

AHA/BJCP Sanctioned Competition Program



			Location	D	ate	
Judge St	ien Gove	Category#	2/ 1/28	マフファ	Position Advanced to MINI-BOS	1/
BJCP ID	-1961		US TO	4	PLACE	40
& Rank	4 1 1	Hook Subcategory	Lind	-11	CONSEN	SUS SCORE
Email 1400	Mana promo	<u> </u>	edients Huff	R-9		an average of
Non-BJCP Qualification	s	Bottle Inspection			judge's ind	lividual scores
	Rank		19 OK			
	wery	Aroma	Committée			
	Years		None L M H	de	/	
5 5 -		Mal			rectal	- ,
		Нор	• السلم	recia Did	progplecte	11
Scoresheet Inst		Fermentatio	<u> </u>	1	" "	
	cate the intensity of the primar and to describe the primary attri	bute	9			// 12
Add secondary attribu	ute(s) intensity/description as a					-
	consider esters, phenols, etc. priate for style, mark the box to	the right. Appearance			e i i i i i i i i i i i i i i i i i i i	
	mark the circle to the left. eer and key feedback for impre			-		
Assign scores for each	section and total.		Yellow Gold Amber Coppe Brown Block		Morry Beige Beige Brown Brown	
Enter consensus score	ge(s) and agree on consensus : at top of sheet.		Brilliant Hazy Opaque	Other Head 1	- aut	3
		Clarity		Retention _	 -i	3
		Othe		Texture _		-
good, but too bitter for Flavor Mail O X	Wheat. Subtle grainy no	13 Mal	Hoppy Matty		alancel'	/ B ₂₀
-1		Finish/Aftertaste	Dry Sweet	Duj tih	7(
riaws for style	(mark L-M-H for all that apply)	Other				
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty	Mouthfeel	Bapproprieté		locidostata	
Astringent Brettanomyces	Oxidized Plastic		Thin M Full		None L M H	
Diacetyl	Solvent / Fusel	Body		Creaminess		
DMS	Sour / Acidic	Carbonation	None L M H	Astringency) [5]
Estery	Smoky	Warmth	OI	Other		
Grassy	Spicy			Vuici		
Light-Struck	Sulfur	A STATE OF THE STA				
Medicinal	Vegetal	Overall	Classic Example		Not to Style	
			Flawless		Significant Flaws	9
			Wonderful		Lifeless	
		Feedback	Provide comments on style, recipe ploc	ess, and drinking pleasure. In	**************************************	10
o Outstanding 45-50	World-class example of style,		wow, Ta	nfastic 1	FA 6175	
Excellent 38-44	Exemplifies style well, requires minor fine		qui the an	25000	hop Qion	
Very Good 30-37 Good 21-29	Generally within style parameters, minor f Misses the mark on style and/or minor flav		H STANDE	r. han	the 1 100 8	,
Fair 14-20	Off flavors/aromas or major style deficience		in the A.	Las	Ky / Sup	
Problematic 0-13	Major off flavors and aromas dominate		400	W WUD	<u> </u>	
						1/
					Judge Total	40 ₅₀



BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Statetured Version



		Location	Date	Not
		, 7, A ==	Position	Advanced to
Mason Pack		Category# 21 A	383772 in flight	MINI-BOS
Non-BJCP Judge		Sub (a-f)	Entry	1461
, Professional Bre	MOT	!	19	PLACE
		Subcategory	of sk	CONSENSUS SCORE
masonpack@hotn	naii.com	Special Ingredients		may not be an average of
				judge's individual scores
Cicerone 🗆 📑	Rank	Bottle inspection 🗆 ok		
Pro Brewer 🗆 Brev	wery			
Industry 🗆 Desc	ribe	Aroma	acppropriate.	
Judging 🗆 Y	'ears	None L M	" I limitely as	200148
		Malt Olimber		
		Hops Of The Control	DI ARMA. PINEY	182.h
Scoresheet Inst		Fermentation	ı	
	ate the intensity of the primary attributed to describe the primary attribute.	е.		112
Add secondary attribu	te(s) intensity/description as appropriat	te. Other		
	onsider esters, phenols, etc. priate for style, mark the box to the righ	Appearance	100	170 L co londer
If character is absent, i	mark the circle to the left.	Appearance	poppropriate	lappageide
	eer and key feedback for improvement.	rellow Gold Amber Coppe	White White Beige	www.
Assign scores for each Review with other jude	ge(s) and agree on consensus score.	Color LO L L	Head Z	
Enter consensus score		Brilliant Hazy Opacy	e Other Quick Lo	asting Other 2,
		Clarity 6	Retention	
		Other	Texture	
good, but too bitter for Flavor Matt O X Hops & X Bitteness O X	Wheat. Subtle grainy notes OK for style	Hops O C	G F. P. M. BITTCHES	19
		Balance Hoppy Moits	I o	
		Finish/Aftertaste Dry Sweet	1	
Flaws for style	(mark L-M-H for all that apply)		i	
Acetaldehyde	Metallic	Other		-
Alcoholic / Hot	Musty	Transcort		
Astringent	Oxidized	Mouthfeel	acppropriate	Inchregitate
Brettanomyces	Plastic	Thin M Full		и н
Diacetyl	Solvent / Fusel	Body	□ Creaminess ○ □	
DMS	Sour / Acidic	Carbonation Mone L M H	□ Astringency ○ ○	
Estery		" "		
	Smoky	Warmth O	Other	
Grassy	Spicy			
Light-Struck	Sulfur	Overall Classic Systems		
Medicinal	Vegetal	Classic Example		Style
		Flawless	Signit	ficant Flaws
Dutstanding 45-50 Excellent 38-44 Yery food 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/omas or major style deficiencies. Major off flavors and aromas dominate	Feedback Provide comments on style. GREAT BALANU	recipe, process, and drinking pleasure. Include helpful sug	
				4h
				Judge Total V50



AHA/BJCP Sanctioned Competition Program



		Stractarea version		Location		Date		Note
(1)				21 *		Position	Advanced to MINI-BOS	
Judge S	Was like	ا د 0،	Category# _	1	39668	in flight	MINI-BOS	112, C
	- 10/	, C	Sub (a-f) _	<i>M</i>		Entry		1420
BJCP ID	-1911		Subcategory (Spell out)	VS IPO		120	PLACE	
	• /	1		dients	:	* / >>	CONSENS	US SCORE
Email			Special Ingre					an average of vidual scores
Non-BJCP Qualification	s		Dattle Increation				juage's man	710gg: 300.03
Cicerone 🗆	Rank		Bottle Inspection					
Pro Brewer Bre	wery	t	roma					
. •	cribe		aroilla	laci	ppropriete			
Judging 🗆 🕦	Years		Malt	None L M H				
					ala ala	o for 1	dont.	
			Hops	0	- pre , 570	e irus,	CUITE	40
Scoresheet Inst	tructions cate the intensity of the p	rimary attribute	Fermentation	0				10
Use the space provide	ed to describe the primar	y attribute.	Other					1.2
	ute(s) intensity/description consider esters, phenols, c		otne:					
If character is inapprop	priate for style, mark the	box to the right.	ppearance		ni vitet			
	mark the circle to the left eer and key feedback for	. –	ppedianee		propriete	n _ e	enobbushungs	
Assign scores for each		improvement.		Yellow Gold Amber Coppe Brown Block	14.	Pelge File	Mose in the second seco	
	ge(s) and agree on conse	nsus score.	Color	Prillian Harry Organia	Other Hea		ting Other	17.A
Enter consensus score	e at top of sheet.		Clarity	Brilliant Hazy Opaque	☐ Retentio	Quick Los	dng Other	2 3
			Other		Textur	e		
good, but too bitter for Flavor Malt OLL X Hops SOLL L Bittemess OLL L	Wheat. Subtle gro OK for style X May too high for s	13. Stryle Hint of bubblegum	Mait Hops Bitterness Fermentation Balance	Hoppy Molty Dry Sweet	hige slight	grasint	cc.	1720
Flaws for style	(mark L-M-H for all that a		Other					
Acetaldehyde	Metallic		Other					
Alcoholic / Hot	Musty		outhfool					
Astringent	Oxidized		outhfeel		propriete		poppopints	
Brettanomyces	Plastic		Body	Thin M Full	Creamin	None L M	н	1 =
Diacetyl	Solvent / Fusei		•	None L M H	□ Creamin	0		1.3
DMS	Sour / Acidic		Carbonation		□ A stringer	icy		7 5
Estery	Smoky		Warmth		□ 0tl	ner		
Grassy	Spicy				_			
Light-Struck	Sulfur	1	verall					
Medicinal	Vegetal	U	verall	Classic Example		Not to :	Style	
				Flawless _		Signific	ant Flaws	0
Outstanding 45-50 Excellent 38-44 Very 600d 21 2 y Fair 14-20 Problematic 0-13	Exemplifies tyle well, requires mi Goverally within style parameters, Misses the mark on style and/or m Off flavors/aromas or major style d	minor Haws. inor flaws. leficiencies.	Feedback	Wonderful Provide comments on style, rec	ipe, process, and drinking pleas Levy (GC) Hentium	Lifeless Ire-include helpful sugge CS Co. Doc Op C.		<i>D</i> ₁₀
							Judge Total	4



AHA/BJCP Sanctioned Competition Program



	_		Location		Date	
		/	11 * 00	12220	Position Advanced to MINI-BOS	
/lason Pack		Category#_	21 2 82	9668	in flight	12 0
		Sub (a-f)	<u></u>		Entry	142.71
Non-BJCP Judge	_	Subcategory	AMELICAN .	PA	Z PLACE]
Professional Brewe					of 35 CONSENS	SUS SCORE
nasonpack@hotmai	i.com	Special Ingre	edients			an average of dividual scores
	Rank	Bottle Inspection	□ ok			
	wery	Aroma	We und investmental to			
	cribe	Aluma	None L M H	É _		
Judging 🗆 🕦	/ears	Mali		PINEY :	WICH FESIN	
			0-0-	GOLDEN	640.04	
		Hops		<u>abovers</u>	2464	- ,,
Scoresheet Inst		Fermentation	أ ــــــــــــــــــــــــــــــــــــ			- 1 1
	ate the intensity of the primary attribute. It does not be the primary attribute.	Other				112
Add secondary attribu	ite(s) intensity/description as appropriate.	Othe				- '
	onsider esters, phenols, etc. priate for style, mark the box to the right.	1				
	mark the circle to the left.	Appearance	Indepropriate	į	Inappropriate	
	eer and key feedback for improvement.		Yellow Gold Amber Copper Brown Black	a tid	Wory Belge fan Srown	
Assign scores for each Review with other jude	n section and total. ge(s) and agree on consensus score.	Color	<u> </u>	Head		
Enter consensus score		Clarity	Brilliant Hazu Opaque		luick Lastina 🚋 Other	4_
		•			6	1 3
		Other		Texture		- 7
Example: How to This example is from to good, but too bitter for	to fill in a Scoresheet the flavor section for a Weissbier that is or style.	Flavor	None L M H			
Flavor	13	Malt	. أ ـــــــــــــــــــــــــــــــــــ	Excelle		-
Man O X	Wheat. Subtle grainy notes	Hops		CIPERT	SCH . TUBE	
Hops &	OK for style		. ب د ب	= D.O A /s	FIRM	
Bitterness O 1 2		Bitterness	! أ بـــــــــــــــــــــــــــــــــــ	(poster		
Fermentation O X	Banana. Low Clove. Hint of bubblegum	Fermentation	. 🗀 ـــــــــــــــــــــــــــــــــــ	BITTERN	622	117
		Balance	Hoppy Malty			20
		palance	Dry Sweet			
		Finish/Aftertaste	Sweet .			•
Flaws for style	(mark L-M-H for all that apply)	Other				
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty	Mouthfeel				
Astringent	Oxidized		Thin M Full		None L M H	
Brettanomyces	Plastic	Body		Creaminess		
Diacetyl	Solvent / Fusel	6	None L M H		9	15.1
DMS	Sour / Acidic	Carbonation		Astringency		5
Estery	Smoky	Warmth	0/2	Other		
Grassy	Spicy		-0			
Light-Struck	Sulfur	Overall				
Medicinal	Vegetal	orcidir	Classic Example 2		Not to Style	
			Flawless		Significant Flaws	
No. of Marie Street, or		-	Wonderful L		Lifeless	$\perp \mathcal{S} \perp$
· ·	. 1	Feedback	Provide comments on style, recipe, proce	ess, and drinking pleasure. In	include helpful suggestions to the brewer.	10
Or Option dia			EXCELLENT	LEEP.	FIRM,	
Outstanding 45-50 Excellent 38-44 Very Good 30-8	Word-class example of style, examplifies style well, requires minor fine-tuning.		Brunces.	14000	1055 A	
	Generally within style parameters, minor flaws.			7	- J-5/ 17	
Fair 14-20	Misses the mark on style and/or minor flaws.		LITTLE MON	e mor	MOND THE	
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate		IT EXCEPT	Jank.	متعلالا العلاقة	
	-					
						145
BJCP Scoresheet Copyright					Judge Total	50
					_	_





NICEY

1	Structure	d Version	Location	Date	4 NOTE
Judge AU BJCP ID & Rank Email	LAN O'NEILL	Category# Sub (a-f) Subcategory Special Ingredi	B ± 312 AMERICAN ents	Position in flight the following the state of 35	PLACE CONSENSUS SCORE may not be an average of iudge's individual scores
Non-BJCP Qualifications Cicerone □ F	Rank	Bottle Inspection	□ ож		judge's monitoral scores
Pro Brewer ☐ Brew Industry ☐ Desc	weryears	Malt	Interest Concert M H	216HT MAR	The same
Use the space provide Add secondary attribute For "Fermentation", co	ructions ate the intensity of the primary attribute d to describe the primary attribute. te(s) intensity/description as appropriate onsider esters, phenols, etc. briate for style, mark the box to the right	Other		acar	[O]
If character is absent, r Provide summary of be Assign scores for each	nark the circle to the left. eer and key feedback for improvement. section and total. je(s) and agree on consensus score.	Appearance Color Clarity Other	Brilliont Hazy Opoque	Other Retention Texture	ssting Other 2
Example: How t This example is from th good, but too bitter fo	to fill in a Scoresheet ne flavor section for a Weissbier that is r style.	Flavor	Nonpreside	ancer /	24-114
Hops No	Wheat. Subtle grainy notes OK for style. Way too high for style Banana. Low Clove. Hint of bubblegum	Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hoppy Motty Dry Sweet	PINEY / CITA INTIAL MICH CLEAN GREAT BASK NICE FINISH	BITTERNES - FAIRES BITTERNES - FAIRES BITTERNES - FAIRES
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS	Metallic Musty Oxidized Plastic Solvent / Fusel	Mouthfeel Body Carbonation	hoppreprieté Thin M Fult 3	Creaminess Astringency	4
Estery Grassy Light-Struck	Sour / Acidic Smoky Spicy Suffur	Warmth	ن سنس أ	Other	
Outstanding 45-50 Excellent 38-44 Very 6ood 30-37 Good 21-29 Fair 14-20 Problematic 0-13	Vegetal World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.		Provide comments on style, recipe, prov		
Fair 14-20 0-13	Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	- -	A SUCHTLY COULD IM	DRY FIN	Judge Total 43







V	Struct	tured Version	Location	Date	AP NOTE.
Judge Name BJCP ID & Rank Email	Simon Skidmore BJCP Provisional J skids1067@gmail.c		18 = 3121 Nn pub dients	may	42
Non-BJCP Qua Cicerone Pro Brewer Industry Judging	☐ Rank	A P A rest A	None L M H	heady half	
Use the scale Use the spac Add seconds For "Ferrnen If character is Provide sum Assign score Review with o	et Instructions is to indicate the intensity of the primary attribute, in provided to describe the primary attribute, iny attribute(s) intensity/description as approptiation", consider esters, phenols, etc. inappropriate for style, mark the box to the inabsent, mark the circle to the left. inary of beer and key feedback for improvements for each section and total. other judge(s) and agree on consensus score.	bute. Fermentation Other right. Appearance	beoppropriet	Head A Head	/O ₁₂
Example: This example good, but too Flavor Matt O-	How to fill in a Scoresheet is from the flavor section for a Weissbier that better for style. Wheat Subtle grainy notes OK for style Way too high for style Banana Low Clove Hint of bubb	13 Malt Hops Bitterness Fermentation Balance	None L M H	Retention Quick Lesting Texture Texture CO Construction Proces	Cary 1 th
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Solvent / Fusel Sour / Acidic Smoky Spicy	Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Incoordinate Thin M Full One L M H	Mane L M H Creaminess	######################################
Outstanding Exchient Problematic	Sulfur Vegetal 45-50 World-class example of style. Exemplifies style well, requires minor fine-tuning. 30-37 Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. 45-20 Off flavors/aromas or major style deficiencies. Major off flovors and aromas dominate	Overall Feedback	Classic Example Flawless Wonderful Provide comments on style, recipe, process, at	Not to Style Significant Flaws Lifeless Id drinking pleasure. Include helpful suggestions to the bree Safan Cad hop fla Court (fanker) pleasure.	10 10 10 Lays
ICP Scoresheet		M	otherise .	Virguell done!	- 43 <u>-</u>



(A)	
THE WOLLT'S	

	Structured Version	n	Location _		Date		KOLLY
Judg Simon Sk BJCP IE BJCP Pro & Ranl skids106	cidmore ovisional Judge 7@gmail.com	Lategory# lub (a-f) ubcategory pecial Ingre-	2(32436	Position in flight Entry 30	Advanced to MINI-BOS PLACE CONSENSUS may not be an judge's individe	average of
Pro Brewer Brewery Brewery Br		Aroma Malt Hops	Mone L M	hoppindite.	h ferance	1/toa	10-
Scoresheet Instructions Use the scales to indicate the inte Use the space provided to descrit Add secondary attribute(s) intensi For "Fermentation", consider est If character is inappropriate for sty If character is absent, mark the cir Provide summary of beer and key Assign scores for each section ans Review with other judge(s) and ag Enter consensus score at top of sh	nsity of the primary attribute. se the primary attribute. ty/description as appropriate. ers, phenols, etc. ele, mark the box to the right. cle to the left. feedback for improvement. d total. eree on consensus score.	Fermentation Other Appearance Color Clarity Other	Amber Seld	becomposite 0 0 0	Head Out Lostin	Olher	33
Hops &	tion for a Weissbier that is 13 /heat. Subtle grainy notes K for style /ay too high for style anana. Low Clove. Hint of bubblegum	Flavor Malt Hops Bitterness Fermentation Balance Finlsh/Aftertaste	Hoppy Dry	Motty Sweet	(a.one)	tores/	15 20
Acetaldehyde Me Alcoholic / Hot Mu Astringent Oxi Brettanomyces Pla Diacetyl Sol DMS Sol Estery Sm Grassy Spi	tallic sty dized stic vent / Fusel ur / Acidic oky	Mouthfeel Body Carbonation Warmth	Thin N None L N	Н	reaminess O O O	Integraphists H	J 15
Outstanding 45-50 World-class exa Exemplifies styl Way Good 30-37 Geod 21-29 Misses the mark	etal	Feedback	Classic Exam Flawl Wonder Brovide comments of	ess	Not to Sp. Significan Ufeless Ing pleasure. Include helpful suggestic Co., Co., Co., Co., Co., Co., Co., Co.,	nt Flaws	Sio, Ah.len

Judge Total





		Location	
Judge Name AU BJCP ID & Rank Email	AN O'NEILL	Category# 21 324 383 Position in flight Entry 30 of 35. CONSENSUS may not be an average of the consensus and the consensus and the consensus are consensus and the consensus and the consensus are conse	rerage of
Non-BJCP Qualifications Cicerone R	ank	Bottle Inspection OK	il scores
Industry 🗆 Descr	ibe	Malt of CITIZE A TROUBLE	110151
Use the space provided Add secondary attribute	uctions te the intensity of the primary attribute. to describe the primary attribute. e(s) intensity/description as appropriate. nsider esters, phenols, etc.	Other	10
If character is inappropr If character is absent, m Provide summary of bee Assign scores for each s	iate for style, mark the box to the right. ark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance Color Hazy Opeque Other Retention Clarity Clarity	3_
This example is from the	o fill in a Scoresheet a flavor section for a Weissbier that is	Other Texture	3
good, but too bitter for Flavor		Malt SUGIFI TOFFE	Æ.
May OT X	Wheat. Subtle grainy notes	PINE /CAPY	
Hops 85		Hops INV / /// KV2	
Bitterness O X		Bitterness SMOOTH.	
Fermentation O X	Banana Low Clave. Hint of bubblegum	Fermentation O CUERT	
		Balance Hoppy Motty	20
		Finish/Aftertaste Dry Sweet	
Flaws for style (m	nark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic	VIIICI	
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized		
Brettanomyces	Plastic	Thin M Full MoneL M H Body Creaminess O	1
Diacetyl	Solvent / Fusel	None L N H	4
DMS	Sour / Acidic	Carbonation Astringency Astringency	5
Estery	Smoky	Warmth Other	
Grassy	Spicy		
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Not to Style	
Ovistanding 45-50 Excellent 38-44	World-class example of style.	Flawless Significant Flaws Wonderful Lifetess Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. EXELLENT SHAMPLE OF	9 10
Very Good 30-37 (Good 21-29) Fair 14-20 (xemplifies style well, requires minor fine-tuning. Seererally within style parameters, minor flaws. Risses the mark on style and/or minor flaws. If flavors/aromas or major style deficiencies. Rajor off flavors and aromas dominate	COMPLEXITY BUT THEN WOULD	••
BJCP Scoresheet Copyright © rev BSTR-180124	9 2018 Beer Judge Certification Program	AGD TO LIFE MADE NOS TO Judge Total MANTA) N DALANCE. LIFEAT LIFE Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewers.	43 50 Association.org





V	Structured Ve	rsion	Location	Date	NOTAL.
Judge Name BJCP ID & Rank Email	ven Gowl 1961 nydaysbrew@ actoo	Category# Sub (a-f) Subcategory (Spell out) Special Ingre	18 ig 674 W A PA	Position in flight Entry 11/35	Advanced to MINI-BOS 4/2 5 PLACE CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications		Bottle Inspection	□/5x		judge's individual scores
	very		/		
		Aroma	la constructiva		
	ribe	- Account	None L M H		
Scoresheet Inst. Use the scales to indice		Mait Hops Fermentation Other	0	resis, pire, danle	ycetr 1
For "Fermentation", co If character is inapprop If character is absent, r Provide summary of be Assign scores for each	e(s) and agree on consensus score.	Appearance Color Clarity	Solution Hazy Opoque	Head Lostin	Other 3
Example: How t This example is from tl good, but too bitter fo	to fill in a Scoresheet ne flavor section for a Weissbier that is r style.	Other Flavor Matt	Improved late	Palaced; (leas	
M-H _ X	· What sale and a	llana		at dook resu, DI	10 Ct. C
Malt OX.		Hops		the audit Com the	a alle
	Way too high for style	Bitterness		,	
Fermentation X	Banana. Low Clove. Hint of bubblegum	F	2		111
0		Fermentation			/ Y ₂₀
		Balance	Hoppy Molty		
		Finish/Aftertaste	Dry Sweet		
Flaws for style	mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic	***************************************			
Alcoholic / Hot	Musty	Mouthfeel			
Astringent	Oxidized	Moderneer	Pappropriate	n1 M	acppropriate
Brettanomyces	Plastic	Body	Thin M Full	None L M Creaminess	
Diacetyl	Solvent / Fusel	•	None L M H	O 7	 □ 4/3
DMS	Sour / Acidic	Carbonation		Astringency O	
Estery	Smoky	Warmth	<u>-</u>	Other	
Grassy	Spicy	wanna			
Light-Struck	Sulfur				
Medicinal	Vegetal	Overall	Classic Example	Not to S	Ma
	World-class example of style. Exemptifies style well, requires minor fine-tuning.	Feedback	Provide comments on style, recipe, process Very v (5) Strand mase PROVIDED TO S	Significant Lifeless s. and dipiking pleasure. Include helpful suggest of host work host work when he company to the company t	tions to the brewer. Therefold. Color 146.
DICD Complete Control	A \$ 2000 Days Liday Conference 2			V	Judge Total 42-50





			Location		Date	
			60 *)	Position Advanced	
Massa Dask		Category#	16B i 67	4471	in flight MINI-Be	osi J
Mason Pack		Sub (a-f)	<u>.</u>		Entry	121.17
Non-BJCP Judge					PLA	ACE
, Professional Bre	wer	Subcategory (Spell out)			of , 7	USENIO GOODE
masonpack@hotr	mail.com	Special Ingre	dients MMCVICA	N YACE	\ 0 \ CO	NSENSUS SCORE
		\				y not be an average of dge's individual scores
		Bottle inspection	□ ok			3
	Rank	-				
	wery	Aroma	11 25 cm - 12	126		
	cribe	Mona	None L M H	MR.		
Judging 🗆 🖰	Years	Malt	~ f0	Silona	. Har Agai	A
				TROMES	te. car w	Au -
_		Hops	0	1601		1,4
Scoresheet Inst		huta Fermentation				$ \cup_{12} $
	cate the intensity of the primary attri ed to describe the primary attribute.					
Add secondary attrib	ute(s) intensity/description as approp			-		
	consider esters, phenols, etc. priate for style, mark the box to the	right -				
If character is absent,	mark the circle to the left.	Appearance	Independent	itė	happeoprid	le .
Provide summary of b	eer and key feedback for improvem	ent.	Yellow Gold Amber Capper Capper Brown		White Mony Beige Tan Brown	
Assign scores for each	h section and total. ge(s) and agree on consensus score.	Color		Head	ا الساس	
Enter consensus score			Brilliant Hazy Opaque	Other	Quick Losting	Other 7
		Clarity		Retention		<u>3</u>
		Other		Texture		
	to fill in a Scoresheet the flavor section for a Weissbier tha or style.	t is Flavor	Inerprepri	•		_
Flavor		13 Malt		Men	WANT + 40(<u> </u>
Matt C / X:	Wheat. Subtle grainy notes	Name .		PROTILE	STRONG	
	OK for style	— Kops	O D			
	X Way too high for style	Bitterness	أ لحهالت	PILLER	upsz. Hich	
Fermentation O X	Banano, Low Clave, Hint of bubb	Fermentation	~	FIRM	FIMISH	11/2
			Honnu Mottu «	1		16 ₂₀
		Balance				
		Finish/Aftertaste	Dry Sweet			
Flaws for style	(mark L-M-H for all that apply)	Other				
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty	Mouthfeel		42		
Astringent	Oxidized		Thin M Full	•	None L M H	Perith Left (10)
Brettanomyces	Plastic	Body	7	Creamine		
Diacetyl	Solvent / Fusel		None L M H		0 (,,,	4
DMS	Sour / Acidic	Carbonation	O r Grand 0	Astringen	d Offi	5
Estery	Smoky	Warmth	01/0-11	Oth	ier	
Grassy	Spicy		•			
Light-Struck	Sulfur	Overall				
Medicinal	Vegetal	Overall	Classic Example	10	Not to Style	
			Flawless	<u> </u>	Significant Flaws	s _
			Wonderful	<i>o</i>	Lifeless	8
		Feedback	Provide comments on style, recipe, p	rocess, and drinking pleasu	ure. Include helpful suggestions to th	he brewer.
			HEAD PETE	MARION L	AUCINU	
Φ Outstanding 45-5						
Outstanding 45-5 Excellent 38-4 Very Good 30-3					CON TO ME	<u>(1)</u>
Very Good 30-3			MACK. OF	JOYAPUÉ.	<u> </u>	
50 Good 21-24 Fair 14-20 Problematic 0-1:	, , , , , , , , , , , , , , , , , , , ,			J (
Problematic 0-1						
						/^
					l, da	le Total
					2000	erulai i JVI





AHA/BJCP Sanctioned Competition Program

Structured Version

Mudeke	Date 25	18	THE WOLLS
185995 Tea	Position in flight Entry	Advanced to MINI-BOS	40.5
<i>x x</i> 1 11	of	CONSEN	SUS SCORE

			Location	
Judge Name	eron Mole	Category# 2	Position in flight finty Advanced to MINI-BOS	405
BJCP ID	1	1	American IPA PLACE	, •
& Rank		Subcategory (Spell out)	CONSENSU	SSCORE
Email		Special Ingre	dients may not be an industrial indus	average of
Non-BJCP Qualification	s	B 144 B 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		34. 565.65
	Rank	Bottle Inspection	OK	
Pro Brewer Bre	ewery	4		
Industry 🗆 Des	cribe	Aroma	Inappropriete	
. ,	Years		HOREL 4 # 1 Medium mult, grand	
	•	Malt		
		Hops	Mulium Hop	
Scoresheet Inst	tructions		dean	19
	cate the intensity of the primary attribute.	Fermentation		12
Use the space provide	ed to describe the primary attribute.	Other		
	ute(s) intensity/description as appropriate.			
	consider esters, phenols, etc. priate for style, mark the box to the right.	Annogranco		
	mark the circle to the left.	Appearance	Inappropriete Inappropriete	
	peer and key feedback for improvement.		Minite Minite Manuer Ma	
Assign scores for each	h section and total. ge(s) and agree on consensus score.	Color	Head Head	10
Enter consensus score			Brilliant Albru Opoque Other Quick & Lasting M Other	15
	•	Clarity	Retention	3
		Other	Texture	
	· —	Flavor	Mone L N H lacking malt believe	
riavdi	13	majt	O No Course	
MaR OLX.	Wheat. Subtle grainy notes	Hops	PME, Chien Hever, Resionas.	
Hops 🔊	OK for style	Bitterness	a It is Bute Dank, and Hirsh	
Fermentation X	X Way too high for style Banana Low Clove. Hint of bubblegum	Fermentation		17
		Balance	Hoppy Molty	20
		Finish/Aftertaste	Dry finish -	
Flaws for style	(mark L-M-H for all that apply)	Other	'	
Acetaldehyde	Metallic	-		
Alcoholic / Hot	Musty	Transfer and		
Astringent	Oxidized	Mouthfeel	Bioppropriete Bioppropriete	
Brettanomyces	Plastic	D - 4	Thin M Full NoneL M H "	
Diacetyl	Solvent / Fusel	Body	Creaminess O	13
DMS	Sour / Acidic	Carbonation	None L N H G Astringency	
Estery		MP. AL		
	Smoky	Warmth	Other	
Grassy	Spicy		ı	
Light-Struck	Sulfur	Overall		
Medicinal	Vegetal		Classic Example Not to Style	
			Flawless Significant Flaws	1
			Wonderful Lifeless	
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
			a great beer a little horst mo	
Outstanding 45-50			Rittanal and I am Mark	
Excellent 38-44 Very Good 30-37	, , , , , , , , , , , , , , , , , , , ,		- DIRECTO CONTRACTO MORE	
Very Good 30-37			body to Guponit.	
Good 21-29 Fair 14-20 Problematic 0-13			areall year nice	
Problematic 0-13			Went And LIKE	

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

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

Judge Total



AHA/BJCP Sanctioned Competition Program Structured Version 6 Location Advanced to MINI-BOS Position Judge in flight Name Entry Sub (a-f) BJCP ID PLACE Subcategory & Rank CONSENSUS SCORE Special Ingredients may not be an average o judge's individual scores Email Non-BJCP Qualifications **Bottle Inspection** Cicerone Pro Brewer

Brewery Aroma Industry Describe Judging 🗆 Years Scoresheet Instructions Fermentation Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Other Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. Appearance If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet. 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 13 __ Hops OK for style **Bitterness** _; 🕉 Way too high for style 6 20 Banana. Low Clove. Hint of bubblegum Fermentation Molty Balance Finish/Aftertaste Flaws for style (mark L-M-H for all that apply) Other Acetaldehyde Metallic Alcoholic / Hot Musty Mouthfeel Astringent Oxidized Brettanomyces Plastic Body Diacetyl Solvent / Fusel Carbonation Astringency DMS Sour / Acidic Estery Smoky Warmth Other Grassy Spicy Light-Struck Sulfur **Overall** Medicinal Not to Style Vegetal 8 lifeless World-class example of style Exemplifies style well, requires minor fine-tuning 38-44 Generally within style parameters, minor flaws. ses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate Judge Total BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program rev BSTR-180124





			Location Date
BJCP ID & Rank Email Non-BJCP Qualifications	LAN OWELL	Category#	DLACK 1AT SO CONSENSUS SCORE
Pro Brewer ☐ Brew Industry ☐ Descr	ank very ibe ears	Aroma Malt	Nose L M H P ROASTY CARTAY / ANGY
Use the scales to indicate Use the space provided Add secondary attribut For "Fermentation", co. If character is inappropil ficharacter is absent, m. Provide summary of be Assign scores for each	Ite the intensity of the primary attribute. It to describe the primary attribute. (e)s intensity/description as appropriate. Insider esters, phenols, etc. In the first phenols, etc. In the circle to the left. Iter and key feedback for improvement. Iter section and total. Iter and agree on consensus score.	Fermentation Other Appearance Color Clarity Other	12
This example is from the good, but too bitter for Flavor Mati O X X Hops School Street School Street School Street School Street School Street School School School School School School Street School Schoo	Wheat. Subtle grainy notes OK for style Way too high for style	Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L M H SOME SWEETNESS. GARTHY OHODOY Matty Dry Sweet Sweet
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Splcy	Mouthfeel Body Carbonation Warmth	None L M H Astringency Other
Light-Struck Medicinal Outstanding 45-50 Excellent 38-44	Sulfur Vegetal World-class example of style. Exemplifies style well, requires minor fine-tuning.	Overall Feedback	Classic Example Flawless Wonderful Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. OVERALL CAULTS Not to Style Significant Flaws Lifeless 7 10
Good 21-29 Fair 14-20	Generally within style parameters, minor flaws. Missass the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate		DRY 16 TO ADD AROMAT CHARACTER. Judge Total 37.50







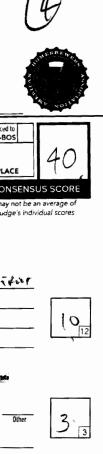
	Structured version	Location	Date	401
Judge Simo	on Skidmore	ategory# 2	Position in flight	Advanced to MINI-BOS
Name DIC	P Provisional Judge	ub (a-f)	Entry Sy	
& Rank	F F TOVISIONAL SEEDS	bcategory Blak	177	PLACE
* skid	s1067@gmail.com		المرابع المرابع	CONSENSUS SCORE
Email		pecial Ingredients		may not be an average of judge's individual scores
on-BJCP Qualifications		Bottle Inspection 🗆 🕬		_
-	ank		~ i	
	ibe	Aroma	Inopprojektike /	~ (()
	ears	None L M	11 4/10	Dort Coul
300gg		Malt OI		///
		Hops O	- GAVES	1000 A
coresheet Instr	ructions	Fermentation	- A Lue 1 Calling	
Jse the scales to indica	ite the intensity of the primary attribute.	rementation ————		/ [12]
Jse the space provided Add secondary attribut	d to describe the primary attribute. e(s) intensity/description as appropriate.	Other		
For "Fermentation", co	onsider esters, phenols, etc.	I married a		
If character is absent, m	riate for style, mark the box to the right. nark the circle to the left.	Appearance	proporativate	teoponopiste
Provide summary of be	er and key feedback for improvement.	Yellow Gold Amber Coppe	Block White Wory	B B B
Assign scores for each Review with other judg	e(s) and agree on consensus score.	Color	Other Head Ouick	Lesting Other
nter consensus score	at top of sheet.	Clarity Brillion Hozy O	Retention	
		Other	Texture	
vamala: Haw +	o fill in a Scoresheet			
This example is from th good, but too bitter for	e flavor section for a Weissbier that is	Flavor	11 0.	nd Caraval
lavor	13	Malt O	in the contract	el Caraval
	· · · · · · · · · · · · · · · · · · ·		I The little	,
Matt OLXI	OK for style	Hops O		
	Way too high for style	Bitterness O		
Fermentation O X	Banana. Low Clove. Hint of bubblegum	Fermentation O	<u> </u>	14
		Balance Hoppy	Molty	
		Dru	iweet	
lave for style (mark L-M-H for all that apply)	Finish/Aftertaste	U	
		Other		
Acetaldehyde	Metallic			
Alcoholic / Hot	Musty	Mouthfeel	Inappropriate	Inoppropriate
Astringent Brettanomyces	Oxidized Plastic	Thin M	Full None L	м н
Diacetyl	Solvent / Fusel	Body	Creaminess O	
DMS	Sour / Acidic	Carbonation None L N	Li 🗀 Astringency 🕰	1 5
Estery	Smoky	Warmth A	Other	
Grassy	Spicy	9		
Light-Struck	Sulfur	Overall	\sim	
Medicinal	Vegetal	Classic Example		ot to Style
		Flawless		ignificant Flaws
		Wonderful Feedback Provide Comments on st		ifeless
		reedback Propoectoniments on st	tyle, recipe, process, and drinking pleasure. Include helpful	I suggestions to the brewer.
© Outstanding 45-50	World-class example of style.	Co de Carrie	To the state of	PAC Carlos
Excellent 23-44	Exemplifies style well, requires minor fine-tuning.	mees	Ca. Couru 6	- drier.
Very Good 30-37	Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	Merc.	les danh an	utel, more
	Off flavors/aromas or major style deficiencies.	bitter	ROLL MONIO	The feet
#= rropeematic == ##E=	Major of flavor and aromac dominate		rous .	700 d 110 01 000

Judge Total





REED SCORESHEET



	AHA/BJCP Sanction	ed Competition Program
		ed Version Date
/lason Pack		peditori
lon-BJCP Judge		Category# 18 73 E 961758 In flight Advanced to MINI-BOS
Professional Bre		
asonpack@hotr	mail.com	Sub (a-f)
		Subcategory
		(Speil DU)
		Special Ingredients, may not be an av judge's individue
on-BJCP Qualification	s	Bottle Inspection of ox
Cicerone 🗆 🗆	Rank	Bottle Inspection (2) ok
ro Brewer 🗆 🛮 Bre	wery	
	cribe	
Judging □ \	fears	
		mdit O
		Hops of Afond. Crean.
oresheet Inst	tructions	Fermentation \(\tau_{\text{\tint{\text{\tin}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\texi{\text{\tex{\tex
se the scales to indic	cate the intensity of the primary attrib	ute. Fermentation O
	ed to describe the primary attribute. ute(s) intensity/description as approp	other
	consider esters, phenols, etc.	4
character is inapprop	priate for style, mark the box to the r	ght. Appearance Magazine Magazine
	mark the circle to the left. eer and key feedback for improveme	
ssign scores for each	section and total.	2
	ge(s) and agree on consensus score.	Color City Opens Other Head City October Outck Lesting Other
nter consensus score	at top of sheet.	Clarity Product Retention Clarity
		Other Texture
nis example is from t	to fill in a Scoresheet the flavor section for a Weissbier that	is Flavor
ood, but too bitter fo	or style.	Mah m M H MCD IUM MULT BODY
rvor		13 Malt of O a supplied that body
Malt O X	Wheat. Subtle grainy notes	Hops of the Med Buttelluess
Hops &	OK for style	. 0
Bitterness Ol.	X Way too high for style	Bitterness O 10 10 10 10 10 10 10 10 10 10 10 10 10
ermentation O.I.X;	Banana. Low Clave. Hint of bubb	Fermentation Dyly Finist -
		Hoppy Molty
		Balance Ory Sweet
		Finish/Aftertaste
aws for style	(mark L-M-H for all that apply)	Other
Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	Mouthfeel
Astringent	Oxidized	Incorporate Incorporate Incorporate
Brettanomyces	Plastic	Body Creaminess Creaminess
iacetyl	Solvent / Fusel	None L. M. H.
MS	Sour / Acidic	Carbonation Astringency Astringency
stery	Smoky	Warmth O Other
rassy	Spicy	
ight-Struck	Sulfur	Average .
ledicinal	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 BECK. ENDYABLE
Outstanding 45-50	World-class example of style,	
Outstanding 45-50 Excellent 38-44 Very Good 30-37		Afoun. BACANCED + BITTERED
	,,	WELL
Good 21-29 Fair 14-20		
Problematic 9-13		
	100	
		Judge Total (



BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Structured Version



		Structured Version	Location	Date	Non
Judge STU Name STU BJCP ID & Rank Email	1961 reference o	thook con	Category# # 9862C Subcategory & APA Subcategory & APA Special Ingredients	" /35 co	
Non-BJCP Qualifications	s		Bottle Inspection		lge's individual scores
Cicerone 🗆	Rank		Southe Hispertion		
Pro Brewer 🗆 Bre	wery	t	kroma happitopilita		
•	cribe				
Judging 🗆 🗀 Y	rears		Malt A A A A A A A A A A A A A A A A A A A		
			Ü	- f- 1 m - Co	120
			Hops Of Jan 1 570	retratione spi	α
Scoresheet Inst			Fermentation A	there low attens	650 D
	cate the intensity of the primed to describe the primary a		016	10.11	12
	ate(s) intensity/description a		Other SDAC SUTTER	Seri-	
For "Fermentation", c	onsider esters, phenols, etc	·			
	priate for style, mark the bo mark the circle to the left.	x to the right.	ppearance	language de	è
Provide summary of b	eer and key feedback for im	provement.	Fellow Sald Copper Stown	ory ory nn oown	
Assign scores for each		in ecore		. Head ⊥✓⊥ ⊥⊥⊥ □	10.5
Enter consensus score	ge(s) and agree on consensi at top of sheet.	is score.	Brilliant Hazu Opaque 😭 Other	Quick Lasting	Other
	,		Clarity	Retention	3
			Other #124	Texture	
Example: How	to fill in a Scoreshe	net .	// / /		
This example is from t	he flavor section for a Weis	bier that is	layor		
good, but too bitter fo	or style.	-	None L M H	1 . 1 . 5 . 1	
Flavor		13	Malt de la	n toust blick	•
Matt ol X	. Wheat. Subtle grains	;		del diet	thes
Matt Ol XI			Hops O	cray, sorthe, c	17769
Bitterness O			Bitterness	ds mu-e-	
0	Banana. Low Clove. Hi		- 0.1	t.	<i>V</i>
0			Fermentation O		— D 詞
			Balance Molty Molty		
			inish/Aftertaste Dry Sweet		
Flaws for style	(mark L-M-H for all that app		11/2	-	
	(mark L-IVI-m for all that app	iy)	Other not making Cl		
Acetaldehyde	Metallic		¥		
Alcoholic / Hot	Musty		outhfeel		
Astringent	Oxidized		This M Full		ppropriate
Brettanomyces	Plastic		Body	None L M H	n // (
Diacetyl	Solvent / Fusel		Your I N II	0	
DMS	Sour / Acidic		Carbonation	Astringency O	- 5
Estery	Smoky		Warmth	Other	r
Grassy	Spicy				
Light-Struck	Sulfur		verall Classic Francis		
Medicinal	Vegetal	U	Classic Example	Not to Style	
			Flawless	Significant Flaws	
			Wonderful	Lifeless	17
			Feedback Provide comments on style, recipe, process, and o	drinking pleasure. Include helpful suggestions to the	brewer 10
			Una A	How - IT	
Outstanding 45-50	World-class example of style.		May a one 1	wer y m	teress ,
Excellent 38-44	Exemplifies style well, requires minor f	ine-tuning.	MUSIC'S to he	_mod Marse	acides provide
Very 600d 30-37	Generally within style parameters, min lisses the mark on style and/or minor	or flaws.	HO lacks con	2 Colb , 0000	of C
o Fai 14-20	Off flavors/aromas or major style defici		THE THE SOLVE	cora your	1140
Problematic 0-13	Major off flavors and aromas dominate		can be inde	ved a Charle to	
			Sle want for	1/1. attomate	1 60
			The the	my money	— 2 4
NGD 6			4 Hinster	Judge	Total しば





Beer Judge	Structured Vers	Location	Date
D 1	non Skidmore CP Provisional Judge ds1067@gmail.com	Category# 21 B 343 Sub (a-f) B 343 Subcategory Bolg an , p/n Special Ingredients	Position in flight tath 2 PLACE of CONSENSUS SCORE may not be an average of judge's individual scores
Non-BJCP Qualific	ations Rank	Bottle Inspection 🗆 ok	
	Brewery Describe Years	Hone of to 1	mainy most world.
Use the space pro Add secondary a For "Fermentation	indicate the intensity of the primary attribute. ovided to describe the primary attribute. ttribute(s) intensity/description as appropriate. in", consider esters, phenols, etc.	Other	lands (tove play
If character is abs Provide summary Assign scores for Review with othe	ppropriate for style, mark the box to the right. ient, mark the circle to the left. of beer and key feedback for improvement. each section and total. r judge(s) and agree on consensus score. score at top of sheet.	Appearance Color Clarity Other	Head Out Losting Other Retention Could Continue Texture
This example is figood, but too bit Flavor Mall OLL Hops SL Bitterness OLF Fermentation OLF Fermentation OLF Fermentation OLF Fermentation OLF Fermentation OLF France Style	Wheat. Subtle grainy notes OK for style Way too high for style X; Banana Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Jose 1620
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Body Ihin M Full Carbonation None L H	Astringency Other
Light-Struck Medicinal	Sulfur Vegetal	Classic Example Flawless Wonderful Feedback Provide comments on style, recipe, process, and a comment of the co	Not to Style Significant Flaws Lifeless Hild drinking pleasure. Include helpful suggestions to the brewere.
Excellent 3 Wery Good 3 Good 2 Fair 1	5-50 World-class example of style. 8-44 Exemplifies style well, requires minor fine-tuning. 6-37 Generally within style parameters, minor flaws. 1-29 Misses the mark on style and/or minor flaws. 4-20 Off flavors/aromas or major style deficiencies. 0-13 Major off flavors and aromas dominate	more cerbina	ta would to
			Judge Total 550







Audign Audign			Location Date	_
Special Ingredients	BJCP ID	AN O'NOIL	Category# 21	
Both BLP Qualifications	Email		Special Ingredients CONSENSUS SCORE	
Arona Second Se	Mon-BJCP Qualifications		judge's individual scores	
Scoresheet Instructions Use the scales to indicate the intensity of the primary stations. Use the scales to indicate the intensity of the primary stations. Use the scales to indicate the intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Add secondary art build intensity of the primary stations. Believe with their primary and the stations are stations. Assign scores for each section and total. Assign scores at top of sheet. Color stations and total. Assign scores at top of sheet. Assign scores are sheet section for a Westscore for sheet. Believe with their for sheet. Assign scores are sheet. Assi				
Scoresheet Instructions Use the scales to inclinate the intensity of the primary attribute. Due to the scales to inclinate the intensity of the primary attribute. Add secondary studied immently description as appropriate. For "Fermentation", consider exten, phenols, etc. For "Fermentation", consider exten, phenols, etc. If character is naborate, mak the code to the left. If character is naborate, mak the code to the left. Add secondary studied immently description as appropriate. For "Fermentation and agree on consensus score. Enter consensus score at top of phen. Example: How of fill in a Scoresheet This example is from the flavor section for a Weinsbier that is good, but too brier for etyle. Review with other judge(a) and agree on consensus score. Enter consensus score at top of phen. Example: How of fill in a Scoresheet This example is from the flavor section for a Weinsbier that is good, but too brier for etyle. Review of the fill and scoresheet This example is from the flavor section for a Weinsbier that is good, but too brier for etyle. Review of the fill and scoresheet The scoresheet of the scoresheet The scoresheet of the scoresheet This example is from the flavor section for a Weinsbier that is good, but too brier for etyle. Review of the scoresheet of the scoresheet This example is from the flavor section for a Weinsbier that is good, but too brier for etyle. Review of the scoresheet of the	•		Aroma	
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BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program AREAT LUDRE.	Excellent 38-44 Exel	mplifies style well, requires minor fine-tuning. erally within style parameters, minor flaws. ses the mark on style and/or minor flaws. flavors/aromas or major style deficiencies.	COMPLEXITY. LINGERIAL	
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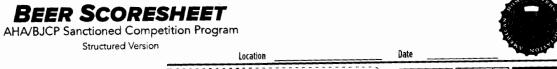


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Outstanding 45-5 Excellent 38-4 Very Good 30-3 Good 21-2 Fair 14-2 Problematic 0-11	 Misses the mark on style and/or minor Off flavors/aromas or major style defix 	flaws. iencies.	MALT PRE	DENDE (DE	ZEADY)
3JCP Scoresheet Copyrig	ht © 2018 Beer Judge Certificatio	OR Program			Judge Total 39 50









	Location	Date	
Simon Skidmore	Category# 25	Position in flight	Advanced to MINI-BOS
Nam BJCP Provisional Judge	Sub (a-f)	Entry	
BJCP II	1/2/0		PLACE
& Ran SKIGS1067@gmail.com	Subcategory ///	of	CONSENSUS SCORE
Ema	Special Ingredients		may not be an average of judge's individual scores
Non-BJCP Qualifications Cicerone Rank	Bottle Inspection 🗆 ox		,
Pro Brewer Brewery	Aroma	nie.	
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Scoresheet Instructions	. 0	Togethe Rytor	9
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Provide summary of beer and key feedback for improvement. Assign scores for each section and total.	Yellov Yellov Coppe Brown	Forg	Ba Sa
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Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is good, but too bitter for style.	Flavor		,
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Bitterness Way too high for style	Bitterness O O	100 COL JW J 4	W V
FermentationXi Banana, Low Clove. Hint of bubblegum	Fermentation O	- V	16 [20
	Balance Hoppy Molty		120
	Finish/Aftertaste Dry Sweet		
laws for style (mark L-M-H for all that apply)	Other		
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Alcoholic / Hot Musty	Mouthfeel		
Astringent Oxidized	Thin M Full	të	Sicappropriate
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Medicinal Vegetal	Overall Classic Example	Not to	Style
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Owtstanding 45-50 World-class example of style.	The stands	Jage No	Y C
Excellent 38-44 Exemplifies style well, requires minor fine-tuning.	carbonator	a Notic Kine	- Sollence,
600d 21-29 Misses the mark on style and/or minor flaws.	more Sode	to pring Loca	1) file
Fair 14-20 Off flavors/aromas or major style deficiencies. Problematic 0-13 Major off flavors and aromas dominate		0	,

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

Judge Total







Subcate gory Special Ingredients Speci			Location	Date	Not
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Subcategory Subcategory Subcategory Subcategory Special Ingredients Special	•		Sub (a-f)		37.0
Special Ingredients		i i	Subcategory ANAVERCEN	PACE	
Section Rank Pro Brewer Browers Brow	masonpack@hotmai	l.com	(Spell out)		CONSENSUS SCORE
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Mail	Flavor	13	Malt t	3 LATE SWEET	4522
Bitterness	, , , ,			E MILL BUTTER	MBS IMPRIM
Bitterness X			Hobs OT 1	(94) .	
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Flawless Significant Flaws Wonderful D Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. SUCHTLY LON CALIFICANATI CON			Overall Classic Example L	10	Not to Style
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. SUCHTLY LON CALIBONATION ATTOM	medicinar	regetai	Flawless L	<u>o</u>	Significant Flaws
SUBHTLY LOW ON CARBONATION			Wonderful L		i Lifeless
Outputter ICS CO. World day overally district.			Feedback Provide comments on style, rec	ipe, process, and drinking pleasure. Include	helpful suggestions to the brewer.
Outputter ICS CO. World day overally district.			SUAHTLY	LOW ON WAR	Bon ATI and
THE VALSAGRANIA ELECTRICAL MONOCIOSS EXAMPLE OF SINE,	© Outstanding 45-50 W	forki-class example of style.	•		
9 Dutstanding 45-50 Work-class example of style. Excellent 38-44 Exemptifies style well-requires minor fine-tuning. Exemption 30-37 General within style narameters minor flaws.	Excellent 38-44 E		tweetest (v	n irong m	any, custon
ENTARY V	valy 0000 00 07		ENIMARIL		
		-	21-1011-100		
Fair 14-20 Off flavors/aromas or major style deficiencies. O Problematic 0-13 Major off flavors and aromas dominate				The state of the s	
lutor Total					Judgo Total



CONSENSUS SCORE



BEER SCORESHEET

AHA/BJCP Sanctioned Competitio

Structured Version

Special Ingredients

Overall

Feedback

etition Program	GC	Date <u>24</u>	6	THE WOLLS
Category#	746121	Position in flight	Advanced to MINIBOS	375

Judge Name	Ste	en	G	ove	√	- ; - !
BJCP ID	Ē	-191	61			
						_;
Email	Lopp	yduys	brew	ear	100 L.	<u>(</u> 0 n
Non-BJCP Q	ualificatio	ns				
Cicerone	e 🗆	Rank _				

Pro Brewer	Brewery	
Industry	Describe	
Judging	Years	

Scoresheet Instructions

Enter consensus score at top of sheet.

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

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

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

Flavor	N .	13
Malt	x	Wheat. Subtle grainy notes
Hops	8	OK for style
Bitterness	<u>X X X</u>	Way too high for style
Fermentation	<u> </u>	Banana. Low Clove. Hint of bubblegum

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

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

a	Outstanding	45 50	World-class example of style.
Guide	Excellent /	:5-44	xemplifies style well, requires minor fine-tuning.
Ō	Very Good	30-37	benerally within style parameters, minor flaws.
Scoring	Good '	?1-2€	Misses the mark on style and/or minor flaws.
ori	Fair	14-20	Off flavors/aromas or major style deficiencies.
Š	Problematic	0-13	Major off flavors and aromas dominate

- special ingred	may not be an avi	
Bottle Inspection	judge's individua	i scores
Aroma	Hope L M H low - to Style 5	ibtle.
Malt		
Hops	heppress mange, persons	0
Fermentation	Out of Good to Style	9. 12
Other		
Appearance	hoppropriete louperopriete	
Color	Head □	Z
Clarity	Brilliant Hazy Opoque Other Retention Outck Losting Other	3
Other	Texture	
Flavor	Nose L M H S /	
Malt	nuds more.	•
Hops		A -
Bitterness	of the open echalor har good	12
Fermentation		15 20
Balance	Hoppy Molty	
Finish/Aftertaste	by sweet a Since grains sneeties	
Other	on tinish.	
Mouthfeel	Inoppropriate Inoppropriate Inoppropriate Thin M Full Mone L M H	
Body	None L N H	1
Carbonation	Astringency	5
Warmth	Oil Other	

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





Mason Pack	d Version Location	Date	AL KOILER
Non-BJCP Judge Professional Brewer masonpack@hotmail.com	Category# 21 3 III 26 Sub (a-f)	may	37.5
ion-BJCP Qualifications	Bottle Inspection		e s irigividuai scores
Cicerone Rank			
Pro Brewer Brewery	Aroma		
Industry Describe	None L M H		
Judging Years	Malt ~ Q = -	HOP FORWARD PINE	<u> </u>
		CITRUS. SCIGNTEY GR	he/\/
	Hops O	citios. Joint of ap	
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribut Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriat For "Fermentation", consider esters, phenols, etc.	e. Other		[10
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	and the same of th	White Mory can be being the can be be being the can be be	
Assign scores for each section and total. Review with other judge(s) and agree on consensus score.	Color 110110 -	Head — — — —	Other Z
Enter consensus score at top of sheet.	Clarity Brilliant Hazy Opaque	Other Retention Lasting	Other 3
	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 Natl Wheat. Subtle grainy notes OK for style Bitterness Way too high for style Banana. Low Clove. Hint of bubbleg Flaws for style (mark L-M-H for all that apply)	Malt O O O O O O O O O O O O O O O O O O O	Hol BURN, FIRM I STROWG FITTERNESS COW MART FLAVOUR ASTRILLENCY VERY LATT NOW LOURS	<u> </u>
Acetaldehyde Metallic			
Alcoholic / Hot Musty	Mouthfeel		R.T. Line
Astringent Oxidized	Thin M Full	None L M H	ppropriate
Brettanomyces Plastic	Body □	Creaminess 0121	1 2.5
Diacetyl Solvent / Fusel	None L M _ H	Actringo	_ 7 7
DMS Sour / Acidic	Carbonation O	Astringency O + + + + + +	
Estery Smoky	Warmth 💍 🖒	Other	
Grassy Spicy			
Light-Struck Sulfur	Overall Classic Syample		
Medicinal Vegetal	Classic Example Flawless	Not to Style Significant Flaws	
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Very Good 30-37 Generally within style parameters, minor flaws. 45-50 World-class example of style. Exemplifies style well, requires minor flaws. 60-60 d 21-29 Misses the mark on style and/or minor flaws. 60-60 of 14-20 Misses the mark on style and/or minor flaws. 60-70 Misses the mark on style an	Wonderful Feedback Provide comments on style, recipe, pro CILVSSY SOUD SITTLE ASTRICE	LOOK AT DAY 1+2 P	brewer.
Fair 14-20 Off flavors/aromas or major style deficiencies. O-13 Major off flavors and aromas dominate	<u>uarieties</u> h	· VROJESS.	79



AHA/BJCP Sanctioned Competition Program



		Location	Date	
Judge Name BJCP ID & Rank Email Non-BJCP Qualifications	n Gover 1961	Category# 2	may n	37,4
Pro Brewer ☐ Brew Industry ☐ Descr	ank ery ibe ears	Aroma Nome L M Mait Hops	- Norge, Citics,	_
Use the space provided Add secondary attribut For "Fermentation", co If character is inappropil f character is absent, m Provide summary of be Assign scores for each	Ite the intensity of the primary attribute, to describe the primary attribute, e(s) intensity/description as appropri- insider esters, phenols, etc. riate for style, mark the box to the rig- lark the circle to the left. er and key feedback for improvemen section and total. e(s) and agree on consensus score.	ht. Appearance	propropriete southern the second seco	0ther 3 3
This example is from the good, but too bitter for Flavor Mail	Wheat . Subtle grainy notes OK for style Way too high for style	Bitterness Bitterness Balance Mone L N F Hops Hops Moth	i	
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth		- 4 ₁₅
Light-Struck Medicinal Outstanding 45-50 Excellent 38-44 Very Good 30-37	Sulfur Vegetal World-class example of style. Exemplifies style well, requires minor fine-tuning.	Classic Example Flawless Wonderful Feedback Provide comments on style. Mr Classic Example Flawless Wonderful Feedback Provide comments on style.	Not to Style Significant Flaws Lifeless recipe, process, and drinking pleasure. Include helpful suggestions to the b	orewer.
Very 6ood 30-37 6ood 21-29 Fair 14-20 Problematic 0-13	cernplanes style wear, requires minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	would by variables	Legara prosect 4	Z



AHA/BJCP Sanctioned Competition Program





			Location vale
Judge /AL	NO O'MEIL	Category#	Position Advanced to MIN-BOS in flight
I	J	Sub (a-f)	B = 141100 Entry 137
BJCP ID		1	AMERICAN PALE 12 PLACE
& Rank		Subcategory (Spell out)	At 10
Email		Special Ingred	dients CONSENSUS SCORE
Nam BICD Qualifications			judge's individual scores
Non-BJCP Qualifications Cicerone R	lank	Bottle Inspection	□ ox
	very		
	ribe	Aroma	in this windows
•	ears		None L M H J JAMES COMMING
booging [Malt	CIGHT GRETT
			REGIN FINE CITAVS
		Hops	
Scoresheet Insti	ructions ate the intensity of the primary attribut	Fermentation	OLD TO CLEAN
	d to describe the primary attribute.	Other	7 12
	te(s) intensity/description as appropria	te.	
	onsider esters, phenols, etc. oriate for style, mark the box to the righ	t. Annonronco	
If character is absent, n	nark the circle to the left.	мрреатапсе	trappropriate trappropriate
	eer and key feedback for improvement		Amber Coppe Brown Black White Figure Below
Assign scores for each Review with other judg	je(s) and agree on consensus score.	Color	Head Q I I I
Enter consensus score		Clarity	Brilliant Hazy Opoque Other Quick Losting Other
		•	
		Other	Texture
Example: How to This example is from the good, but too bitter for Flavor	_		None L M H GRAINY -
. M	13	3. man	CITUD / CBPV A
0	Wheat. Subtle grainy notes	Hops	O CITROS/INITIAL
Hops &	OK for style Way too high for style	Bitterness	
Fermentation X	Banana Low Clave. Hint of bubbleg	um	
		Fermentation	Hoppy Molty 2
		Balance	notpy motty
		Finish/Aftertaste	Dry Sweet
Flaws for style	(mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	Sustantiates Incomplete
Astringent	Oxidized	In Summed	Thin M Full Nane L M H
Brettanomyces	Plastic	Body	Creaminess O
Diacetyl	Solvent / Fusel	Carbanettee	None L M H
DMS	Sour / Acidic	Carbonation	Astringency O
Estery	Smoky	Warmth	Other
Grassy	Spicy		_
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Overall	Classic Example
			Flawless Significant Flaws
			Wonderful Lifeless /
		Feedback	Provide comments on style, recipe, process, and drinking pleasure include helpful suggestions to the brewer.
			OVERNU GRAMI ISEK
o Outstanding 45-50			LOVED ID WITH
Excellent 38-44			MOS MAN PROSENTA
very dood Steep			THE THE THE
Fair 14-20	Off flavors/aromas or major style deficiencies.		# BODY
Problematic 0-13	Major off flavors and aromas dominate		2.0
			39
			Judge Total







	Structured Ven	sion	Location	Date	The Notice
Name - B	imon Skidmore JCP Provisional Judg kids1067@gmail.com	Je gory# _ (a-f) _ ategory ial Ingre	18 1 72/180 B Am Mu	of 35 con	
Non-BJCP Qualificatio		Bottle Inspection	□ ok		
	Rank ewery scribe Years	Aroma Malt	None L M H 2 2/24	by Gold Caren	o(
Use the space provide Add secondary attribution "Fermentation",	itructions licate the intensity of the primary attribute. Jed to describe the primary attribute. bute(s) intensity/description as appropriate. consider esters, phenols, etc. opriate for style, mārk the box to the right.	Hops Fermentation Other	0.6.		<u> </u>
If character is absent Provide summary of Assign scores for ea	t, mark the circle to the left. beer and key feedback for improvement. ch section and total. dge(s) and agree on consensus score.	Appearance Color Clarity Other	Brilliant Hazu Opaque Other	Head Winck Lasting Contents of Texture	Other 3
Example: How This example is from good, but too bitter	to fill in a Scoresheet the flavor section for a Weissbier that is for style.	Flavor	Imagipropriate None L M H	A a Sa	
Flavor Malt X Hops X Bitterness	Wheat. Subtle grainy notes OK for style We yo too high for style	Malt Hops Bitterness	or or or offer	de Cache	
_	Banama. Low Clove. Hint of bubblegum	Fermentation Balance Finish/Aftertaste	Moppy Motty	/ · · /	14 20
Flaws for style	(mark L-M-H for all that apply)	Other	L o		
Acetaldehyde	Metallic	Vinci			
Alcoholic / Hot	Musty	Mouthfeel			
Astringent	Oxidized		Inoppropriete Thin M Full	None L Mr. H	ebhabi jegs
Brettanomyces	Plastic	Body		eaminess	
Diacetyl	Solvent / Fusel	Carbonation	None M H	··	I 15
DMS	Sour / Acidic	odi boliguoli	O As	tringency A	
Estery	Smoky	Warmth	69	Other	
Grassy	Spicy				
Light-Struck	Sulfur	Overall			
Medicinal	Vegetal		Classic Example Flawless Wonderful	Not to Style Significant Flaws Lifeless	7
Outstanding 45-5 Excellent 38-4 Very Sped 30-3 Good 21-2 Fair 14-2 Problematic 0-1	Exemplifies style well, requires minor fine-tuning, Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style delictencies.	Feedback	Provide comments on style, recipe, process, and drink 400 d lx a y (c Rayes of Mai Most mand ba Lecolo 4 to 1 no	ing pleasure. Include helpful suggestions to the Style. No. Nerry 1578 Ly 4 4 6 5 Drove March 1876	<u>/5</u>
		E	The second second	Judge	Total 36 50







		Location	
Judge Name BJCP ID & Rank Email Non-BJCP Qualification	IAN O'NEW	Special Ingredients may not be judge's indi	SUS SCORE an average of ividual scores
Pro Brewer Bre Industry Designation Designation Property Designa	Rank wery cribe Years cructions cate the intensity of the primary attribute.	Aroma None L M H Hops Hops Fermentation	. 9
Add secondary attributed for "Fermentation", of the character is inapprounded in the character is absent, Provide summary of but Assign scores for each	ge(s) and agree on consensus score.	Other Appearance Color Clarity Clarity	2
This example is from to good, but too bitter for Flavor Mail	Wheat. Subtle grainy notes OK for style	Hops Bitterness Balance Finish/Aftertaste Other	16 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Appropriate Despreyride Des	4
Light-Struck Medicinal Outstanding 45-50 Excellent 38-4 Very Good 30-3: Good 21-25 Fair 14-26 Problematic 0-1:	Sulfur Vegetal World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	Classic Example Flawless Wonderful Flowless Wonderful Flowless Feedback Freedback Free	10
Problematic 0-1	, , , , , , , , , , , , , , , , , , , ,	Judge Total	38 50





	Structured	Location	Date	41 NOILY
Judge Name BJCP ID & Rank	Simon Skidmore BJCP Provisional Judg skids1067@gmail.com	itegory#	Position in flight Entry 10	Advanced to MINH-BOS PLACE
Email		pecial Ingredients		may not be an average of
Non-BJCP Qua	difications			judge's individual scores
Cicerone		Bottle Inspection 🗆 ox		
	☐ Brewery	Aroma		
•	Describe	ATOTTIA None L M	hopprograma	ħ.
Judging	Years	Malt O	- Franky Grad	her
		Hops A	Horal Pritrus	1Phile -
Scoreshe	et Instructions			8
Use the scale	s to indicate the intensity of the primary attribute.	Fermentation O		O ₁₂
Add seconda	e provided to describe the primary attribute. ary attribute(s) intensity/description as appropriate.	Other		
	tation", consider esters, phenols, etc. inappropriate for style, mark the box to the right.			
If character is	absent, mark the circle to the left.	Appearance	leoppropriete —	Inoppropriete
	mary of beer and key feedback for improvement. s for each section and total.	Yellow Gold Amber Cappe	Stock	Brown
Review with	other judge(s) and agree on consensus score.	Color Bulliant Harr	Opposure Other Head Ouick Lo	usting Other
Enter consen	sus score at top of sheet.	Clarity Brilliant Hazy	Opaque Control Retention Cuick Co	
		Other	Texture	
This example	How to fill in a Scoresheet is from the flavor section for a Weissbier that is a bitter for style.	Flavor None L N Mait OLO	Thread Gar	iê-
	Wheat. Subtle grainy notes	0-0	1 Beal liters	1 Dans
Malt O	X Wheat. Subtre grouny notes	Hops 🔾 😥 🗘	- Jana	17.50
Bittemess O	X : X Way too high for style	Bitterness 🔾 🗸		
Fermentation O	J. X. □ Banana. Low Clove. Hint of bubblegum	Fermentation O		
		Balance Hoppy	Motty	20
		Finish/Aftertaste Dry	Sweet	
Flaws for	style (mark L-M-H for all that apply)	Other		
Acetaldehyde		otaler		
Alcoholic / Ho		Mouthfeel		
Astringent	Oxidized	Thin M	Inappropriete Full None L	yr H
Brettanomyc	es Plastic	Body	□ Creaminess ←	
Diacetyl	Solvent / Fusel	Carbonation None M	H Astringency -	1 9 15
DMS Estery	Sour / Acidic	Ŭ U	Astringency	
Grassy	Smoky Spicy	Warmth 6	Other	
Light-Struck	Sulfur			
Medicinal	Vegetal	Overall Classic Examp	ole Not1	a Style
		Flawle	ss Signi	ificant Flaws
Outstandin Excelle Very See	38-44 Exemplifies style well, requires minor fine-luning. 30-37 Generally within style parameters, minor flaws. 4 21-29 Misses the mark on style and/or minor flaws. 4 14-20 Off flavors/aromas or major style deficiencies.	Feedback Provide comments or Solds	style, recipe, process, and drinking pleasure. Include helpful sur soft lake acc and laylon at laylon and Too ray, dance and laylon	
		bodis.		
		7		Judge Total



AHA/BJCP Sanctioned Competition Program



	Location	
ven Gowli	Category# B 437461 in flight Entry 6	35
(()	Subcategory (Spell out)	
daysbun & outlook	Special ingredients	ENSUS SCORE
	judge	's individual scores
ank	Bottle inspection	
, -		
ribe	Aronta bapproprieta	
ears	None L M H	
	Hops Diece est Citics Use	46 0
		1 181
	rememblion O	
	Other	
nsider esters, phenols, etc.	4	
	Appearance Inoppreprints Incomparison	
section and total.		
	Color Brilliont Hazu Opoque Other Read Color Co	ther //
at top of sheet.	Clarity Retention	7 3
	Other Texture	
OK for style Way too high for style Bonona. Low Clove. Hint of bubblegum mark L-M-H for all that apply)	Bitterness Fermentation Balance Finish/Aftertaste Other	1500 € - 13 ₂₀ -
		
	Mouthfeel Inappropriets Inappropriets	write
	Thin M Full None L M H	
		- <i>Z</i> ,
		w
	Warmth Other Other	c/y
		-
	Overall Clareir Evample	
vegetal	Classic Example Not to Style	
Norld-class example of style. Exemplifies style well, requires minor fine-tuning. Senerally within style parameters, minor flaws.	Wonderful Lifeless	Lyp 10
	te the intensity of the primary attribute. It to describe the first the province of the province of the primary attribute. It to describe the prim	Category I O Sub (a-f) Sub (a-f)





		red Version	Location	Date	AP NOILY
n n		,	10 12 *	Position	Advanced to MINI-BOS
Mason Pack		Category# _	18 B = 43746	in flight	7
Non-BJCP Judge		Sub (a-f)		Entry of !	55
, Professional Brew		Subcatagony	AMEXICAN PAI	$\mathcal{C} = \mathcal{V}_{\mathbf{c}}$	PLACE
masonpack@hotm	ail.com	Subcategory (Spell out)		of /1	CONSENSUS SCORE
		Special Ingre	dients		may not be an average of
		5 W. L			judge's individual scores
Cicerone 🗆	Rank	Bottle Inspection	10K	.,	
	ewery	AFAMA	Application about		
	scribe		None L M H	Α	. 0.
Judging 🗆	Years	Mait	ap i w	w Mer, WW	(40V)
		Hops	30 - SUK	HT CIPRUST VU	who.
Carrachaet Inc		порз	0,0	•	
Scoresheet Ins Use the scales to indi	icate the intensity of the primary attri	ibute. Fermentation	O-6		
	led to describe the primary attribute.				
	oute(s) intensity/description as approp consider esters, phenols, etc.	priate.			
	ppriate for style, mark the box to the mark the circle to the left.	right. Appearance	hospiration		Inggraptiste
	, mark the circle to the left. beer and key feedback for improvem	ent.	ilow pper xx	Mite Vory Selge	
Assign scores for each		A-l		Head ₽ ₹ E B H	
Enter consensus scor	lge(s) and agree on consensus score. e at top of sheet.		Brillians Horn Consus Cother	Outek Leet	ing Other 2:
		Clarity		Retention	_ <u> </u>
		Other		Texture	 .
Example: How	to fill in a Scoresheet				
This example is from good, but too bitter f	the flavor section for a Weissbier that for style.	st is Flavor	hopposprate		
	or style.		None L M H	in to web	Poty
Flavor	• · · · · · · · · · · · · · · · · · · ·	13 Malt	\(\lambda\)		
Mak O X		Hops	0 4 0	TEANCES EN	MABLE
Hops &	OK for style X & Way too high for style	Bitterness	~	ugit ORY 1	Fren -
•	Banana Low Clove. Hint of bubb	hleaum	<u> </u>	516.	
0		Fermentation		01-	[16]
		Balance	Hoppy Malty		
		Finish/Aftertaste	Dry Sweet		
Flaws for style	(mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic	Other			
Alcoholic / Hot	Musty	Mouthfeel			
Astringent	Oxidized	Moduliteel	Suppropriaté		holpropriots
Brettanomyces	Plastic	Body	Thin M Full	Creaminess	
Diacetyl	Solvent / Fusel	Cartameter	None L M H	0	- 4
DMS	Sour / Acidic	Carbonation	o 	Astringency O : 201	
Estery	Smoky	Warmth	O16	Other	
Grassy	Spicy		-		
Light-Struck	Sulfur	Overall	Classic Frances		
Medicinal	Vegetal		Classic Example	Not to !	
			Flawless	-	ant Flaws
		Feedback	Provide comments on style, recipe, process, and di	Lifeless	
		A)Diamos i	· ·		SUUTIS 10 LINE DIFEWER.
© Outstanding 45-5	O World-class example of style,	~		+ cuting	
Excellent 38-4	4 Exemplifies style well, requires minor fine-tuning.		FIRM BITTERNE	ss. would	benchi
Very Good 30-3	, , , , , , , , , , , , , , , , , , , ,		Man STRONGE	K HOPS.	-
Fair 14-2	, , , , , , , , , , , , , , , , , , , ,			•	
Problematic 0-1					
					11
					Judge Total







		Cocation	
Judge Name BJCP ID	rum o'nerce	Category# 18 TIB456. Subcategory AMBEKAN FALE Position in flight Entry 15	Advanced to MINI-BOS 35.
& Rank		Subcategory Special Ingredients	CONSENSUS SCORE
Non-BJCP Qualification	ne		judge's individual scores
Cicerone	Rank	Bottle Inspection 🗆 ĸ	_
Pro Brewer 🗆 Bre	ewery		
•	scribe	Агота	1
Judging 🗆	Years	Malt of SWEET	VXIV.HI
		and the	EN APPLE
C	A	Hops OL	8
Scoresheet Ins Use the scales to ind	tructions icate the intensity of the primary attribute.	Fermentation Ou 🕳 🗀 —————————————————————————————————	
Use the space provid	led to describe the primary attribute.	Other	
	ute(s) intensity/description as appropriate. consider esters, phenols, etc.		
	opriate for style, mark the box to the right. mark the circle to the left.	Appearance	accessor of a
Provide summary of b	peer and key feedback for improvement.	D D D D D D D D D D D D D D D D D D D	
Assign scores for each	h section and total. Ige(s) and agree on consensus score.	≅ ड ड ड ड ड ड ड ड ड ड ड ड ड ड ड ड ड ड ड	,5 & 3 (in)
Enter consensus scor		Brilliant Hazy Opaque Other Quick	Lasting Other
		Clarity Retention	
		Other Texture	
This example is from good, but too bitter f Flavor Malt	13	Malt Hops Bitterness Bitterness Dry Sweet Dry	745.TY 771NEY 571NS 15 ₂₀
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	This At 5 to 100 miles	h-projecto
Brettanomyces	Plastic	Thin M Full \(\frac{1}{2}\) None L Body \(\frac{1}{2}\) \(\frac{1}{2}\) Creaminess \(\frac{1}{2}\)	M # 100
Diacetyl DMS	Solvent / Fusel	None L M H	
	Sour / Acidic	Compensy O	
Grassy	Smoky	Warmth Other	
Light-Struck	Spicy	4	
Medicinal	Sulfur	Overall	
medicinal	Vegetal	Classic Example	t to Style
9 Outstanding 45-50 Excellent 38-44 Very Good 30-37 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.	W	nificant Flaws Ness uggestions to the brewer.
0.13			
uene di la			Judge Total 36





Beer Judge	AHA/BJCP Sanctioned Cor Structured Vers	sion	Date	THE NOTANGE
		Location		
Name BJC	on Skidmore P Provisional Judge s1067@gmail.com	tegory# B III ISS (b (a-f) An Dule bcategory An Dule secial Ingredients	may	35
Non-BJCP Qualifications		Bottle Inspection 🗆 ok		
	very			
Industry 🗆 Desc	ribe	Malt Hops	Frenchy frat/ Cutous	_ _ []
Use the space provided Add secondary attribut For "Fermentation", co	ate the intensity of the primary attribute. If to describe the primary attribute. It is intensity/description as appropriate. It is intensity/description as appropriate. It is intensity/description as appropriate.	Fermentation Other		12
If character is absent, n Provide summary of be Assign scores for each	e(s) and agree on consensus score.	Appearance Inappearance Color Brittlen Hazy Opoque Othe		Other Z
Example: How t	o fill in a Scoresheet le flavor section for a Weissbier that is	Clarity Other Flavor	Retention Texture	+ C2 cital
Hops & L	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Ory Sweet	for al forme 19 has for Chylu	- 15 20
laws for style (mark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic			
Alcoholic / Hot	Musty	Mouthfeel		
Astringent	Oxidized		ligit in the second sec	phop kits
Brettanomyces	Plastic	Thin M Full Body ,	None L M H	
Diacetyl	Solvent / Fusel			- 4
DMS	Sour / Acidic	Carbonation O	Astringency O	
Estery	Smoky	Warmth 🗀	Other	
Grassy	Spicy	~ ~ -		
Light-Struck	Sulfur	Owner		
Medicinal	Vegetal	Overall Classic Example Flawless Wonderful	Not to Style Significant Flaws Lifeless	7
Outstanding 45-50 Excellent 38-44 For Sood 21-29 Froblematic 0-13	World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Feedback Provide comments on style, recipe, process, 100 y 95 000 1	and ginking pleasure. Include helpful suggestions to the service particular hard to the suggestions to the service particular hard to the suggestions to the service particular to the suggestion of the service particular to t	thewer 10
		64tt Con ci	Judge	Total 35 50

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AHA/BJCP Sanctioned Competition Program
Structured Version



			Location
Judge Name BJCP ID & Rank	ien Gover 1961 Jansbrew Portlook	Category# _ Sub (a-f) _ Subcategory Special Ingre	CONSENSUS SCORE
Non-BJCP Qualifications Cicerone □ R	ank	Bottle Inspection	judge's individual scores
Pro Brewer □ Brew Industry □ Descri	very	Aroma	Inapproprieta None L M H
Judging □ Ye	ears	Mal i Hops	10 Clacety (Grane!
Use the space provided Add secondary attribut	ructions ate the intensity of the primary attribut d to describe the primary attribute. te(s) intensity/description as appropria	Fermentation Other	1 Ou hop Ground B12
If character is inapprop If character is absent, n Provide summary of be Assign scores for each Review with other judge	riate for style, mark the box to the rigi nark the circle to the left. er and key feedback for improvement section and total. e(s) and agree on consensus score.	Appearance	Head Head
Enter consensus score	at top of sheet.	Clarity Other	
Example: How to This example is from the good, but too bitter for	o fill in a Scoresheet e flavor section for a Weissbier that is style.	Flavor	Mone L M H
Flavor		Malt Hops	roast, dock hart (crane)
Hops &X BitternessX FermentationX	OK for style Way too high for style Banana Low Clave. Hint of bubblegi	Bitterness Fermentation	
		Balance Finish/Aftertaste	Driv. Guard.
	mark L-M-H for all that apply)	Other	7 ,
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	Boomonité
Astringent	Oxidized		Thin M Full None L M H
Brettanomyces	Plastic	Body	
Diacetyl	Solvent / Fusel	Carbonation	None L M H
DMS	Sour / Acidic	Variouiiquoii	O Astringency O 5
Estery	Smoky	Warmth	Other
Grassy	Spicy		,
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	overan	Classic Example Not to Style Flawless Significant Flaws
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
War Coad 20 27	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.		Pul hall bitte no hups or dell'
Fair 14-20	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate		hip around will benefit from 35
BJCP Scoresheet Copyright rev BSTR-180124	2018 Beer Judge Certification Program	Add	Judge Total 50 ditional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org





Structured Version Location



		FOCGRION Page	
: ox Rank	n lack well souther enormusion	Category# 218	average of
	Rank	Judge's individ	lual scores
	ribe	Aroma	
,	ears	None I M H > 5	
35		Mall of ESTERS Y FRANCION	
		HOPS OF HOP ANDWAY SOME WALL	
Use the space provided Add secondary attribut	ructions ate the intensity of the primary attribute. d to describe the primary attribute. te(s) intensity/description as appropriate. possider esters, phenols, etc.	Fermentation Other	8 7
If character is inapprop If character is absent, n Provide summary of be Assign scores for each	oriate for style, mark the box to the right. nark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance Color Grillont Hozy Oppose Retention Other Clarity Other Texture Other Other	3
This example is from the good, but too bitter for Flavor Mair	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	Hops Hops Bitterness Balance Hoppy Modity Finish/Aftertaste Other	14 [20]
Alcoholic / Hot	Musty	Mouthfeel	
Astringent Brettanomyces	Oxidized Plastic	Thin M Full Hone L M H	
Diacetyl	Solvent / Fusel	Body Creaminess O	2
DMS	Sour / Acidic	Carbonation O H Astringency Astringency) J ₁₅
Estery	Smoky	, , ,	
Grassy	Spicy	Warmth OLD Other	
Light-Struck	Sulfur		
Medicinal	Vegetal	Overall Classic Example Not to Style	
Outstanding 45-50 Excellent 38-44 Very 6ood 30-37 6ood 21-29 Fair 14-20 Problematic 0-13	World-class example of style. Exemplifiles 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 B Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. ENDY AFILE WESS NICE WAYS:	7 10
BICP Scamphage Carrieda	6 2010 Para Library at the state of	Judge Total	35 50

Congasus Score 34.5





BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



Beer Judge	•	Ana bici sa	anctioned Con						-	T.
V			Structured Versi	on	Locati	on		Date		AP MOIL
Name BJCP ID	BJCP	Skidmor Provision 067@gm	al Judge	ntegory# _ nb (a-f) _ nbcategory necial Ingre		Pale A	943 (c	Position in flight Entry Z	may not	34 (
Non-BJCP Quali	fications								judge's i	individual scores
Cicerone [Bottle Inspection	□ ok					
	•			tores.						
				Aroma		la opprograte,		, ,		Id
Judging [] Years			Mait	None L	· "	Seedly	12856	a. a	
				marc	0	ب ب ســـر	100	11 1	1 varia	Zw.)
				Hops	O——		e rijara	formal	/ / / /	210
Scoreshee		ions e intensity of the prin	nary attribute.	Fermentation	٠	∌ اِ ــــــــــ	or Chile	hys		_ 0
Use the space	provided to d	escribe the primary a	attribute.	Other	lut	M diales	ty C	,		
		rtensity/description a r esters, phenols, etc		54.0.		1				_
If character is in	nappropriate f	or style, mark the bo		Appearance		No. of the Control of			a 200 - 489	
		ne circle to the left. I key feedback for in	nprovement.		* _	# S E ™ S inchitable			E **	
Assign scores f	or each section	n and total.	•			Copps Brown Brock		No.	8	
Enter consensu	her judge(s) ar is score at top	nd agree on consense of sheet.	us score.	Color	Brilliant	Hazy Opoque 01	Head		sting Other	ーーフ
				Clarity			Retention			_
				Other			Texture			_
Example: H This example is good, but too it	from the flav	I in a Scoreshe or section for a Weiss	Bet sbier that is	Flavor		bepopride			A	
Flavor	•			44-14	None L	и н	Bedart	hirts	of Ca	1 120.06
	, N	When Calaba and	13	Malt	0 -		Colle	, ,,		-, 3 L.
Mait OLL	_X,		notes	Hops	O	<i>_</i>	Jan 161	A Gagin	(Pu)	40071
Bitterness			 •	Bitterness	\sim \sim		an for s	4/0		
Fermentation O	_x			Fermentation	0-0-	1/4	del 1	Buch		- 1//
					Hoppy	Molty 5		1100191		- 179
				Balance	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\					_
-1				Finish/Aftertaste	bry	Sweet				_
Flaws for st	tyle (mark L	-M-H for all that app	ly)	Other						
Acetaldehyde		Metallic								_
Alcoholic / Hot		Musty		Mouthfeel						
Astringent		Oxidized			Thin	hopproprieté M Full		None I M	laceprojeto U	te
Brettanomyces		Plastic		Body			Creamines			-
Diacetyl DMS		Solvent / Fusel	-	Carbonation	Hone L	M H		. 0		
Estery		Sour / Acidic			01.0	<u> </u>	Astringenc	3		,
Grassy		Smoky	-	Warmth	\circ \mathcal{O}		Othe			_
Light-Struck		Spicy Sulfur								
Medicinal		Vegetal		Overall	Classic	Framnie F	\ .			

Feedback

Outstanding
Excellent
38-44
Exemplifites style well, requires minor fine-tuning.
Generally within style parameters, minor flaws.
Fair
14-20
Problematic
O-13
Major off flavors and aromas dominate

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Judge Total





AHA/BJCP Sanctioned Competition Program





		Location	
Judge		Category# 18 = 216943 Position in flight Advanced to MINI-BOS	
Name			345
BJCP ID	į	ANGOL AND MES	7 - 7
& Rank		(Spell out)	
Email		Special Ingredients NIL .	SUS SCORE
			e an average of dividual scores
Non-BJCP Qualificat		Bottle Inspection	
Cicerone 🗆	Rank		
	Brewery	Aroma	
Judging	escribe		
Judging 🗆	leais	Malt Maria MEDIUM Hat AROMA	
		Hops of MID Grove FRUT/	
Scoresheet In	structions	NUEL -	- 9_
	ndicate the intensity of the primary attribute.	Fermentation O O O O O O O O O O O O O O O O O O O	- 1
	ided to describe the primary attribute.	Other LIGHT BREADY MALT	_
	ribute(s) intensity/description as appropriate ", consider esters, phenols, etc.	e. •	
	propriate for style, mark the box to the right.	Appearance temperature temperature temperature	
	nt, mark the circle to the left. If beer and key feedback for improvement.		
	ach section and total.	. 1-/	
Enter consensus sc	udge(s) and agree on consensus score. ore at top of sheet.	Color Brillion Hazy Opoque Other Oulc Losting Other	- 17/1
		Clarity Brillion Hozy Opoque Retention Outcome Clarity	3
		Other Texture	_
Hops & Internets of Internet of In	Wheat. Subtle grainy notes OK for style X 80 Way too high for style Banana. Low Clove. Hint of bubblegum (mark L-M-H for all that apply)	Bitterness Fermentation Balance Balance Bry Sweet Other	185 14 14 ₂₀
Acetaldehyde	Metallic	·	
Alcoholic / Hot Astringent	Musty Oxidized	Mouthfeel Incorporate Incorporate	
Brettanomyces	Plastic	Thin M Full Mone L M H	
Diacetyl	Solvent / Fusel	Body Creaminess C	4
DMS	Sour / Acidic	Carbonation Carbon	5
Estery	Smoky	Warmth Other	
Grassy	Spicy	Udamar O	
Light-Struck	Sulfur	(Company)	
Medicinal	Vegetal	Overall Classic Example Not to Style	
		Flawless Significant Flaws	
		Wonderful Lifeless	171
		Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
		OVERALL NICE BEEK	
Outstanding 45-		4000 RESPE	
Very Good 30-	37 Generally within style parameters, minor flaws.	MANACE -CONCOLOR	
Dutstanding 45- Excellent 38- Very Good 21- Fair 14- Problematic 0-	The state of the s	MINIGO J-ERMENINON	_
Problematic 0-	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	DRY HOT SCHEDURE TO	2
		EUMINATE MILD DIACETY	1/-
			10
DICD CO		Judge Total	50





AHA/BJCP Sanctioned Competition Program

Structured Version



4	s	tructured version	Location	Date	NOIL.
BJCP ID & Rank Email Non-BJCP Qualifications Cicerone R Pro Brewer Brev	Government	Aroma	redients	d /3/3	ONSENSUS SCORE nay not be an average of judge's individual scores
Judging Y	ears	M Ho attribute. Fermentati	ps of the second	moet, Roasty, Co	pira B
Add secondary attribution "Fermentation", culif character is inappropriate character is absent, reprovide summary of beassign scores for each	ite(s) intensity/description as a onsider esters, phenols, etc. oriate for style, mark the box to mark the circle to the left. eer and key feedback for impro section and total. ge(s) and agree on consensus s	propriate. Appearance evement.	lor Brilliont Hazy Poque	Head Ouick Lossing Retention	Other 3
This example is from the good, but too bitter for Flavor Mail O X X A A A A A A A A A A A A A A A A A	to fill in a Scoreshee he flavor section for a Weissbir or style. Wheat Subtle grainy no OK for style Woy too high for style Banana Low Clove, Hint i	13 M	pps	w room! List licon. Less more List / Low, lack	6, dad fr. 1+
Flaws for style	(mark L-M-H for all that apply)	Oti	,,		
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Bo Carbonati	None L M H	Creaminess OLL Astringency Other	hoppropriate H
Light-Struck Medicinal	Sulfur Vegetal	Overall Feedba	Classic Example Flawless Wonderful ck Provide comments on style, recipe, process,	Not to Style Significant Fl Lifeless and drinking pleasure. Include helpful suggestions to	
Outstanding 45-50 Excellent 38-44 O Very Good 30-37 Good 21-29 Fair Problematic 0-13	Exemplifies style well, requires minor fin Generally within style parameters, minor Misses the mark on style and/or minor fla Off flavors/aromas or major style deficier	flaws.	Ayle Some	Joy 250 ac	detinal 34
BJCP Scoresheet Copyrig rev BSTR-180124	ht © 2018 Beer Judge Certification	Program	Additional resources can be found at thes	e sites: https://www.bjcp.org http://	www.homebrewersassociation.or





AHA/BJCP Sanctioned Competition Program



Use the space provided to describe the primary attribute. Add secondary attributed intensity description as appropriate. Add secondary attributed intensity/description as appropriate. Assign sores for each section and total. Assign sores for each section for a Vienables that is good. And the section is sorted and the section of a Vienables that is good. And the section is sorted and the section of a Vienables that is good. And the section is sorted and the section of a Vienables that is good. And the section is sorted and the section of a Vienables that is good. And the section is sorted and the section of a Vienables that is good. And the section is sorted and the section of a Vienables that is good. And the section is sorted and the section of a Vienables that is good. And the section is sorted and the section of the strip. And the section is sorted and the section of the strip. And the section is sorted and the section of the strip. And the section is sorted and the section of the strip. And the section is sorted and the section of the strip. And the section is sorted and the section of the strip. And the section is sorted and the sect			Location	
Color	Name MF F BJCP ID & Rank — Email — Email		Subcategory WACK CRA Subcategory WACK CRA Special Ingredients Consensus Separation of 35 Special Ingredients Special Ingredi	rage of
Scoresheet Instructions Scoresheet Instr			Bottle Inspection	
Second S	Pro Brewer Brev	very		
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Use the scales to indicate the intensity of the primary attribute. Add secondary attributed intensity for the primary attribute. Add secondary attributed intensity feet option as appropriate. Add secondary attributed intensity feet option. Add secondary attributed intensity feet of the secondary attributed intensity feet option. Add secondary attributed intensity feet of the secondary feet of the secondary attributed intensity feet of the secondary feet of the se			···	
If character is suppropriate for style, mark the box to the right. Incharacter is substrain, mark the crite to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and toor to he left. Provide summary of beer and key feedback for improvement. 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. Hard In a Scoresheet Havor In it is example is from the flavor section for a Weissbier that is good, but too bitter for style. Hard In a Scoresheet I a wheat Substrate grown retes I been in the flavor section for a Weissbier that is good, but too bitter for style. Hard I a work to fill in a Scoresheet The section is from the flavor section for a Weissbier that is good, but too bitter for style. Hard I a work to style for style I a work to style for style I a work to style for style Fementation Balance Finish/Aftertasts Other I a work to style for style I a work to style I a work to style for style	Use the scales to indicate Use the space provider Add secondary attributions.	ate the intensity of the primary attribute. d to describe the primary attribute. te(s) intensity/description as appropriate.		7 12
This example is from the flavor section for a Weissbier that is good, but too bitter for style. Hard Wheat Substance proint nates White Substance pr	If character is inapprop If character is absent, r Provide summary of be Assign scores for each Review with other judg	viate for style, mark the box to the right. nark the circle to the left. eer and key feedback for improvement. section and total. je(s) and agree on consensus score.	Color Brilliont Hazy Opoque Other Retention Other	2 3
Akcholic Hot Musty Astringent Oxidized Brettanomyces Plastic Diacelyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Suffur Medicinal Vegetal Classic Example Hawless Significant Flaws Wonderful Classic Example Feedback Feedback Feedback Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. CADOD EXCORPT. Wisses the mark on style parameters, minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style and or minor flaws. Misses the mark on style parameters, minor flaws. Misses the mark on style parameters, minor flaws. Misses the mark on style decision des. Major off flavors and aromas dominate	Flaws for style	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum (mark L-M-H for all that apply)	Hops Hops Bitterness Fermentation Balance Hoppy Sweet Dry Sweet Moth H MCT PCCASANT BODY NOT CCASANT BODY NOT CCASA	14 [20]
Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel Carbonation Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Suffur Medicinal Vegetal Were fined by the struck of the provide comments on style recipe, process, and drinking pleasure. Include helpful suggestions to the brower. Overall Classic Example				
Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur Medicinal Vegetal 45-50 World-class example of style. Excellent Very Good 30-37 Generally within style parameters, ninon flaws. Good 21-29 Major off flavors and aromas dominate Major off flavors and aromas dominate Body Carbonation Warmth Carbonation Astringency Classic Example Flawless Wonderful Classic				
Diacetyl Solvent / Fusel Carbonation Name			The state of the s	
DMS Sour / Acidic Estery Smoky Grassy Spicy Light-Struck Sulfur Medicinal Vegetal Overall Classic Example Significant Flaws Wonderful Uifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Cost Head Succession Significant Flaws Wonderful Uifeless Freedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Cost Head Succession Significant Flaws Cost Head Succession Significant Flaws Cost Head Success Cost Head Suc			None L N H	4
Estery Smoky Spicy Light-Struck Sulfur Overall Classic Example Significant Flaws Wonderful Lifeless Wonderful Lifeless Wonderful Lifeless Feedback Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Outstanding 45-50 World-class example of style. Excellent 38-44 Exemptifies typle welf, requires minor fine-tuning. Generally within style parameters, minor flaws. Generally				5
Grassy Spicy Light-Struck Sulfur Medicinal Vegetal Overall Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless Feedback Feedback Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Coopy Head Struck Style well, requires minor fine-tuning. Good 21-29 Fair 14-20 Froid flavors and aromas of major style deficiencies. Problematic Off flavors and aromas dominate Overall Classic Example Not to Style Flawless Wonderful Logical Significant Flaws Wonderful Logical Signific	Estery	Smoky	Warmth OF Other Scient Chaminess	
Medicinal Vegetal Classic Example Flawless Wonderful Classic Example Flawless Wonderful Diffeless Feedback Feedback Feedback Food conments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Cook Head Food Street, requires minor fine-tuning. Classic Example Flawless Wonderful Classic Example Flawless Wonderful Cook Head Food Street, requires minor fine-tuning. Cook Head Food S	Grassy	Spicy		
Vegetal Vege	Light-Struck	Sulfur	Overall	
Outstanding Excellent 38-44 Very Good 21-29 Problematic Problematic Susye, request process, and unimality pressure. Include requires surpline of style. Cook Hear Surement Susye, request problematic Susye, requires minor tine-tuning.	Medicinal	Vegetal	Flawless 10 1 1 Significant Flaws	7
	Duristanding 45-55 Excellent 38-44 Very Good 30-3: Good 21-25 Fair 14-20 Problematic 0-1:	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. COST HEAD FOREDS MORE FIOR SECTION	34.





ger Judge	AHA/BJCP Sanctioned Cor	npetition Progr	am		E. C.
30	Structured Vers	sion	Location	Date	AP NOTES
Mason Pack		/	id A	Position Advance	
Non-BJCP Judge		Category#	18 5 1 34	in flight	803
Professional Brewer		Sub (a-f)		Entry 7	33
nasonpack@hotmail.c	om	Subcategory	AMERICAN PA		LACE
		(Spell out)		of \(\(\) co	ONSENSUS SCORE
		Special Ingred	dients		nay not be an average of udge's individual scores
		Bottle Inspection	□ ok		Juge 2 manual transcript
		Dotae inspection			
		Aroma	hopproprieta		
		ALCHIE	None L M H		
Judging 🗆 Years		Malt		SOME DILCETYL PRE	36m1
		Hops		STONE FRUIT AROMA	.,
	ione	·			7
coresheet Instructions the scales to indicate the	e intensity of the primary attribute.	Fermentation			
Use the space provided to d	lescribe the primary attribute.	Other			
Add secondary attribute(s) ir For "Fermentation", conside	ntensity/description as appropriate. er esters, phenols, etc.				
If character is inappropriate (for style, mark the box to the right.	Appearance	Incompriste	lindamo:	îde
If character is absent, mark the	he circle to the left. Id key feedback for improvement.		* * * * * * * * * * * * * * * * * * *	<u> </u>	
Assign scores for each section	on and total.		Yello Gold Copp Brow Block		
Review with other judge(s) as Enter consensus score at top	nd agree on consensus score.	Color	Brilliant Hazy Opoque	Other Retention Coulck Losting	0ther 7-5
Enter consensus score at top	o or sneet.	Clarity	Brilliant Hazy Opoque	Retention 🖂 🖂	3
		Other		Texture	
good, but too bitter for style Flavor Nait OLX Comment of the style Bitteness OL X Comment of the style Fermentation OLX Comment of the style Flaws for style (mark	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L N H	PIRE MACE BODY FIRM SITTERLYESS. BACK PACATE MET CIKE TASIC. DEY EINISH. V LOW DIV	14'S
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	Inóspretirieta		lease of the same
Astringent	Oxidized		Thin M Full	Nane L M	H T
Brettanomyces	Plastic	Body		Creaminess O	J 2
Diacetyl U.L.	Solvent / Fusel	Carbonation	Mone L N H	Astringency 👊 🗼 🗗] 3 5
DMS	Sour / Acidic		-	3	
Estery	Smoky	Warmth	○Ø	Other	
Grassy	Spicy				
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example	Not to Style	
	d-class example of style. phifies style well, requires minor fine-turning. rally within style parameters, minor flaws.	Feedback	Flawless Wonderful Provide comments on style, recipe, pro	Significant Fla Lifeless cess, and drinking pleasure. Include helpful suggestions to HE HOR PURCH WE	the brewer.
600d 21-29 Misser Fair 14-20 Off fla	rany minus styre parameters, minor naws. Si the mark on style and/or minor flaws. savors/aromas or major style deficiencies. roff flawors and aromas dominate		TEMPS AWOW	OACETYL MIG - W	33 de Total 33

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





AHA/BJCP Sanctioned Competition Program



3		Structured Version	Location	Date	KOL
Judge St Name BJCP ID & Rank	uen Gou E-1961	Categor Sub (a-f	B 5700	Position Advanced to MINI-BOS of Position Position MINI-BOS Advanced to MINI-BOS PLACE	33
Email		Special	Ingredients	CONSE	ISUS SCORE e an average of
Non-BJCP Qualificatio	ns	Bottle Inspe	ection ox		dividual scores
Cicerone	Rank				
	ewery	Arama	NO. C		
_	scribe		Rappropriate None L M H		
Jud g ing 🗆	Years		Malt	gos/	_
			<u></u>	acitas store front	
			Hops O D	geriras son Trest	- <i>[</i>]
Scoresheet Ins		Fermen	tation 🗀 🚣	on Orace- 1	
	licate the intensity of the pa ded to describe the priman	. attributes	Cabon		12
Add secondary attrib	oute(s) intensity/description	as appropriate.	Other		- /
	consider esters, phenols, opriate for style, mark the l				
	, mark the circle to the left		IICC Inoppropriete	language de la company de la c	
	beer and key feedback for	improvement.	Yellow Gold Amber Coppe Brown Block	White Mory Mory Gan Stown	
Assign scores for each	ch section and total. dge(s) and agree on conse	nsus score.	Color	Head 🗇	_ ->
Enter consensus scor			Brilliant Hazy Opaque Othe	Retention Quick Lasting Other	- う _
					3
			Other	Texture	_
	to fill in a Scores	heet			
This example is from good, but too bitter	the flavor section for a We	eissbier that is Flavor	Beoppresidenta		
-	ioi style.		Mone L M H	naity vision of Al	91
Flavor		13	18		67.
Man Ol X	Wheat. Subtle gr	ainy notes	Hops J	reprise xitus. Store &	~\^\
Hops 🔊 🗆	OK for style		, · · · · · · · · · · · · · · · · · · ·	en hiteriers	
Bittlemess O.1			mess O		- 10
Fermentation O X	Banana. Low Clove.	Hint of bubblegum Ferment	tation 👊 🛄 🙋	icatal holes	_ //
		D-	lance Hoppy Multy G	ed man & needs more	20
			Oru Sweet Y		_
		Finish/After	taste 🗂 🗆 🖊	Jace with Light	_
Flaws for style	(mark L-M-H for all that a	oply)	Other		
Acetaldehyde	Metallic				_
Alcoholic / Hot	Musty	Mouthfe	al .		
Astringent	Oxidized	Module	шаруюрных	liceptropris	te
Brettanomyces	Plastic		Thin M Full Body • □	Kone L M H	
Diacetyl	Solvent / Fusel		Hone L M H	creammess Oi	
DMS	Sour / Acidic	Carbon	ation O	Astringency O	5
Estery	Smoky	Wa	smth	Other Offit War	
Grassy	Spicy		<u> </u>	1 - 1	_
Light-Struck	Sulfur	Townson, and the same of the s		energy.	
Medicinal	Vegetal	Overall	Classic Example	Not to Style	
	1		Flawless	Significant Flaws	
			Wonderful	Lifeless	
		Feed	back Provide comments on style, recipe, process,	and drinking pleasure. Include helpful suggestions to the brewe	10
			not too he	ed to delle	,—
Outstanding 45-5	World-class example of style.		Comp dix O/ /	394	/
Outstanding 45-5 Excellent 38-4 Very Good 21-2 Fair 14-2 Problematic 0-1	,,,,,,,		Some alough	presert & astroll	nd/
Very Good 30-3	, , , , , , , , , , , , , , , , , , , ,		warm tis	ISL. /bolk at	
Fair 14-2	,		Late addit.	e mall de at 1	
Problematic 0-1			F-7/E/ DUC / // V	is, mash temps to	·
			1mpilme	· · · · · · · · · · · · · · · · · · ·	. ->-\
				Judge Tota	1 S
				Junge 100	





		recation page	<u> </u>
Judge Name BJCP ID & Rank Email hopps Non-BJCP Qualification	er hover -1961 polcysber Eutroden	Category# 18 226533 Sub (a-f) Are ricen file Ale Special Ingredients Position in flight Eating Of Description Flatte Ingredient Rettle Ingredient Position In flight Eating Of Description Flatte Ingredient Rettle Ingredient Flatte Ingredient Rettle Ingredient Flatte	everage of
Industry 🗆 Des	Rankeweryecribeeyerse	Aroma Bottle Inspection ox Booppropriete None L M H Vly / Dv Malt O L L Coin, pirk Description	
Use the space provid Add secondary attrib For "Fermentation", If character is inappro	cate the intensity of the primary attribute. ed to describe the primary attribute. ute(s) intensity/description as appropriate. consider esters, phenols, etc. priate for style, mark the box to the right.	Other hopperates	12
Provide summary of b Assign scores for each	ge(s) and agree on consensus score.	Color Brilliant Hazy Opoque Other Retention Office Retention Other	2.5
This example is from good, but too bitter f Flavor Matt O X Hops SO Bitteness O X Fermentation X	Wheat. Subtle grainy notes OK for style	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	12.
Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Thin N Full Body Creaminess Carbonation Warmth Other Despreptive Mone L M H Creaminess Astringency Other	3-5
Dutstanding 45-5 arcelent 38-1 Very 6ood 20-3	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	Classic Example Flawless Wonderful Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. A CONTROL OF THE PROPERTY OF THE PR	710
Fair 14-2 Problematic 0-1	Off flavors/aromas or major style deficiencies.	Good by teres thight hazl	32 ₅₀





				-,	Location		Date		NOT
Mason Pack				,=======			D	Advanced to	
Non-BJCP Judge				Catagogi#	18B = 1	21/10-	Position	Advanced to MINI-BOS	11 1
. Professional Bre	ewer			Category# _	TO DE V	U533	in flight		1122
masonpack@hotr				Sub (a-f) _		2	Entry 2		32.5
masompack & nou	man.com			Subcategory	ANTHICAP	PACE		PLACE]
		•		(Spell out)			of 35	CONSENS	SUS SCORE
				Special Ingre	dients				
				`					an average of lividual scores
				Bottle Inspection	□ o k			, 5	
Cicerone 🗆	Rank			bottle inspection					
Pro Brewer Br	rewery			_					
Industry 🗆 De	scribe			Aroma	lange	opdide.			
Judging 🗆	Years				None L M H	*	PINEY P	(25.1.)	
				Mait		SOME	THE P	CNP	-
				Hops		Alora	DINCET	11/	
C				nups		·			- 1701
Scoresheet Ins Use the scales to ind		eity of the prim	any attribute	Fermentation		Presen	501	D MU	- 1 12
Use the space provide				Other		Prese.	Æ		[12]
Add secondary attrib	bute(s) intensit	y/description as	s appropriate.	Other		,,,,,			-
For "Fermentation",				4					
If character is inapprent of the character is absent			t to the right.	Appearance	hooper	opriste		Insperaposite	
Provide summary of			provement.		Fellow Gold Amber Copper Brown Block	•	를 5 g _	EA (35)	
Assign scores for each					7	j.	Mory Mory Beige	¥	
Review with other jud Enter consensus score			is score.	Color	Brilliant Hazy Opoque	Other Head		tipe Other	1:0
Litter consensus sco	re at top or sin			Clarity		☐ Retention			1 13
				Other	SUGHTUP DAK	- For ST VIEXTURE			
-					,				
Example: How This example is from				Flavor					
good, but too bitter		non ioi a vveiss	Dier that is	Flavor	hoppy	poriote			
g					None L M H		0 A 54	A 3m =0	
Flavor			13	Malt		Pice a	PAIN FL	ANONE.	-
Malt O Xi	w	heat. Subtle grainy	notes	Hops		1 GOOD 1	SITTERNY	(CHA . 22)	
Hops XO		for style			<u> </u>		ok, sur		
Bitterness O-1	_XX _W	sy too high for style	L	Bitterness		λ			
Fermentation O X	Ba	nana. Low Clove. His	nt of bubblegum	Fermentation	01 B	Presen	at of i	ZHERYL	. 14
					Hoppy Matty	100			20
				Balance		ļ ————			-
				Finish/Aftertaste	Dry Sweet	1			
Flaws for style	(mark L-M-H	for all that appl	l.a						•
			797	Other		*****			-
Acetaldehyde	Met	allic							
Alcoholic / Hot	Mus	ty		Mouthfeel				gen ha ha air air air	
Astringent	Oxio	lized		Modelifical	leappe	i. Shuke		Inoppropriete	
Brettanomyces	Plas	itic		Body	Thin M Full	Crosmin	None L M	" -	
Diacetyl	1 Soh	ent / Fusel		Douy	None L M A H] Creamine	ss OTC)		4
DMS	_	r / Acidic	-	Carbonation] Astringen	9 <u>~ / / ·</u>		5
Estery	Smo		 	Warmth	010	Dotal	ar		
Grassy	Spic	,	-	सवामधा	010				•
Light-Struck	-		+	4					
	Sulf			Overall	Classic Example			Chda	
Medicinal	Veg	eldi			_ : -		Not to	•	
					Flawless		-	cant Flaws	la
				.	Wonderful		Lifele:		
				Feedback	Provide comments on style, recip		_		10
					DIACETYL	ASIDE M	ce Ban	Y BITTER	NIST
o Outstanding 45-					AND HOLS				-
Outstanding 45-5 Excellent 38-4 O Very Speed 30-3		e well, requires minor					13444	WER 44	•
	,	n style parameters, mit k on style and/or minor			4000 CABO	5			
50 Good 21-2		n on style and/or mmor has or major style defic							
Problematic 0-1		s and aromas dominate							
		/							177
									1051
								Judge Tota	50





AHA/BJCP Sanctioned Competition Program



	Location Pare	
Judge Name BJCP ID & Rank Email	Category#	verage of
Non-BJCP Qualifications Cicerone Rank Pro Brewer Brewery Industry Describe Judging Years Pro Brewery Pro B	Aroma None L M H SUGHT SWEETNES Hops Hops Hops	
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.	Other	$\mathcal{B}_{\scriptscriptstyle{12}}$
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 Appearance Appe	2 3
This example is from the flavor section for a Weissbier that is good, but too bitter for style. Flavor Natl	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	15 20
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Mouthfeel Suppreprinte Suppreprinte	3 15
Light-Struck Sulfur Medicinal Vegetal	Overall Classic Example Flawless Wonderful Worderful Lifeless	
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Geod 21-29 Fair 14-20 Off flavors/aromas or major style deficiencies. Problematic 0-13 Major off flavors and aromas dominate	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. WERALL VECY COD BEEF, CARE WITH USE OF WARKEL MIGHTS TO ASTRINGENCY Judge Total	34.50



AHA/BJCP Sanctioned Competition Program



Beer Judg	Structured Vi	/ersion	Date	The Rothers
Judge Name BJCP ID & Rank Email	Simon Skidmore BJCP Provisional Judg skids1067@gmail.com	e itegory# 2 itegory# 1946 bcategory Production Prod	may	32
Non-BJCP Qua	lifications	Bottle Inspection 🔲 ok	,00g	je s marriaga sec. co
Cicerone		Bottle Hispection		
	☐ Brewery	Aroma biosperiodelica M H & S	langual Otras	
Scoreshed	et Instructions	· J. J.	Not werent	7
Use the scale Use the space Add seconda For "Ferment	s to indicate the intensity of the primary attribute. e provided to describe the primary attribute. ry attribute(s) intensity/description as appropriate. lation", consider esters, phenols, etc. inappropriate for style, mark the box to the right.	Other		
If character is Provide summ Assign scores Review with c	absent, mark the circle to the left. nary of beer and key feedback for improvement. for each section and total. other judge(s) and agree on consensus score.	Appearance separations of the property of the	Head Ouck Losting	Other
	sus score at top of sheet.	Clarity Brilliant Hary Opoque (Control of the Control of the Contr	Retention Texture	
This example	How to fill in a Scoresheet is from the flavor section for a Weissbier that is a bitter for style.	Flavor		1
Flavor	13	Malt O	pel Camel In	<u> </u>
Malt O-	X Wheat. Subtle grainy notes	Hops O O	fire (thus	
Hops XO- Bitterness O-	OK for style X X Way too high for style	Bitterness	too low like to	Fy Q
Fermentation O	X Banana. Low Clove. Hint of bubblegum	Fermentation	Aug a d	V 16.
		Honou Maltu S	The company	- 1 G ₂₀
		Balance		
Elave for	style (mark L-M-H for all that apply)	Finish/Aftertaste		
		Other		
Acetaldehyde Alcoholic / Hot	Metallic Musty			
Astringent	Oxidized	Mouthfeel Mappropriate	Incr	propriets
Brettanomyce		Thin M Full	Nane L M H	
Diacetyl	Solvent / Fusel	Body □	Creaminess A	
DMS	Sour / Acidic	Carbonation Mone M H	Astringency O	
Estery	Smoky	, O		
Grassy	Spicy	Warmth O	Other	
Light-Struck	Sulfur	4		
Medicinal	Vegetal	Overall Classic Example	^	
Outstanding Ercelest Very Sogd Sood Food Problematic		Flawless Wonderful	Not to Style Significant Flaws Lifeless ess, and drinking pleasure, include helpful suggestions to the b Completed Managestions to the bold Managestions to the b Completed Managestions to the bold Managestic Managestions to the bold Mana	trever. 610
		jugs-8Vl	ludge	

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





	deli 612
Cicerone Rank Pro Brewery Brewery Industry Describe Judging Years Malt Malt	deli 612
Industry Describe Judging Years Malt Dun fo Mullica Hops Dun fo Mullica Dun fo Mullica Dun fo Mullica Hops Dun fo Mullica Dun fo Mullica Dun fo Mullica Dun fo Mullica Hops Dun fo Mullica Dun fo Mu	deli 612
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. Color Clarity Other Example: How to fill in a Scoresheet	oteli b ₁₂
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 Example: How to fill in a Scoresheet	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.	
Finish/Aftertaste Finish/Aftertaste Other	12 ₂₀
Acetaldehyde Metallic	
Alcoholic / Hot Musty Mouthfeel Mappreprints	Inoppropriate
Astringent Oxidized Thin M Full None L M	Н
Brettanomyces Plastic Body Creaminess OL	
Diacetyl Solvent / Fusel None L N H	4 15
DMS Sour / Acidic Carbonation Astringency	
Estery Smoky Warmth O Other	
Grassy Spicy	
Light-Struck Sulfur Overall Charles France	
Medicina) Vegetal Classic Complex Mot to style	
Outstanding Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Fair 14-20 Off flavors/aromas or major style deficiencies. Problematic 0-13 Major off flavors and aromas dominate Wonderful Lifeless Freedback Provide comments on style, recipe, progess, and drinking pleasure. Include helpful suggestic COLULG COLUCT COLU	Judge Total







		10(4110)1	
Judge Name AL BJCP ID & Rank	AN O'NELL	Category# Z	7
Email		Special Ingredients	
		judge's individual s	
Non-BJCP Qualifications	s Rank	Bottle Inspection 🔲 ox	
	wery		
	ribe	Aroma	
	ears	Nonel M H CINCH GARANY	
Judging 🗆 🗆		Malt SUGHT GRANY	
		Hops of TROPUL	-2
Scoresheet Inst	ructions		81
Use the scales to indic	ate the intensity of the primary attribu	oute. Fermentation Output	12
	ed to describe the primary attribute. ute(s) intensity/description as appropri	Other	
	onsider esters, phenols, etc.	nate.	
If character is inapprop	priate for style, mark the box to the rig	Appearance MacAppearance	
	mark the circle to the left. eer and key feedback for improvemen	nt 8 7 8 8 4 2 7 8 8 7	
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.	Color Brilliant Hazy Oppose Other Head Ouick Losting Other	3
Enter Consensus score	at top of sheet.	Clarity Brilliant Hazy Opoque Quick Losting Clarity Retention	3
		Other Texture	
Hops & Briterness O Fermentation OX	Wheat. Subtle grainy notes OK for style	Hops Bitterness Bitterness Balance Finish/Aftertaste Other	13/20
Alcoholic / Hot			
	Musty	Mouthfeel temperature temperature	
Astringent Brettanomyces	Oxidized Plastic	Thin M Full MoneL M H	
Diacetyl		Body Creaminess	3
DMS	Solvent / Fusel	Carbonation MM H Astringency	5
Estery	Sour / Acidic	J J J J J J J J J J J J J J J J J J J	
Grassy	Smoky	Warmth Own Cher LAKING, DRYNEZ,	
Light-Struck	Spicy	4	
	Sulfur	Overall	
Medicinal	Vegetal	Not to Style	
Outstanding 45-50 Excellent 38-44 Very Sood 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. Off flavors/aromas or major style deficiencies.	Flawless Wonderful Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. - NEEDS WHE HOS EARLY & LATE MORE OF A PALE ALE MORE DRYNESS COULD HELP. MAYBE OLD?	(5)
			33_50





7			Structured versi		Location	Date	NOTE
Judge	Simon S	Skidmore)		21 *		vanced to NI-BOS
Name		rovision		ategory#	A 1 8517	in flight	7/
BJCP ID			-	ub (a-f)	10A		PLACE
& Rank	skids10)67@gma	all.com	ubcategory xell out)		01 2	CONSENSUS SCORE
Emai				pecial Ingred	dients		may not be an average of
Non-BJCP Qu	ualifications			Bottle Inspection	□ ox		judge's individual scores
Cicerone							
	-			Aroma	ksoppropriete		
Judging	•				None L M H	Frenchy bold	Caracal
				Malt		CEN 0/11	2.0
				Hops		weight was	
	eet Instruction	ons intensity of the prim	nary attribute	Fermentation	OLD		\(\)
Use the spa	ice provided to de	scribe the primary a	ttribute.	Other			
		ensity/description a esters, phenols, etc					
	is inappropriate for is absent, mark the	or style, mark the bo	x to the right.	Appearance	(acoprapy inte	legg	nonide
Provide sum	nmary of beer and	key feedback for im	provement.		fellow Sold Amber Copper Srown Slack	ory finite an rown	§
	es for each section other judge(s) and	n and total. d agree on consensi	us score.	Color	A	Head D	å _
Enter conse	ensus score at top	of sheet.		Clarity	Brilliant Hazy Opaque Ott	her Retention Quick Losting	Other 7
				Other		Texture	
Example	: How to fill	in a Scoreshe	eet				
This examp	le is from the flavo	r section for a Weis		Flavor	Inopositivite		
good, but to	oo bitter for style.				None L M H	Breat Gracks	
Flavor	. N ÷		13	Malt	O D	Wat the	.2.6
Mait (×	Wheat. Subtle grains OK for style	notes	Hops		Marin Comment	<u> </u>
Bitterness (OLX30	Way too high for styl	<u> </u>	Bitterness		101 - 100 Miller	Sho -
Fermentation (<u>от х</u> гт п	Banana, Low Clove, H	int of bubblegum	Fermentation			
				Balance	Hoppy Molty		20
				Finish/Aftertaste	Dry Sweet		
Flaws for	r style (mark L	-M-H for all that app	oly)	Other			
Acetaldehyo		Metallic		Other			
Alcoholic / H	Hot	Musty		Mouthfeel	Independenti		hammada.
Astringent		Oxidized			Thin M Full	None L M	H Solds de raise
Brettanomy Diacetyl	ices	Plastic Solvent / Fusel		Body	□ يــــــــ	Creaminess O	7
DMS		Sour / Acidic	-	Carbonation	None L M H	Astringency O	
Estery		Smoky		Warmth	<u>6</u> i	Other	
Grassy		Spicy			9		
Light-Struck	k .	Sulfur		Overall		40	
Medicinal		Vegetal			Classic Example	Not to Style	
					Wonderful	Significant Lifeless	riaws /
				Feedback	Provide comments on style, recipe, proces	ss, and drinking pleasure. Include helpful suggestion	ns to the brewer.
					Good the	wat bear 1	Harcon,
Outstand		lass example of style.	e fine tuning		Loder males	mulle any	1 450 100
S Very 6	iood 30-37 General	ifies style well, requires mino By within style parameters, n	inor flaws.		bols for ?	tale Would	do
epino Excel Very 6 Very 6 Problem		the mark on style and/or min ors/aromas or major style del			Little	Amore de la	a le
Problem		ff flavors and aromas domina			Cade	Minor Il and Way	
					carejory.		<u> </u>
						J	udge Total 50





		Location	Date	No.
Mason Pack		* 20 * 0	Position Advanced to	
		Category# 121	7621 Inflight	ЧГ а. Т
Non-BJCP Judge		Sub (a-t)		131
, Professional Bre		Subcategory AMEMICAN	PLACE	
masonpack@hot	mail.com	(Spell out)	of 35 cons	SENSUS SCORE
		Special Ingredients		ot be an average of
			judge	's individual scores
Cicerone	Rank	Bottle Inspection 🗗 🖟		
Pro Brewer 🗆 Bre	ewery	4		
Industry 🗆 Des	scribe	Aroma	10 (4)	
Judging 🗆	Years	None L M H	LOW STORE FOR HEAVE	A
		Malt OLDI		
		Hops O	happ to find mount	_ [_
Scoresheet Ins	tructions	Fermentation O		17
	icate the intensity of the primary attribute.	remenation of the		1 12
	ed to describe the primary attribute. oute(s) intensity/description as appropriate	Other		
For "Fermentation",	consider esters, phenols, etc.	4		
	opriate for style, mark the box to the right , mark the circle to the left.	Appearance tooppropri	riste Inoppropriété	
	peer and key feedback for improvement.	Fellow Mmber Copper Strown	White wory Beige Ton Brown	
Assign scores for each			विरुद्ध	
Enter consensus scor	lge(s) and agree on consensus score. e at top of sheet.	Color Drilliant Hazy Opoque	Other Quick Lasting O	Other 4
		Clarity	Retention	3
		Other	Texture	
	to fill in a Scoresheet the flavor section for a Weissbier that is for style	Flavor		
•		Hone L M H	meaning body med	104
Flavor	13	Malt O D		
Mall Oi Xi		Hops 🗀	BIMERNESS . GOOD	
Hops &		Bitterness OLCO	FINISH	
Bittemess O X		### ### ### ### #### #################		112
		Fermentation		- 1 420
		Balance 🗀 🕡 🗆		
		Finish/Aftertaste Dry Sweet		
Flaws for style	(mark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic			
Alcoholic / Hot	Musty	Mouthfeel		
Astringent	Oxidized		rietu Brass None I M H	webuses
Brettanomyces	Plastic	Thin M Full Body : ♂		
Diacetyl	Solvent / Fusel	None I M H		[4]
DMS	Sour / Acidic	Carbonation	Astringency O	n r, 12
Estery	Smoky	Warmth OLD I	Other	
Grassy	Spicy	Ŭ		
Light-Struck	Sulfur	Overall Classic Evample		
Medicinal	Vegetal	Classic Example	Not to Style	
		Flawless	Significant Flaws	1
		Wonderful L	Lifeless	10 10
			, process, and drinking pleasure. Include helpful suggestions to the b	a chei.
		roup use	A TOKK MORE HE	<u>k0</u>
Outstanding 45-		JETUMIAV.	. HY PUNCHY HUPS LICE	
Outstanding 45- Excellent 38- U Very Good 30-		TO DELINE		
Geod 21-	29 Misses the mark on style and/or minor flaws.	10 14	- com 10 Obstate	
Good 21-				
O-	wohn ou naonz am arrungz annunge.			
				3\
			Judge	iotal L 31 50





AHA/BJCP Sanctioned Competition Program



			Location	Date	P NOIL
Industry Describe Judging Years Scoresheet Instruc Use the scales to indicate t Use the space provided to Add secondary attribute(s) For "Fermentation", consider	tions he intensity of the primary attribute describe the primary attribute. intensity/description as appropriat	e. Other	21 in 96762 VS IPA	Position in flight Entry 24	PLACE SONSENSUS SCORE may not be an average of judge's individual scores DDICA DDIC
If character is absent, mark Provide summary of beer a Assign scores for each sect	the circle to the left. nd key feedback for improvement. tion and total. and agree on consensus score.	Appearance	Brilliont Hory Opoque	Head Outck Losting Country Texture	Other 3
Flavor Matt	avor section for a Weissbier that is le. Wheat. Subtle grainy notes	Hops Bitterness	None L N H	ds hoe	[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	Supproprieté Thin M Full Mone L M H	Creaminess Astringency Other	hospirigitals H
Light-Struck Medicinal Outstanding 45-50 W. Encoding 38-4 Fr.	Sulfur Vegetal M-class example of style. Implifies style well, requires minor fine-tuning.	Overall Feedback	Classic Example Flawless Wonderful Provide comments on style. recipe, process, and	drinking pleasure. Include helpful suggestion	Flaws 6
Very Gold 30-37 Se Gold 21-25 MI Fab. 14-20 of	emprines style wee, requires manor inter-uning, nerally within style parameters, minor flaws. sses the mark on style and/or minor flaws. If flavors/aromas or major style deficiencies, ajor off flavors and aromas dominate		of Hava, the	Late of Of	9 19 1 31 31 50





		A version	Location	Date	NOIL
Mason Pack		/		Position Advanced to	
Non-BJCP Judge)	Category# 🚄	2 029	496 Inflight MINI-BOS	
, Professional Bre	ewer		A 1 639		3005
masonpack@hot		Sub (a-f)		FRA FINTY 27 PLACE	
		Subcategory	ANTRICAN		
		Special Ingre		CONSE	NSUS SCORE
		`			be an average of individual scores
		Dattle languation	П	Judges	, northodal decide
Cicerone 🗆	Rank	Bottle Inspection	□ ok		
Pro Brewer □ Bre	ewery	_			
Industry 🗆 Des	cribe	Aroma	happropriate		
Judging 🗆 🗀	Years	44.44	None L M H	LOW HOR MUSIA. COW	
		Malt	OI OI U -		
		Hops	00 -	DIACETIC	_ 1
Scoresheet Inst	tructions	Fermentation	~_ M		_ 6 _
	cate the intensity of the primary attribute	. rementation	0 0 -		12
	ed to describe the primary attribute. ute(s) intensity/description as appropriate	e. Other			_
For "Fermentation", o	consider esters, phenols, etc.				
	priate for style, mark the box to the right mark the circle to the left.	Appearance	Inecognitate	homopale	
	peer and key feedback for improvement.		fellow sold imper sopper stown	wry wry and a second se	
Assign scores for each		A-1		SE SE DE SE	
Enter consensus score	ge(s) and agree on consensus score.	Color	Brilliant Hazy Opeque	Other Quick Lasting Oth	er 3
		Clarity		Retention U	3
		Other		Texture	_
Example: How	to fill in a Scoresheet	4			
This example is from	the flavor section for a Weissbier that is	Flavor			
good, but too bitter f	or style.		Mone L M H		
Flavor	13	Malt		MEDICAL BUTERANEZZ	_ +
Malt A	Wheat. Subtle grainy notes	Hops	01 0	BALANCE VERY SUGI	(
0	OK for style	порз	○ /0		
	X Way too high for style	Bitterness	o 	DEM FIMISH	_ [.]
Fermentation O X	Banana. Low Clove. Hint of bubblegun	Fermentation	ـ ألـهـله	DIACETYL PRISON	_ 13_
		B.1	Hoppy Molty	LOW BACK PALARE SHE	1 1201
		Balance		Met 1808 16 3rd	<u>e4.62</u>
		Finish/Aftertaste	Dry Sweet		
Flaws for style	(mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic	Other			_
Alcoholic / Hot	Musty	Transfer and a			
Astringent	Oxidized	Mouthfeel	Mappropriate	Jacobina (76G
Brettanomyces	Plastic	Dodu	Thin M Full	Noze L M H	
Diacetyl	1_ Solvent / Fusel	Body	None t H	Creaminess 🐠 🗆	1 4.5
DMS	Sour / Acidic	Carbona tion		Astringency 🕢 🗆 🗆	1 [5]
Estery	Smoky	Warmth	Ω $\dot{\Box}$	Other	
Grassy	Spicy	wanta	0	Valet	_
Light-Struck	Sulfur				
Medicinal	Vegetal	Overall	Classic Example	Mot to Style	
medicaldi	regetar		Flawless	Significant Flaws	1
			Wonderful	℃ Lifeless	1515
		Feedback	Provide comments on style, recipe, proce	ess, and drinking pleasure. Include helpful suggestions to the brev	wer. 10
				JEM COULD BENEFIT	•
Φ Outstanding 45-5	O World-class example of style.				-
Excellent 38-4	4 Exemplifies style well, requires minor fine-tuning.		Cham more	Hals Good	
Wery Good 30-3 Good 21-2	, , , , , , , , , , , , , , , , , , , ,		BITTEFNESS.		
Oristanding 45-5 Excellent 38-4 Very Good 21-2 Fair 14-2 Problematic 0-1	,				
Problematic 0-1					
					_ 21
				Judge To	





Structured Version	Location	Date
Judge Sturn Cohen BJCP ID 8 Rank Email Lipydaysbren outlook Mon BICP Qualifications	Category# 21 8 8 3 9 4 9 5 Sub (a-f) VS IPA Subcategory VS IPA Special Ingredients	Position in flight Entry 22 of 35 PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Cicerone Rank Resuler Resul	Malt O Daugproprietie. Hops O Daugproprietie. Mac Daugproprietie. Malt O Daugproprietie. Malt O Daugproprietie.	one light concret.
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 Color Clarity Other Cother Color Clarity Other Cother Cothe	Outck Lasting Other
Good, but too bitter for style. Flavor Mail OLX OK for style Hops SOL X OK for style Bitteness OLX SO Way too high for style Fermentation OLX OK Clove. Hint of bubblegum	Hops Bitterness Fermentation Balance Other Nooe L N H Diact = 1 Argssy A	stright, wen
Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Body Thin M Full Creamines Carbonation Warmth	V 0 5
Outstanding 25-50 Work-class example of style. Excellent 38-44 Example for style well, requires minor fine-tuning. 30-37 Generally within style parameters, minor flaws. Fair 12-20 Off flavors/aromas or major style deficiencies. Problemant 0-13 Major off flavors and aromas dominate BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program rev BSTR-180124	Feedback Provide comments on style, pecipe, process, and drinking pleasure DICOty phenolic COSI phen	Not to Style Significant Flaws Lifeless E. Include helpful suggestions to the brewer. Include helpful suggestions to the brewer.





3		Structured versi	on	Location	Date	41 NOTE
Judge LAV	LAN O'NE	W	Category#	C 967	Position in flight	Advanced to MINI-BOS
BJCPIP		1		4424 184	26	PLACE 6
} & Rank			Subcategory (Spell out)		0.75	CONSENSUS SCORE
Email			Special Ingred	lients		may not be an average of
Non-BJCP Qualifications			Bottle Inspection	□ ok		judge's individual scores
	ank					
	very		Aroma	to the first of the second		
	ribeears			None L M H	SIGHT BREADT	
Judging 🗆 💃	ears		Mait	OL-QL		
			Hops	- A	REGILAIOUS / HINE	
Cb			порз	O	/ / /	<u> </u>
Scoresheet Insti Use the scales to indica	ructions ate the intensity of the pri	nary attribute.	Fermentation	OU#	,	/ 12
Use the space provided	d to describe the primary	attribute.	Other			
	te(s) intensity/description : onsider esters, phenols, et					
	priate for style, mark the bo		Appearance	L		e Carlos
	nark the circle to the left.		Appearance	≨ m g ∈ ~	v	E **
Assign scores for each	er and key feedback for it section and total.	nprovement.		Yello Gold Copp Brod	Whit Mory Beig	Brow
Review with other judg	ge(s) and agree on consens	ius score.	Color		Other Ouick L	asting Other 7
Enter consensus score	at top of sheet.		Clarity	Brilliant Hazy Opoque	Retention L	
			Other		Texture	
F	- Ell : C					
	to fill in a Scoresh he flavor section for a Wei		Flavor	• . A. admin		
good, but too bitter fo			· Idiroi	None I M H		
Flavor	,	13	Malt			
· , "	Where Subela and				PINE / WHI	<i></i>
Malt OJ Xi		TY NOTES	Hops		11.0/1000	
	OK for style Way too high for st	. ـ - مان	Bitterness	<u> </u>		
•	Banana. Low Clove.		F	\$2.00		
0			Fermentation	Hoppy Malty		20
	•		Balance	Hoppy Malty		
			Finish/Aftertaste	Dry Sweet		
Flaws for style	(mark L-M-H for all that ap	ply)	Other		/	
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty		Mouthfeel	Încoresiisti		limining half-
Astringent	Oxidized	V		Thin M Full	None L	M H
Brettanomyces	Plastic		Body		Creaminess 👊 🗨	1/
Diacetyl	Solvent / Fusel			Mone L M H	4 - 4 -4	
DMS	Sour / Acidic		Carbonation	O+	Astringency O	
Estery	Smoky		Warmth	OI	Other	
Grassy	Spicy			- •		
Light-Struck	Sulfur		Overall			
Medicinal	Vegetal		Overain	Classic Example		to Style
				Flawless	-	nificant Flaws
				Wonderful	-	Hess
			Feedback	Provide comments on style, recipe, pro-	ess, and drinking pleasure. Include helpful s	ggestions to the brewer.
				readibly	K LOUG D	au p
Outstanding 45-50				THE KEG	MAYBE RECU	ر لم در
Outstanding 45-50 Excellent 38-44 Very Good 30-37				DAVACIO	To A los	DWI (A)
Good 21-29				THE FLIGHT	10 AVOIS	J N IL
Fair 14-20	Off flavors/aromas or major style o	eficiencies.		THAI CAUSE	S DUDATIC	~
Problematic 0-13	Major off flavors and aromas domi	nate				20
						<i>'\%</i> 1
				,		Judge Total







Structured Versi	On Location	Date	All Morrey
Judge Name BJCP IC BJCP Provisional Judge skids1067@gmail.com	ategory# 2	may	26
Cicerone Rank	Bottle Inspection 🗆 ox		
Pro Brewer	Aroma Supproprieta Malt Hops	bready andbook	<u>ed</u>
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.	Permentation Other Appearance		<u></u>
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 Opoque Other	Head Out Losing Retention Texture	Other 3
This 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 Natt	Finish/Aftertaste Dry Sweet D Cond 3 6 and	fralteres fralteres fralteres	- 1 20 20 20 20 20 20 20 20 20 20 20 20 20
Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Mouthfeel Hopproprinte Body Thin N Fall Carbonation Mone L N H Grant Warmth	Creaminess M H Astringency Other	Z ₅
Light-Struck Sulfur Medicinal Vegetal	Classic Example Flawless Wonderful Feedback Provide comments on style, recipe, proces	Not to Style Significant Flaws Lifeless Significant Flaws Lifeless Significant Flaws Lifeless Significant Flaws Lifeless	threwer.
Outstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13 BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program Tell Towns and aromas of major style deficiencies. BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program Tell Towns and aromas of major style deficiencies.	hay ben he will I ass free macr Try to laid pathe gue Additional resources can be found at the	rank has bille langer and as tridates who Judge se sites: https://www.bjcp.org http://www.	Flotal 2550





		Structured Version		Location		Date		W. NOIL
			· · · · · ·	در ع	7.0	Position	Advanced to MINI-BOS	
Mason Pack			_ategory# _	ac is	412842	in flight	1	11
Non-BJCP Judge			Sub (a-f)	<u>V</u>	10 T Co	Entry 29		05
, Professional Br		, ,	ubcategory	the s	TY		PLACE	
masonpack@hot	tmail.com	1 **	Special Ingre	dients		° 35	CONSENS	US SCORE
		1.					may not be a judge's indiv	
Cicerone 🗆	Rank	В	ottle Inspection	□ ok				
Pro Brewer ☐ Bre								
Industry ☐ Desc	cribe	A	roma		la appropriate			
Judging 🗆 🕦	Years			None L M	" SCHEME	42 000	WAYA .	
			Malt	01 (1)	Que Pr	lendre		
			Hops	010-1				
Scoresheet Inst			Fermentation	OL -	I PIERCE	ine ect	E45	6
	cate the intensity of the primed to describe the primary is		Other	Ů O	MED	met		12
Add secondary attribu	ute(s) intensity/description a	as appropriate.	vuier					
	consider esters, phenols, et priate for style, mark the bo		ppearance				- 1 to the Bear conducts	
If character is absent,	mark the circle to the left.	•	ppearance	7 2 - 11 -	Inappropriate		hoppspiele	
Provide summary of b Assign scores for each	peer and key feedback for it his ection and total	mprovement.		Yellov Gold Ambe Coppy	Block	White Mory Beige Tan	Brow	F
Review with other jud	ge(s) and agree on consens	sus score.	Color		0.1	ad æ	nsting Other	1
Enter consensus score	e at top of sheet.		Clarity	Brilliant Hazy Op	oque Other Retenti	Ouick Lo	asting Other	2=13
			Other		Textu	re	127	´,
Evernler Heur	to fill in a Scoresh	ant						•
This example is from t	the flavor section for a Wei	ssbier that is	avor		KLASON K			
good, but too bitter f	or style.	_		None 1 M	H	1		
Flavor		13	Malt	0 0	_ ASHY	, ASTRICE	KO1	
Man X	Wheat. Subtle grain		Hops		PFINIS	H. ME	O MAU	
	OK for style			0	Box.	MILD	SPICENE	
9	X Way too high for st		Bitterness	O ¹				
Fermentation OI X	Banana Low Clove	Hint of bubblegum	Fermentation	O ! O !	_ to without	12 ENTO	TAISLE.	, 10
			Balance	Норру	Adity (1)			20
		Fi	inish/Aftertaste	Dry S	weet			
Flaws for style	(mark L-M-H for all that ap	ply)	Other					
Acetaldehyde	Metallic							
Alcoholic / Hot	Musty	Tr.	outhfeel					
Astringent	Oxidized			Thin M	Anappropriate Full	None L	M H	
Brettanomyces	Plastic		Body	Ö	Cream	ness O		2
Diacetyl	Solvent / Fusel		Carbonation	Mone L N	i	ency a	ا نمـــــ	6
DMS	Sour / Acidic			0		. 0		
Estery	Smoky		Warmth	01-01		Other		
Grassy	Spicy							
Light-Struck	Sulfur	<u> </u>	verall	Classic Example		A l Noti	to Style	
Medicinal	Vegetal			Flawles		0	ifficant Flaws	1. 1
				Wonderfu		Life!		16
			Feedback	Provide comments on s	tyle, recipe, process, and drinking pl			b 10
				GREAT	cowar.	11/	Ö	
υ Outstanding 45-5	World-class example of style.			A Car O 10		Δ, - Μ1 -	& WARMTI	
Excellent 38-4	Exemplifies style well, requires min			ASTIFICA	ent . Ulant			17
	, ,			10 STY1	K. IMESTIG	ATE WA	hteps/ P.I	4
5 Fair 14-2	Off flavors/aromas or major style d	eficiencies.		AHD J	MANY PALL T	o Elmi	PATE.	
Problematic 0-1	Major off flavors and atomas domi	nate		PHULMI	c Atours.			
				· ·· · · · · · · · · · · · · · · · · ·	C ALMAN .			26
							Judgo Tota	50



AHA/BJCP Sanctioned Competition Program



			Location _		Date	NON
Judge Name BJCP ID & Rank Email Non-BJCP Qualificati Cicerone	+bvln -1961 Dydays braw	ONLV Doutlack	Category# 2 Sub (a-f) B Subcategory Special Ingredients Bottle Inspection Dok	122842 1PA		PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Pro Brewer	,		Aroma None L M Malt O L L Hops O L L	happropriate Low	Some City	
Use the space provi Add secondary attr For "Fermentation" If character is inapp If character is absen Provide summary of	structions dicate the intensity of ided to describe the p ibute(s) intensity/descr , consider esters, pher ropriate for style, mark t, mark the circle to th f beer and key feedbar sch section and total.	rimary attribute. iption as appropriate. nols, etc. the box to the right. e left.	Other Appearance	na physic	Novy Mille Belgie Bown me	1 12
Review with other ju Enter consensus sco	udge(s) and agree on o	resheet	Color Brillont Hozs		ead Losting	Other 3
good, but too bitter	r for style.	13 .	Maht O	bunt	(ame / t	offe
Bitterness	OK for styl X 80 Way too his Benona. Low	h for style Clove: Hint of bubblegum	Fermentation Balance Finish/Aftertaste	Motty Sweet	- 1	cric!
Acetaldehyde	Metallic		Other			
Alcoholic / Hot	Musty		Mouthfeel			
Astringent	Oxidized			lacpprojetate		Impersprinte
Brettanomyces	Plastic		Thin M Body 1 - 4	Full Cream	Nane L M niness	" 7 2
Diacetyl	Solvent / Fu		Hone L N			_ ,)
DMS	Sour / Acidio		Carbonation	Astrin	gency O	
Estery	Smoky		Warmth Olimpia	Ô	Other	
Grassy	Spicy		•			
Light-Struck	Sulfur		Overall			
Medicinal	Vegetal		Flaw World	dess erful	Not to Styl Significan Lifeless	t Flaws
Outstanding 45- Excellent 38- Very Good 30- Food 21- Fair 14- Problematic 0-	44 Exemplifies style well, rec 37 Generally within style par 29 Misses the mark on style :	uires minor fine-tuning. ameters, minor flaws. and/or minor flaws. or style deficiencies.	Feedback Provide comments Medical Lules	on style, pecipe, process, and driningly proc	leasure. Include helpful suggestices Promient malinority mill.	as to the brewer. 101
BICP Scomphase Con-	riche @ 2018 Dans Index	Constitution Decision				Judge Total 50





		Structured version	Location	Date	Noire
Pro Brewer ☐ Brewer Industry ☐ Descri		(O/A Bottle Insp	gory 1 Ingredients 400 J	Position in flight ferry 31/2 of 135	Advanced to MINI-BOS PLACE CONSENSUS SCORE may not be an average of judge's individual scores Alexandrian description of the second score of t
Use the space provided Add secondary attribute For "Fermentation", coi If character is inappropr If character is absent, m	te the intensity of the prin I to describe the primary a e(s) intensity/description en sider esters, phenols, et iate for style, mark the bo lark the circle to the left.	ttribute. s appropriate x to the right. Appeara	Other 400/g/dy	Some 15tel	magnificante
Assign scores for each s Review with other judge Enter consensus score a	e(s) and agree on consens	Jis score.	Color Elarity Other	Other Retention Court Los	other 2
This example is from the good, but too bitter for Flavor Mail O X X I Street I Stre	e flavor section for a Weisstyle. Wheat. Subtle grain OK for style Way too high for sty Benome, Low Clove.	13 y notes Bitto Finish/Afte	Blance Hoppy Molty	Cloc, carecol, to I	20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy Light-Struck	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy Sulfur		Body Hone L M H	Creaminess Astringency Other	hoppropriete H S 5
Medicinal Outstanding 45-50 Excellent Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13	Vegetal World-ciass example of style. Exemplifies style well, requires min Generally within style parameters, Misses the mark on style and/or mit Off flavors/aromas or major style de Major off flavors and aromas domin	or fine-tuning. slinor Raws. or flaws. liciencies.	Classic Example Flawless Wonderful Department on style, recipe, p	Not to Signiff Lifeler rocess, and drinking pleasure. Include helpful sugnificance of the Control of the Contro	ficant Flaws
BJCP Scoresheet Copyright rev BSTR-180124	t 🌣 2018 Beer Judge Certifica	tion ^P rogram	Additional resources can be found a	t these sites: https://www.bjcp.org	Judge Total 50 http://www.homebrewersassoliation.org



Admon Dook		red Version		The state of the s
Mason Pack Non-BJCP Judge		Location	Date	KOI
Professional Bre		1:	, Position Advanced	
Professional bre masonpack@hot		Category# 21 1 491 87	7 in flight	11.
masoripackerio	, man som	Sub (a-f) <u>D 4-</u>	Entry 31	4.5
		Subcategory PED IPA		ACE
		Special Ingredients	CO	NSENSUS SCORE
				y not be an average of Ige's individual scores
NOTESTA PUBLICATION		Bottle Inspection 🕟 ok	,	-
	Rank			
	scribe	/		
	Years	None L M H 🐇 📗	OW HOP ARMA	
		mail OLLING		
		Hops O	CETALDEHUNE DETE	aro.
coresheet Ins		Fermentation O		[5]
	icate the intensity of the primary at led to describe the primary attribut	tribute.		/ 12
Add secondary attrib	oute(s) intensity/description as appr			
	consider esters, phenols, etc. opriate for style, mark the box to th	Appearance Appearance		
If character is absent,	mark the circle to the left.	mopprepriote	bapanetel.	*
Assign scores for eac	beer and key feedback for improve th section and total.	Ment. Fellow Book Book Book Book Book Book Book Bo	White Mony Belge Idn Brown	
Review with other jud	dge(s) and agree on consensus sco	re. Color Brilliant Hazy Opoque Other	Head Ouick Losting	Other 7
Enter consensus score	e at top of sheet.	Clarity Clarity	Retention Lasting	[3]
		Other	Texture	
	to fill in a Scoresheet the flavor section for a Weissbier t for style.	None L N H	Mary how to	
Flavor	,	13. Malt 0		
Malt O. X.		Hops 016 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	our Medium Biri	erness.
Hops &		Bitterness OL S	WEET AFTER TABLE	UE.
Fermentation X		Nubblegum Fermentation AC	CETACOPEHYDE DETI	Mrs 13
_		Hoppy Molty 200		[20]
		Dru Sweet		
		Finish/Aftertaste		
-laws for style	(mark L-M-H for all that apply)	Other		
Acetaldehyde	L Metallic			
Alcoholic / Hot	Musty	Mouthfeel kopproprieté		ncinci perfete
Astringent	Oxidized	Thin M Full	None L M	H 4
Brettanomyces	Plastic	Body L	Creaminess O L D	
Diacetyl	Solvent / Fusel	Carbonation Nane L N H	Astringency O	3 5
Estery	Sour / Acidic Smoky		Other	
Grassy	Spicy	Warmth O	vuiti	
Light-Struck	Sulfur	formation .		
Medicinal	Vegetal	Overall Classic Example	Not to Style	
	1 1030.01	Flawlessi		s
		Wonderful :i		
			nd drinking pleasure. Include helpful suggestions to t	he brewer. 10
		Some wathry	MISSIM HOP	
O Very Seed 30-3		AGOMA T PURC	diness . after m	tur
	,,,	PROGIE CALL	K FERMENT TEMPS	_
Good 21-2	29 Misses the mark on style and/or minor flaws.			<u>, , , , , , , , , , , , , , , , , , , </u>
Fair 14-2 S Problematic 0-1		YEAST/CONDITION	~~>	
				16
			Judo	re Total





					Location		Date		
				. (160		Position	Advanced to MINLBOS	
son Pack				Category#	100 E 141	+371	in flight	MINEROS	
on-BJCP Judge				Sub (a-f) _			Entry		77
Professional Brew	0.5			Subcategory	US. ALC	1		PLACE	
					,		01/20	CONSENS	SUS SCORE
asonpack@hotma	ııı.com			Special Ingre	dients				an average of
				`~			•		lividual scores
				Bottle Inspection	OK				
		Control of the Section of the Sectio		•					
				Aroma	Non-Machine				
				Aroma	None L M H	•			
Judging 🗆	Years			Malt	none L M I I	reper t	AIRT HO	(AROMA	
						DIACETH	lvese	-X	
				Hops		A MOSIA	14670	,	ا سر ا
Scoresheet Ins				Fermentation	\sim \sim \sim				ᆫᆝᅐᅟᆜ
Use the scales to inc Use the space provi					0				12
Add secondary attri				Other					•
For "Fermentation",				4					
If character is inappr If character is absent			to the right.	Appearance	leappropriet.	•		Indipropolate	
Provide summary of			provement.		ellow rold ropper rrown Rock		e	5 %	
Assign scores for ea	ch section	and total.						Brow	
Review with other ju Enter consensus sco			s score.	Color	Brilliant O Hazy Opoque	Other Head	Ouick Lost	ing Other	. 7
Enter consensus sco	ne at top	or sneet.		Clarity	Land Hazy Operation	Retention	0		2 3
				Other		Texture			
Example: How	411	in a Consorba							-
This example is from good, but too bitter	n the flavo	r section for a Weiss	bier that is	Flavor	None I W H				
Flavor			13	Malt		DURCE TH	6 15 BC	MAG LIN	4
	٠.	Wheat. Subtle grainy	notes			THE HOP	- 444.	146	
0		OK for style	no res	Hops	O169 I				
		Way too high for style		Bitterness	~_ d d	SUFFERM	14 A5 B	eccur	
0		Banana Low Clove. His		P		1018.08	- Ferme	LX.	a
0			-	Fermentation	O—————————————————————————————————————				- (20
				Balance	Hoppy Molty	Hauke	<u> </u>		
				Finish/Aftertaste	Dry 62 Sweet				
Flaws for style	(mark L	M-H for all that appl	y)	Other					
Acetaldehyde		Metallic							
Alcoholic / Hot		Musty		Mouthfeel					
Astringent		Oxidized		monuncer	Inapprepriete		Nano I 14	Inappropriate	
Brettanomyces		Plastic		Body	Thin M full	Creamine	None L A M		
Diacetyl	W	Solvent / Fusel		•	Kone L M H		0_0		13
DMS		Sour / Acidic		Carbonation		Astringen	9 01 (0) 1		5
Estery		Smoky		Warmth	017	Oth	er		
Grassy	1	Spicy				34.			
Light-Struck	1	Sulfur				~			
Medicinal	1	Vegetal		Overall	Classic Example	\cup	Not to	Style	
		1 - 3			Flawless	0		cant Flaws	
					Wonderful	0	Lifeles		1
				Feedback	Provide comments on style, recipe, pro	ocess, and drinking pleasur			10
					MICERYL 15			Solo	
© Outstanding 45-	50 Workle	ass example of style,				- YOUTHING!	V. 20	(**()	
Outstanding 45- Excellent 38- Very Good 30-		iass example of style. fies style well, requires minor :	fine-tuning.		cono fe	Mote ?	of Yu	24	
		y within style parameters, mir	-		LOOK AT " H	· 9. 90	AT PAR	من	
Good 21-		he mark on style and/or minor			200F M	· · ·	13 017	4	
Fair 14-		rs/aromas or major style defic I flavors and aromas dominate			terment i	of butch	ETYL + T	emis.	
	Hajur U	, mayora dana aronna yuminali							
									23
								Judge Total	50



				Location		Date	
Judge SI Name BJCP ID E 8 Rank Email Lov		Dechook. (a	Category# Sub (a-f) Subcategory Special Ingred Bottle Inspection	B American dients	114371 Pale Ale	may no	22 ENSUS SCORE t be an average of individual scores
Cicerone	Rank		bottle inspection				
Pro Brewer □ B	rewery		4				
Industry 🗆 De	escribe		Aroma	laci	propriote,		
Judging	Years			None L M H	O marte	dall to hear	I .
			Malt	014	i light clean	,5 6h1 10014 DKU	'Y
			Hops		1 truncal	front cold orac	(l
Scoresheet In	structions		порз	0		1 1 1	8
	dicate the intensity of t	the primary attribute.	Fermentation	01	□ <u>Good</u> .	- <i>fri</i>	<u> </u>
Use the space provi	ded to describe the p	rimary attribute.	Other	Diacelal	nuar m	utter him aro	me -
	ibute(s) intensity/descr , consider esters, pher	ription as appropriate.			7		— *
	ropriate for style, mark		Appearance				
	t, mark the circle to th		Appearance		propriete	posterior	
	f beer and key feedbac sch section and total.	ck for improvement.		Yellow Gold Amber Coppe Brown Black	17	White Mory Beige For For Shown	
	udge(s) and agree on o	consensus score.	Color		☐ Head		-+O+
Enter consensus sco	ore at top of sheet.		Clarity	Brilliant Hazy Opoque	Other Retention	WUICK LOSTING	ner l
			Other		Texture		0 3
Fermentation O. X.	OK for style X X Way too hig	ah for style r Clove. Hint of bubblegum	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hoppy Motty	diaely Malt	Some spice. Pleds home. I chiefs)	
Alcoholic / Hot	Musty		Mouthfeel				
Astringent	Oxidized		Modulicer		proprinte	Marc I M II	pristis
Brettanomyces	Plastic		Body	Thin M Full	□ Creamine	None L M H	
Diacetyl	Solvent / Fu	sel	•	None L M H		<u></u>	[]] [
DMS	Sour / Acidic		Carbonation		Astringen	icy O	5
Estery	Smoky		Warmth			ner	
Grassy	Spicy						
Light-Struck	Sulfur		Oursell .				
Medicinal	Vegetal		Overall	Classic Example _	1	Not to Style	
				Flawless		Significant Flaws	50
Outstanding 45- Excellent 38- Very Good 30- Good 21- Fair 14- Problematic 0-	44 Exemplifies style well, req 37 Generally within style para 29 Misses the mark on style a	uires minor fine-luning. ameters, minor flaws. and/or minor flaws. or style deficiencies.	Feedback	Provide comments on style, res Pract 57 College 57	ipe, process, and drinking pleass CG/B 4 LEG/M 4 LEG/M 4 VSE 100	ure. Include helpful suggestions to the bre Concern for refun Last 4 p) to	wer 10
BICP Scorenhaut Conv	right & 2018 Bass index	Continue				Judge To	otal 250



AHA/BJCP Sanctioned Competition Program
Structured Version



4		Structured version	Location		Date	A NOIL
BJCP ID & E & Rank Email hop	Un Gove -1961 ydaybæn@d	Sub (gory# a-f) ategory ial Ingredients	is 112767 IPA	in flight Entry	PLACE PLACE PLACE PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Industry 🗆 Des	Rankewery	Arom	None L M Malt	hoppropriets H / ///	les, viaga,	tanen -
Use the space provid Add secondary attrib For "Fermentation", If character is inappro- If character is absent, Provide summary of k Assign scores for eac Review with other jud	cate the intensity of the pred to describe the primary utue(s) intensity/description consider esters, phenols, expriate for style, mark the brank the circle to the left. Deer and key feedback for its properties of the section and total. [ge(s) and agree on conservations of the properties of the section and total.	attribute. as appropriate. etc. Appea	other	hoppoprinte	Head Head	0 864 3 ₁₂
	to fill in a Scoresh	issbier that is Flavor	Other Brittiont Hozy Other Mone L M. Mait		etention Ouick Lasting (
Malt O N	OK for style X X Way too high for s' Bonana Low Clove	tyle B Hint of bubblegum Fern Finish/8	Hops itterness sentation Balance Dry ftertaste	Matty Sweet	y lur + Present	720
	(mark L-M-H for all that ap	oply)	Other			
Acetaldehyde Alcoholic / Hot	Metallic Musty					
Astringent	Oxidized	Mouth		Inapproprieté		lecape apriote
Brettanomyces	Plastic		Thin M Body :	Full □ C	None L M reaminess	
Diacetyl	Solvent / Fusel		None L N		reaminess O	
DMS	Sour / Acidic	Car	bonation O	^.	stringency O	
Estery	Smoky		Warmth		Other	
Grassy	Spicy					,
Light-Struck	Sulfur	Overa				
Medicinal	Exemplifies style well, requires mir Generally within style parameters, Misses the mark on style and/or mi Off flavors/aromas or major style d	Finer fine-tuning, minor flaws. nor flaws.	Flaw World	rless :	Not to Style Significant I Uifeless Iding pleasure. Include helpful suggestion I H S H I	Flaws
BJCP Scoresheet Copyrig rev BSTR-180124	ght © 2018 Beer Judge Certific	ation Program	Enter Additional results	A A A B an be found at the GARS.	* vell	adge Total 50



Mason Pack
Non-BJCP Judge
, Professional Brewer
masonpack@hotmail.com

Mason Pack		red version	Location	Date	AL MOTE
Non-BJCP Judg	9	,		Position Advanced to	
, Professional Br	ewer	Catego	0,#	MINLEOS	
masonpack@ho		11		in flight	100
		Sub (a-	•	PLACE	18-2
		. Subcate	egory		
		Special	Ingredients	may no	t be an average of
Non-BJCP Qualification		Bottle Insp	ection	judge':	s individual scores
Cicerone	Rank				
	escribe	A A AMA	boonooi	*4	
Judging	Years		None L M H		/ . .
Judging 🗀	rears		Malt ~ □	LOW AND Alons brankle	rel)
			Hops O	by a Holsey brent 140	M4 [
C 1			. 0-0-		
Scoresheet In:	STRUCTIONS dicate the intensity of the primary at	tribute. Ferme	ntation Ou Durani		_ 3 _
	ded to describe the primary attribut		Other		
	bute(s) intensity/description as appr	opriate.	vuiei		_
	, consider esters, phenols, etc. ropriate for style, mark the box to th	e right. Appear	enco	- No Com-	
If character is absen	t, mark the circle to the left.	крреш		nte Ingrespriste	
	beer and key feedback for improve ich section and total.	ment.	Yellow Gold Amber Coppe Brown	White Hory Beige Tan Tan	
	idge(s) and agree on consensus scor	e.	Color 1 0	Head D	$- \mid_{2} \mid$
Enter consensus sco	re at top of sheet.		Clarity Brilliant Hozy Opoque	Other Retention Losting 0t	her
			Other	Texture	
	r to fill in a Scoresheet n the flavor section for a Weissbier the for style.	Flavor	None L M H	Find bitteress	
Malt A	Wheat. Subtle grainy notes		Hops OLD	SIGNS OF BREITANOM	(IntiS
	OK for style		uoha Ortori ii		—
• •	X Way too high for style	Bitt	erness O 🗀	WHICH IS NOT TO STYLL	
Fermentation O X	Banana. Low Clove. Hint of bu	bblegum Fermer	tation		_ 64
			Hoppy Malty		20
		В	alance		
		Finish/Afte	ertaste LO Sweet		
Flaws for style	(mark L-M-H for all that apply)		Other		
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfe	٠		
Astringent	Oxidized	- Monaire	Thin M Full	gte None L. M. H.	priote
Brettanomyces	L Plastic		Body D	Constitution of	, I '
Diacetyl	Solvent / Fusel		Mone L M H		14
DMS	Sour / Acidic	Carbo	nation O	Astringency O	15
Estery	Smoky	W	armth O	Other	
Grassy	Spicy				
Light-Struck	Sulfur	Overall	\		
Medicinal	Vegetal	Overan	Classic Example	Mot to Style	
		_	Flawless	Significant Flaws	
			Wonderful	Lifeless	3_
		fee	iback Provide comments on style, recipe, p	process, and drinking pleasure. Include helpful suggestions to the bre	wer. [10]
			tifet appropryce	DETECTED INJUSTING	
O Outstanding 45-		_	POTENTIAL IN	FECTION . CHECK HYGIEM	<u>6</u>
Excellent 38- Very Good 30-		•		rection. Exect Hydren	<u>v</u>
50 Good 21-	29 Misses the mark on style and/or minor flaws.		Phocessi		
Dutstanding 45- Excellent 38- South Fair 14- South Freight 14- Sou					
Problematic 0-	Major off flavors and aromas dominate				
					10/
				Judge To	tal 10 50

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







		Structured Version	Location	1	Date	Al Zolly
Mason Pack			18 57,	* 4 6	Position	Advanced to MINI-BOS
Non-BJCP Judge	•	; C	ategory# 18 3	15885	in flight	
Professional Bre		is	ub (a-f)	ш <u> , о , ,</u>	Entry Z	8
masonpack@hot			ubcategory ANCH	exan Pare.	7/-0	PLACE
masoripackerio	man.com	1 (5	pell out)		of / [8]	CONSENSUS SCORE
		į s	pecial Ingredients			may not be an average of
						judge's individual scores
	B(Bo	ttle Inspection 🗆 ox 🔔			
	Rank					
	wery	Α	oma	Inappropriéte		
	rears		None L	м н		
Judging 🗆	lears		Malt 01 (2)		come + oxiois	41700
			Hana	- Que	sery. WW H	of Arona
e			Hops O+-(')	<u> </u>		1
Scoresheet Inst	:ructions :ate the intensity of the pri	mary attribute.	Fermentation Oi 2			12
	ed to describe the primary		Other			
	ute(s) intensity/description consider esters, phenols, et		V			
	priate for style, mark the b		pearance	4 100 114		ACM Street
If character is absent,	mark the circle to the left.	A):	pearance	Inoppropriete	, i	ng agaide
Provide summary of b Assign scores for each	eer and key feedback for i	mprovement.	Fellow Fold Ambe	Stock Stock	White Mory Beige Gan Srown	
	ge(s) and agree on consen	sus score.	Color i D	Ô	Head 🙋 📗	. 0
Enter consensus score	at top of sheet.			azy Opoque Other	Quick Lasting	
			. 0		_	3
			Other		Texture	
	to fill in a Scoresh	eet				
This example is from t good, but too bitter for	he flavor section for a Wei	ssbier that is	vor	Imporpriate		
good, put too bitter to	or style.		None L	M H SX1	BITTERAYESS.	60 N.
Flavor		13	Majt <u>o⊥ ()</u>			* SACK
Matt OLX	Wheat. Subtle grai	ny notes	Hops of	RW	acc associations.	
Hops &	OK for style		. 00	7Hm	s body +	
_	X Way too high for st		Bitterness O	,	·	
Fermentation X	Banana. Low Clove.	Hint of bubblegum	Fermentation O	DIVC	RTYL + OKIOUA	MON /
			Balance Hoppy	Molty - C.	BENT	20
			Draw	Sweet		
			ish/Aftertaste			
Flaws for style	(mark L-M-H for all that ap	ply)	Other			
Acetaldehyde	Metallic					
Alcoholic / Hot	Musty	fre	uthfool			
Astringent	L Oxidized	<u> </u>	uthfeel	Booppropriete		Inoporepciale
Brettanomyces	Plastic	-	Thin Body	M Full	None E M	H _5,
Diacetyl	∟ Solvent / Fusel		Body O		Creaminess O TO	
DMS	Sour / Acidic		Carbonation O	A تــــــــــــــــــــــــــــــــــــ	Istringency O	
Estery	Smoky		Warmth 👊		Other	
Grassy	Spicy		0.0		vujei	
Light-Struck	Sulfur					
Medicinal	Vegetal	Ov	erall Classic	Example	Not to Sty	da
, medical di	regetal			Flawless		
				onderful	Significan	" ridws
					nking pleasure. Include helpful suggest	ions to the brewer.
© Outstanding 45-50	World-class example of style.		_ OKTY	TATION + O	IACETYL PRIS	
Outstanding 45-50 Excellent 38-44 Very Good 30-37		or fine-tuning.	Som	e assencency	LOOK AT W	AIER
Very Good 30-37	Generally within style parameters, r	ninor flaws.	1.00	M. /Autella	Ja Process	
Good 21-29 Fair 14-20 Problematic 0-13				,		
Problematic 0-13			_ P.40	ocess 416A1	PRYCADAN	<u> </u>
				, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		1 ₂
						Judge Total 50





		Location Date	
Judge Name BJCP ID & Rank Email	teven GOWEI -1961 pydaysbren p outlook.com	Category# 18 258857 Sub (a-f)	average of
Non-BJCP Qualification Cicerone	Rank	Bottle Inspection 🗆 ok	
	Brewery	4	
	Describe	Aroma Inopposition	
Judging 🗆	Years	Malt Very four Some Great	-
		Malt ou 1 Weight Sont Chlorid	5 4
		Hops of the to nove	
Scoresheet li	nstructions	Fermentation of Total Stable	
Use the scales to i	ndicate the intensity of the primary attribute.		12
	vided to describe the primary attribute. tribute(s) intensity/description as appropriate.	Other ATIMICATION of medicinal phonolic	
For "Fermentation	n", consider esters, phenols, etc.	taut '	
	propriate for style, mark the box to the right. ent, mark the circle to the left.	Appearance Independents Independents	
Provide summary	of beer and key feedback for improvement.	Pellow Geld Amber Copper Brown White Nory	
	each section and total. judge(s) and agree on consensus score.		
	core at top of sheet.	Brilliont Hazy Oppose Other Suick Lasting Other	1
		Clarity Retention	3
		Other Texture	
	w to fill in a Scoresheet om the flavor section for a Weissbier that is er for style.	Flavor	
Flavor	13	Malt Of Contract o	
Malt A	Wheat. Subtle grainy nates	Hops de luc	
Hops X	OK for style	nops of the state	
Bitterness O	Way too high for style	Bitterness O (Ctriffent (19/14)	
Fermentation O.L.	X Banana. Low Clove. Hint of bubblegum	Fermentation Oi	
		Honor Moltu	20
		Balance	
		Finish/Aftertaste Sweet	
Flaws for styl	(mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	n Oxidized		
Brettanomyces	Plastic	Thin M Full None M H Body Creaminess O	
Diacetyl	Solvent / Fusel	None L M H	
DMS	Sour / Acidic	Carbonation Astringency	5
Estery	Smoky	Warmth Other Other Other	
Grassy	Spicy		
Light-Struck	Sulfur	Overall Charles Everals	
Medicinal	Vegetal	Classic Example Not to Style	
		Flawless	
		Wonderful Lifeless	15 -
		Feedback Provide comments on style, recipe, process, and dripking pleasure. Include helpful suggestions to the brewer.	10
		promient medicinal tank,	
-	5-50 World-class example of style. 8-44 Exemplifies style well, requires minor fine-tuning.	Crops has some if flower in	Sie
Very Good 30	0-37 Generally within style parameters, minor flaws.	distal is said to said to	-
600d 21	1-29 Misses the mark on style and/or minor flaws.	alour 14 oticiotion yullat - Lui	/(
	1-20 Off flavors/aromas or major style deficiencies. O-13 Major off flavors and aromas dominate	at mater treatment & ph/ex/s	
	, and a second s	also thank about mass	11
		of order	1/6
		or polices has Judge Total	V 50
BJCP Scoresheet Cop	yright © 2018 Beer Judge Certification Program	• 5 7	





Structured Version

	01120121011	Location	Date	Not
	_	1	Position	Advanced to
Maria Bard		Category# 1613 1	17397 in flight	MINI-BOS
Mason Pack		Sub (a-f)	Entry	$\parallel 171$
Non-BJCP Judge		D.MUULICAN	DACK 14	PLACE
, Professional Brewer		Subcategory (Spell out)	of C	CONSENSUS SCORE
masonpack@hotmail.com		Special Ingredients	;	may not be an average of
		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		judge's individual scores
		Bottle Inspection 🗆 ox		
Cicerone Rank		potte inspection is on inspection		
Pro Brewer Brewery		Aroma	40.00	
Industry 🗆 Describe			niale	
Judging 🗆 Years		Malt O	HAFO TO FLOTO !	H-385 F
		Man Q		
		Hops 🐠 🗀	MALL STRANGE	,
Scoresheet Instructions		Fermentation	AKIN TO MILKY	MEATY 4
Use the scales to indicate the intensity of the Use the space provided to describe the pri			HIMES OF SOLVEM.	12
Add secondary attribute(s) intensity/descrip		Other	114-13 6: 240-01 1	
For "Fermentation", consider esters, phen-				
If character is inappropriate for style, mark If character is absent, mark the circle to the		Appearance	riute	kroppropriote
Provide summary of beer and key feedback		Pellow Gold Amber Copper Brown	White Mory Beige Tan	
Assign scores for each section and total. Review with other judge(s) and agree on co		2)		
Enter consensus score at top of sheet.	miserisus score.	Brilliant, Hazu Opaque 7.0	Other Quick La	osting Other
		Clarity		
		Other	Texture	
Example: How to fill in a Sco	esheet			
This example is from the flavor section for	Weissbier that is	Flavor	pridle	
good, but too bitter for style.		None L N H	off FINGY.	. 1 - De
Flavor	13	Malt O O	off Finsh.	1+2/2
Malt X Wheat Sub	le grainy notes	Hops OLD	+ MACT MOKING	ند ن
Hops OK for style		. 0-0		
Bitterness X Way too high		Bitterness 🔾 🗘 🗂	ODD FLATON	
Fermentation X Banana Low	Clove. Hint of bubblegum	Fermentation 🕡 🗆		7 _
		Hoppy Molty		7 20
		Balance Dry Sweet		
		Finish/Aftertaste		
Flaws for style (mark L-M-H for all th	at apply)	Other		
Acetaldehyde Metallic				-
Alcoholic / Hot Musty		(Verentalia)		
Astringent Oxidized		Mouthfeel	Klate	propproprieta
Brettanomyces Plastic		Thin M Full	None L M	И Н
Diacetyl Solvent / Fus	el L	Body 🕒 🗆	Creaminess O	9 2
DMS Sour/Acidic		Carbonation H	Astringency	
Estery Smoky		Warmth	Other	
Grassy Spicy		Warmth 🔑 🗆	Other	
Light-Struck Sulfur		4		
Medicinal Vegetal		Overall Classic Example	I I I WO I Not to	o Style
regeta		Flawless		ficant Flaws
		Wonderful	Lifele	·~
		Feedback Provide comments on style, recipe	process, and drinking pleasure. Include helpful sug	1 7 -
		Rook House	7 -	
	Α	7007	releman, o	<u> </u>
Excellent 38-44 Exemplifies style well, requ		teducks +	Aforms Doning	₹ 6 -
Very Good 30-37 Generally within style para	neters, minor flaws.	LOOK AT	HYGIENT PRACTICE	· -
Ouristanding 45-50 Worth-class example of style well, required as 38-44 Exemptifies style well, required as 30-37 Generally within style parameter and style are style as 44-20 Off flavors/aromas or major problematic 0-13 Major off flavors and aromas.				
Problematic 0-13 Major off flavors and aroma	•		thon Phacess, a	
	1140	Amonts/ter	MPS BUNGATOF A	ME 7
				Judgo Total

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





				Location	Date		
Judge Stu Name Stu BJCP ID & Rank Email	en Gove- 1961		Category# Sub (a-f) Subcategory (Spell out) Special Ingre		Position in flight	PLACE CONSEN. may not be	SUS SCORE an average of dividual scores
Pro Brewer ☐ Brewindustry ☐ Description	Rank wery cribe Years		Aroma Malt Hops	None L M H	lor, que		- - [/]
Use the space provide Add secondary attribution "Fermentation", of If character is inappropriate the space of	cructions cate the intensity of the pried to describe the primary ute(s) intensity/description consider esters, phenols, e priate for style, mark the b mark the circle to the left.	y attribute. I as appropriate. Stc. Dox to the right.	Fermentation Other Appearance	Solvent, Mill	mojer for Ly, selle	cts Grona lappopiite	- 412
Provide summary of b Assign scores for each Review with other judg Enter consensus score	eer and key feedback for a section and total. ge(s) and agree on conser at top of sheet.	improvement.	Color Clarity Other	Britiant Hary Opoque	Other Retention Texture	Losting Other	2
This example is from to good, but too bitter for Flavor Malt O X X A A A A A A A A A A A A A A A A A	Wheat. Subtle gra OK for style Way too high for s Bonana. Low Clove.	13 liny notes tyle Hint of bubblegum	Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	None L M H	mustud - / tauts,	into mode an follow	6 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	1	Mouthfeel Body Carbonation Warmth	Thin M Full Rene L M H	Creaminess OL Astringency OL Other —	heppropriate M H	2
Light-Struck Medicinal	Sulfur Vegetal		Overall Feedback	Classic Example Flawfess Wonderful Provide comments on style, recipe, provide	ess, and drinking pleasure. Include	Not to Style Significant Flaws Lifeless Helpful suggestions to the brewer.	3 10
Outstanding 45-50 Excellent 38-44 Very Good 56-60 Fa 14-20 Problemat 0-13	Exemplifies style well, requires mi Generally within style parameters, lisses the mark on style and/or m Jeff flavors/aromas or major style of	minor flaws. Inor flaws. deficiencies.		no head mihimal (a) Muttle peo, Gt hally time engli	presenta presenta vich spessible	Hath high	1 oli oli oli oli oli oli oli oli oli oli



AHA/BJCP Sanctioned Competition Program

Structured Version

Location		Date		KOT
Category# 21 Sub (a-f) BS Subcategory	141711 124 TOA	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSU	16.5
Special Ingredients			may not be an	

Judge Name BJCP ID & F Email WPP	ven 60 - 1961 yday< 102	n Quite	Category# Sub (a-f) Subcategor Special Ingr	1712 CONSENSUS SE	ge of
Non-BJCP Qualificatio		,(Bottle Inspection	Π □ 0×	
Cicerone	Rank		-	··· - · · · - ·	
	rewery		Aroma	n stc. while	
Industry 🗆 Des			Alonia	None L M H 5 / / / /	
Judging 🗆	Years		Ma	= 1015 On Commed M	u
				100 /40	
			Нор	05 0 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	7
Scoresheet Ins Use the scales to ind		of the primary attrib	Permentation) _{[1}
Use the space provid	ded to describe the	primary attribute.	Othe	er oxidised a diacet. Command	
Add secondary attrib For "Fermentation",			riate.		
If character is inappro	opriate for style, m	ark the box to the ri	ght. Appearance	I London	
If character is absent Provide summary of I					
Assign scores for each				Yellow Gold Ambee Coppe Brown White Noty	
Review with other jud Enter consensus scor		n consensus score.	Cok	Prilliont Hozy Opaque Other Ouick Lasting Other	1
Enter consensus scor	re at top or sneet.		Clarit		/ [
			Othe	er Texture	
Example: How This example is from good, but too bitter	the flavor section i	for a Weissbier that	is Flavor	None L N H	
	. Wheat.	Subtle grainy notes	14		
Malt Ol XI			– Нор	s of the total	
Bitterness O L		high for style	Bitternes	is our astryent (luyling -	
Fermentation O X	Benana L	Low Clove. Hint of bubble	egum Fermentatio		h
				Hoppiu Meltu	い [2
			Balanc	e	
			Finish/Aftertast	e Dry Sweet	
Flaws for style	(mark L-M-H for a	ll that apply)	Othe	Y	
Acetaldehyde	Metallic] .		
Alcoholic / Hot	Musty		Mouthfeel		
Astringent	Oxidized		Moutified	Inoporopriete Inoporoprieta	
Brettanomyces	Plastic		Body	Thin M Fult NoneL M H T	^
Diacetyl	Solvent /	Fusel		None L M H	L,
DMS	Sour / Aci	dic	Carbonation	Astringency O	5
Estery	Smoky		Warmti	h Other	
Grassy	Spicy			•	
Light-Struck	Sulfur		Overall		
Medicinal	Vegetal		- ALGREN	Classic Example Not to Style	
				Flawless Significant Flaws	7

Acetaldehyde		Metallic		Other		
Alcoholic / Hot		Musty		VENUENCE		
Astringent		Oxidized		Mouthfeel	Acoparopriete Inspiranteza	
Brettanomyces		Plastic	1	Body	Thin M Full None L M H F	^
Diacetyl	1	Solvent / Fusel		-	None I M H	1
DMS		Sour / Acidic		Carbonation	Astringency OLL	\subseteq
Estery		Smoky		Warmth	the Other	
Grassy		Spicy			·	
Light-Struck		Sulfur		Overall		
Medicinal		Vegetal		Overall	Classic Example Not to Style	
					Flawless Significant Flaws	1
					Wonderful Lifeless	A
				Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include betaful suggestions to the brewer.	工
					promont tout of midelien	1
Outstanding 45-		lass example of style.				l
Excellent 38- Very Good 30-		fies style well, requires mino			4 orcery Cover of the mast	
Very Good 30- Good 21-		ly within style parameters, n he mark on style and/or min			16 Los prescent allope at	
Fair 14-	20 Off flavo	ors/aromas or major style de	liciencies.		Alphatehor Stable of tems as	

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

Judge Total





				Location	Date	AL MOILS
Mason Pack			,	. *	Position A	dvanced to
Non-BJCP Judg	ıe.		Category#	141-	in flight	INI-BOS
, Professional Br			Sub (a-f)	b5	Entry	16.5
masonpack@ho			Subcategory	PYE ERA	1 28	PLACE
mason paon e no	7611aii.00111			,	of 35	CONSENSUS SCORE
			Special Ingred	dients		may not be an average of
			Bottle Inspection	□ ox		judge's individual scores
Cicerone 🗆	Rank		bottle inspection			
Pro Brewer Bre	-		Aroma			
•			Alonia	inappropriate None L M H		
Judging 🗆	rears		Malt		HIM OF OXIDI	SATION
			Hops	~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	AND DIACETTL (1614
Scoresheet Ins	tructions			00	HOP - MALI MAL	m 1
Use the scales to indi Use the space provid				0		12
Add secondary attrib			iate. Other			
For "Fermentation", If character is inappro			oht -			
If character is mapping			Appearance	Inoppropriate	bqi	propriete
Provide summary of b Assign scores for each			nt.	fellow Gold Amber Copper Brown Block	Mitte Yory Seige Gin Trown	PRO CASA
Review with other jud			Color			ō
Enter consensus scor	re at top of sheet.		Clarity	Brilliant Hazy Opaque Oth	Retention Lasting	Other 3
			Other		Texture	1 3
5					TO THE STATE OF TH	
Example: How This example is from	to fill in a 50 the flavor section	coresneet for a Weissbier that	is Flavor	and telephone in		
good, but too bitter			110101	Mone L M H		
Flavor			13 Malt	O - 2	DIA CETYL DUM	MATES
Mat . X	· · Wheat.	Subtle grainy notes			PALATE - MALT &	Acktone
Hops X			- Kops			
Bitterness O		high for style	Bitterness	○ - - - - -	behing. Hice by	INTERNESS A
Fermentation O X	Banana	Low Clave. Hint of bubbl	Fermentation	~ <u>~</u>		
			Balance	Hoppy Malty		20
			Finish/Aftertaste	Dry Sweet		
Flaws for style	(mark L-M-H for a	II that apply)	Other			
Acetaldehyde	Metallic) ·			
Alcoholic / Hot	Musty		Mouthfeel			
Astringent	Oxidized	L	Modelifeer	Thin M Full	None L M	productors
Brettanomyces	Plastic		Body	(O	Creaminess O 10	ا دا ت
Diacetyl	Solvent /	Fusel	Carbonation	None L M H		J 15
DMS	Sour / Ac	dic	Carpolianoli	0.4.	Astringency O 1 C	
Estery	Smoky		Warmth		Other	
Grassy	Spicy		4			
Light-Struck	Sulfur		Overall	Classic Example	CO . Notice Code	
Medicinal	Vegetal			Flawless	Not to Style	
					Lifeless	(1
			Feedback		i, and drinking pleasure. Include helpful suggestio	ns to the brewer.
					HEAD FERENT	
© Outstanding 45-5	•	•			CETYL Y LOW LENE	
Outstanding 45-5 Excellent 38-4 Very Good 30-3		requires minor fine-tuning. parameters, minor flaws.				V/ V1
Good 21-2 Fair 14-2	· · · · · · · · · · · · · · · · · · ·	parameters, minor naws. Ne and/or minor flaws.		DKIDISATION	AKESKAN.	
Fair 14-2 Problematic 0-1		major style deficiencies.				
Problematic 0-1	Major off flavors and	nonas nominare		<u></u>		_
						(S.)
					1	ludge Total ` U 50







Y			Structured Versi	on	Location			Date	7	A. NOLLEY
/	Simon	Skidmore	`		21			Position	Advanced to	
Judgi Nami				Category#	21/2	12/11	410	in flight	MINI-BOS	
BJCP II	RICH F	Provisiona	al Judge	3ub (a-f)	1/1	E C 2	44	Entry 18		172
& Ran	skids10)67@gma	ail.com	ubcategory	An	197.		7	PLACE	
Ema		<u></u>		Special Ingred	dients			o 55	CONSENS	US SCORE
` ` -							'			an average of vidual scores
Non-BJCP Q Ciceron	ualifications			Bottle Inspection	□ o k					
	_									
Industr	y 🗆 Describe			Aroma		lacopropriate				
Judgin	g □ Years			Malt	None L M	# .~ □				
					010					
· I-				Hops	OT OT					10
	eet Instructi ales to indicate the	ions e intensity of the prir	mary attribute.	Fermentation	OD -					1 9 12
		escribe the primary antensity/description a		Other						<u> </u>
For "Ferme	entation", conside	er esters, phenols, et	c.							
		for style, mark the bo he circle to the left.	ox to the right.	Appearance	•	prohibitions			politication	
	mmary of beer and eres for each section	d key feedback for in	mprovement.		fellow sold trnber copper	Slack		White wory Selge	Brown (1)	
Review wit	h other judge(s) ar	nd agree on consens	sus score.	Color	1	—ੁੱਧਾ □ ———	Head	<u> </u>	other Other	12
Enter cons	ensus score at top	o of sheet.		Clarity	Brilliant Mazy	Opoque Ther	Retention	Quick Lo	sting Other	1 4
				Other			Texture			
This exam		II in a Scoresh vor section for a Weis e.	ssbier that is	Flavor Malt	None L N	H .				
		→ Wheat. Subtle grain	13		0-					•
Malt Hops	O' X' [Hops	0					
Bitterness	O	Way too high for st		Bitterness	0	<u> </u>				
Fermentation	O X	Banana Low Clove	Hint of bubblegum	Fermentation	O±					5 20
				Balance	Норру	Malty :				
				Finish/Aftertaste	Dry	Sweet				
laws fo	or style (mark	L-M-H for all that ap	ply)	Other						•
Acetaldeh		Metallic		Ville						•
Alcoholic /		Musty	+	Mouthfeel						
Astringent		Oxidized		Modulicer	Thin M	Inasproprieté Full		None L	Inappropriate M H	
Brettanom	1yces	Plastic	V	Body	<u> </u>		Creamine	is OiD		/ ,
Diacetyl		Solvent / Fusel		Carbonation	Hone L		Astringen	Y 01 4	122 J	[5]
DMS		Sour / Acidic	<u> </u>		<u> </u>		Oth			
Estery Grassy		Smoky Spicy		Warmth	01-70		Ville	er		•
Light-Strue	ck	Sulfur		Overell				_		
Medicinal		Vegetal		Overall	Classic Exa	•	<u> </u>		to S tyle	
						wlessi_			ificant Flaws	
				Feedback		derful	and drinking pleasu	Lifel re. Include heipful su		10
				i conden	Astrin	Sa Eu A	onel	dolo	6/80 8 lu	م
Φ Outsta	anding 45-50 Work	d-class example of style.		•	drail	19/11/	The same of the sa	16 1	to 14	Ke.
Dig Exc	zellent 38-44 Exem	plifies style well, requires mi			THE THE PARTY OF T	Ja ja	1077	1	-	1
) Very		erally within style parameters, es the mark on style and/or mi			11000	over 6	enson a	Cancer 1.	5 00 5 60	(1)
coring		avors/aromas or major style d		H	Retw	20	Company Warren	5 5az	Hate.	

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Judge Total







				Location	
Judge Name BJCP ID & Rank	4:	N IN	En-	Category# 7	JS SCORE
Email			 ;	Special Ingredients	
Non-BJCP Qualifications				judge's indiv	
				Bottle Inspection 🗔 ox	
Industry Desc	•			Aroma Incopropriitia	
				None L M H	
Judging 🗀 🕠	ears			Malt of the second seco	
				Hops O	A.
Scoresheet Inst Use the scales to indic Use the space provide Add secondary attribu	ate the in d to des	ntensity of the prim cribe the primary at	ttribute.	Fermentation Other	12
For "Fermentation", of If character is inappro- If character is absent, Provide summary of b Assign scores for each Review with other jud	onsider of priate for mark the eer and be section	esters, phenols, etc style, mark the boo circle to the left. ey feedback for im and total.	x to the right.	Appearance bosponie b	
Enter consensus score			13 3co/c.	Brilliant Hazy Opaque se Other Quick Lasting Other	$ \mathcal{V} $
	•			Other HOP CHUNKS Texture	3
Hops 16	the flavor or style. 	Wheat Subtle grain OK for style Way too high for sty Banana Low Clove. H	y notes 13 Let Limit of bubblegum	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	A 20
Alcoholic / Hot		Musty	—	Mouthfeel hospitaliti hospitaliti	
Astringent	+	Oxidized	 		
Brettanomyces	v	Plastic	1	Thin M Full Monet M H Body	
Diacetyl	1	Solvent / Fusel		None L M H	
DMS	1	Sour / Acidic		Carbonation	5
Estery	t	Smoky		Warmth OLDON Other	
Grassy	+	Spicy	+		
	+-7		+		
Light-Struck	+ ./	Sulfur		Overall Classic Example Not to Style	
Medicinal	•	Vegetal		Flawless Significant Flaws Wonderful Lifeless	7
Outstanding 45-5-5 Excellent 38-4 Very Good 50-6 Good 21-2 Fair 14-2 Pathlements	Exempli General Misses 1 Off flavo	lass example of style. fies style well, requires min y within style parameters, i the mark on style and/or min vs/aromas or major style de ff thuncs and aromas domas	minor flaws. nor flaws. eficiencies.	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. MOST UKEY NEATED. CHECK YEAST, HEALTH E SANTANGENT - MENCINAL VELY ASTRINGENT - MENCINAL	[10]
ഗ് Problematic 0-	Major o	ff flavors and aromas domin	ate	- RECIPE PROBABLY ONLY, BUT CANT TELL Judge Tota	13