermentation", co If character is inapprop	ructions  te the intensity of the print id to describe the primary it e(s) intensity/description a unsider esters, phenols, et riate for style, mark the bo- hark the circle to the left.	attribute. as appropriate. c.	Fermentation Other	O linopping	<b>~</b>		lockpropriete	8 12
Provide summary of be Assign scores for each	er and key feedback for it section and total. e(s) and agree on consens	•	Color Clarity Other	Brilliant Hazy Opoque	Other Retention	Quick L	osting Other	2
	to fill in a Scoresh ne flavor section for a Weis r style.		Flavor	Mone L M H	Δ			
Bitterness	Benane Low Clove	yle Hint of bubblegum	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	O   Molty   Dry   Sweet	Deep		alts.	8 20
Acetaldehyde Alcoholic / Hot	Metallic Musty		TOTAL					
Astringent	Oxidized		Mouthfeel	<b>Inapprop</b> Thin <b>M</b> Full	orlate	None L	Inoppreprinte  M H	
Brettanomyces	Plastic		Body	Thin M Full	Creamin	· · · · · <del>-</del>		7
Diacetyl	Solvent / Fusel		Carbonation	Hone L N H	Astringe	Ū	✓ I П	1 ) 15
DMS	Sour / Acidic							
Estery	Smoky		Warmth	O———— □	Ot	her		
Grassy Light-Struck	Spicy Sulfur							
Medicinal	Vegetal		Overall	Classic Example	1 1	i Not	to Style	
Outstanding 45-50 Excellent 38-44 O Very Good 30-37 Good Fair 14-20 O Problematic 0-13	World-class example of style. Exemplifies style well, requires mi Generally within style parameters, Misses the mark on style and/or m Off flavors/aromas or major style of	minor Baws. <del>in</del> or Baws. leficiencies.	Feedback	Flawfess Wonderful Provide comments on style, recipe POSS, b/ DMS ON ACOMA	y ben	Life sure. Include helpful s  Cat  htty.	nificant Flaws less uggestions to the brewer. Laced Lagery Laced	5,10
							Judge Total	50





		Location	Date
Judge Benconsum BJCP ID EU IC & Rank EU IC Email bennman	Martens ob Certified ortens@gmail.com	Category# 6 1 7525 Sub (a-f) Continue a 1 St  Subcategory Onthe a 1 St  Special Ingredients  Bottle Inspection Sox	Position in flight tatty  of  CONSENSUS SCORE  may not be an average of judge's individual scores
Pro Brewer  Brewer Industry Descri	ars	Aroma	ark roast, soy, chocolat
Use the space provided Add secondary attribute For "Fermentation", cor If character is inappropri If character is absent, ma Provide summary of bee Assign scores for each s	te the intensity of the primary attribute.  to describe the primary attribute.  (s) intensity/description as appropriate.  Insider esters, phenols, etc.  In attention of the left.  In ark the circle to the left.  In and key feedback for improvement.  In ection and total.  (s) and agree on consensus score.	Other  Appearance  Color Clarity Other  Other	Head Ouick Losting Other Texture
This example is from the good, but too bitter for start to be star	Wheat Subtle grainy notes  OK for style	Hops O	one oderate
Acetaldehyde Alcoholic / Hot	Metallic Musty	Other Slight ald	cohol, out of style
Astringent Brettanomyces Diacetyl DMS Estery Grassy	Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Body Thin M Full  Carbonation Kene L M H  Warmth	Creaminess
Light-Struck Medicinal	Sulfur Vegetal	Overall  Classic Example  Flawfess  Wonderful	Not to Style Significant Flaws Lifeless
Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20	Workf-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	Freedback Provide comments on style, recipe, process, an Great Stro but tastes imperial Stro Try a aifer A great be	nd drinking pleasure. Include helpful suggestions to the brewer.  ng dark flaucurs  more like an  out than optimeal.  er though.  Judge Total





	Structured Ver	Location	Date	NOT.
BJCP ID E41	n Martens 06 certified martens@gmail.com	Category# 6 561 Sub (a-f) 9 501 Subcategory Octmen 9 Special Ingredients	of 17 Co	LACE 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
Non-BJCP Qualifications		Bottle Inspection	<u> </u>	· ·
Pro Brewer ☐ Brew Industry ☐ Desc	Rank	Aroma	Sweet nutty, Ch none	ocolate
Use the space provider Add secondary attribut For "Fermentation", co If character is inapprop	ructions  ate the intensity of the primary attribute.  d to describe the primary attribute.  te(s) intensity/description as appropriate.  possider esters, phenols, etc.  priate for style, mark the box to the right.  park the circle to the left.	Permentation Other Vegetal Appearance Inappropria	<u>clean</u>	6 12
Provide summary of be Assign scores for each	er and key feedback for improvement. section and total. ge(s) and agree on consensus score.	Color Clarity Other	Other Retention Texture	Other 2
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  mark L-M-H for all that apply)  Metallic	Finish/Aftertaste  Other	creamy chocolo none low clean	1 P 20
Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur	Mouthfeel  Body Carbonation  Warmth	Creaminess Mane L M Stringency Other	2 2 5
Outstanding	Vegetal	Overall  Classic Example Flawless Wonderful  Feedback Provide comments on style, recipe, po  Classic Example Flawless Wonderful Provide comments on style, recipe, po  Classic Example Flawless Wonderful Provide comments on style, recipe, po  Classic Example Flawless Wonderful Provide comments on style, recipe, po  Classic Example Flawless Wonderful Food Cos		
		<u>a 9000 r</u>	but.	ge Total 24





		Location Date
	um Crocker	Category# 16 \$ 564251   Position in flight fails   Position in flight fails
BJCP ID	- Certified	Subcategory Oatmeal Start PLACE LA
G Karik		(Spell out) CONSENSUS SCORE
Callunce	rocker wicloud cor	Special Ingredients
Non-BJCP Qualifications	•	Bottle Inspection PET. TWIST +00
	Rank	Bottle Inspection Ook
Pro Brewer 🗆 Brev	wery	· ·
Industry 🗆 Desc	ribe	Aroma Independicate
Judging 🗌 🛛 Y	'ears	Malt of the Veaetale
		Matt ()
		Hops of Coffee, Snect
Scoresheet Inst	ructions	
Use the scales to indic	ate the intensity of the primary attribute.	Fermentation OLLING DMS.
	d to describe the primary attribute.	Other
	te(s) intensity/description as appropriate. onsider esters, phenols, etc.	
If character is inapprop	priate for style, mark the box to the right.	Appearance terresistation to the second of t
	nark the circle to the left.	
Assign scores for each	eer and key feedback for improvement. section and total.	Amber Coppe Brown Block White Brock Brown
	je(s) and agree on consensus score.	Color Head Head
Enter consensus score	at top of sheet.	Clarity Brilliant Hazy Opoque Other Ouick Losting Other
		Other Texture
<b>0</b>	OK for style	Bitterness  Fermentation  Balance  Finish/Aftertaste  Other
Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	Mouthfeel
Astringent	Oxidized	mobile at 100
Brettanomyces	Plastic	Thin M Full Name M H
Diacetyl	Solvent / Fusel	Body Creaminess O
DMS	Sour / Acidic	Carbonation Astringency Astringency
Estery	Smoky	Warmth
Grassy	Spicy	Warmth Other
Light-Struck	Sulfur	
Medicinal	Vegetal	Overall Classic Example
medicinal	vegetal	not to style
© Outstanding 45-50	World-class example of style	Flawless Wonderful Significant Flaws Wonderful Lifeless Feedback Provide comments on style. recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Reduce DMS with longer
O Utstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20	World-class example of style.  Exemplifies style well, requires minor fine-tuning.	Colling boil, cooling work
Very Good 30-37	Generally within style parameters, minor flaws.	Land Louis and Land
Good 21-29	Misses the mark on style and/or minor flaws.	quickly before pitching yearly,
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	check formulation Land.
0-13	moles on march 2 with 910M92 DOUBLINE	- to the total
		· · · · · · · · · · · · · · · · · · ·
		Judne Total





Judge 🛆 🕕						
Judge / II	^		,	*	Position	Advanced to
Name (	um Crock	Ker:	Category#	- 副21	39 in flight	1212
-			Sub (a-f)		Entry 2	12
& Rank	- Certifie	2	Subcategory She	et Ston		PLACE
Email Cally	nerockedo	Dicloud.com	Special Ingredients			may not be an average of
on-BJCP Qualifications			Bottle Inspection	PET Scr	en top.	judge's individual scores
	Rank		bottle hispection Da ox			
	wery		Aroma	Marin, 1 Stratelia	•	
	ribe		None L	M /H *		<b>-</b>
Jodging L	eoi3		Malt OL	ءُ أَصَالَكُمُ الْمُعَالِينَ الْمُعَالِينَ الْمُعَالِينَ الْمُعَالِينَ الْمُعَالِينَ الْمُعَالِينَ ا	Slight coffee,	Shahr
			Hops 🛁		ira is	0
oresheet Inst	ructions		nops O		Harr	
se the scales to indica	ate the intensity of the p	rimary attribute.	Fermentation O	<b>__</b>		<b>V</b> [7]
se the space provide	d to describe the primary ite(s) intensity/description	y attribute.	Other		,	
or "Fermentation", co	onsider esters, phenols, e	etc.				
	oriate for style, mark the l mark the circle to the left.		Appearance	Inappropriate		Santariale
rovide summary of be	eer and key feedback for			Copper Mack	e s	<b>F</b>
ssign scores for each eview with other juda	section and total. ge(s) and agree on conser	nsus score	Selection of the select		Hood ₹ ₹ # 5	
nter consensus score		1943 SCOTE.	Color L. L. Brilliant		her Quick Losti	ng Other 2
			Clarity		Retention	1 4 3
			Other		Texture	
his example is from the ood, but too bitter for	to fill in a Scoresine flavor section for a We ristyle.	eissbier that is	lavor None L	M H	lands one	rult Flavon
	Whent Substances	13	Malt ○		era mue	EXIT Flavor r
Matt O X	Wheat. Subtle gra	nny notes	Hone of	-		
Hops 🔀 I			Hops 🔑	<del></del>		
Hops & X	OK for style	tyle	Bitterness			
Bitterness O X	OK for style Way too high for st		Bitterness			0
Bitterness O X	OK for style Way too high for st		Bitterness Fermentation			8 20
Bitterness O X	OK for style Way too high for st		Bitterness		weet.	8 20
Bitterness X	OK for style  Way too high for st	Hint of bubblegum	Bitterness Fermentation		weet.	8 20
Bitterness XI	OK for style  Way too high for style  Bonoma. Low Clowe.	Hint of bubblegum	Bitterness Fermentation Hoppy Balance	Modity S		8 20
mentation X <sub>1</sub> west for style (n	OK for style  Way too high for st Bonone. Law Clove.  mark L-M-H for all that ap	Hint of bubblegum	Bitterness Fermentation Balance  Dry  Dry	Modity S		8 20
mentation X <sub>1</sub> www. for style (notetaldehyde koholic / Hot	OK for style  Way too high for st Bonone. Law Clove.  mark L-M-H for all that ap  Metallic Musty	Hint of bubblegum  Finally)	Bitterness Fermentation Balance  Dry  Dry	Moty S		8 20
mentation X <sub>1</sub>	Mey too high for st  Bonone. Low Clove.  Metallic  Musty  Oxidized	Hint of bubblegum  Finally)	Bitterness Fermentation Balance bry Other	Modity S		R   20
mentation X  menta	Mey too high for st  Bonone. Low Clove.  Metallic  Musty  Oxidized  Plastic	Hint of bubblegum  Finally)	Bitterness Fermentation Balance bry Other	Molty S		Image in the latest and the latest a
mentation X  mentation X  mentation X  cetaldehyde  koholic / Hot  stringent  rettanomyces  acetyl	Mey too high for st  Bonone. Low Clove.  Metallic  Musty  Oxidized  Plastic  Solvent / Fusel	Hint of bubblegum  Finally)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel	Motty Servet I	None L M	broggisigatida H
meatation X  meatation X  meatation X  cetaldehyde  lcoholic / Hot  stringent  rettanomyces  acetyl  MS	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic	Hint of bubblegum  Finally)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel  Body Carbonation  None 1	Moty Server	Creaminess Name L M Astringency	fraggiográfica H
investation X  mentation X  men	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Hint of bubblegum  Finally)	Bitterness Fermentation Balance inish/Aftertaste Other  Outthfeel Body None L	Motty Servet I	None L M	broggisigatida H
investation X  mentation X  men	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Hint of bubblegum  poply)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel  Body Carbonation Warmth	Moty Server	Creaminess Name L M Astringency	broggisigatida H
Bitterness X  Immediation X  Immedia	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky	Hint of bubblegum  poply)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth	Moty Server	Creaminess Mone L M Astringency Other	hospiciptida H
Bitterness X  Immediation X  Immedia	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Sulfur	Hint of bubblegum  poply)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth	Motty Seeet	Creaminess Mone L M Astringency Other Not to St	Inagricultus H I
mentation X  menta	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Sulfur	Hint of bubblegum  poply)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic	Motty   Serveet   Serveet	Creaminess Officer  Astringency Other  Not to St	Inagricultus H I
mentation X  menta	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Sulfur	Hint of bubblegum  poply)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic	Mocty   S  Mocty   S  Mocyceptics  M Full  N H	Creaminess  Astringency  Other  Not to St  Significat  Lifeless	hosposprida  H  I   5
aws for style (nacetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl (MS stery trassy light-Struck ledicinal	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal	Hint of bubblegum  poply)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic Feedback  Provide com	Monty Sevent Sev	Creaminess Officer  Astringency Other  Not to St	hosposprida  H  I   5
aws for style (nacetaldehyde alkoholic / Hot lastringent arettanomyces aliacetyl lastry areasy areasy aght-Struck aredical lastry are lastry areasy are areasy are areasy are areasy are areasy areasy are are areasy are are areasy are areasy are are areasy are are areasy are are areasy are areasy are areasy are are areasy are areasy are are a	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur Vegetal World-class example of style.	Pint of bubblegum  Piply)	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic	Monty Sevent Sev	Creaminess  Astringency Other  Not to St Significa Lifeless and drinking pleasure. Include helpful suggest	hoppoprists  H  I
itws for style (nacetaldehyde lacoholic / Hot stringent rettanomyces iacetyl MS stery rassy ght-Struck edicinal	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smocy Spicy Sulfur Vegetal  World-class example of style. Exemptifies style well, requires minute.	Plant of bubblegum  Poply)  Or fine-tuning.	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic Feedback  Provide com	Monty Sevent Sev	Creaminess  Astringency Other  Not to St Significa Lifeless and drinking pleasure. Include helpful suggest	hosposprida  H  I   5
Bitterness X  Translation X  Transla	Moy too high for st  Way too high for st  Banana. Law Clove.  Metallic  Musty  Oxidized  Plastic  Solvent / Fusel  Sour / Acidic  Smoky  Spicy  Sulfur  Vegetal  World-class example of style.  Exemplifies style well, requires mind Generally within style parameters, r Misses the mark on style and/or min	or fine-tuning.	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic Feedback  Provide com	Monty Sevent Sev	Creaminess  Astringency Other  Not to St Significa Lifeless and drinking pleasure. Include helpful suggest	hoppoprists  H  I
Bitterness X  Immediation X  Immedia	Moy too high for st  Bonana. Low Clove.  Metallic  Musty  Oxidized  Plastic  Solvent / Fusel  Sour / Acidic  Smoky  Spicy  Sulfur  Vegetal  World-class example of style.  Exemptifies style well, requires min.  Generally within style parameters, not style and/or min off flavors/aromas or major style does not major style not major	Oply)  Or fine-tuning.  minor flaws.  of fleenies.	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic Feedback  Provide com	Monty Sevent Sev	Creaminess  Astringency Other  Not to St Significa Lifeless and drinking pleasure. Include helpful suggest	hoppoprists  H  I
investation X  mentation X  men	Moy too high for st  Way too high for st  Banana. Law Clove.  Metallic  Musty  Oxidized  Plastic  Solvent / Fusel  Sour / Acidic  Smoky  Spicy  Sulfur  Vegetal  World-class example of style.  Exemplifies style well, requires mind Generally within style parameters, r Misses the mark on style and/or min	Oply)  Or fine-tuning.  minor flaws.  of fleenies.	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic Feedback  Provide com	Monty Sevent Sev	Creaminess  Astringency Other  Not to St Significa Lifeless and drinking pleasure. Include helpful suggest	hoppoprists  H  I
Bitterness X  Immediation X  Immedia	Moy too high for st  Bonana. Low Clove.  Metallic  Musty  Oxidized  Plastic  Solvent / Fusel  Sour / Acidic  Smoky  Spicy  Sulfur  Vegetal  World-class example of style.  Exemptifies style well, requires min.  Generally within style parameters, not style and/or min off flavors/aromas or major style does not major style not major	Oply)  Or fine-tuning.  minor flaws.  of fleenies.	Bitterness Fermentation Balance inish/Aftertaste Other  Outhfeel Body Carbonation Warmth  Classic Feedback  Provide com	Monty Sevent Sev	Creaminess  Astringency Other  Not to St Significa Lifeless and drinking pleasure. Include helpful suggest	hoppoprists  H  I



BEER SCORESHEET
AHA/BJCP Sanctioned Competition Program
Structured Version



		Location	Date
Judge Benn	Martens	Category# 16 12\53	Position In flight Entry
& Rank EUIC		Subcategory Sweet Stou	PLACE CONSENSUS SCORE
Email DEVVIN	artens@gmail con	Special Ingredients	may not be an average of judge's individual scores
Non-BJCP Qualifications Cicerone	s Rank	Bottle Inspection 🗆 🗆	jauge's morridan scores
Industry 🗆 Desc	eribeeribe	Aroma None L M H C C L	eany coffee
Use the space provide Add secondary attribution "Fermentation", c	ructions tate the intensity of the primary attributed to describe the primary attribute. tre(s) intensity/description as appropriationsider esters, phenols, etc. priate for style, mark the box to the rig	ote. Other	
If character is absent, Provide summary of b Assign scores for each	mark the circle to the left. eer and key feedback for improvement i section and total. ge(s) and agree on consensus score.	Appearance	Head Outer Losting Other
	to fill in a Scoresheet he flavor section for a Weissbier that is or style.	Flavor	
Flavor	1:	None L N H S SW	eet, light coffee
Malt oi Xi			one
Hops &		Bitterness 10	ω
Fermentation X		Fermentation CN	ean 17
			veet rather than malt 120
		Finish/Aftertaste Dry Sweet	
Flaws for style	(mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	<u> </u>
Astringent	Oxidized	Thin / M Full	None L M H
Brettanomyces Diacetyl	Plastic Solvent / Fusel	Body J	Creaminess O
DMS	Sour / Acidic	Carbonation None L J M H	Astringency 15
Estery	Smoky	Warmth 🗇 🗀	Other too thin
Grassy	Spicy	wanini Ose	other TOO 11111
Light-Struck	Sulfur		/
Medicinal	Vegetal	Overall Classic Example	Mot to Style
		Flawiess	Significant Flaws
		Wonderful	Lifeless D
			d drinking pleasure. Include helpful suggestions to the brewer.
Φ Outstanding 45-50	West days were leaded	Nice creamy	coffee aroma. Body
Excellent 38-44		is too thin a	acks strong mait
Uery Good 30-37	Generally within style parameters, minor flaws.		
Dutstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	4 1045 F 1040	our which puts the
Problematic 0-13	Major off flavors and aromas dominate	sweetness or	
		the malt pros	File and for mash 171
BJCP Scoresheet Commich	t © 2018 Base hides Confirming Co	higher.	Judge Total $4\sqrt{50}$







egory# 16 £ 25896  (a-f) B £ 25896  category Oatmeal Stour  cial Ingredients  Inspection Flip top  Malt M H D D	Position in flight tatry  of COOKED  PLACE  CONSENSUS  may not be an a judge's individe	average of
Inspection Flip top.	judge's individe	
leapproprieta	as (copyed	
	ns (copyed	
	as (copyed	
Malt O	as I conved	
mair O		
· tac		
Hops Oi Cori	· · · · · · · · · · · · · · · · · · ·	-
mentation O		750
Other		112
Vuici		
parance	. 35tm . 25	
in appropriate	Ingermente	
Yello Gold Ambs Copp Brow	White Mory Tan Tan Tan	
Color Other		7
		) 3
Other	Texture	
Hops Did	, , , , , , , , , , , , , , , , , , , ,	9 20
afool		
	indipological in	
B. 4		
Mone L M H	euminess O	2
As As	tringency 🗸 🗆 🗆	5
Warmth	Other	
-		
	_	
	Color Clarity Other  Malt Hops Bitterness mentation Balance Other  Thin M Full Body Trbonation Mone L M H Grund Body Trbonation Mone L M Full Body	Other  Color Glarity Other  Malt Hops Bitterness Menetation Balance  Aftertaste Other  Thin M Full Body Thonation Mone L M H Great Service  Mone L M H Great Service  Color Retention  Texture  Other  Creaminess  Mone L M H Great Service  Mone L M H Great Service  Other  Creaminess  Mone L M H Great Service  Marmth  Other  Other  Other  Other





Beer Judge		Structured Version	Location	Date	A NOILY
BJCP ID E41	n Marten 06 Certifi Imartens@gm	Sub (a-f)	B 500 10		21.5
Non-BJCP Qualification		Bottle Inspec	tion Tox	judgi	e's individual scores
Cicerone 🗆	Rank		CHOPE CON		
	ewery	(roma	kopprográta		
Judging 🗆	Years			any hazelout	
Scoresheet Ins	tructions		Hops Ox		- 14 1
Use the scales to indi Use the space provid Add secondary attrib For "Fermentation",	cate the intensity of the prima ed to describe the primary att ute(s) intensity/description as consider esters, phenols, etc. priate for style, mark the box	ribute. appropriate.	other Vegetal - DM	5	
If character is absent, Provide summary of b Assign scores for each	mark the circle to the left. beer and key feedback for imp	rovement.	Color	Head Head	_ 0
Enter consensus score		CI	Brilliant Hazu Opaque Other	Retention Lasting Texture	Other 3
	to fill in a Scoreshee the flavor section for a Weissb or style.		None L /N H	N : 1	
Flavor		12.	7, 7,	it chocolate, ha	zemor
Hops Mait OX	OK for style  Way too high for style	Bitten		w W	_ _ _ _ _ _ _
		Bala Finish/Aftert	Hoppy Malty -		
laws for style	(mark L-M-H for all that apply)	) o	ther cooked react	able (DMS), p	apery
Acetaldehyde	Metallic		, , ,	7/1	
Alcoholic / Hot Astringent	Musty Oxidized	Mouthfee	Ancoproprietý	/ hose	regitata
Brettanomyces	Plastic	<u> </u>	ody   M Full	Mane L M H	_ [
Diacetyl	Solvent / Fusel		None L M H	Creaminess	· 1/2.1
DMS	M Sour / Acidic	Carbona	tion O	Astringency O	5
Estery	Smoky	Wan	mth o	Other papers	
Grassy Light-Struck	Spicy			, '	
Medicinal	Sulfur Vegetal	Overall	Classic Example	Notes that	
medicinal	regetai		Flawiess	Not to Style Significant Flaws	2
		Feedb		Lifeless Inking pleasure. Include helpful suggestions to the bi	rewer. 10
			A good haze	elrut Ichocola	He
Outstanding 45-50 Excellent 38-44		e-tunina	malt profile b	out lacks bo	du
Wery Good 30-37	Generally within style parameters, minor	flaws.	& Filhess from		<u>[]</u>
Outstanding 45-50 Excellent 38-44 Very 6ood 30-37 Good 21-29 Fair 14-20 Problematic 0-13			7 10.1 0 32 1.011	<u> </u>	100
Problematic 0-13				owing DMS-	
			ensure a goo	d rothing be	77 70
			d maybe boil	longer. Judge 1	otal 20 50





	5112012100 70101		Location	Date	Noth
Judge Callum  BJCP ID  & Rank  Callum Crocker  Email	Crocker rrified Gictondicon	Category# Sub (a-f) Subcategory Special Ingredien	b is 1287 Darmeal Str	Position in flight fatty 6	Advanced to MINI-BOS PLACE  CONSENSUS SCORE may not be an average of judge's individual scores
Non-BJCP Qualifications		Bottle Inspection	LOW Fil	, Crown ca	D.
Pro Brewer   Brewery   Industry   Describe		Aroma	bappropriate	cetaldahyol	
		Hops 🥥	ب ب	offec.	
Use the space provided to des Add secondary attribute(s) inte For "Fermentation", consider s	ntensity of the primary attribute.  pribe the primary attribute.  printed the primary attribute.  printed the primary attribute.  printed the primary attribute.  printed to the left.  printed to the left.	Fermentation Other  Appearance  Color Clarity	koppropriate	Head Unck Lostin	7
Example: How to fill in This example is from the flavor good, but too bitter for style.  Flavor	section for a Weissbier that is  13.  Wheat. Subtle grainy notes	Flavor  Malt OHOPS		exidused (Par	zery /
Briteness O X X X Fermentation X X I I I	OK for style  Way too high for style  Banana Low Clove. Hint of bubblegum  I-H for all that apply)	Fermentation Balance Finish/Aftertaste	ppy Molty	orovate.	7 20
	Metallic	Other		-	
	Musty	Mouthfeel	hariantee		
	Oxidized	Th	in M Full	None L M	H Independently
	Plastic Solvent / Fusel	Body L		Creaminess O	
Duc	Sour / Acidic	Carbonation 600		Astringency	
	Smoky	Warmth ~			
	Spicy	warmtn O-		Other	
11.11.61	Sulfur				
11 11 11	/egetal	Overall	Classic Example	Mot to Sty	de
Excellent   38-44   Exemplifies   Very Good   30-37   Generally v   1-29   Misses the   Fair   14-20   Off flavors/	example of style. style well, requires minor fine-tuning. ithin style parameters, minor flaws. mark on style and/or minor flaws. uromas or major style deficiencies. wors and aromas dominate	M M		significan  Lifeless d drinking pleasure. Include helpful suggesti  Cats to t  Lots of t  OHLE Like	ons to the brewer. 3 10





				Location	D	ate		A NOT
Judge Ben Name Ben BJCP ID ELLI & Rank ELLI Email benn Non-BJCP Qualification	in Marter Ob Certis martens@gn	Ried	Category# Sub (a-f) Subcategory Special Ingred	Catmeal St	774	Position in flight Entry	may not be	SUS SCORE an average of vidual scores
Cicerone	Rank		Bottle Inspection	0x 10w +				
Pro Brewer ☐ Bre Industry ☐ Des	ewery scribe Years		Aroma Malt Hops	None L M H	Creamy none	wsse	e	
Use the space provid Add secondary attrib For "Fermentation", If character is inappro- If character is absent,	icate the intensity of the pri led to describe the primary sute(s) intensity/description consider esters, phenols, et opriate for style, mark the b , mark the circle to the left.	attribute. as appropriate. c. ox to the right.	Fermentation Other Appearance	aces abby	le lace	faldeh	ude)	<u>5</u> 12
Assign scores for each	ge(s) and agree on consen	•	Color Clarity Other	Brilliont Hozy Opoque	Other Retention C	E S E E	Other	3
	to fill in a Scoresh the flavor section for a Wei for style.	eet ssbier that is	Flavor	Mooppreprinte				
Fiavor		13	Malt		light Ch	ocolat	e, lacl	ring roas
٠ ٧	. Wheat. Subtle grain				$\mathcal{I}$			5
Malt O X	OK for style	<del>,, 111.2</del>	Hops		none			
	X X Way too high for st	/le	Bitterness		10W			
Fermentation X	Banana, Low Clove.	lint of bubblegum	Fermentation	~———— <u>—</u>				151
				Hoppy Malty				20
			Balance				· · · · · · · · · · · · · · · · · · ·	
			Finish/Aftertaste	Dry Sweet				
Flaws for style	(mark L-M-H for all that ap	oly)	Other	papery - o	xidised			
Acetaldehyde	Metallic		•	1	1			
Alcoholic / Hot	Musty		Mouthfeel					
Astringent	Oxidized	M	Modulifeet	Inappropriety	•	/	Inspyreptiste	
Brettanomyces	Plastic		Body	min M Full	Creaminess	Nane L M	H	
Diacetyl	Solvent / Fusel			one L M H	or callille??			
DMS	Sour / Acidic		Carbonation		Astringency	01/		5
Estery	Smoky		Warmth	<u> </u>	Other			
Grassy	Spicy							
Light-Struck	Sulfur		Overall					
Medicinal	Vegetal			Classic Example		/ Not to St	yle	
				Flawless		Significa	nt Flaws	12
Outstanding 45-5  Excellent 38-4  Very Good 21-2  Fair 14-2  Problematic 0-1:	Exemplifies style well, requires mino Generally within style parameters, n Misses the mark on style and/or mino Off flavors/aromas or major style del	ilnor flaws. or flaws. iciencies.	Feedback ( - - !	n the aro	a t lact avour. ma. Ta	ring 1 Slight stes	na It	indehyd Sed
			Ī	being \$111	ed all	the v	Jay. Judge Total	15.





	Location	Date
Judge Benn Martens  BJCP ID E4106 Certified  & Rank E4106 Certified  Email bennMartens Dagmail-com  Non-BJCP Qualifications  Cicerone Rank  Pro Brewer Brewery  Industry Describe	Category# 6	Position in flight Eatry  Of  Of  TOW FILE  CONSENSUS SCORE  may not be an average of judge's individual scores  Gusher!
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.	Appearance  Color  Brilliont Hery Quopur Other	medicina Lasina Other 3
Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is good, but too bitter for style.  Flavor  Mait Hops Hops Hops Hops Hops Hops Hitemess Hops Hitemess Hops Hitemess Hops Hitemess Hops Hitemess Hops Hitemess Hitemess Hops Hitemess Hit	Other	Retention
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur	Mouthfeel  Body Thin M Full Carbonation Warmth  Overall	Creaminess  Astringency  Other
Outstanding Excellent Very Good Fair 14-20 Off flavors and aromas dominate  Vegetal  Vergetal  Vergetal  45-50 World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Good 21-29 Misses the mark on style and/or minor flaws.  O-13 Major off flavors and aromas dominate	Flawless Wonderful	Not to Style Significant Flaws Lifeless and drinking pleasure. Include helpful suggestions to the brewer.  Cly dominated by Clayour. Also ated Sc possible  Judge Total





Email Specia	egory Oatmeal Stau Ingredients	may no judge	SENSUS SCORE
	pection ox Slightly 10W	1 / - 1 C L A	's individual scores
Non-BJCP Qualifications  Bottle Ins	00	fill, Gushe	Γ,
Use the scales to indicate the intensity of the primary attribute.	Malt O SI	ghtly paper. Licinal. The coffee	± + 5 <sub>12</sub>
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.	Color Brilliant Hazy Opogue Other Re	Head	ther 2 3
Fermentation X Sonana. Low Clove. Hint of bubblegum  Fermentation  Bannana. Low Clove. Hint of bubblegum  Fermentation  B  Finish/After  Flaws for style (mark L-M-H for all that apply)	Hops   a a a a a a a a a a a a a a a a a a	nt Cherry Longdicina rour.	3 20
Grassy Spicy	Body Full Cre	eaminess H H H H H H H H H H H H H H H H H H	`   <b> </b>
Light-Struck Sulfur Overall			
wedening vegetal	Classic Example Flawless Wonderful Iback Provide comments on style, recipe, process, and drinkin  LASTES AS  TO ECTIONS Characters  Charac	ng pleasure. Include helpful suggestions to the brev	able







		Location Date	
	im Crocker	Category# 16 F 765911 Position in flight Entry	1/2
	-cernified	Subcategory Sneet Stout.	
Callumce	rocker@icloud.	Special Ingredients	ORE
Email		may not be an averag	
Non-BJCP Qualifications		Bottle Inspection Jox Crown Cap.	
Cicerone 🗆 R	Rank		
	very	Aroma	
	ribe		
Judging 🗆 Ye	ears	Malt of Sourcess	
		200	
		Hops of Monday.	$\supset$
Scoresheet Insti		Fermentation O	<b>3</b> _
Use the space provided Add secondary attribut	ate the intensity of the primary attribut d to describe the primary attribute. te(s) intensity/description as appropria	Other	12
	onsider esters, phenols, etc. riate for style, mark the box to the righ	ht. Appearance Incorporate Incorporate	
	nark the circle to the left.		
Assign scores for each	er and key feedback for improvement. section and total.	Ambe Gold Coppo Brown White Mory	
Review with other judg	e(s) and agree on consensus score.	Color Head Head Head	2
Enter consensus score	at top of sheet.	Brilliont Hory Opeque Other Quick Losting Other	
		OtherTexture	13
Flaws for style (	OK for style  Way too high for style  Bonona Low Clove. Hint of bubblegue  mark L-M-H for all that apply)	Hops Passible infection  Bitterness of prevents mair/	4 20
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	Inopprepriete Inopprepriete  Thin M Fult None L M H	
Brettanomyces	Plastic	Body Creaminess	,
Diacetyl	Solvent / Fusel	Contraction None L M / H = 111	_
DMS	Sour / Acidic	Carbonation Astringency Astringency	5
Estery	Smoky	Warmth Other Other	
Grassy	Spicy	<u> </u>	
Light-Struck	Sulfur	Average .	
Medicinal	Vegetal	Overall Classic Example Not to Style	
		Flawless Significant Flaws	
		Wonderful Lifeless 2	'
		Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
Φ Owistanding 45-50	World-class example of style.	tlavour-Medicinal: Use RO	
Excellent 38-44	Exemplifies style well, requires minor fine-tuning.	Water if you havn't, possible	
Very Good 30-37	Generally within style parameters, minor flaws.	in fection	
Ovistanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13	Misses the mark on style and/or minor flaws.  Off flavors/aromas or major style deficiencies.		
Problematic 0-13	Major off flavors and aromas dominate	sour aroma-shorter man	
		at nigher temp	
		The state of the s	1
		Judge Total	50



		Location Date	
Email OCOOO	ob Certified nartens@gmail.com	Category# 16 16591   Advanced to min flight fatry  Subcategory Sweet Stowt  Special Ingredients   Position in flight fatry  Ly ef   CONSENSUS SCOR may not be an average of judge's individual scores	of
Pro Brewer  Bre	Rank	Aroma  None L M H 1 10W Malt  Hops Out 1 10 10 10 10 10 10 10 10 10 10 10 10 1	
Use the space provide Add secondary attribu- For "Fermentation", of If character is inapprop If character is absent, in	ate the intensity of the primary attribute. d to describe the primary attribute. te(s) intensity/description as appropriate. onsider esters, phenols, etc. oriate for style, mark the box to the right. mark the circle to the left. eer and key feedback for improvement.	Appearance  Sour Cherry  Appearance  Sour Cherry  Sour Cherry  Sour Cherry  Sour Cherry  Sour Cherry  Sour Cherry	12
Review with other judg Enter consensus score	ge(s) and agree on consensus score. at top of sheet.  to fill in a Scoresheet he flavor section for a Weissbier that is	Clarity Other  Retention  Texture Creamy None L  Malt  Creamy Chocolate	) 3
Malt O X	Wheat. Subtle grainy notes  OK for style  Way too high for style Banana. Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Finish/Aftertaste  Other  Slightly Sour Medic 100	20
Acetaldehyde Akoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic  Musty  Coxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel  Body  Thin M Full  Creaminess  Carbonation  None L M H  Astringency  Warmth  Other	5
Light-Struck  Medicinal	Sulfur Vegetal	Overall  Classic Example  Flawfess  Wonderful  Feedback  Provide comments on style, recipe, process, and droking pleasure Include helpful connections to the browns	10
Outstanding   45-50	World-class example of style.  Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.  Misses the mark on style and/or minor flaws.  Off flavors/aromas or major style deficiencies.  Major off flavors and aromas dominate	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  Malt presence is low a  not much dark roast /chocolate  Dominated by a Cherry cough  syrup kind of flavour - could  be medicinal from water  or infection.  Judge Total	



BEER SCOR AHA/BJCP Sanctioned Cor Structured Vers	npetition Program	Date 25/6
Judge Common Mole  BJCP ID  & Rank  Email	Category# 13	Position in flight tentry  of  PLACE  CONSENSUS SCORE  may not be an average of judge's individual scores
Non-BJCP Qualifications  Cicerone  Rank Pro Brewer Brewery  Industry Describe  Judging Years	Aroma  None L M H M H M H M H M M M M M M M M M M M	Chocolite mt
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.	Fermentation Other  Appearance  Appearance  Appearance  Appearance  Appearance	T 12

Opeque \_\_\_

ت ر

Color

Clarity Other

Hops

Bitterness Fermentation

Flavor

Example: How to fill in a Scoresheet

Review with other judge(s) and agree on consensus score.

Enter consensus score at top of sheet.

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

Fiavor		13
Malt	<u> </u>	Wheat. Subtle grainy nates
Hops	<b>8</b>	OK for style
Bitterness	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	1	Metallic	
Alcoholic / Hot		Musty	
Astringent	11	Oxidized	M
Brettanomyces	1.	Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	TH	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	Н	Vegetal	

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

Balance Finlsh/Aftertaste	Hoppy Maty - front flants, Micelitary	1 20
Other		
Mouthfeel	Incoppropriete Inciparage tota	
Body	Thin M Full H Creaminess	1
Carbonation	Monel M H Astringency	<b>/</b> 5
Warmth	Other	
Overall	Classic Example Not to Style	
Feedback	Flawless Significant Flaws Wonderful Lifeless Provide comments on style, recipe, process, and drigking pleasure. Include helpful suggestions to the brewer.	2 10
	Dry. Drendic, Addingent	
,	Infection:- Check Claimer procedurs	

Retention \_\_\_\_

Texture

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

**Judge Total** 



#### BEER SCORESHEET

	AHA/RICP Sanctione	d Competition Program
Beer Judge		ed Version
		Location Mcclocke Date 25 6
BJCP ID E19	machanda ST (cert) 73(0):ve.com.au	Category# 13
	Rank	Bottle inspection 🗆 ok
Pro Brewer  Brew	veryribe	Aroma  None L M H  Malt
Use the space provide Add secondary attribu For "Fermentation", co If character is inapprop	ate the intensity of the primary attribut d to describe the primary attribute. te(s) intensity/description as appropria onsider esters, phenols, etc. oriate for style, mark the box to the rig	te. Fermentation of King Deminated 3/12  ote. Other Deminated
Provide summary of be Assign scores for each	ge(s) and agree on consensus score.	
This example is from the good, but too bitter for Flavor  Mail OLL X  Hops S  Bitterness OLL X  Fermentation OLL X  Fermentation	Wheat. Subtle grainy notes  OK for style  Way too high for style	Mark Mane L N H Some with rooting the same with the same w
Alcoholic / Hot	Musty	Mouthfeel
Astringent	Oxidized	Incopropriets Incopropriets  Thin M Full None L M H
Brettanomyces	Plastic	Body Creaminess
Diacetyl DMS	Solvent / Fusel	Carbonation None M H Astringency
Estery	Sour / Acidic Smoky	
Grassy	Spicy	Warmth Other
Light-Struck	Sulfur	
Medicinal	Vegetal	Overall Classic Example Not to Style
o Outstanding 45-50	World-class example of style.	Flawfess Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  AITHOUGH TO Appears  Significant Flaws Lifeless  Freedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
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.	Series Plan mostly  mection  Additional resources can be found at the Plans. https://www.bjcp.org  http://www.homebrewersassociation.org  The Constant of Secretary.
		and sometimes