



<u>v</u>		tructured Version	Location	Date	4 P NOILY
Judge Sont BJCP ID Rank Rank	Newby k Pendir sty @ noting	Category# Sub (a-f) Subcategor Special Ingi		in flight Entry	PLACE ONSENSUS SCORE may not be an average of
Non-BJCP Qualifications		Bottle Inspectio	n 🗆 ox		udge's individual scores
	Zank very				
	ribe		hanninitä		
	ears			picy esters	3
Use the space provided Add secondary attribut For "Fermentation", co	ructions ate the intensity of the primary d to describe the primary attri te(s) intensity/description as a possider esters, phenols, etc. triate for style, mark the box to	bute. Other	- lavers	arrect, cloud	
f character is absent, n Provide summary of be Assign scores for each	nark the circle to the left. er and key feedback for impro section and total. le(s) and agree on consensus s	ovement.	Brilliont Hezy Opoque	Head Vulck Lasting Retention	Other 25
Example: How t This example is from the good, but too bitter for Flavor	Ł	Flavor 13 Ma	None L N H	un Estas	
Bitterness O X	Wheat. Subtle grainy no OK for style Way too high for style Banana. Low Clove. Hint s	Bitterne	SS O	an IPA, bo	1 P20
laws for style ((mark L-M-H for all that apply)	Finish/Aftertas Oth		CAROSTONE	3
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel			A
Astringent	Oxidized	Modulies	Inipproprieté Thin M Fuil	None L M	Inspiration I
Brettanomyces	Plastic	Bod		Creaminess X	ا ہے ا
Diacetyl	Solvent / Fusel		None L M H	•	
DMS	Sour / Acidic	Carbonatio	" <u>"</u>	Astringency	
Estery	Smoky	Warmi	# ~\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Other	
Grassy	Spicy	- Halling			
Light-Struck	Sulfur				
Medicinal	Vegetal	Overall	Classic Example	Not to Style	
Outstanding 45-50	World-class example of style. Exemplifies style well, requires minor find Generally within style parameters, minor	flaws.	Flawless Wonderful	Significant Fla Lifeless ss, and drinking pleasure. Include helpful suggestions to	Q
5	Misses the mark on style and/or minor fla Off flavors/aromas or major style deficien	ws.	DEEL		45
				Jud	lge Total50



Judge Name BJCP ID & Rank Email

Non-BJCP Qualifications Cicerone 🗆

Pro Brewer

Brewery Industry Describe . Judging 🛂

Scoresheet Instructions

Enter consensus score at top of sheet.

good, but too bitter for style.

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

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Medicinal

Rank

Years

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

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

Banana Low Clove. Hint of bubblegum

OK for style X X Way too high for style

Metallic

Musty

Oxidized

Plastic

Smoky

Spicy

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

Solvent / Fusel

Sour / Acidic

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.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Vers

sion	Location MANGE Date 25 6 22	NOTANIA
Category# Sub (a-f) Subcategory Special Ingrec	Position in flight Eatry of CONSENSUS CONSENSUS Madvanced to MINFBOS PLACE CONSENSUS may not be an a judge's individue.	verage of
Bottle Inspection	□ ox	
Aroma Malt Hops Fermentation	Novel M H Ciga Man Cood (Siers of Williams)	[12
Appearance Color	Independentie In	
Clarity Other	Retention Texture	5 3
Mait Hops Bitterness Fermentation Balance Finish/Aftertaste	Mone L M H alt store Main audul High truty hops Hoppy X Molty Dry X Sweet	7 20
Mouthfeel Body Carbonation Warmth	Biopprepriate Biopprepriate Biopprepriate	4 5
Overall	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. And Exact at tasting	8

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38-44

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



BEER SCORESHE	ET	
VBJCP Sanctioned Competition P		
Structured Version	MADVICE	Data 25/6/22 8

		Location (MATUX (SE Date 2) John Date 2	NOD
Judge Name ANDI BJCP ID & Rank Email Non-BJCP Qualifications	BJP	Category# 73	erage of
Cicerone Ran Pro Brewer Brewer Industry Describ	ry	Aroma None L M H Good Goma Selling Hops O L L Good Goma Selling	
Use the space provided to Add secondary attribute(s For "Fermentation", cons	the intensity of the primary attribute. o describe the primary attribute. s) intensity/description as appropriate. sider esters, phenols, etc. te for style, mark the box to the right.	Permentation Other Composite Inappropriate Inappropriate	10
Provide summary of beer Assign scores for each se	and key feedback for improvement. ction and total. s) and agree on consensus score.	Color Clarity Other Texture	3 ₃
This example is from the good, but too bitter for st Flavor Nat	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum ark L-M-H for all that apply)	Hope N H	17/20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Inappreprints Inapprepri	5 5
Light-Struck Medicinal	Sulfur Vegetal	Classic Example Not to Style Flawless Signifficant Flaws	9
Excellent 38-44 E Very Good 30-37 G Good 21-29 M Fair 14-20 0	World-class example of style. xemplifies style well, requires minor fine-luning. enerally within style parameters, minor flaws. lisses the mark on style and/or minor flaws. Iff flavors/aromas or major style deficiencies. lajor off flavors and aromas dominate	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Very 1000 & Style Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10

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



BEER SCOR

PESHEET Impetition Programmersion	n Location	Date	THE WOLLS
	Location		

V		Structured version	Location	Date	NO.
Judge Name BJR DAK 8 Kank	off New Perding	by holmail.	Category# 23 Sub (a-f) 6 149 Subcategory Gpelloud Special ingradients	in flight Entry	PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Pro Brewer Bre Industry Des	Rank wery cribe Years		Bottle Inspection Dook None L M H C S Hopping Fig. 1	trong fruit	ma
Use the space provide Add secondary attribution "Fermentation", off character is inapprofit for character is absent, Provide summary of bassign scores for each	cate the intensity of the p ed to describe the primal ute(s) intensity/descriptic consider esters, phenols, priate for style, mark the mark the circle to the lef eer and key feedback fo h section and total. ge(s) and agree on conse	y attribute. n as appropriate. etc. box to the right. : improvement.	Other	Outsi Lection	0ther 3
This example is from good, but too bitter for some some some some some some some some	Wheat. Subtle g OK for style X X Way too high for	13. rainy notes style Hint of bubblegum	Other Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	ell balon	red 1820
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy		Mouthfeel hopproprieté Body Carbonation Warmth	Creaminess S	Inopropriete H C
Light-Struck Medicinal	Sulfur Vegetal		Classic Example Flawless Wonderful Feedback Provide gomments on style, recipe, process,	Not to Style Significant Lifeless and drinking pleasure. Include helpleasugestion	Flaws
Outstanding 45-5 Excellent 38-4 Very Good 20-3 Fair 14-2 Problematic 0-1	4 Exemptifies style well, requires 7 Generally within style paramete 9 Misses the mark on style and/or 0 Off flavors/aromas or major styl	rs, minor flaws. minor flaws. e deficiencies.	lovely	Der!	udge Total 45

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Beer Judge	AHA/BJCP Sanctioned C		MOTERIO
Judge Name AND BJCP ID & Rank JOY	MEN LARSEN U BICP	Category# 25 Sub (a-f) Subcategory Special Ingredients Selgen Date Position in flight Entry 20 PLACE CONSENSUS may not be an a	
		Judge's individu	
Non-BJCP Qualification Cicerone	s Rank	Bottle Inspection 🗆 ok	
Pro Brewer ☐ Bre Industry ☐ Desc	wery	Aroma hoppoprinte Malt of Mal	nei
Use the space provide Add secondary attribution "Fermentation", o	cructions cate the intensity of the primary attribute. and to describe the primary attribute. atte(s) intensity/description as appropriate. consider esters, phenols, etc. priate for style, mark the box to the right.	Other really good to style	10
If character is absent, Provide summary of b Assign scores for each	mark the circle to the left. eer and key feedback for improvement. In section and total. ge(s) and agree on consensus score.	Appearance Appearance Image: Color Clarity Opea Other Texture	3
This example is from t good, but too bitter for Flavor	13	Flavor None 1 N H alite by weetnes, but a	>k
Hops S	Wheat. Subtle grainy notes OK for style X	Bitterness Fermentation Balance Hoppy Monthly Sweet Dry of Finish/Aftertaste Dry of Finish/Aftertaste	18 20
Acetaldehyde	Metallic	Other	
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	math of the	
Brettanomyces	Plastic	Thin M Fall None L M H ? Body	
Diacetyl	Solvent / Fusel	Carbanation Hone L M H	5
DMS	Sour / Acidic	J	5
Estery	Smoky	Warmth OLL Other	
Grassy Light-Struck	Spicy		
Light-Struck Medicinal	Sulfur Vonetal	Overall Classic Example Not to Style	
0 Outstanding 45-50 Excellent 38-44 Very 500d 30-37 Eood 21-29 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	Flawless Wonderful Frovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	% 10
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies.		
		ludge Tatal	44







BEER SCORESHEET AHA/BJCP Sanctioned Competition Program Structured Version



			Location	Date	Not
Judge Name	1 NEWBY	Category# 1	£ 1714	Position in flight	Advanced to MINI-BOS
BREDON	pending	Sub (a-f)	him Rla	nde 70	PLACE
& Rank	1 00 0000	Subcate of Capellout)	9 46	·20	CONSENSUS SCORE
motion secu	יייטייטייטייטייטייטייטייטייטייטייטייטיי	Pec) I Ingredi	ents	;	may not be an average of
Non-BJCP Qualifications					judge's individual scores
	ank	Bottle Inspection	□ ok		
Pro Brewer Brewer	ery			_	
	ibe		lina poproprieta	α 1. Δ	1 4
Judging 🗆 Ye	ars			smooth to	rais
				CiG (L) il	ha -
		Hops		LICATUS OF	200
Scoresheet Instru	uctions te the intensity of the primary attri	bute. Fermentation	فل السياس	weet ling	1170
Use the space provided	to describe the primary attribute.	Other	G/C010	1. Complet	
	e(s) intensity/description as approp nsider esters, phenols, etc.	oriate.	10 d1	melle	
If character is inappropri	iate for style, mark the box to the	right. Appearance	Incorrectories	0.0.0	Luindada.
If character is absent, ma Provide summary of bee	ark the circle to the left. er and key feedback for improvem			8 m 8	anopragnate S
Assign scores for each s	section and total.		Yellow Gold Amber Capper Brown Black	White Nory Beige	8 ***
Review with other judge Enter consensus score at	e(s) and agree on consensus score t top of sheet.	Color	Brilliant Hazy Opoque	Other Odick Osti	ng Other 2
		Clarity <		Retention -	
		Other		Texture	
	o fill in a Scoresheet e flavor section for a Weissbier tha style.		Inopospointe	C: 14	,
Flavor		13 Malt		mesth, su	xex
. N	. Wheat. Subtle grainy notes		<u> </u>	-000 P	1000
Mařt O. X Hops X		Hops	<u> </u>	777	2000
Bitterness O X		Bitterness	څ 🗂 ـــــــــــــــــــــــــــــــــــ	STRY OF	7
Fermentation O X	Banana. Low Clove. Hint of bubl		-	inished	CY 10
			Hoppy Malty	on the	() 20
			Dry Sweet	2-10-10	
Fla		Finish/Aftertaste		ACTOR .	
	nark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	luccirosinete		Francis I.
Astringent	Oxidized		Thin M Full	Hane L M	H
Brettanomyces	Plastic	Body	X □	Creaminess 🔾 🗶	
Diacetyl DMS	Solvent / Fusel	Carbonation	one L M H	Astringency 🛣	14
Estery	Sour / Acidic	-		,-	
Grassy	Smoky	Warmth		Other	
Light-Struck	Spicy Sulfur	<u> </u>			
Medicinal	Vegetal	Overall	Classic Example	Not to S	tuda.
in a second	vegetai		Flawless		ant Flaws
			Wonderful	Lifeless	7
		Feedback	povide comments on style, recipe, prod		
@			Hubac	vertu bec	26
© Ofistanding 45-50	World-class example of style.		hat	ale all	14 -
	Exemplifies style well, requires minor fine-tuning.		TO TO	my our	The
Good 21-29	Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	J	XXXX	ncrease	the
Fair 14-20 (Off flavors/aromas or major style deficiencies.	V	my C	inhthe	D
Problematic 0-13	Major off flavors and aromas dominate		50/10	7	
		· ·	· CARCE	aviz bab	10
			NACE	, , ,	Judge Total
BJCP Scoresheet Copyright ©	D 2018 Beer Judge Certification Progra	m	wore .	dase !!	Judge Total





 $AHA/BJCP\ Sanctioned\ Competition\ Program$

Structured Version



	Foregroup
Judge Name RYAN KEIGHTLEM BJCP ID 8 Rank Email PENDING Email PUANKEIAHTLEMEGMAIL COM Non-BJCP Qualifications	Category# 22 Sub (a-f) Subcategory AMCLYAN STRANG Special Ingredients CONSENSUS SCORE may not be an average of judge's individual scores
Cicerone □ Rank	, '
Industry Describe	Aroma
Judging Years	None L M H
	Malt of X is breaky + caramal
	Hops of X -tropical front, citing
Scoresheet Instructions	Fermentation Livity esters
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
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.	Appearance beopropriets booppropriets Appearance Color
Enter consensus score at top of sheet.	Clarity Brilliont Hazy Opoque Retention Losting Other
	Other calculat leas Texture + ight
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. Havor Nait Hops Nitemess Nite	Malt Mone 1 M H Toffice dark fruit root Hops Chros star fruit pre Bitterness Coud Fermentation Molty Well balance Finish/Aftertaste Other
Alcoholic / Hot Musty	Mouthfeel leconomists leconomists
Astringent Oxidized	Thin M Full None L M H
Brettanomyces Plastic	Body Creaminess CLXL 4
Diacetyl Solvent / Fusel	Carbonation O Astringency Astringency
DMS Sour / Acidic Estery Smoky	Maria Allan
Grassy Spicy	Warmth Other
Light-Struck Sulfur	france.
Medicinal Vegetal	Overall Classic Example
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Outstanding 45-50 World-class example of style.	Flawless Wonderful Significant Flaws Wonderful Willeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. The flavored has a wonderful balance behave hops and malt churcher A dangerously easy to drink strong.
Good 21-29 Misses the mark on style and recitor, minor laws. Fair 14-20 Off flavors/aroms or major style deficiencies. Problematic 0-13 Major off flavors and aromas dominate	
Treventiate Wife magar on nework and atomas uuminate	Judge Total 45_



Judge Name BJCP ID & Rank

Non-BJCP Qualifications Cicerone 🗆

> Industry 🗆 Describe Judging 🗆

Scoresheet Instructions

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

Flavor

Hops

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

Rank

Years

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

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

Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is

__ 🗆

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

8

Wheat. Subtle grainy notes

Banana Low Clave. Hint of bubblegum

OK for style X Way too high for style

Metallic

Musty

Plastic

Smoky

Spicy

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.

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

38-44

30-37

21-29

Oxidized

Solvent / Fusel

Sour / Acidic

BEER SCORESHEET

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n	Location	110	odecko		Date <u>25</u>	106/22	I. NOT
Category# Sub (a-f)	2? B		13931		Position in flight Entry	Advanced to MINI-BOS	44
Subcategory (Spell out)	amor	can	Stron	3	of	PLACE	,
Special Ingred	ients			 ;	L	may not be	an average o
Bottle Inspection	□ ok _					juage's indi	ividual score
Aroma	W I	u	Inoppropriate				
Malt	None L	<u>*</u>	"				
Hops	OL	ø .					
Fermentation	O	J	_ <u> </u>				. 10
Other							
Appearance	•		Inappropriate			loopproprote	
	Yellow Gold	Copper	Black , , ,		White Nory Beige	Brown	
Color	<u>1 1</u> Brilliant H	azy Opoqu	ue 🔀 Other		Onick	Lasting Other	٠ 3
Clarity Other	L.	<u> </u>	- <u>(1</u>	Retention Texture	dear		
other							-
Flavor			Inoppropriate				
Malt	None L	N 	# <u>*</u> 				
Hops	0-	•					
Bitterness	0	. J					
Fermentation	0.1	•					1/2
Balance	Норру	Mot					
Finish/Aftertaste	Dry	Swe					-
Other							-
							-
Mouthfeel			Inappropriate			Inopprepriate	·
Body	Thin	M Fu	" _ (i)	Creamines	None L	H	
Carbonation	None L	N			y O		4
Warmth	O—	,	- <u>-</u>	Othe	0		
Overall							
O IGIUII	Classi	Example Flawless	<u> </u>			t to Style nificant Flaws	
		Wonderful	_		Life	eless	8
Feedback						uggestions to the brewer.	
					40	or the	
	Parish.	74 E	<u> </u>				
		U					

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



Beer Judge	AHA/BJCP Sar	nctioned Con Structured Vers	npetition Progr ion	am Location	Mada	€ Dat	25/00	5/22	PAL NOLLWIST
BJCP ID & Rank	ny Var Let ve		Category# Sub (a-f) Subcategory Special Ingred	24 C Box	E & 379	Po	sition Ad M	PLACE CONSENS may not be	44 SUS SCORE an average of vidual scores
Non-BJCP Qualifications	5		Bottle Inspection	□ ok				judge 5 mai	112227 0007 00
Cicerone 🗆 🛚 F	Rank		potte inspection						
Industry 🗆 Desc	wery madafe		Aroma Malt	None L M	taopprojetrie.				
Use the space provide Add secondary attribu	ructions tate the intensity of the primit d to describe the primary at tte(s) intensity/description as onsider esters, phenols, etc.	tribute. appropriate.	Fermentation Other	01					10 12
If character is absent, in Provide summary of be Assign scores for each	ge(s) and agree on consensu	provement.	Appearance Color Clarity Other	Manual Hazy	loappropriete	Head Juick Retention	Lasting	Other	3 3
	to fill in a Scoreshe he flavor section for a Weiss or style.		Flavor	Hone L M	Baupprejoriute H				
Matt X			Hops		. A				
	OK for style		•	<u></u>					
Bitterness O X	X		Bitterness	0					18
Fermentation O.L			Fermentation	Uana.					20
			Balance	Норру					
			Finish/Aftertaste	Dry	Sweet				
Flaws for style	(mark L-M-H for all that appl	ly)	Other						
Acetaldehyde	Metallic								
Alcoholic / Hot	Musty	-	Mouthfeel		Inappropriate			konsirieriste	
Astringent Brettanomyces	Oxidized Plastic			Thin M	Full		iane L M	Н	
Diacetyl	Solvent / Fusel	 	Body	Mone L M		Creaminess) •		4
DMS	Sour / Acidic	 	Carbonation	O I	□ ٿــ	Astringency			5
Estery	Smoky		Warmth	O±		Other	slight	Hot	,
Grassy	Spicy			•			0		
Light-Struck	Sulfur		Overall						
Medicinal	Vegetal				ample		Not to Style Significant Lifeless		3
Outstanding 45-50 Excellent Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor Generally within style parameters, minor Misses the mark on style and/or minor Off flavors/aromas or major style defice	nor flaws. r flaws, ciencies.	Feedback	Provide commer Slight pital aki	its on style, recipe, process, it alcohology to the alcohology to	1 1.	probet or first	See Joen 3 clay	.e. *
							J	udge Tota	50



Structured	Version



			Location	Date	201
Judge Q. Name BJCP ID & Rank Email Non-BJCP Qualifica	IAN KEIGHTLEY PENDING TANKEIGHTLEY @G	- (04)	Biene de Gara	in flight Entry	PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Cicerone	Rank	Bottle Inspection	⊿ ok		
Pro Brewer □	Brewery	Mali		ally-sweet arm	no bready.
Use the space pro Add secondary at For "Fermentation	nstructions indicate the intensity of the primary attribute to describe the primary attribute tribute(s) intensity/description as appro r", consider esters, phenols, etc. upropriate for style, mark the box to the	priate.			
If character is abs Provide summary Assign scores for Review with other Enter consensus s	ent, mark the circle to the left. of beer and key feedback for improven each section and total. judge(s) and agree on consensus score core at top of sheet.	nent.	Brilliant Hazy Opaque Other	Head V Losting Retention Texture + 1941 6	Other 3
	w to fill in a Scoresheet om the flavor section for a Weissbier th ter for style.	et is Flavor	Inoppropriate		
Hops Bitterness O Fermentation Flaws for sty	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of but	Hops Bitterness Bitterness Fermentation Balance Finish/Aftertaste	Hoppy Mplty Dry Sweet	oats rich, wien	17-5
Acetaldehyde	Metallic	│			
Alcoholic / Hot	Musty	Mouthfeel	Inappropriete		Incappropriate
Astringent	Oxidized		Thin M Full	None L M	H ,
Brettanomyces	Plastic	Body	X □	Creaminess 🔾 🗶 👢	
Diacetyl	Solvent / Fusel	Carbonation	None L N H	Astringency - 1	1 7 15
DMS	Sour / Acidic	- Valbonadon		normacity O	
Estery	Smoky	Warmth		Other	
Grassy	Spicy				
Light-Struck	Sulfur	Overall			
Medicinal	Vegetal	Feedback	Classic Example Flawless Wonderful Provide comments on chile socion, processes	Not to Sty Significat Lifeless and drinking pleasure. Include helpful suggest	nt Flaws
Pin Excellent S Very Good 2 Good 2 Fair 1	5-50 World-class example of style. Exemplifies style welf, requires minor fine-tunin 0-37 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. Major off flavors and aromas dominate	_	A beautiful Ambrée bier Sweet Strong A little too me Rompe chick		malty factoric!





Judge

Name BJCP ID & Rank Email Non-BJCP Qualifications Cicerone

BEER SCORESHEET

AHA/BJCP Sanctioned Co

Structured	Version

simmy Van Eetvolde

Rank Pro Brewer Brewery Madale

Years

If character is absent, mark the circle to the left.

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

Bitterness O

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

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.

Provide summary of beer and key feedback for improvement.

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

Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is

> _ _ 🛭

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

OK for style X Way too high for style

Metallic

Musty

Plastic

Smoky

Spicy

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

Oxidized

Solvent / Fusel

Sour / Acidic

X Banana Low Clove. Hint of bubblegum

Industry 🗆 Describe Judging 🗆

Scoresheet Instructions

etition Progra	Location Modocke Date 25/06/22	THE NOT
Category# Sub (a-f) Subcategory Special Ingredi	Sporkling ale 10 PLACE of CONSEI	43 NSUS SCO
Bottle Inspection	ok	ndividual score
Aroma	baggargatete.	
Malt	Nonel M H Soft mult oroma	_
Hops	moderate Hop	_ [
Fermentation	or estra	_ 19
Other		
Appearance	Insprignite laggement le	
	Gold Manber Annber Brown White Prory	
Color	Head 10	- 3
Clarity	Retention	
Other	Texture CEnsu	
Flavor	Inappropriate	
Malt	None L N H grainy, broady	_عدده
Hops		
Bitterness	0	
Fermentation	O	_ /
Balance	Hoppy Matty B	
Finish/Aftertaste	Dry Sweet	
Other		
Mouthfeel	L and Land	
Modulicer	Imappropriate Imappropriate Image Im	. T
Body	None L M H Astringency Astringency	4
Carbonation		
Warmth	Other	_
Overall	Classic Example Not to Style	
	Flawless Significant Flaws	(
Feedback	Wonderful Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brev	
	Voery nice bone. Nice stample	
	of the stele	

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10 *		Structured Ve	rsion Location		Date 25/06/27	AF Nothing
<u>'</u>	LEIGHTLEY BAME	114. (DM	Category# 12 Sub (a-f) B Subcategory Asy S Special Ingredients	136146 portulny Ale	may not	NSUS SCORE be an average of individual scores
Pro Brewer ☐ Brew Industry ☐ Descri	ears		Aroma None L M Malt	Booppopulation	low bready	novidua scores
Use the space provided Add secondary attribut For "Fermentation", co If character is inapprop	ructions ate the intensity of the prin d to describe the primary ate(s) intensity/description ate onsider esters, phenols, et viriate for style, mark the be nark the circle to the left.	attribute. as appropriate. c.	Hops O A A A A A A A A A A A A A A A A A A	bappropriate	law sulphen sesters (pear)	10.5
Provide summary of be Assign scores for each Review with other judg Enter consensus score	er and key feedback for ir section and total. Je(s) and agree on consens	sus score.	Color Clarity Other	Opoque Other Retention Texture	Quick Losting 38 Oth	2.5 1
This example is from the good, but too bitter for Flavor Malt	ne flavor section for a Weis r style Wheat. Subtle grain	13 ly notes	Flavor Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	H Grainy Chood of Holly Cred	Aus (POR?) nodeste-high oburche fruity	18 20
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	L	Mouthfeel Body Carbonation Warmth	Pupproprinté Full Creamine: Astringene Othe	y A	' 4,
Light-Struck Medicinal	Sulfur Vegetal		Wond Feedback Provide comments	viess leful son style, recipe, process, and drinking pleasu	Not to Style Significant Flaws Lifeless re. Include helpful suggestions to the bre	9 10
D Outstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires min Generally within style parameters, Misses the mark on style and/or min Off flavors/aromas or major style de	ninor Haws. For flaws. Viciencies.	well low keep	bedenced. Pote couldboard from	of the st of dly some oxidation, s oxidation, s Judge To	2 44 50





BEER SCORESHEETAHA/BJCP Sanctioned Competition Program Structured Version



4		Structured version	1	Location	Date	T NOTE
Judg Name BJCP ID & Rank	t News ik Pena wbyoth	y Olmajh	Category# Sub-(a-f) Sub-cite ory Special Ingrec	12 in Sta	Position in flight fair	Advanced to MINI-BOS 43 PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Non-BJCP Qualifications		_	Bottle Inspection	ok		/ g
	ank					
	ery ibe		Aroma	laccovariete.		
	ears			None L M H	ailia I can	mel
Scoresheet Instr			Malt Hops		ay low	No 9
Use the scales to indica	ite the intensity of the pr		Fermentation		maltic	100 12
	I to describe the primary e(s) intensity/description		Other	aroma =	Car Bo	0
	insider esters, phenols, e riate for style, mark the b		Annoyonco		SICI PIE	
If character is absent, m	ark the circle to the left.		Appearance	Inappropriete		Incipropriate
Assign scores for each s	er and key feedback for section and total.	improvement.		Yellow Gold Amber Coppe Brown	Mhite Mory Tan	
Review with other judge Enter consensus score a	e(s) and agree on conser	nsus score.	Color	Brilliant Hazy Opaque Oth	Head 1 Duick Lost	ing Other 2
Enter consensus score a	at top of sheet.		Clarity		Retention	
			Other		Texture	1.
Example: How to This example is from th good, but too bitter for	e flavor section for a We	heet vissbier that is	Flavor	Mappeopriste Hone L N H	، واست	a la
Flavor	C.	13	Malt	<u> </u>	moon w	1
Matt A X	Wheat. Subtle gra		Hops		2011/2018	complex
O	OK for style				nothines	s with
٠.,	Way too high for s		Bitterness		Sign Silv	(a)
Fermentation O X	Banana, Low Clave.	Hint of bubblegum	Fermentation		JUN DIO	
			Balance	Hoppy Holty	PCKONON	
			Finish/Aftertaste	Dry Sweet	Faished I	with
Flaws for style (mark L-M-H for all that a	oply)		9 100	hitene	25.
Acetaldehyde	Metallic		Other			
Alcoholic / Hot	Musty		Mouthfool			
Astringent	Oxidized		Mouthfeel	Inappropriate	None I W	tooppropiriate
Brettanomyces	Plastic		Body	Thin M Full	Creaminess O	
Diacetyl	Solvent / Fusel		Carbonation	None L J H		
DMS	Sour / Acidic		Carbonation	O	Astringency 🏂 🗀 🗀	
Estery	Smoky		Warmth		Other	
Grassy Light-Struck	Spicy			/		
Medicinal	Sulfur Vegetal		Overall	Classic Example	Not to	Style
medicing	regetal			Flawless	Signif	icant Flaws
				Wonderful	Lifele:	1 1 -
			Feedback	Provide comments on style, recipe, proces	ss, and drinking pleasure. Include helpful sug:	gestions to the brewer.
				1/0/1	~el	
Outstanding 45-50 Excellent 38-44	, ,	sinor fine tuning				
5 Very 600d 30-37	Generally within style parameter	s, minor flaws.		m/Con	e mo	Drama .
600d 21-29 Fair 14-20				7 5	BUP	0.1001
Fair 14-20 Problematic 0-13				∌ , 700	COCT	THEO -
				11'		12
				, ,		Judge Total



Judge

Name BJCP ID & Rank

Non-BJCP Qualifications Cicerone

Pro Brewer

Brewery Industry 🗆 Describe Judging 🗆

Scoresheet Instructions

Assign scores for each section and total.

Enter consensus score at top of sheet.

Flavor

Mait O

Hops 🔊 🗆 Bitterness O

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

ANDREW LARRED

Rank

Years .

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

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

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

۵ نــ

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

Wheat. Subtle gr

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

OK for style

Metallic

Musty

Oxidized

Plastic

Smoky

Spicy

Sulfur

Vegetal

World-class example of style.

Solvent / Fusel

Sour / Acidic

BEER SCORESHEET

AHA/BJCP Sanctioned Con

Structured Vers

13

npetition Progr	ram 🦠 🐉	
sion	Location MADOCCKE Date 25 6 22	XOLIAIS.
Category# Sub (a-f) Subcategory Special Ingrec	Position in flight Entry Advanced to MINI-BOS Advanced to MINI-BOS PLACE CONSENSUS may not be an an judge's individual	rerage of
Bottle Inspection	OK	
Aroma	Inapprosprinte	
Malt Hops	of a short man in a short of a short of the	
Fermentation Other	OI D GIOMA.	12
Appearance Color Clarity	hoppropriate hoppr	3
Other	Texture	3
Flavor	Inappropriate None L M H	
Mait 	of the formation of materials	
Hops Bitterness	A Dery 38000	
Fermentation		17
Balance	Hoppy Molly	20
Finish/Aftertaste Other	bry sweet or Good fraish and well logianced	
Mouthfeel Body	Inappropriate Inappropriate Thir: M Full None L M H Creaminess	
Carbonation Warmth	Astringency Other	5
Overall	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless	8
Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Vey well done well alone years	[10]
	good to style.	

Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate

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AHA/BJCP Sanctioned Competition Program

Structured Version





		Locatio		Date	
Judge Name AND BJCP ID & Rank Email Non-BJCP Qualifications) BE?	Category# 25 Sub (a-f) C Subcategory [7a] Special Ingredients	g Golden Strong	Position in flight Entry 2-7 of PLACE CONSENSU may not be an judge's individenced to MINI-BOS PLACE CONSENSU may not be an judge's individenced to MINI-BOS	average of
Cicerone 🗆 R	ank	Bottle Inspection 🔲 ox	~ /#		
Pro Brewer Brev	very	frames.			
	ribe	Aroma	Indepropriate	· · · · · · · · · · · · · · · · · · ·	
Judging 🖵 Y	ears ———	Mait 🔍	" Good tre	rity Horal	
	•	mail OI	2. km		
_		Hops 🔎	x - esters		
Scoresheet Insti		Fermentation	<u> </u>		1 7
	ate the intensity of the primary attribute. If to describe the primary attribute.	Other	•		112
Add secondary attribut	te(s) intensity/description as appropriate.	outer			
	onsider esters, phenols, etc. riate for style, mark the box to the right.	Appearance			
If character is absent, n	nark the circle to the left.	Appearance	Indeprepriate	lauppropriate	
Assign scores for each	er and key feedback for improvement. section and total.	Tellov Gold	Brown Block	Mory Mory Ton Brown	
Review with other judg	e(s) and agree on consensus score.	Color 17	Head		2.
Enter consensus score	at top of sheet.	Clarity Brilliant	lozy Opoque Other Retention		3
		Other	Texture	·	
This example is from the good, but too bitter for Flavor Mail	Wheat. Subtle grainy notes OK for style	Hops Bitterness Fermentation Balance Finish/Aftertaste	à esters	flavlours flood Good Adlow Hirough ig as in aroma	16 20
		Other			
Acetaldehyde Alcoholic / Hot	Metallic	frances.			
Astringent	Musty Oxidized	Mouthfeel	Inappropriaté	Inoppropriate	
Brettanomyces	Plastic	Thin	M Full	None L M H	
Diacetyl	Solvent / Fusel	Body	Creamine Creamine	255 🔀 🗆 🗆	5
DMS	Sour / Acidic	Carbonation O	Astringer	icy ox	5
Estery	Smoky	Warmth 👊		T \	
Grassy	Spicy	marillari O			
Light-Struck	Sulfur				
Medicinal	Vegetal	Overall	c Example	Not to Style	
	Togeta		Flawless	Significant Flaws	0
			Wonderful	Lifeless	8
		Feedback Provide com	ments on style, recipe, process, and drinking pleas	ure. Include helpful suggestions to the brewer.	10
				e and	
ω Outstanding 45-50	World-class example of style.		1 mil lanka		
Excellent 38-44	Exemplifies style well, requires minor fine-tuning.		MAT DATORINGE	d with	
Very Good 30-37 Good 21-29	Generally within style parameters, minor Haws. Misses the mark on style and/or minor flaws.		Strona nico	hol	
Good 21-29 Fair 14-20 Problematic 0-13	Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.				
Problematic 0-13					
	***				1/./
				Judge Total	141
21020				Juage 10tal	. 30





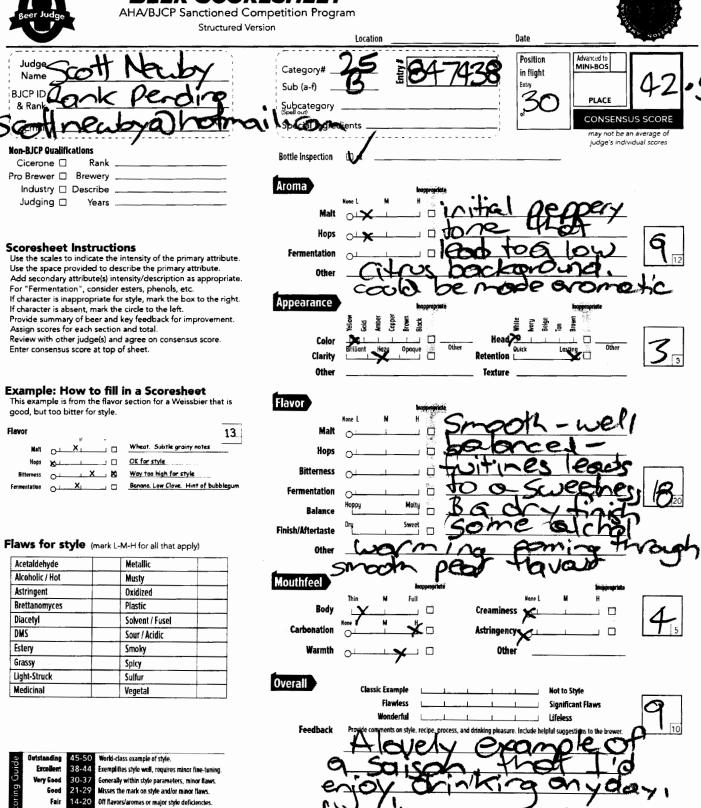
		Structured Versio	n 	Location		Date	¥	TE NOILY
Judge Name Of BJCP ID & Rank	Newby KPendi WBYDV	ng Volmail	Category# _ Sub (a-f) Sub (a-f) Spell out	192 Godients	25711 9 Ale	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSU may not be at	
Non BICD Qualifications							judge's indivi	
Non-BJCP Qualifications Cicerone □ R	Rank		Bottle Inspection	·			-	
Pro Brewer 🗆 Brev	very		-					
• -	ribe		Aroma		padibiohippe	_ 1		
Judging [] Y	ears		Malt	None L M		nna est	20	
Use the space provided Add secondary attribut	ructions ate the intensity of the prii d to describe the primary . te(s) intensity/description . onsider esters, phenols, et	attribute. as appropriate.	Hops Fermentation Other	0 20	hop		eekes Sove	10 the
If character is inapprop If character is absent, n	oriate for style, mark the bo mark the circle to the left. eer and key feedback for in	ox to the right.	Appearance	d d	inappropriate	HON NE	Impropriete	
Assign scores for each	section and total. ge(s) and agree on consens	•	Color	₹ ₹ ₹ ₹ £ £ £ £ £ £ £ £ £ £ £ £ £ £ £ £	Dogue Other	Head	E & Other	25
			Clarity Other		∸	Retention	-XII	
	to fill in a Scoresh ne flavor section for a Weis or style.		Flavor		harpdyride	rpecie	F. !	
Flavor		13	Malt	O X		ing lis	<u>ances</u>	,
Matt . X	Wheat. Subtle grain		Hops			the face	汁は	
0	OK for style		•	0		ce m	200	
_	Way too high for st		Bitterness	01/		37.19	<u> </u>	10
Fermentation Xj	Banana Low Clove.	TINT OF BUDDIEGUM	Fermentation Balance	Норру	Molty 7	200	Jan M	b (20
			Finish/Aftertaste	Dry S	weet -	Sich	h	3
Flaws for style (mark L-M-H for all that ap	ply)	Other			7 130.13		
Acetaldehyde	Metallic		Other				-	
Alcoholic / Hot	Musty		Mouthfeel		· ·			
Astringent	Oxidized		Moderneer	Thin M	Exception Full	None L	lessprografia M H	
Brettanomyces	Plastic		Body	 		Creaminess 💥 🗓		ا سر ا
Diacetyl	Solvent / Fusel		Carbonadan	None L N	H_		<u> </u>	5
DMS	Sour / Acidic		Carbonation	0	× ⊔	Astringency X	□	5
Estery	Smoky		Warmth	O1 X	_ •	Other		
Grassy	Spicy			,	,			
Light-Struck	Sulfur		Overall		//			
Medicinal	Vegetal			Classic Example Flawless	-		t to Style Inificant Flaws	
			Feedback	Wonderfu			eless	9 10
Outstanding 45-50 Excellent 38-44 Very Good 30-37	Exemplifies style well, requires min		E	eer-	Ald	d the	S BIN	Te
Good 21-29 Fair 14-20	Off Havors/aromas or major style de	or flaws. ficiencies.	1/	nes	<u>e - 6</u>	sters	3Hor	œ/
Problematic 0-13	Major off flavors and aromas domin	ate	V.	47 r	TICE	·		SIA A
							ludne Total	174

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Major off flavors and aromas dominate

Additional resources can be found at these sites:

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



Judge

Name BJCP ID & Rank Email

Non-BJCP Qualifications Cicerone

Judging 😭

Pro Brewer

Brewery Industry 🗆 Describe 🗆

Scoresheet Instructions

Assign scores for each section and total.

good, but too bitter for style.

Matt Oil

Hops 🔊 🗆

Bitterness ____

Acetaldehyde Alcoholic / Hot

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

rev BSTR-180124

Brettanomyces

Flavor

ANDREW

Rank

Years

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

Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a ScoresheetThis example is from the flavor section for a Weissbier that is

□ نــ

X 🔀

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

Wheat. Subtle grainy notes

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

OK for style

Metallic

Musty

Oxidized

Solvent / Fusel

Sour / Acidic

Plastic

Smoky

Spicy

Sulfur

Vegetal

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

BEER SCORESHEET

AHA/BJCP Sanctioned Com

13

Structured Version

on	Location MADOCNE Date 25/6/32	71 10111C
Category# Sub (a-f) Subcategory Special Ingred Bottle Inspection	Position in flight tenty SALSON BERGA 7438. Position in flight tenty 30 PLACE CONSENS may not be a	US SCORE
Aroma Mait Hops Fermentation Other	Hone L M H Good Greety asoma	9
Appearance Color Clarity Other	Hopproprinte Image: Comparable Image: Com	°3, 3
Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Hope L M H Good Sason Clown Finishes dry and Well attunated Dry Sweet	H _{[20}
Mouthfeel Body Carbonation Warmth		5 5
Overall Feedback	Classic Example Flawless Wonderful Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	8

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38-44

30-37

21-29

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Structured Version

MADOKE	Date 25/6/22 1 Nove

Judge ANDREW LARSYN BJCPID WBN BJCP Email	Category# LS Sub (a-f) X5 Subcategory Special Ingredients Position in flight Entry of CONSENSUS SC may not be an average may not be an average may not be an average.	ORE
Non-BJCP Qualifications Cicerone Rank Pro Brewer Describe Judging Years	Bottle Inspection OK	cres
Scoresheet Instructions Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement.	Hops O Soot hops to still No issue Other Appearance To and hops to still	E 12
Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.	Color Head I	3 3
Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is good, but too bitter for style. Flavor NaR	Hops Malt Medium maltings Great hop Flaced Bitterness Molty Balance Finish/Aftertaste Dry Sweet Sweet Sweet Great finish Act Other Ot	13 ₂₀
Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy	Mouthfeel hoppropriets hoppropriets Description Descr	+ 5
Light-Struck Sulfur Medicinal Vegetal	Classic Example Flawless Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	8 10
Outstanding Excellent 38-44 Exemplifies style well, requires minor fine-tuning. Vary Good Good Good Fair 14-20 Off flavors/aromas or major style deficiencies. Only Problematic 9-13 Major off flavors and aromas dominate	Just little too rucef. Judge Total	4 50

Location







Y		Structured Version	Location	Date	NOILE NOILE
	Newby Pendin newbya	Su S	ategory# 5 758 ub (a-f)	of Co	
3 3 2	be	Aro	Malt None L M H H	wely city	<u>*</u> \[\]
Scoresheet Instru Use the scales to indicat Use the space provided Add secondary attribute For "Fermentation", con If character is inappropri If character is absent, ma Provide summary of bee	e the intensity of the pri to describe the primary e(s) intensity/description asider esters, phenols, e iate for style, mark the b ark the circle to the left.	mary attribute. astribute. as appropriate. tc. ox to the right. App	Other Dearrance	peenes	
Assign scores for each single services with other judge Enter consensus score at Example: How to	ection and total. (s) and agree on consen t top of sheet.	sus score.	Color Clarity Other	Head Ouick Losing	Other 3
This example is from the good, but too bitter for	flavor section for a We	issbier that is Fla	Mone L N H	lary class	
Havor Mail O X Y Hops S Y X Y X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	XO Way too high for s' Banana Low Clove	ryle Hint of bubblegum Fini	Hops Bitterness Fermentation Balance Ush/Aftertaste Other	nough nough nough niches, so ather the	ess 172
Acetaldehyde	Metallic			/	
Alcoholic / Hot	Musty	Mo	uthfeel		Incepreprints
Astringent Brettanomyces	Oxidized Plastic		Thin M Full	Nane L M	H .
Diacetyl	Solvent / Fusel		Body -	Creaminess 🔀	-
DMS	Sour / Acidic		Carbonation	Astringency 🗶 :	
Estery	Smoky	- - 	Warmth 🗸 🗀	Other	
Grassy	Spicy	 	Warmth O	outer	
Light-Struck	Sulfur				
Medicinal	Vegetal	Ove	erall Classic Example	Not to Style	
S Very Food 20-37	World-class example of style. Exemplifies style well, requires mi Generally within style parameters, Misses the mark on style and/or m	minor flaws.	Flawless Wonderful Feedback Provide comments on style, responsess.	Significant Fla	7
Fair 14-20	Off flavors/aromas or major style o Major off flavors and aromas domi	leficiencies. nate	I could he Additional repositions can be found in these	IPP LY .	ige Total 43
			PURCHANCE TO THE	(> C2 ((C2) ()	3 \ /





AHA/BJCP Sanctioned Competition Program

Structured Version



	Structured ver	31011	Location	Date	4 P. NOLLS
Judge Sooth Name	Newby	Category#	25 17862	Position in flight	d to los
BJCP ID ROLL	Perdina	1	Spison		ACE M
a Rank	a homail	Subcategory (Spell out)		20 co	NSENSUS SCORE
20 mil 1 reas	yeur Nirann	pacial Ingred	nents		y not be an average of
Non-BJCP Qualifications Cicerone □ Rank		Bottle Inspection		jue	dge's individual scores
Pro Brewer Brewery		Aroma			
		Afolila	None L M H	. 1	
Judging Years		Mait	1/1H	nal peppe	
		Hops		re-in	I
Scoresheet Instruc	tions	•		lacks	
Use the scales to indicate t	he intensity of the primary attribute.	Fermentation		150000	
	describe the primary attribute. intensity/description as appropriate.	Other	2442 (CIAN	12 Leek	TO DE
For "Fermentation", consid	der esters, phenols, etc.		more	5 Interpre	·)
If character is inappropriate If character is absent, mark	e for style, mark the box to the right. the circle to the left.	Appearance	Inappropriate	Society of the Control of the Contro	ů.
Provide summary of beer a Assign scores for each sect	nd key feedback for improvement.		fellow Gold Amber Copper Brown Block	White Mory Beige Tan	
Review with other judge(s)	and agree on consensus score.	Color	Y	Head	Other 2
Enter consensus score at to	op of sheet.	Clarity	Britiant Hazy Opaque Other	tention Lasting	
		Other /	/ ı	exture	
Example: How to f	ill in a Scoresheet				
This example is from the fl	avor section for a Weissbier that is	Flavor	lappropriate	5 .	•
good, but too bitter for sty	ie.		None L N H 5m	20th we	1
Flavor	13	Malt		200	3.1.4
Mar OLX	Wheat. Subtle grainy notes	Hops	O'X	rces a	UTTY
Hops & X	OK for style Way too high for style	Bitterness	ar in it	h alow	
·	Banana Low Clove. Hint of bubblegum	Fermentation	bitt	erren th	10 l
-			Hoppy Malty	icher de	
		Balance	Dry Sweet	3 00	JZ)
		Finish/Aftertaste	" yes	et Sign	<u>"</u>
Flaws for style (mar	k L-M-H for all that apply)	Other	Sweeme	5 1670	me
Acetaldehyde	Metallic	4			
Alcoholic / Hot	Musty	Mouthfeel	Inapproprieté		Inespreprinte
Astringent	Oxidized Plastic		Thin M Full	None L M	# <u> </u>
Brettanomyces Diacetyl	Solvent / Fusel	Body	Hone L M H	eaminess 🔀 🗀 🗆	- <u>5</u>
DMS	Sour / Acidic	Carbonation		tringency 📜	
Estery	Smoky	Warmth	O	Other Dy TC	Kinen
Grassy	Spicy			7	, 11, 2
Light-Struck	Sulfur	Overall	Charita Francis	Notes Cade	
Medicinal	Vegetal		Classic Example	Not to Style Significant Flat	. .
			Wonderful X	Lifeless	" 4]
		Feedback	Provide comments on style, recipe, process, and drink	ting pleasure. Include helpful suggestions to	the brewer. 10
			4 KNEW &	ramole	
o Ovistanding 45-50 W	orld-class example of style.	į	that insct	ceemic	1 40
	emplifies style well, requires minor fine-tuning. enerally within style parameters, minor flaws.		a Dalleto and	a that	
Good 21-29 M	isses the mark on style and/or minor flaws.		17001	3	
Fair 14-20 06 Problematic 0-13 M	f flavors/aromas or major style deficiencies. ajor off flavors and aromas dominate	`	INTELL OF DA	ng pap.	
			·	<u> </u>	42
				Jud	ge Total



AHA/BJCP Sanctioned Competition Program

Structured Version





		Estation
Judge ANDREW LARS BJCP ID NIN STCT Email Non-BJCP Qualifications	Sub (a-f) Subcategory (Spell out) Special Ingr	edients 7 PSO N CONSENSUS SCORE may not be an average of judge's individual scores
Cicerone Rank	Bottle Inspection	□ ok
Pro Brewer Brewery		
Industry Describe		langungerinta
Judging 🗸 Years		Monel J M H B Baray Depart Bases
•	Mal	
	Нор	s of auld be made
Scoresheet Instructions	Fermentation	610Wawise. 8
Use the scales to indicate the intensity of the pure the space provided to describe the primal		12
Add secondary attribute(s) intensity/description	n as appropriate.	
For "Fermentation", consider esters, phenols, If character is inappropriate for style, mark the		
If character is absent, mark the circle to the lef	t.	Inopropriet Inopropriet
Provide summary of beer and key feedback fo Assign scores for each section and total.	r improvement.	Amber Copput Milter Milter Morry Block Milter Milte
Review with other judge(s) and agree on conse	ensus score. Colo	
Enter consensus score at top of sheet.	Clarity	Brilliant Hazy Opoque Other Retention Other
	Othe	Texture
Flaws for style (mark L-M-H for all that a	13. Mal style Bitternes: E. Hint of bubblegum Fermentation Balance Finish/Aftertaste	Good ory Finish. 18 20 Dry Sweet
Alcoholic / Hot Musty	Mouthfeel	Inappropriete Inappropriete
Astringent Oxidized		Thin M Full None L M H
Brettanomyces Plastic Diacetyl Solvent / Fusel	Body	
Diacetyl Solvent / Fusel DMS Sour / Acidic	Carbonation	Mone L M X
Estery Smoky	Warmth	
Grassy Spicy	#dillu	Other
Light-Struck Sulfur		
Medicinal Vegetal	Overall	Classic Example Not to Style
regent		Flawless Significant Flaws
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemplifies style well, requires in Society of Society of Society of Misses the mark on style and/or Fair 14-20 Off flavors/aromas or major style Problematic 0-13 Major off flavors and aromas do	rs, minor flaws. minor flaws. e deficiencies.	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Cock to style 10 10 10 10 10 10 10 1
		7.1
		Judge Total





AHA/BJCP Sanctioned Competition Program

•	ounction to		
	Structured	Version	



		Structured vers		Location	Date	10%
Judge Name	HNewby		Category#	22 28	2793 Position in flight	Advanced to MINI-BOS
BJCP ID	* Penti	re	Sub (a-f)	ecicae i	Entry 2	PLACE 9
& Rank	echal	email	Subcategoy _	W	ne St	CONSENSUS SCORE
المال والمعامل						may not be an average of judge's individual scores
Non-BJCP Qualification			Bottle Inspection	V _{ок}		juage's maividual scores
	Rankewery		4			
	scribe		Aroma	feappropriet		
Judging 🗆	Years		No.	ne L M H	latin lain	emma
			Malt (KI III	M Con The
			Hops (100es 10	<u> </u>
Scoresheet Ins			Fermentation (Gramel a	0ma_ 10
	icate the intensity of the pri led to describe the primary		,	Alcologi	- O Maran	12
Add secondary attrib	oute(s) intensity/description	as appropriate.	Other _	1 100	D DIGIT	. , _
for "Fermentation", If character is inappro	consider esters, phenols, et priate for style, mark the bo	c. ox to the right.	1	W 04	t checis	i
If character is absent,	mark the circle to the left.	_	Appearance	Inapproprieta		Impropriete
Assign scores for each	peer and key feedback for in In section and total.	nprovement.		Gold Amber Copper Brown Block	Mhite vory leige	O C
Review with other jud	ige(s) and agree on consens	sus score.	Color -	X	Head X	
Enter consensus score	e at top of sheet.		Clarity L	rilliant Hazy Opoque	Other Retention Duick Los	ing xibs. Other
			Other		Texture	
good, but too bitter f Flavor Man	Wheat. Subtle grain OK for style X	ny notes	Hops C Bitterness C Fermentation		A smooth	his hess the 17
			Raiance		osie peli	200
			Finish/Aftertaste Dr	Sweet -	he noot	enteren
laws for style	(mark L-M-H for all that app	oly)	Other _	and o	know s	himo
Acetaldehyde	Metallic		-	ma la		,,
Alcoholic / Hot	Musty		Mouthfeel	1		
Astringent	Oxidized			in M Full		hoppropriate
Brettanomyces	Plastic		Body		None L M Creaminess \ \frac{1}{2} \tag{1}	
Diacetyl DMS	Solvent / Fusel		Carbonation No.	M H _	creaminess O	
	Sour / Acidic		carponation 3		Astringency	5
Estery	Smoky		Warmth 🔿		Other	
Grassy Light-Struck	Spicy	1	_	,		
Medicinal	Sulfur		Overall			
Medicilidi	Vegetal			Classic Example	Not to S	yle
				Flawless	-	ant Flaws
			Feedback Pr	Wonderful	Lifeless	
			recupack n	of the comments on style, recipe, proci	ess, and drinking pleasure include helpful sugges	tions to the brewer. 10
Outstanding 45-50	World-class example of style.		.1.	4	JOYADIE	<i>yeu</i>
Outstanding 45-50 Excellent 38-44 Very Good 30-37	Exemplifies style well, requires minor	fine-tuning.	<u> </u>	MOT OF	oud have	C
Very 6ood 30-37 Good 21-29		nor flaws.		Slightin	Crease 1	
G Fair 14-20	Off flavors/aromas or major style defic	iencies.	4	: 1965 - C		
Problematic 0-13	Major off flavors and aromas dominat	e	_1	SING VE	60 40 LE	elly
				Shine	17	
				٠,٠٠٠,٠٠,	• 1	Judge Total 53



AHA/BJCP Sanctioned Competition Program
Structured Version





Beer Judge	Structured	Λ. Α	Nother D.
	REW LARSEN	Special Ingredients	HZ ENSUS SCORE to be an average of individual scores
Non-BJCP Qualifications Cicerone	: Rank	Bottle Inspection 🔍 x	
Pro Brewer □ Brew Industry □ Desc	wery	Aroma None L M K Strong coranel raise	<u>)0</u>
		Hops of the social hand	- 4
Use the space provide Add secondary attribution "Fermentation", co	ructions ate the intensity of the primary attribute. d to describe the primary attribute. Ite(s) intensity/description as appropriate. Ite(s) intensity, phenols, etc. Iteriate for style, mark the box to the right.	Other NACS ·	
If character is absent, in Provide summary of be Assign scores for each	mark the circle to the left. eer and key feedback for improvement. section and total. ge(s) and agree on consensus score.	Color Brilliant Hary Opique Other Retention Outcome	ner 3 3
		Other Texture	
Example: How to This example is from to good, but too bitter for	to fill in a Scoresheet he flavor section for a Weissbier that is or style.	Flavor	
Flavor Nait OLX Hops & L Bitterness OLX Fermentation OLX Frementation OLX Flaws for style	OK for style X	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	
Acetaldehyde	Metallic	Other	_
Alcoholic / Hot	Musty	Mouthfeel kapproprieté	irinto
Astringent Brettanomyces	Oxidized Plastic	Thin M Fyll NoneL M H	
Diacetyl	Solvent / Fusel	Body Creaminess Creaminess	5
DMS	Sour / Acidic	Carbonation O Astringency Astringency	
Estery	Smoky	Warmth O Other	
Grassy	Spicy		_
Light-Struck	Sulfur	Overall Charles Granula	
Medicinal	Vegetal	Classic Example	
Dutstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemptifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Flawless Significant Flaws Wonderful Lifeless Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the bre Very price to style Outlook Marie Difference to Marie	Wer. 8 10
		Judge To	- 41_50





Structured Version



			Location	Date	K01
Judge	ما ما لا	,	26	Position	Advanced to MINI-BOS
Name Name	TI NIEWO	Catego	ory# 43 - 1 44	51554 in flight	IMIN PBOS
JCP ID O	1 00	Sub (a-	0 15	Entry	- 1 14-19
Rank	k renc	Subcat (Spell out)	egory SAISON	1/6	PLACE
11	1 26-	1			CONSENSUS SCORE
4 CC	by our wi	pecia	Ingredients		may not be an average of
n-BJCP Qualifications	p				judge's individual scores
	ank	Bottle Ins	pection 💢 ox		
	very				
	ribe	A	lacons	niste	
	ears		None L M H	Clase a	anner.
j g &			Malt	ノナンシン	CONCO Y
			"	notes'	<i>FU</i> /
			Hops Oi		
coresheet Instr	ructions ate the intensity of the prin	nary attribute Ferme	ntation O	SWAGE JE	<u> </u>
	to describe the primary		my Mortae	. oromat	cac ITT
dd secondary attribut	e(s) intensity/description a	is appropriate.	Other Other	ES. NOTE	the
	onsider esters, phenols, et riate for style, mark the bo	and the state of t	- 1111	VEIN C.L	+re
	riate for style, mark the bo nark the circle to the left.	Appear	HILE JUNE Mapped	printe 7 3 U D	Inappropriate
ovide summary of be	er and key feedback for in	provement.	rellow sold imber copper srown	age lite	_ \$.5
sign scores for each					₽ 8 %
view with other juage ter consensus score a	e(s) and agree on consens at top of sheet.	us score.	Color Brilliant Mazu Opoque	Other Head Ouick	Lusting Other 2
	F		Clarity	Retention	
			Other Other	Them on	and !!
ample: How to	o fill in a Scoresh	204		, , ,	
is example is from th	e flavor section for a Weis	sbier that is Flavor			
ood, but too bitter for		Harot	None L N H	- 1 \ 1 L	1 1.
104		13	Malt ALV	Slight	Noshc
. "	. Wheat. Subtle grain			and the	ale
Malt O X		y notes	Hops O X		1
Hops &X		Bitt	erness 🔒 🗸	en locar	belok
mentation X		int of hubbleour		0014	2011
0		Fermer	0	THU DO	
		В	Blance Hoppy Molty	Diame i	
		Finish/Afte	Dry Sweet	Cando &	1.34
awe for ends	mark L-M-H for all that app		ertaste		1-1-5-
		DIY)	Other 1	CIMS &	<u>ialiour</u> ?
Acetaldehyde	Metallic		_ alchor	Laser Minis	no linder
Icoholic / Hot	Musty	Mouthfe	el		
stringent	Oxidized		Thin M Fuil	None L	M H
ettanomyces	Plastic		Body	Creaminess 💉	
acetyl	Solvent / Fusel		None L N H	~ /	
AS	Sour / Acidic	Carbo	nation O	Astringency 💢	5
lery	Smoky	W	armth 🗀 🛣 🗆	Other S	OU HALL
assy	Spicy	1		VIII.	7
ht-Struck	Sulfur	-		1	
edicinal	Vegetal	Overall	Classic Example	, 	ot to Style
	1 3		Flawless	•	gnificant Flaws
			Wonderful	* //	Geless Plaws
		Fee		process, and drinking pleasure. Include helpful	IC *
		100	1 10 for	. process, and uninking preasure. Include neiphin	aggestions of the brewer.
Outstanding 45 50	World dass overela of this		H OVEN	DEEL	101
Outstanding 45-50 Excellent 38-44 Very Good 30-37	World-class example of style. Exemplifies style well, requires mino	fine-tuning	doin	with the	Slight
Very Good 30-37 Good 21-29 Fair 14-20 Problematic 0-13	Generally within style parameters, m	-	make !	, ,	,
Good 21-29	Misses the mark on style and/or mino	r flaws.	B-1-19 46	10-18 (Or	CAR.
Fair 14-20	Off flavors/aromas or major style def		The second	7	Image
Problematic 0-13	Major off flavors and aromas domina	<u>e</u>	WON ON IN		
			BIRA		//-)
				У	Indeposite 14A
				/	Judge Total



AHA/BJCP Sanctioned Competition Program

Structured Version

MADOCKE Date 25/6/22

Judge A	REW LARSEN	Category# 25 Position In High	
!	KEW LAKIEN	Category# B 461 554 in flight Entry	41.5
BJCP ID	n BJCP	Subcategory SAISON 26 PLACE	
Email	1	Special IngredientsCONSE	NSUS SCORE
Non-BJCP Qualification			ndividual scores
	Rank		
	wery	Aroma	
	Years		
500gg	1	Mall of k 1 1 2 Modern estes/faut	10622
	•	Hoos of the A	
Scoresheet Inst	ructions	**************************************	- a
Use the scales to indic	cate the intensity of the primary attribute.	Fermentation O	— [12
	ed to describe the primary attribute. ute(s) intensity/description as appropriate.	Other	_
For "Fermentation", o	onsider esters, phenols, etc.	4	
	priate for style, mark the box to the right. mark the circle to the left.	Appearance Impropriete Impropriete	
Provide summary of b	eer and key feedback for improvement.	Fellow Amber Copper Soven Brown Brown Fellow Brown Brown Brown Brown Brown Fellow Fell	
Assign scores for each Review with other jude	n section and total. ge(s) and agree on consensus score.	Color X	_ _
Enter consensus score		Clarity Brittiant Hazy Opoque Other Retention Other	- 3
		Other Texture	
Hops & L L Bitterness O L X Fermentation O L X L	Wheat. Subtle grainy notes	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other Malt Good dist nish W. M. Good crossly SPICY Groma tass Sweet Other	19 20
Alcoholic / Hot	Musty	Mouthfeel Incorporative Incorporative	
Astringent	Oxidized	Thin M Full Name L M H	uince
Brettanomyces	Plastic	Body Kill Creaminess Oct	1 /1
Diacetyl	Solvent / Fusel	Carbonation Hone L M H C Astringency] 5
DMS	Sour / Acidic	Maria Antara	
Estery	Smoky	Warmth Other	_
Grassy	Spicy		
Light-Struck Medicinal	Sulfur Vegetal	Overall Classic Example Not to Style	
Meticinal	regetal	Flawless Significant Flaws	
Outstanding 45-5 Excellent 38-4 Very Good 30-3 Good 21-2 Feir 14-2	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the bree South Style Short within Saison dryness.	wer. 10
Problematic 0-1			
		luda I	_ 4

Location



Name BJCP ID & Rank

Email Jemmy Non-BJCP Qualifications Cicerone 🗆

> Industry
>
> Describe Judging 🗆

Scoresheet Instructions

Rank Pro Brewer & Brewery Madech

Years

If character is absent, mark the circle to the left.

Assign scores for each section and total.

Enter consensus score at top of sheet.

Hops &

Flavor

Bitterness O-L

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy Light-Struck

Medicinal

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.

Provide summary of beer and key feedback for improvement.

Wheat. Subtle grainy notes

Way too high for style

OK for style

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

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

__X___X

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

Fermentation X Banana Low Clove. Hint of bubblegum

Metallic

Musty

Oxidized

Plastic

Smoky Spicy

Sulfur

Vegetal

World-class example of style

Solvent / Fusel

Sour / Acidic

Jimmy Van Est us Colo

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

13

 		_	
Structured \	/ersion		 212

sion	Location Modocho Date 25/06/22	TE ST
Category# Sub (a-f)	25 E 439359 Position in flight Entry Strong Rolgian ale 23 PLACE	1.
Subcategory Spell out	dients CONSENSUS SC	
Daula banasia	may not be an averag judge's individual so	
Bottle Inspection		
Aroma	loopprojekte. None L. M. H	
Malt	None L M H	
Норѕ		
Fermentation	0	3 12
Other		
Appearance	Inapprigntate Inapprigntate	
	Manber Gold Amber Copper Copper Copper Mante Brown I brong Brown	
Color	Brilliant Hazy Opoque Other Ouick Losting Other	3
Clarity	Retention	3
Other	Texture	
Flavor	Inopprepriate	
Malt	None L M H	
Hops		
Bitterness		
Fermentation		17
Balance	Hoppy Molty	20
Finish/Aftertaste	Dry Sweet	
Other		
Mouthfeel	Booppropriete Booppropriete Thin M Full None L M H [
Body	Creaminess O	4
Carbonation	Rone L M H Astringency O	5
Warmth	O————	
Overall		
Overall	Classic Example Not to Style	
	Wonderful 1921 Lifeless	P
Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
	Vores appl book lould have	
	a little bit more yeart character	

Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate

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<u>v</u>	Structu	ured Version	Location Modoche Date 25/06/22 South
BJCP ID & Rank	my Van Ectualde	Sub (a-f)	may not be an average of
Non-BJCP Qualification	s	Bottle Inspection	judge's individual scores
	Rank	- bottle inspection	UN .
	wery Madoche	Aroma	L 1502
	cribe	Alonia	Bopprojrisine None L M H
Juoging [lears	Malt	of sweet
		Hops	daes [
Scoresheet Inst	ructions	_	10
Use the scales to indic	cate the intensity of the primary attrib	oute. Fermentation	
	ed to describe the primary attribute. ute(s) intensity/description as approp	riate. Other	
	onsider esters, phenols, etc. priate for style, mark the box to the ri	ight 1	
If character is absent,	mark the circle to the left.	Appearance	Inoppropriate Inoppropriate
Provide summary of b Assign scores for each	eer and key feedback for improveme 1 section and total.	nt.	Gold Ambe Coppe Brown White Paris Brown Br
Review with other judg	ge(s) and agree on consensus score.	Color	Brilliont Hazy Opeque Other Head MC Other Other 2,5
Enter consensus score	e at top of sneet.	Clarity	Brilliont Hazy Opoque Ouner Retention Recention 13
		Other	Texture
Example: How	to fill in a Scoresheet	_	
	the flavor section for a Weissbier that	is Flavor	hoppydatte
	_		None L M H
Flavor	•	13 Malt	
Mait O X	Wheat. Subtle grainy notes	_ Hops	O
	OK for style X Way too high for style	Bitterness	
Fermentation X	Banana. Low Clove. Hint of bubb	legum Fermentation	17
-			Hoppy Molty 20
		Balance	Dry Sweet
		Finish/Aftertaste	
Flaws for style	(mark L-M-H for all that apply)	Other	
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	Inappropriate Inappropriate
Astringent	Oxidized		Thin M Full None L M H
Brettanomyces Diacetyl	Plastic Solvent / Fusel	Body	Creaminess O X 4
DMS	Sour / Acidic	Carbonation	Astringency O
Estery	Smoky	Warmth	Other
Grassy	Spicy		
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Overdir	Classic Example Not to Style
			Flawless Significant Flaws Wonderful Lifeless Z
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
			Brury nice boon Lass a bit
o Outstanding 45-5	O World-class example of style.	_	of hon arona . Little bitt of
Outstanding 45-5 Excellent 38-4 Usery Good 30-3			nop arona, cilo scilo
Very Good 30-3 Good 21-2	, , , , , , , , , , , , , , , , , , , ,		astingency
500 Second Secon			· •
- From theur - OF	maper our morous one alonds dominiate	-	
			495
			Judge Total <u>50</u>



Judge Name BJCP ID & Rank Email

Non-BJCP Qualifications Cicerone

Pro Brewer

Brewery Industry

Describe Judging 🗆

Scoresheet Instructions

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

01

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

Flavor

Rank

Years -

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

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

Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is

_ _

____ <u>X</u> 8

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

Wheat. Subtle grainy

Way too high for style

Banana Low Clove. Hint of bubblegum

OK for style

Metallic

Musty

Plastic

Smoky

Spicy

Sulfur

Vegetal

Oxidized

Solvent / Fusel

Sour / Acidic

BEER SCORESHEET

AHA/BJCP Sanctioned Con

Structured Vers

13

mpetition Progr	Location Madacue Date 256	MOITATO
Category# Sub (a-f) Subcategory Special Ingred	Definition in flight the position in flight the position in flight the place of 35 place. The position in flight the place of 35 place. The place of 35 place of 3	verage of
Bottle Inspection	□ OK	ar scores
Aroma Mait Hops Fermentation Other	None L M H Stars carnel.	10 12
Appearance Color Clarity Other	Fittliant Hazy Opoque Other Retention Victor Returns Outcome Other	33
Flavor Mait Hops Bitterness Fermentation Balance Finish/Aftertaste	None L N H ally coronal last Cirm smooth Out of the coronal last Out	14[20]
Mouthfeel Body Carbonation Warmth	Thin M Full Creaminess	3 ;5
Overall	Classic Example Flawfess Wonderful Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brower.	8 10
	ale	

38-44 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.

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



Judge

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

Beer Scoresheet

AHA/BJCP Sanctioned Competition Program

13

Structured Ver

simmy Van Entualde

Rank

Years

If character is absent, mark the circle to the left.

Assign scores for each section and total.

Enter consensus score at top of sheet.

good, but too bitter for style.

Malt

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

Bitterness

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.

Provide summary of beer and key feedback for improvement.

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

Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is

> _ 0 _ _

__X___ **X**

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

OK for style

Metallic

Musty

Plastic

Smoky

Spicy

Sulfur

Vegetal

World-class example of style.

38-44

lery Good

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

Oxidized

Solvent / Fusel

Sour / Acidic

Way too high for style

Banana. Low Clove. Hint of bubblegum

Pro Brewer □ Brewery Industry Describe Judging 🗆

Scoresheet Instructions

rsion	Location Machaeles Date 25/06/22	Kollario
Category# Sub (a-f)	25 ES 11789 Position in flight Entry	
Subcategory (Spell out)	Bolgian golden strong 24 PLACE CONSENSU	S SCORE
Special Ingred	may not be an	average of
Bottle Inspection	judge's individ	iual scores
Aroma	ano poriopriate	
Diale.	None L M H	
Malt		
Hops	Ole Bustens	10
Fermentation	OI BOO EXTENS	12
Other		
Appearance	Inappropriate Inappropriate	
	rellow Amber Copper Copper White Wory Begge Ton	
Color	Head D	,
Clarity	Brilliant Hazy Opoque Other Ovick Lasting Other	3 3
Other	Texture	
Flavor	linopartipriste	
	None L M H	
Mait		
Hops		
Bitterness		
Fermentation	O——	16
Balance	Hoppy Malty	
Finish/Aftertaste	Dry Sweet	
Other		
Mouthfeel	Name to the second seco	
Moderneer	inappropriate inappropriate Thin M Full Mone L M H	
Body	Creaminess O	2
Carbonation	None L M H Astringency	> 5
Warmth	Other	
Overall		
	Classic Example	
	Wonderful Lifeless	7
Feedback		[[10] //
	mining the most character as	et. J.Kr
	Cow on esters. check from	ian/aico.
	temps and grown bill there	
	nice for with potential.	
		1

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BEER SCORESHEET

AHA/BJCP Sanctioned (

Beer Judge	Structured V	ersion	Location Modocks Date	25/06/22 SOLLING
Judge Name <u>Jimn</u> BJCP ID & Rank	y von fotvelde	Category# Sub (a-f) Subcategory	B 694381 Position flight	MINIBOS
i	y a madoche . com . au	Special Ingred	O , of	CONSENSUS SCORE
		*******		may not be an average of judge's individual scores
Non-BJCP Qualification		Bottle Inspection	□ ok	
Cicerone Pro Prover Rro	Rank wery			
	cribe	Aroma	looppropriate	
	Years		None L M H	
		Malt	OL	
		Hops	~ 	
Scoresheet Inst	tructions	_		10
	cate the intensity of the primary attribute.	Fermentation		12
	ed to describe the primary attribute. ute(s) intensity/description as appropriate.	Other		
For "Fermentation", o	consider esters, phenols, etc.			
	priate for style, mark the box to the right. mark the circle to the left.	Appearance	Inappropriete	Inappropriate
Provide summary of b	eer and key feedback for improvement.		Fellow Sold Capper Brown Brock	
Assign scores for each Review with other jud	h section and total. ge(s) and agree on consensus score.	Color	± ± d = C = E = E = E = E = E = E = E = E = E	
Enter consensus score		Clarity	Brilliant Hazy Opoque Other Quick	Lasting Other 2
		Other		celvia to
_		Villei	Texture	
	to fill in a Scoresheet the flavor section for a Weissbier that is or style.	Flavor	happadyriate	
Cl	13	Malt	None L M H	
Flavor	13	man		
Malt OI XI.		Hops		
Hops &		Bitterness		
	Banana. Low Clove. Hint of bubblegum	Fermentation	o	14_
<u> </u>			Honou Moltu	20
		Balance		
		Finish/Aftertaste	Dry Sweet	
Flaws for style	(mark L-M-H for all that apply)	Other		
Acetaldehyde	Metallic	·		
Alcoholic / Hot	Musty	Transferance.		
Astringent	Oxidized	Mouthfeel	Inoppropriete	Incorporațiinte
Brettanomyces	Plastic	Body	Thin M Full None Creaminess	. " "
Diacetyl	Solvent / Fusel	•	Mone L N H	_ 3,
DMS	Sour / Acidic	Carbonation	Astringency O	
Estery	Smoky	Warmth	Other _	
Grassy	Spicy		· ·	
Light-Struck	Sulfur	Overall		
Medicinal	Vegetal		Classic Example	Not to Style
			Flawless Wonderful	Significant Flaws Lifeless 7, 5
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include	
		- CCUDGER	lould use more bit	la nei
o Outstanding 45-5	O World-class example of style.		——————————————————————————————————————	- AS D
Outstanding 45-5 Excellent 38-4 U Very Good 30-3			Could use a set more	o malt character.
Very Good 30-3			Dural good hear, he	ma lot of
600d 21-2 600d Fair 14-2 7 Problematic 0-1	•		potential.	•
Problematic 0-1			polyman	
				36,5
				Judge Total 50

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Structured	Version
Structured	46121011



		Location Date 25/08/12	
D ICD ID	KEIGHTEN	Category# 24 \$ 694981 Position in flight Entry	37
& Rank PENDI	124	Subcategory Belgin Pale of	
Email PAR	KEIGHTLING GAPIL COM	Special Ingredients	SENSUS SCORE of be an average of 's individual scores
Non-BJCP Qualifications		Bottle Inspection	s individual scores
	very		
	ribe	Aroma hopproprints	
	ears	None L M H	- 1
		Mat o IX a nutty, toget + low awar	21_
		Hops O 💢 🗇	_ []
Scoresheet Instr		Fermentation X low first (orange)	19_
	ate the intensity of the primary attribute. If to describe the primary attribute.		12
Add secondary attribut	te(s) intensity/description as appropriate.	Other	
	onsider esters, phenols, etc. riate for style, mark the box to the right.	Appearance	
	nark the circle to the left. er and key feedback for improvement.		
Assign scores for each		Yellov Gold Ambe Brown Block White Belge Belge	
Review with other judge Enter consensus score a	e(s) and agree on consensus score.	Color Head Head Other Guick Lasting Co	ther 2
Litter Collsellads Scole	at top or sneet.	Clarity Retention Retention	3
		Other Texture Texture	
Math O X Hops Sittemess O X Fermentation X X	OK for style Way too high for style	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	16 20
Alcoholic / Hot	Musty		
Astringent	Oxidized	Mouthfeel Inopporprinté Inopp	grido
Brettanomyces	Plastic	Thin M Full None L M H Creaminess O	
Diacetyl	Solvent / Fusel	None L M. H	3.5
DMS	Sour / Acidic	Carbonation Astringency Astringency	
Estery	Smoky	Warmth OLY Other	
Grassy	Spicy		_
Light-Struck	Sulfur	Overall Character Evanuate	
Medicinal	Vegetal	Classic Example Not to Style	
Very Good 30 37	World-class example of style. Exemplifies style well, requires minor fine-tuning. Picenerally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	Flawless Wonderful Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the branch belgion pale the is well balanced. The mosthful is a little thin for the style.	
Fair 14-20	Off flavors/aromas or major style deficiencies.	could use some make not there	
Problematic 0-13	Major off flavors and aromas dominate	6 . 1	~
		3)	37.5
		Judge T	nvari i .501



AHA/BJCP Sanctioned Competition Program
Structured Version

	Add a E h	RE IT EST
	T. COLUMN	40
۷.	_ **	ROY

<u> </u>	Structured '	Version	Location CCABC Date 25/06/22	300
BJCP ID PEN	DIUG Keightley	Category# Sub (a-f) Subcategory (Spell out) Special Ingrec	may not be an average	of
Non-BJCP Qualification		Bottle Inspection	judge's individual scort □ ox	e s
	Rank wery	4		
Industry 🗆 Desc	cribe	Aroma	Indepreparation.	
Judging 🗆 🕦	/ears	Malt	Rich days sweet malt - break	42
		Hops	100	
Use the space provide Add secondary attribu	cructions cate the intensity of the primary attribute. and to describe the primary attribute. ute(s) intensity/description as appropriate. consider esters, phenols, etc.	Fermentation Other	low, could be fruit (Hm)	12
If character is inappro If character is absent, Provide summary of b Assign scores for each	priate for style, mark the box to the right. mark the circle to the left. eer and key feedback for improvement.	Appearance	Head Head	,
Enter consensus score		Color Clarity Other	Brilliant Hazy Opoque Other Retention Texture Total packed	3
Eles Hess	to fill in a Conrochast	Other	Texture 7.3	
This example is from good, but too bitter f	to fill in a Scoresheet the flavor section for a Weissbier that is or style.	Flavor	Boloppropriate Hone L M H	
Flavor	13	Mait	Toost bready + Konst	
Malt O X		Hops	ob low spicy	
	OK for style X ≥ X	Bitterness	moderke	
Fermentation X	Banana. Low Clove. Hint of bubblegum	Fermentation	low I	4_
		Balance	Hoppy Malty C	20
		Finish/Aftertaste	Dry Sweet Dry	
Flaws for style	(mark L-M-H for all that apply)	Other	J J	
Acetaldehyde	Metallic			
Alcoholic / Hot	Musty	Mouthfeel	Inappropriets Inappropriets	
Astringent	Description Oxidized		Thin M Full None L M H	
Brettanomyces	Plastic	Body	Creaminess Ole	2
Diacetyl	Solvent / Fusel	Carbonation	None L M H Astringency	
DMS	Sour / Acidic	Warmth	Other	
Estery	Smoky	waiinin	O Vuiti	
Grassy	Spicy Sulfur			
Light-Struck Medicinal	Vegetal	Overall	Classic Example	
Mediciliai	regetti		Flawless Significant Flaws	2
			Wonderful Lifeless "	10
		Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	[10]
			A very good example of the style,	
Outstanding 45-			rich malt forward heer that finishe	
Outstanding 45- Excellent 38- Very Good 30-				
50 Good 21-			of da. The carbonation is a little	
50 Good 21-1			low, and some puckering outringua, in	
Problematic O-	Major off flavors and aromas dominate		the palate - watch how you treat your 2	7
			darker malts in the mash. Judge Total	50



Judge

Name BJCP ID & Rank

Non-BJCP Qualifications Cicerone 🗆

> Industry 🗆 Describe Judging 🗆

Scoresheet Instructions

Assign scores for each section and total.

Enter consensus score at top of sheet.

Flavor

Bitterness O_

Acetaldehyde

Alcoholic / Hot

Brettanomyces

Astringent

Diacetyl

DMS

Estery

Grassy

Light-Struck

Medicinal

Rank Pro Brewer B Brewery Maclocks

Years

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

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

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

ں نے

_ 0

X : X

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

Wheat. Subtle grains

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

OK for style

Metallic

Oxidized

Plastic

Smoky

Spicy

Sulfur

Vegetal

World-class example of style.

Exemplifies style well, requires minor fine-tuning.

Solvent / Fusel

Sour / Acidic

Musty

BEER SCORESHEET

AHA/BJCP Sanctioned Com

Structured Versi

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petition Progr	am					
	Location 🖊	<u>1a doche</u>	D	ate <u>25</u>	106/22	4 NOTES
Category#	3	94883		Position in flight	Advanced to MINI-BOS	
Sub (a-f)	.	776034		Entry		37
Subcategory (Spell out)	crock	Dock	Cour.	<u>, l</u>	PLACE	
Special Ingred	lients			of	may not be a	
	_				judge's indiv	
Bottle Inspection	□ 0K	-				
Aroma		Inoppropriete				
Mait	None L M	H → " • — □ —				
Hops						
Fermentation						10
Other	<u> </u>					12
Appearance	* = 5	Inappropriate	_		keppropriete	
		Brown				
Color Clarity	Brilliant Hazy	Opoque Othe	Head ⊥ ଟ ହ Retention ∟		asting Other	3 _
Other			Texture .	tigh		3
				V		
Flavor		lecopopriate				
Malt	None 1 M					
Hops	O -	👶				
Bitterness	O	🖟 _				
Fermentation	0 + 1					14
Balance	Норру	Molty				20
Finish/Aftertaste	Dry L	Sweet				
Other						
-						
Mouthfeel	Thin M	Inoppropriete Full		None L	Ancapproprietz M H	
Body			Creaminess	م ا		3
Carbonation	None L M		Astringency	· OL		5
Warmth	0		Other	<u> </u>		
Overall	Classic Exam				to Style	
	Flaw Wonde		4	-	nificant Flaws Hess	12
Feedback	_	,	_		uggestions to the brewer.	7 10
		socr,				
	apple	ectno c	d vern	7 97	SEC -	
	110t	pattu	Lough	, est	ange the	•
	me sh	And art	cre et l	- ~ <i>~</i> ~	LAM	

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

38-44

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Judge Total

corbonate a bet higher



AHA/BJCP Sanctioned Competition Program

<u> </u>			Structured Ve	ersion	Location	Modach	<u>e</u>	Date <u>2 S</u>	106/22	The NOTIFE
Judge Name BJCP ID & Rank	Jemmy	Va. E.l.		Category# Sub (a-f) Subcategory Spell out) Special Ingred	A Be	1 3676 lacon Bloom	47 de de	Position in flight Entry 19	Advanced to MINI-BOS PLACE CONSENS	37 US SCORE
Email	mmy	- Mottoc	<i>₹/\$2 </i>	sta i Special Ingred				L	may not be a judge's indiv	n average of
Non-BJCP Quali Cicerone	☐ Rank	<u> </u>		Bottle Inspection	□ ок				,aage 2 man	
Industry [] Describe	Modocko		Aroma		la appropriété				
Judging [Years			Malt	None L	M				
				Hops		_ 				
Scoreshee	t Instructi	ions		•		<u></u>				8
		e intensity of the pri escribe the primary		Fermentation	01	-				12
Add secondar	y attribute(s) in	ntensity/description	as appropriate.	Other						
		er esters, phenols, et for style, mark the b		Appearance					and the	
		he circle to the left. d key feedback for i	mprovement	Appearance	, 	prophabinge prophabinge		u	troppropriete E	
Assign scores	for each section	on and total.			Yellow Gold Amber	Cappu Brown		Mony Belg	.	
Review with ot Enter consense		nd agree on consen o of sheet.	sus score.	Color	Brilliant Ha	zy Opoque Othe)uick L	asting 🔀 Other	2_
2,110, 20,100,10				Clarity	-	و سنب	Retention	not de		3
				Other		****	Texture	70120	- A-M	
Example: I This example i good, but too	is from the flav	II in a Scoresh vor section for a Wei e.	1eet issbier that is	Flavor	Mone L	Inappropriate M H				
Flavor			13	Majt	O+	L e L 🖟 —				
Matt		Wheat. Subtle gra	iny notes	Hops	△	0		·		
Hops 🕉				Bitterness			Inest.	Mone	i)	
Bitterness O	X [0+-				•	16
fermentation OL	X, t			Fermentation	Manage	Molty				20
				Balance	Норру	⊥ ≠ i□				-
				Finish/Aftertaste	Dry 	Sweet -				
Flaws for s	style (mark	L-M-H for all that ap	oply)	Other						_
Acetaldehyde		Metallic								
Alcoholic / Hot		Musty		Mouthfeel					lacappropriote	
Astringent		Oxidized		mount rees	Thin	Incopprepriete M Full		None L	M H	
Brettanomyce	s	Plastic		Body		<u>.</u>	Creamine:	s ola		4
Diacetyl		Solvent / Fusel		Carbonation	Mone L	M H	Astringen	V 014		/ 5
DMS		Sour / Acidic			0.4	*	•			
Estery		Smoky		Warmth	Ol-		Oth-	:r		-
Grassy		Spicy								
Light-Struck Medicinal		Sulfur Vegetal		Overall	Classic	Example		Not	to Style	
Medicillal		regetal				Flawless		Sig	nificant Flaws	_
						Vonderful			eless	7
				Feedback	Provide com	ments on style, recipe, proces	s, and drinking pleasu	e. Include helpful s	uggestions to the brewer.	10
					Nico	boer.	Could	cere	a bit	_
O Cutstandin	•	kí-class example of style.			A -	~ L-	na tein	1 may 1 m	slightly	,
Outstandin Exceller Very Goo		nplifies style well, requires m	-		<u> </u>	1 0	11		100.1.	0
Very Goo		erally within style parameters ses the mark on style and/or n			hig	he fora	an last	on ar	nd to He	E A
To Fa	ir 14-20 Off I	lavors/aromas or major style	deficiencies.		bit	nore be	ely.	Boox	has pota,	ntient ·
Problemati	ic O-13 Majo	or off flavors and aromas don	nmdle							- 37
					-				Judge Tota	



AHA/BJCP Sanctioned Competition Program

Structured Version



		Location	Date	201
Judge Ryp		Category# 25 1 367 (Position In flight Entry (A	37
BJCP ID PC	UDIUG	Subcategory Rela Blank	Au PLACE	
Email PyA	UKEIGHTLEY EGMAILEN	Special Ingredients	may not b	ISUS SCORE e an average of
Non-BJCP Qualification	ıs	Bottle Inspection 🗸 🗸	judge's in	dividual scores
Cicerone	Rank	Sottle inspection Qox		
	ewery	Aroma		
Industry 🗆 Des		None L M H		
Judging	Years	Malt OLX	light grainy	_
			Sic has non	
Scoresheet Ins	tructions	Hops OUX	Janes 184 188	- a
	cate the intensity of the primary attribute.	Fermentation O	Spicy physolic	- 12
	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. mark the circle to the left.	Appearance	(Speciaphile)	
Provide summary of b	eer and key feedback for improvement.	Pellow Gold Amber Copper Black	White Mory Beige Ton Gan	
Assign scores for each	h section and total. ge(s) and agree on consensus score.	<u> </u>	F & a b & a	
Enter consensus score		Brilliant Hazy Opaque Ot	her Quick Losting Other	- 12 1
		Clarity 🗶 🔟 🗇	Retention Look socked	3
Evample: He	to fill in a Secondard	Other	Texture look perchal	GOVA
This example is from t	to fill in a Scoresheet the flavor section for a Weissbier that is	Flavor	0-1 3 (1) 12	D 4334
good, but too bitter fo	or style.	None L M H		
Flavor	13	Malt O 🗶 🗓 _		_
Malt O X	Wheat. Subtle grainy notes	Hops O	light spice	
Hops 🔊 🗆		. 0 -	,	
Bitterness O		Bitterness — —	Cald use more bitteries	-
Fermentation 1 X	Banana. Low Clove. Hint of bubblegum	Fermentation	Performer estas los phu	اد الے
		Balance Hoppy / Moity -	Menst	20
		Dry Sweet	s July las such	-
laws for style	(mark L-M-H for all that apply)	Finish/Aftertaste Cher	Time abo Sully	-
Acetaldehyde	Metallic	Vallet		-
Alcoholic / Hot	Musty	Mouthfeel		
Astringent	Oxidized		legitorial	
Brettanomyces	Plastic	Thin M Full . Body	Creaminess	2 =
Diacetyl	Solvent / Fusel	Mana I . M N		3.2
DMS	Sour / Acidic	Carbonation	Astringency 🔾 🗆	5
Estery	Smoky	Warmth Olympia i	Other	_
Grassy	Spicy			
Light-Struck	Sulfur	Overall Charles Francels		
Medicinal	Vegetal	CHIZZIC EXAMPLE	Not to Style	
		Flawless Wonderful a	Significant Flaws	7
			Lifeless i, and drinking pleasure. include helpful suggestions to the brewer.	1
		A		[10]
© Owistanding 45-50	World-class example of style.	# nia from	2 and 2 bride Hary	-,
Outstanding 45-50 Excellent 38-44 Outstanding 45-50	Exemplifies style well, requires minor fine-tuning.	woord in	ut finish. With	
	The state of the s	a little more	bitturns and carbo	. dia
õ Fair 14-20	Off flavors/aromas or major style deficiencies.	it would be	1 1 1	·S-10
Problematic 0-13	Major off flavors and aromas dominate	1 4	dence the beer out	
		Datter toward	style quidelnes.	71.5
			Judge Tota	50





	Structured Ver		KOILKID
BJCP ID & Rank	ny von Eetvelde	Subcategory Special Ingredients Special Ingredients	
Non-BJCP Qualifications		may not be an av judge's individue	
Cicerone 🗆 R	ank	Bottle Inspection 🗆 ox	
Pro Brewer 🗷 Brew	very Modocke		
	ribe	Aroma	
Judging 🗆 Ye	ears	None L M H	
		Malt Oik	
		Hops Otto	
coresheet Insti	ructions ate the intensity of the primary attribute.	Fermentation of the frece to aroma	10
Use the space provided	d to describe the primary attribute.	Other	12
	te(s) intensity/description as appropriate. onsider esters, phenols, etc.		
If character is inapprop	riate for style, mark the box to the right.	Appearance Improvide Improvide	
	nark the circle to the left. er and key feedback for improvement.		
Assign scores for each	section and total.	Yellow Gold Amber Coppe Brown White Mory Beige	ſ
Review with other judg Enter consensus score	e(s) and agree on consensus score. at top of sheet.	Color Brilliont Hozy Opoque Other Ouick Lasting Other	2,5
	-	Clarity Retention C	3
		Other Texture	
	to fill in a Scoresheet the flavor section for a Weissbier that is r style.	Flavor Mone L M H	
Flavor	13	Malt Out I i i i i i i i i i i i i i i i i i i	
Mah O X	Wheat. Subtle grainy notes	Hops ALM I I I	
Hops 🔊 🗆	OK for style	014	
_	Way too high for style	Bitterness O	
Fermentation O X:	Banana. Low Clove. Hint of bubblegum	Fermentation O	15
		Balance Moty D	120
		Dru Sweet 3	
lana far stala .		Finish/Afterlaste	
laws for style (mark L-M-H for all that apply)	Other nice sult character.	
Acetaldehyde	Metallic	· 	
Alcoholic / Hot	Musty	Mouthfeel hoppropriets leappropriets	
Astringent	Oxidized	Thin M Full None L M H	
Brettanomyces	Plastic	Body Creaminess O	1 2
Diacetyl	Solvent / Fusel	Carbonation None L M H C Astringency	5
DMS	Sour / Acidic		
Estery	Smoky	Warmth Other	
Grassy Light-Struck	Spicy Sulfur		
Medicinal	Vegetal	Overall Classic Example Not to Style	
mouremal	region	Flawless Significant Flaws	
Outstanding	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Warry nico have a cald use abit more broady malt flavore	7 10 cez.
Problematic 0-13			
			12/2
		Judge Total	10/2
		Juage Iotal	

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		Structured Version		Location	Date		Notice
Judge Name BJCP ID & Rank Email CMC Non-BJCP Qualifications	mailbrok	d D D D	Category#SubcategorySubcategorySpecial Ingredie	_	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSUS may not be an a judge's individual	average of
Cicerone 🗆 Ran	nk		Bottle Inspection	□ ok			
Industry 🗆 Describ	ry			Bacpprojetiv	lovely office	7 lendi	4
Scoresheet Instru Use the scales to indicate Use the space provided to Add secondary attribute(For "Fermentation", cons If character is inappropria	e the intensity of the prima o describe the primary at s) intensity/description as sider esters, phenols, etc.	ribute. appropriate.	Fermentation Other	الما	med grainer	•	N ₁₂
If character is absent, mai Provide summary of beer Assign scores for each se Review with other judge(s Enter consensus score at	rk the circle to the left. and key feedback for imp ction and total. s) and agree on consensu- top of sheet.	orovement. s score.	Color	happroprin	Head → ★ Bite	Independent Service Se	33
Example: How to This example is from the good, but too bitter for s	flavor section for a Weissl	et pier that is	Flavor	Incoperation		- · A	
Bitterness O X	Wheat. Subtle grainy OK for style Way too high for style Banana. Low Clove. Hir			Hoppy Matty	low gean		13 [20]
Flaws for style (m	ark L-M-H for all that appl	y)	Finish/Aftertaste Other	Dry Sweet -	w regetal	ceder	مملئ
Acetaldehyde	Metallic				V	\smile	
Alcoholic / Hot	Musty		Mouthfeel	laupproprie		Incapropriate	
Astringent	Oxidized			Thin M: Full	None L	M H	
Brettanomyces	Plastic		Body		Creaminess		111
Diacetyl	Solvent / Fusel			lone L Ni H		_	4 5
DMS	Sour / Acidic		Carbonation		Astringency O	٠ـــــــا	تابا
Estery	Smoky		Warmth	O X	Other		
Grassy	Spicy						
Light-Struck	Sulfur		Overall				
Medicinal	Vegetal		Overan	Classic Example	,	to Style	
Excellent 39.44 30-37 Cook 21-27 Fair 14-20	World-class example of style. Exemplifies style well, requires minor Georgially within style parameters, mi Misses the mark on style and/or mino Off flavors/aromas or major style defi Major off flavors and aromas dominal	nor flaws. r flaws. ciencies.	Feedback	Flawless Wonderful Provide comments on style, recipe,	-	er beeck	6 10
				>		Judge Total	36-50





	Structured Version		Location	Madock) e)ate 25	106/22	4 - NOLLHO
Judge Name Jimay Von Est BJCP ID & Rank Email Jimay @ Macla Non-BJCP Qualifications		Category# Sub (a-f) Subcategory Special Ingred	_	5237 Bolgian	32 ala	Position in flight Entry 2 4 of	may not be	SUS SCORE an average of vidual scores
Cicerone Rank Pro Brewer Brewery Modoca Industry Describe Judging Years		Aroma Mait	None L M					
Scoresheet Instructions Use the scales to indicate the intensity of the Use the space provided to describe the print Add secondary attribute(s) intensity/descrip For "Fermentation", consider esters, pheno If character is inappropriate for style, mark the Character is absent, mark the circle to the Provide summary of beer and key feedback Assign scores for each section and total. Review with other judge(s) and agree on conference consensus score at top of sheet.	nary attribute. Ition as appropriate. Is, etc. he box to the right. left. for improvement.	Fermentation Other Appearance Color Clarity Other	Moliant Hezy	Inappropriete	Head	- Nory - Beige - Tan		/o 12
Example: How to fill in a Score This example is from the flavor section for a good, but too bitter for style. Flavor Melt	Weissbier that is	Flavor Malt Hops	None L N	Inoppropriate H				
Bittemess	ove. Hint of bubblegum	Bitterness Fermentation Balance Finish/Aftertaste Other	Норру	Maity				14 20
Acetaldehyde Metallic Alcoholic / Hot Musty Astringent Oxidized Brettanomyces Plastic Diacetyl Solvent / Fusel DMS Sour / Acidic Estery Smoky Grassy Spicy		Body Carbonation Warmth	Thin M	Roopproprieté Full H	Creaminess Astringency Other	Mane L M	Happroprietée H	3
Light-Struck Sulfur Medicinal Vegetal	0	verall	Classic Exan Flaw Wonde	erful		Lifeless	cant Flaws	7
Outstanding 45-50 World-class example of style. Excellent 38-44 Exemptifies style well, requires Generally within style parametr Geod 21-29 Misses the mark on style andor Problematic 0-13 Major off flavors and aromas do	ers, minor flaws. r minor flaws. le deficiencies.	Feedback	Nia b	on style recipe, process, a comment of the comment	a and lit morn	ne bi nea a	Hornes	10





AHA/BJCP Sanctioned Competition Program



<u> </u>	Structured version		Location	Date	AP NOTES
Judge Name SCOTT BJCP ID ROWN Email SCOTT Non-BJCP Qualifications Cicerone Rank Pro Brewer Brewery	Perdig eubyon	Category#	Belgian Polents	Position in flight Entry 8	Advanced to MINI-BOS PLACE CONSENSUS SCORE may not be an average of judge's individual scores
Industry Describe Judging Years Scoresheet Instruction Use the scales to indicate the int Use the space provided to descr Add secondary attribute(s) inten For "Fermentation", consider es If character is inappropriate for s If character is absent, mark the c	S ensity of the primary attribute. ibe the primary attribute. sity/description as appropriate. ters, phenols, etc. tyle, mark the box to the right. Incle to the left.	Malt Hops Fermentation Other	hore hoppingsiste	on fully of fine ith of ho nest- malts	ness nes ney 8
Provide summary of beer and ke Assign scores for each section at Review with other judge(s) and a Enter consensus score at top of section 2. Example: How to fill in this example is from the flavor section 2.	d total. gree on consensus score. sheet. a Scoresheet	Color Clarity Other	Brillion Harry Opoque Other	Head Duick Lasti	Olher Z
Bitteness OX	Wheat. Subtle grainy nates OK for style Way too high for style Banana Low Clove. Hint of bubblegum		None L N H S S S S S S S S S S S S S S S S S S	vitial lo vitines body to o veetness ingers. Vours	that 1620
Alcoholic / Hot I Astringent (Brettanomyces I Diacetyl (DMS (Estery (Body Carbonation Warmth	Booppropriete Thin M Full	Creaminess Astringency Other	hospitelinds H
Uststanding Excellent Very Good 21-29 Misses the Fair 14-20 Off flavors'	sexample of style. s example of style. style well, requires minor fine-tuning. within style parameters, minor flaws. mark on style and/or minor flaws. aromas or major style deficiencies. avors and aromas dominate	Feedback Sm Notado No SV VC Y	Classic Example Flawless Wonderful Provide comments on style, recipe, process, a Classic Example Flawless Wonderful Provide comments on style, recipe, process, a Classic Example Control Control	Lifeles	cant Flaws
		Ş	slight y	y malt	-choice.





AHA/BJCP Sanctioned Competition Program

				THE REAL PROPERTY.
MADOKE	Date	25	1.3	SS TO NOTHING

	Stroctured		Location Date
- LCD ID	DREW LARSEN	Category# Sub (a-f) Subcategory Special Ingrec	Position in flight Entry & PLACE Belg Role Ale dients Position in flight Entry & PLACE of CONSENSUS SCORE may not be an average of judge's individual scores
Non-BJCP Qualifications		Bottle Inspection	□ ok
Pro Brewer ☐ Brew Industry ☐ Peso	Nery	Aroma Malt	Home L M H in Medium malt
Use the space provide Add secondary attribu- For "Fermentation", c If character is inapprop	ate the intensity of the primary attribute. d to describe the primary attribute. the(s) intensity/description as appropriate. onsider esters, phenols, etc. priate for style, mark the box to the right.	Fermentation Other	good for style
Provide summary of be Assign scores for each	ge(s) and agree on consensus score.	Color Clarity Other	Brilliant Hary Opoque Other Retention Outlet Retention Outlet I STATE OUT OTHER STATE OF THE STA
Example: How the This example is from the good, but too bitter for	to fill in a Scoresheet he flavor section for a Weissbier that is or style.	Flavor	None L N H
Flavor	Wheat. Subtle grainy notes	Malt	Or Reads more analy back pone.
0	OK for style	Hops	0
	X Way too high for style	Bitterness	
Fermentation : Xi	Banana. Low Clove. Hint of bubblegum	Fermentation Balance	Hoppy & Motty - South years estar/ - 100000 14 20
Flaws for style	(mark L-M-H for all that apply)	Finish/Aftertaste Other	by sweet is more relation making.
Acetaldehyde	Metallic	Ville	
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized	Moderneer	Nooppropriate Nooe L M H
Brettanomyces	Plastic	Body	Creaminess of State o
Diacetyl	Solvent / Fusel	Carbonation	None L M > H
DMS	Sour / Acidic	Carbonation	Astringency O Laboratoria
Estery	Smoky	Warmth	Other
Grassy	Spicy	4	
Light-Struck	Sulfur	Overall	Classic Example Not to Style
Medicinal	Vegetal		Flawless Significant Flaws Wonderful Ufeless
Outstanding 45-50 Excellent 38-44 Outstanding 45-50 Excellent 38-44 Outstanding 45-50 Facility 38-4	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. [10] [Cood Pricity 25] 25
			Judge Total 50 50





Beer Judge	Structured Ve	rsion Location	Date
Judge Soff Name Soff BJCP ID & Rank	Neuby Pending by Dhome	Category# \$ 5122 Sub (a-f) \$ 5000 A P P P P P P P P P P P P P P P P P	Position in flight Entry of 2 CONSENSUS SCORE may not be an average of
Non-BJCP Qualifications Cicerone Rank Pro Brewer Brewery Industry Describe Judging Years	100m	Aroma Mait Hops Aroma Arom	individual scores
Use the space provided to d Add secondary attribute(s) in For "Fermentation", conside If character is inappropriate to If character is absent, mark to Provide summary of beer an Assign scores for each section	e intensity of the primary attribute. escribe the primary attribute. stensity/description as appropriate. r esters, phenols, etc. for style, mark the box to the right. he circle to the left. d key feedback for improvement. In and total. Ind agree on consensus score.	Appearance Color Brill Cont Hery Doogue Other	Head Quick Losting Other Texture
Good, but too bitter for style Flavor Nait	Wheat. Subtle grainy notes OK for style Way too high for style Banana. Low Clove. Hint of bubblegum	Malt Hops Bitterness Fermentation Balance Finish/Aftertaste Other	e evance the . Is is over powery is most for is style. Is sweet is sweet is the
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Carbonation None M H	Creaminess X
Excellent 38-44 Exem Very Good 30-37 Gene	Sulfur Vegetal -class example of style. pliftes style well, requires minor fine-tuning, raily within style parameters, minor flaws. s the mark on style and/or minor flaws.	Classic Example Flawfess Wonderful Feedback Provide comments on style, recipe, process, and dr	Not to Style Significant Flaws Lifeless In Ring pleasure. Include he but suggestions to the breuer.
Fair 14-20 Off R	of the control of the	to stive to a horal to stive the stites of t	Judge Total





AHA/BJCP Sanctioned Competition Program

Structured Version

Location

	DOEN LARGEN	Category# Sub (a-f) Subcategory	8 is 6122 Blande H	e.	Position in flight Entry	Advanced to MINI-BOS	36
Email	,	Special Ingredi	ents			may not be a	n average of
Non-BJCP Qualifications		Bottle Inspection	□ ok			judge's indiv	ridual scores
	Rank	pottie nispection					
	wery	Aroma	· · · · · · · · · · · · · · · · · · ·				
Industry Desc	ribe		inoppropriate None L M H	Thou !	OL 1839 1	1974	
Judging 🖫 T	ears	Malt	~X	0	<i>છ ત\</i> ઉ <u>ૈ</u>	flusio(
		Hops	~-~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	ا کار	51.10		
Scoresheet Inst	nuctions	•	O	<u> </u>			17
Use the scales to indic	ate the intensity of the primary attribute.	Fermentation	O————— — -				12
Add secondary attribu	d to describe the primary attribute. Ite(s) intensity/description as appropriate.	Other					
	onsider esters, phenols, etc. priate for style, mark the box to the right.	Appearance					
If character is absent, r	mark the circle to the left.	Appearance	boppropriate. ₹ ä ë E -			inoppropriate E	
Assign scores for each	eer and key feedback for improvement. I section and total.		Yellow Gold Amber Cappe Brown Black		White hory Beige	Brow	
Review with other judg	ge(s) and agree on consensus score.	Color	Brilliapt Hazy Opoque	Head		esting Other	3
Enter consensus score	at top of sheet.	Clarity	pintage nozy opoque	Retention	X		3
		Other		Texture	-		
good, but too bitter for Flavor Matt	Wheat. Subtle grainy notes OK for style	Mait Hops Bitterness Fermentation Balance Finish/Aftertaste	None L M H H H H H Sweet	Good ho	7 but-	E Note	3
Acetaldehyde	Metallic	Other					
Alcoholic / Hot	Musty	Mouthfeel					
Astringent	Oxidized	Modulieer	Inapproprieté		None L	leoppropriate M H	
Brettanomyces	Plastic	Body	Thin M Full	Creamine	_	m H	5
Diacetyl	Solvent / Fusel	Carbanation	ione L M H		0 ,),
DMS	Sour / Acidic	Carbonation	0	Astringer	. 9		
Estery	Smoky	Warmth		Ott	ner		
Grassy	Spicy	4	•				
Light-Struck	Sulfur	Overall	Classic Example		🗴	to Style	
Medicinal	Vegetal	Feedback	Flawless Wonderful Provide comments on style, recipe, proc	2 /30	Sign	ificant Flaws ess	7 10
Dutstanding 45-50 Excellent 38-44 Very Good 21-29 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.		just of		py foi	Rade	

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



AHA/BJCP Sanctioned Competition Program

Beer Judge	Structured \	,	15 5 May Morting
BJCP ID & Rank	y Von totvolde	Special Ingredients	36
Cicerone ☐ I Pro Brewer ■ Brew Industry ☐ Desc	Rank	Aroma Soopproprieté None L M H S Malt Hops	_ _ []
Use the space provide Add secondary attributed in the secondary attributed in the secondary attributed in the secondary attributed in the secondary in the secondary of bute summary of bute Assign scores for each	tate the intensity of the primary attribute. In describe the primary attribute. Intel(s) intensity/description as appropriate. Intel(s) intensity/description as appropriate. Intel(s) intensity/description as appropriate. In a style, mark the box to the right. In a style, mark the circle to the left. In a section and total. In a section and total. In a section and agree on consensus score.	Other Appearance beappropriate beappropriate Color Brilliant Hazy Opoque Other Other Outek Lassing	9 _{[12}
This example is from the good, but too bitter for the good. But too bitter for the good. What to go do go	Wheat. Subtle grainy notes	Clarity Other Flavor Retention Texture Hops Bitterness Fermentation Balance Dry Sweet	
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth Warmth Thin M Full Creaminess Creaminess Other Other Other	3 [5
Doubtstanding 45-50 Excellent Very Good 21-29 Fair Problematic 0-13	Sulfur Vegetal World-class example of style. Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	Classic Example Flawless Wonderful Freedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the large of the malt overal gase of the malt overal gase of the many carbonal care.	rewer. 7 10
	William Alvanes Williams	Judge	Total 375



AHA/BJCP Sanctioned Competition Program



			Location	Date	P North
Email	1 macodar 955 (cert	Category# Sub (a-f) Subcategory Special Ingre	25 £ 83162 SA1200	of PL	
Pro Brewer ☐ Brew Industry ☐ Descri	ank very ribe	Aroma	DOX Inapproprieta		
Scoresheet Instr	uctions Ite the intensity of the primary att	ributa		er apple / 1. sht	3p.ce 8 12
Add secondary attribut For "Fermentation", co If character is inapprop If character is absent, in Provide summary of be Assign scores for each Review with other judg Enter consensus score	le(s) intensity/description as insider esters, phenols, etc. riate for style, mark the box hark the circle to the left. er and key feedback for imp section and total. e(s) and agree on consensus at top of sheet.	appropriate. to the right. rovement. score. Color Clarity Other	Brilliant Hezy Opoque Other	Head Losting Carter Texture	Other 3
	. Wheat. Subtle grains r	Flavor 13 Malt	Mone L M H	Ros News	
Fermentation X		Fermentation Balance Finish/Aftertaste	Hoppy Molty Dry Sweet	ar like city	14 20 14 20 No.
Acetaldehyde	Metallic			Q	
Alcoholic / Hot	Musty	Mouthfeel	Inappropriate	1	inceparage inte
Astringent	Oxidized Plastic		Thin M Full		н
Brettanomyces Diacetyl	Solvent / Fusel	Body		Creaminess O	」
DMS	Sour / Acidic	Carbonation	None i. N H	Astringency Olympia	
Estery	Smoky	Warmth		Other	
Grassy	Spicy				
Light-Struck	Sulfur				
Medicinal	Vegetal	Overall	Classic Example	Not to Style	
Excellent 38-44	Off flavors/aromas or major style defici	or flaws. flaws. encies.	Provide comments on style, recipe, process, and style, recipe.	Significant Flav Lifeless didrinking pleasure. Include helpful suggestions to the state of the s	17
				Jud	ge Total 35 50





BEER SCORESHEET AHA/BJCP Sanctioned Compatible Day

Beer Judge	Structured Ver		Location	Maclock	<u> </u>	Date 2	106/22	NOINTS
BJCP ID & Rank	y D maclacke .com. au	Category# _ Sub (a-f) _ Subcategory Special Ingre		g Balque Saison		Position in flight Entry 2 5		34 SUS SCORE
Non-BJCP Qualifications		B. 11. L	_		'			lividual scores
Cicerone □ R	ank	Bottle Inspection	□ ok		-,			
	very Maclocko	Aroma		1				
	ears	Allomit	None L M.	Ва гругоровія Н				
3 3 -		Malt	العالم					=
		Норѕ	0101					
Scoresheet Insti		Fermentation	0 4		Course	steel		
	ate the intensity of the primary attribute. d to describe the primary attribute.		0					12
Add secondary attribut	te(s) intensity/description as appropriate. onsider esters, phenols, etc.	Other						-
If character is inapprop	riate for style, mark the box to the right.	Appearance		Name and agreed				
	nark the circle to the left. er and key feedback for improvement.		*	Incoppressoriere		2 7 2	kroppropriale S	
Assign scores for each		Color	Gold Ambe	3 2 2	Head	Be Ref	£	
Enter consensus score		Color Clarity	Brilliant Hazy	Opaque Oth		Quick !	osting Other	1,5
		Other			Texture	•	Case	3
tvamala, Hans	- fill in a Consolvent	Other			rexture			=
	o fill in a Scoresheet ne flavor section for a Weissbier that is	Flavor		1. J. C. 684-27				
good, but too bitter for	r style.		None L M	H H				
Flavor	13	Malt	0					
Malt O X	Wheat. Subtle grainy notes	Hops	<u></u>	^				
Hops &		Bitterness			Low hi	Horner		
Bitterness X			0			· · · · · · · · · · · · · · · · · · ·		1/2
Q		Fermentation	Норру					14 20
		Balance		,				. —
		Finish/Aftertaste	L	Sweet				
laws for style (mark L-M-H for all that apply)	Other						
Acetaldehyde	Metallic							
Alcoholic / Hot	Musty	Mouthfeel		Inappropriate			Inoppreprinte	
Astringent Brettanomyces	Oxidized		Thin M	Full		None L	M H	
Diacetyl	Plastic Solvent / Fusel	Body	<u> </u>		Creamine	55 0 🙀	<u> </u>	3,5
DMS	Sour / Acidic	Carbonation	None L M		Astringen	9 0		1 5
Estery	Smoky	Warmth	O+		0th	er		
Grassy	Spicy			•				
Light-Struck	Sulfur	Overall	Cleania Fu	amata				
Medicinal	Vegetal		Classic Ex Fla	ampie <u> </u>			to Style ificant Flaws	
					X	Lifel		ス_
		Feedback	Provide commen	ets on style, recipe, process	• •			10
			Vore		boos.		ed use	
Outstanding 45-50 Excellent 38-44	World-class example of style.		a	6: + m	نا مید	Herse		
Outstanding 45-50	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.			a sta	A 17.	<u>, 1</u>	le low.	1
690d 21-29 Fair 14-20	Misses the mark on style and/or minor flaws.		(orb	back ton	1120-3	on th	e cow.	side.
Problematic 0-13	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate							
								34
							Judge Total	
DICE Committee Committee	- A 2010 D L C Y C Y						•	





<u> </u>	Struct	tured Version	Location		Date		A NOTEN
Judge Scott BJCP IA & Rank SEED HOEL	Newby Pending by a how	Category# Sub (a-f) Subcategory (Spell out)	25 Belgi	\$875455 on Blood	Position in flight Entry	Advanced to MINI-BOS PLACE CONSENSU may not be as	
Non-BJCP Qualifications		Bottle Inspection	OK			judge's indivi	
Cicerone Rank Pro Brewer Brewery Industry Describe Judging Years		Aroma	None L M	laoppropriate H S c	a sw	et	
Use the space provided to Add secondary attribute(s) For "Fermentation", consider	he intensity of the primary attril describe the primary attribute. intensity/description as approp ler esters, phenols, etc.	oriate. Other	- NE	donk esters	back phen	gov dics	8 12
If character is absent, mark Provide summary of beer a Assign scores for each sect	nd key feedback for improvemotion and total. and agree on consensus score.	ent.	Prilliant Hazu	Booppropriete Solution Control Contro	/ •	ong Other	2 3
Example: How to f This example is from the fla good, but too bitter for sty	avor section for a Weissbier tha	t is Flavor	None L N	Management A	r dan	, ⊢,	
Havor Mait O X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	₩ay too high for style Banana. Low Clove. Hint of bubb	13 Malt Hops Bitterness Fermentation Balance Finish/Aftertaste	No in	Moty of Sweet	etnes f. The extress proded	ht chi	5 20
Acetaldehyde	Metallic		est.	ets I phel	bolics.		_
Alcoholic / Hot	Musty	Mouthfeel		Inappropriate		Inappropriate	
Astringent Brettanomyces	Oxidized Plastic	- <u>.</u> .	Thin M	Full	None L M	H	
Diacetyl	Solvent / Fusel	Body	None I M	ш.	niness 🔀 🗀 🗼		13.
DMS	Sour / Acidic	Carbonation	0	Astrin	gency 🔀 🗀		5
Estery	Smoky	Warmth	OX .		Other		
Grassy	Spicy		Body	y 15 light	- 70	WUT	ning.
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Ex	amole	Not to 9	Chula.	
Excellent 38-44 Exe Very Good 21-29 Fair 14-20 Off Problematic 0-13 Maj	rid-class example of style. mplifies style well, requires minor fine-turning serally within style parameters, minor flaws, ses the mark on style and/or minor flaws. flavors/aromas or major style deficiencies, or off flavors and aromas dominate. 2018 Beer Judge Certification Progra	- Cl +	Wor	derful to on style, recipe, process, and drinking of the style of the	i Lifeless		7 10 25t 25. 35.
rev BSTR-180124		4	onal resources	can be found at the sites: ht	tps://www.bjcp.org	http://www.homebr	ewersassociation.org



Structured Version

IN DOCKE		フぐ	15	122	Tara	×01	110
" 000	Date	2 3	, ,	1000		_	•

Judge Name ANDREW LARSEN BJCP ID & Rank N/W 37CP	Category# 25 \$ 875455 Position in flight Entry Subcategory Belgion Blande 21 Place 325
Email	Special Ingredients CONSENSUS SCORE
Non-BJCP Qualifications	judge's individual scores
Cicerone Rank	Bottle Inspection 🗆 ok
Pro Brewer Brewery	Aroma
Industry □ Describe	None L M H
Judging 🕒 Years — — — — — — — — — — — — — — — — — — —	Malt of Avanais not tostyle
	Hops of X 1 - Seems some finky .
Scoresheet Instructions	
Use the scales to indicate the intensity of the primary attribute	Fermentation O C Grown G
Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate	Other
For "Fermentation", consider esters, phenols, etc.	4
If character is inappropriate for style, mark the box to the right If character is absent, mark the circle to the left.	Appearance hoppergrafts images in the control of th
Provide summary of beer and key feedback for improvement.	Amber Copper Rown White Beige Beige Beige Brown Brock
Assign scores for each section and total. Review with other judge(s) and agree on consensus score.	Color X Head X Head X
Enter consensus score at top of sheet.	Brilliont Hazy Opoque Other Retention Outk Lasting Other
	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
<u> </u>	Matt a X D Seems bo maily for
Flavor 13	
Man Wheat. Subtle grainy notes	Hops of a Belg Blood.
Hops & OK for style Bitterness Way too high for style	Bitterness O S S S S S S S S S S S S S S S S S S
Fermentation X Banana, Low Clove, Hint of bubblegue	Fermentation of K of Missing Gruity of 12
	Honou Moltu
	Balance Sweet Sweet
	Finish/Aftertaste
Flaws for style (mark L-M-H for all that apply)	Other
Acetaldehyde Metallic	
Alcoholic / Hot Musty	Mouthfeel lauppreprints lauppreprints
Astringent Oxidized	Thin M Full None L M H
Brettanomyces Plastic	Body X Creaminess V 7
Diacetyl Solvent / Fusel	Carbonation None L M Astringency Astringency
DMS Sour/Acidic	Warmah
Estery Smoky	Warmth Other
Grassy Spicy Light-Struck Sulfur	frances.
Medicinal Vegetal	Overall Classic Example Not to Style
medicinal regeral	Flawless Significant Flaws
	Wonderful Lifeless
	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
	Not too sythe really
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.	oil bear
Good 21-29 Misses the mark on style and/or minor flaws. Fair 14-20 Off flavors/aromas or major style deficiencies. Problematic 0-13 Major off flavors and aromas dominate	
Fair 14-20 Off flavors/aromas or major style deficiencies. O-13 Major off flavors and aromas dominate	
	30
	Judge Total5

Location





Beer Judge	AHA/BJCP Sanctioned C Structured	Competition Progr Version	Location MADOKE Date 25/6/27	
Judge Name AND BJCP ID NON & Rank	BJCP	Category#	CONSENSUS SCOR	
Non-BJCP Qualifications		Bottle Inspection	Flok	
	ank	dotte mopection		
Industry □ Descr	ibe	Aroma	happroprieté	
Judging 👽 Ye	ears	Malt	None M H	
	•		- Marian had Grama	_
	-	Hops		
Use the space provided Add secondary attribut	ructions Ite the intensity of the primary attribute. It to describe the primary attribute. It is a paper of the primary attribute.	Fermentation Other	OK I DINSTRUMENT OF DAMES	12
If character is inappropriate character is absent, me Provide summary of bed Assign scores for each:	riate for style, mark the box to the right. nark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance Color Clarity Other	Brillyont Hozy Opoque Other Retention Quick Lasting	3
This example is from the good, but too bitter for Flavor Matt O X X A A A A A A A A A A A A A A A A A	Wheat. Subtle grainy notes OK for style Way too high for style Bonana. Low Clove. Hint of bubblegum	Flavor Malt Hops Bitterness Fermentation Balance Finish/Aftertaste	Missing high hap taste 2 fro Missing high hap taste 2 fro A DON FOR STATE HOPPY X Molty D	7
	mark L-M-H for all that apply)	Other		
Acetaldehyde Alcoholic / Hot	Metallic	4		
Astringent	Musty Oxidized	Mouthfeel	Inappropriate Inappropriate	
Brettanomyces	Plastic	Body	Thin M Full None L M H	\neg
Diacetyl	Solvent / Fusel	•	None L M H Creaminess	
DMS	Sour / Acidic	Carbonation	Astringency	5
Estery	Smoky	Warmth	Other	
Grassy	Spicy		,	
Light-Struck	Sulfur	Overall	Classic Framela	
Medicinal	Vegetal	Feedback	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
	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		AND needs dryer Gnish. Bit too swept	7
			Judge Total	50

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





			Location		Date		KOLL
Judge S	th Newby	Category# _	ĻS	<u>\$</u> 771	36 3 Position in flight	Advanced to MINI-BOS	
BJCP	Do Jino	Sub (a-f)	×5	5 2 / 1	Entry		1271
& Rank	remore	Subcategory (Spell out)	NZ	Sknec	<i>+</i>	PLACE	12
Ema Scott	rentrandi	Special Ingre	dients	\\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\	of	CONSENS	JS SCORE
Non-BJCP Qualifications	veor	\	· · · · / · · ·		'	may not be a judge's indiv	
	ank	Bottle Inspection	₩				
_	very	4					
Industry 🗌 Desc	•	Aroma		bonematele			
· · · · · · · · · · · · · · · · · · ·	ears		None L	" " " \		+np	
		Malt	OL		002 70	1	
		Hops	V	·	HY ner	٧,	<u> </u>
Scoresheet Insti	auctions	•	A		soot so-	11	
	ate the intensity of the primary attribut	te. Fermentation	كسسان		neel ind	17 A 1	
	d to describe the primary attribute.	Other	10	077	yours c)PHATE	*
	te(s) intensity/description as appropria onsider esters, phenols, etc.	te.	- (₩	~
If character is inapprop	riate for style, mark the box to the rigi	ht. Appearance	•	•			
	nark the circle to the left. er and key feedback for improvement		7 ≱ ñi	Incoppropriete	a . a .	politications:	
Assign scores for each	section and total.	•	Yellow Gold Amber	Coppe Brown Black	White Ivory Belge Tan	Brow S	
Review with other judg Enter consensus score	e(s) and agree on consensus score.	Color	Brilliant Har	U Opposia Othe	Head Ouick L	ostino Other	3
Litter Consensus score	at top of sheet.	Clarity	Brilliant Haz	y Opoque Othe	Retention	asting Uther	
		Other		~~~	thin so	7 11	
Example: How t	o fill in a Scoresheet		10		300	OS.,	
	e flavor section for a Weissbier that is	Flavor		alicente de la servicio			
good, but too bitter for	r style.		None L .	noppreprate	_ 1	1 . 4	2000
Flavor	11	3 Malt	~		ow max	6 10 No	eness
Mak Oi X	, was a sub-		•	1 to 1	not til	richer	•
Hops X		Норѕ	Ø	<u> </u>		1 600	
	Way too high for style	Bitterness	&		(C)		
Fermentation O X	Banana Low Clove. Hint of bubbleg	Fermentation	~		on Hay	10U/	17
			Норру	Moltu	21	0.60	20
		Balance		└- } ∪ <i>─</i>	<u> </u>		
		Finish/Aftertaste	Dry L	Sweet -	weet no	388 1	(Om
Flaws for style (mark L-M-H for all that apply)	Other		` 7	halt.		
Acetaidehyde	Metallic	Valer				/-	
Alcoholic / Hot	Musty	france.					
Astringent	Oxidized	Mouthfeel		Inapproprieté		hopproprinte	
Brettanomyces	Plastic	Dadu	Thin I	d Full	Mone L	м н _	
Diacetyl	Solvent / Fusel	Body	None L J		Creaminess		4
DMS	Sour / Acidic	Carbonation	O L	- تحر	Astringency		5
Estery	Smoky	Warmth			Other		
Grassy	Spicy		O1 X			<u> </u>	
Light-Struck	Sulfur	Overell					
Medicinal	Vegetal	Overall	Classic I	xample	Not	to Style	
			ŗ	lawless	Sign	ificant Flaws	
			W	onderful	Life	ess	
		Feedback	rovide comm	ents on style recipe, process,	and drinking pleasure. Include helpful su	ggestions to the brewer.	10
			40	1017	Dec ~	135178	3
© Outstanding 45-50		4	a +	hone	Copin	NO th	m m
Excellent 38-44 Very Good 30-37	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws.	23.	برلد"	0 61		-79-17- 4	ugh
Good 21-29	Misses the mark on style and/or minor flaws.	as	1	C '57	24 :		_
Geod 21-29 Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies.	T	CLE	226	d/y he	200100	
ഗ് Problematic 0-13	Major off flavors and aromas dominate	2	Str. F		. /	11 /	20
		+	2-	1,01	Tale Inn	a/	1 <i>57</i>]
		10	ING	RE T	112 DE	Judge Total	160
	at © 2018 Beer Judge Certification Program	Co	_11	<i>—</i>			
rev BSTR-180124		100	onyoen I mooyro	escan be found by these	sites: Haps://www.bjcp.org	http://www.homebr	ewersassociation.org





Beer Judge	AHA/BJCP Sanctioned Co Structured Ve		Location MFDOKE Date 25 16 22
DICOLO	rew varien n 87ce	Category#	Position in flight Entry 2 of CONSENSUS SCORE may not be an average of
	Rank	Bottle Inspection	judge's individual scores
Industry 🗆 Des	every	Aroma Malt Hops	Nonel M H mare sweetness
Use the space provide Add secondary attrib For "Fermentation",	cate the intensity of the primary attribute. ed to describe the primary attribute. ute(s) intensity/description as appropriate. consider esters, phenols, etc.	Fermentation Other	Minimal vent desours 7
If character is absent, Provide summary of b Assign scores for each	ge(s) and agree on consensus score.	Appearance Color Clarity Other	hoppropriate hoppropriate hoppropriate hoppropriate hoppropriate hoppropriate hoppropriate hoppropriate hoppropriate Retention Texture
This example is from good, but too bitter to Flavor Natt OLX Hops & L Bittemess OL	Wheat . Subtle grainy notes OK for style	Flavor Malt Hops Bitterness Fermentation Balance	None L M H More wast monthly Ox District traste Should be there Dry Sweet
	(mark L-M-H for all that apply)	Finish/Aftertaste Other	
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Carbonation Warmth	In thin M Full Creaminess M H H Stringency
Light-Struck Medicinal	Sulfur Vegetal	Overall	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless
Outstanding 45-5 Ercellent 38-6 Very Good 21-5 Fair 14-5 Problematic 0-5 Probl	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. Nice dean beer however. Missay Wilese Machiness For Style

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

Judge Total



AHA/BJCP Sanctioned Competition Program





3	Structure	Location Location Date
Judge Scenario Name Scenario Rank Rank	of Newby	Category# 5 F66 33 Position in flight Entry 2 PLACE CONSENSUS SCORE
Scott	Purpy W. C	Special Ingredients may not be an average of
	Rank	Bottle Inspection 1 ox
	cribe	Aroma
Industry □ Desc Judging □ \	Years	None L M H
		Mait OLL
Use the space provide Add secondary attribution for "Fermentation", or	tructions cate the intensity of the primary attribute ed to describe the primary attribute. ute(s) intensity/description as appropria consider esters, phenols, etc. priate for style, mark the box to the righ	other malt. leanthoney
If character is absent, Provide summary of b Assign scores for each	mark the circle to the left. beer and key feedback for improvement h section and total. Ige(s) and agree on consensus score.	moppropriate anappropriate
Example: How This example is from good, but too bitter f	to fill in a Scoresheet the flavor section for a Weissbier that is for style.	Flavor
Flavor	_	Malt of Territory
Man A X	Wheat. Subtle grainy notes	Hops WITH OW TOOL
Hops &	OK for style	
·	X X Way too high for style Banana Low Clove. Hint of bubbleg	i licettica
Fermentation O X	Banana, Low Clove. Hint of bubbleg	rementation
		Balance
		Finish/Aftertaste Dru Sweet - Sweet
Flaws for style	(mark L-M-H for all that apply)	Other malt not shining
Acetaldehyde	Metallic	through.
Alcoholic / Hot	Musty	Mouthfeel Inappropriate Inappropriate
Astringent	Oxidized	Thin M Full None L M H
Brettanomyces	Plastic	Body Creaminess C
Diacetyl	Solvent / Fusel	Carbonation None Astringency, Astringency
DMS	Sour / Acidic	1 - 10 - 10 - 10
Estery	Smoky	Warmth Warmth
Grassy	Spicy	
Light-Struck Medicinal	Sulfur Vegetal	Overall Classic Example Not to Style
medicilidi	vegetai	Flawless
		Wonderful Lifeless Foundation of the property and distribute also the property to the browner.
		Feedback Provide comments on style, recipe process, and drinking pleasure. Include hellful suggestions to the brewer.
		the colorest been
Outstanding 45-: Excellent 38-4 Very Good 30-:		with no con traws though
S Very Good 30-		misces and an heine to.
Good 21-		alle by not hoise malty
Fair 14-2 Problematic 0-		Style, by not being mich
		emont.
		Judge Total Judge Total
BJCP Scoresheet Copyr	right © 2018 Beer Judge Certification Program	Body B colour con ha
rev BSTR-180124		diditional abources can be found at these sites: https://www.picp.arg http://www.homebrewersassociation.org
		in appled
		(mplo soci
		If using all grain confirm
		malls & increase mash temp.
		hale & increase Mach temp.
		" 4 11. CM 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1



BEER SCORESHEETAHA/BJCP Sanctioned Competition Program Structured Version

	25/05/27	Real Monday
_	23/00/26	

	Structured ve		Location	Date <u>25/05/27</u>	401,
Judge Name BJCPID & Rank Email		Category#	18 = 771558 Blood Alc dients	_	31.5 SUS SCORE
Non-BJCP Qualifications		Natila lassasian			dividual scores
Cicerone 🗆 Ra	ank	Bottle Inspection	OK		
Industry 🗆 Descr	ibe	Aroma Malt Hops		neutral grainy-li	_
Use the space provided Add secondary attribute For "Fermentation", co	uctions te the intensity of the primary attribute. I to describe the primary attribute. e(s) intensity/description as appropriate. nsider esters, phenols, etc. iate for style, mark the box to the right.	Fermentation Other	ox dea		8 12
If character is absent, m Provide summary of bee Assign scores for each s	eark the circle to the left. er and key feedback for improvement. section and total. e(s) and agree on consensus score.	Appearance Color Clarity Other	Brilliant Hazy Opaque Other Reten	lead July Losting Other ture	
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		Λ ,
Flavor NaR O X X Popular X Popular X Popular X Popular X X Popular X Popula	OK for style Way too high for style	Matt Hops Bitterness Fermentation Balance	Maty	·	14 ₂₀
Flaws for style (n	nark L-M-H for all that apply)	Finish/Aftertaste Other	oxidation - stale	flower low sw	est com s
Acetaldehyde	Metallic			1 0 1	
Alcoholic / Hot	Musty	Mouthfeel	, ; na	Trace - 1886	
Astringent	Oxidized ~		Thin M Full	None L _. M H 12	'
Brettanomyces	Plastic	Body	Cream	niness 🖵 🗆	4
Diacetyl DMS	Solvent / Fusel	Carbonation	None L N. H Astrin	gency 🗸 🗆 🗆	5
Estery	Sour / Acidic Smoky		<u></u>		
Grassy		Warmth	O !× 	Other	
Light-Struck	Spicy				
Medicinal	Sulfur	Overall	Classic Francis		
	Vegetal World-class example of style. Exemplifies style well, requires minor fine-tuning.	Feedback	Flawless Wonderful Provide comments on style, recipe, process, and drinking pl A cicl beer by		6.5
5eod 21-29 Fair 14-20	Generally within style parameters, minor flaws. Missaes the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate		from the nier of too dark, which exidation.	therector). A little may be due to	\$3. 5
				Junye IVIA	



AHA/BJCP Sanctioned Competition Program

Beer Judge	All Abberts	Structured Ve	sion Location	Madaka	Date 25/	06/22	The working
BJCP ID & Rank ————	ny Van Estua	,	Sub (a-f)	771558		Advanced to MINI-BOS PLACE CONSENSU	
	7		```			may not be ar judge's indivi	
on-BJCP Qualifications			Bottle Inspection 🗆 ox				
Cicerone □ Ra ro Brewer 🗷 Brew	ank	-					
	ribe		Aroma	haminificatific			
•	ears		None L M	Inoppropriate H			
010gg			Malt 👊 🚣				
			Henr - 1				
			Hops O	U			8
Jse the space provided	tetions ate the intensity of the print to describe the primary a te(s) intensity/description a	attribute.	Fermentation				12
	onsider esters, phenols, et		4				
	riate for style, mark the bo	ox to the right.	Appearance	teappropriate	,	noppropriete	
	nark the circle to the left. er and key feedback for ir	mprovement.	fellow Gold Amber Copper	E A	를 통 호 드 M	į	
Assign scores for each				E E	g of Second Second	ia	
teview with other judgi Enter consensus score :	e(s) and agree on consens at top of sheet.	sus score.	Color J. J. & J. Brilliant Hazy	Opoque Other	Quick Lastin	ug 🚵 Other	1,5
	•		Clarity	Retent	/ \	JÜ	3
			Other to deep	e for style Texts	ure dows		
	to fill in a Scoresh ne flavor section for a Wei r style.		Flavor	Inopprepriate H	4.60		
lavor		13	Malt O	(0101	not flavo	re '	
Malt O X	Wheat. Subtle grain		Hops O				
Hops X			nops O				-
•	Way too high for st	yle	Bitterness 🔾 😾	— 🖟 ———			l re.
Fermentation 1 X	Banana. Low Clove.	Hint of bubblegum	Fermentation				
			Норру	Molty			20
			Balance Orn	Sweet			
			Finish/Aftertaste				
laws for style ((mark L-M-H for all that ap	ply)	Other Shaht	axidesol!			
Acetaldehyde	Metallic		· ·				
Alcoholic / Hot	Musty		Mouthfeel				
Astringent	Oxidized	×	Thin M	Isopproprieta Full	None L M	H H	
Brettanomyces	Plastic		Body V		niness 🛶 👢		4
Diacetyl	Solvent / Fusel		None L M				5
DMS	Sour / Acidic		Carbonation O	Astrin	gency Ok		التراب ا
Estery	Smoky		Warmth 🔎 🛶		Other		
Grassy	Spicy						
Light-Struck	Sulfur		Overall Gassic Evan				
Medicinal	Vegetal		CARSAC EXE		Not to S	-	
			Flaw		~	cant Flaws	
			Wonds		Lifeless		10
				on style, recipe, process, and drinking p	pieasure. Include neipiul sugge	stions to the prewer.	1.0
			_Would	d be a way	nue to	Step.	
Outstanding 45-50 Excellent 38-44		nor fine-tuning	asho	me of the	oxida	Tion .	
9 Very 600d 30-37		-	La co	roful wit	6 trans	Parina	
600d 21-29	Misses the mark on style and/or m	inor flaws.	, ,	0 4 211.	(, , , , , ,	-	
Outstanding 45-50 Excellent 38-44 Very 6ood 30-37 6ood 21-29 Fair 14-20 S Problematic 0-13			to the	e 50/165.			
							29,5
						Judge Total	
						Judge Ividi	







		Location	Date
Judge Name	of Newby	Category# 12 137 Sub (a-f) 12 137	6429 Position in flight Entry PLACE
SEED TI	ensyan	Subcategory Spell out	consensus score may not be an average of
Non-BJCP Qualification	s	Bottle Inspection	judge's individual scores
	Rank	pottie inspection (1) ok	i de ef
Pro Brewer Bre	-	Aroma	low levels of
	cribe	Bone (M H 26 S	
Judging 🗆	/ears	Malt Malt	YEESTY, SUTIONY
		Here and the second	on the nose
Scoresheet Inst	metions	Hops V	Diffiches the 7
	ate the intensity of the primary a	ribute. Fermentation	12
Use the space provide	ed to describe the primary attribu	other Se Valtac	ot the mait
	ute(s) intensity/description as app consider esters, phenols, etc.	opriate.	a-e sweet MO no
	oriate for style, mark the box to the mark the circle to the left.	right. Appearance	ESTAS Instruments
Provide summary of b	eer and key feedback for improve	nent. Paget with the page of t	Milite Perge Jon Brown
Assign scores for each	section and total. ge(s) and agree on consensus sco		Head X
Enter consensus score		Brilliant Hazy Opaque	Other Quick Losting 35 Other
		Clarity	Retention
		Other Section 10	on texter should
Example: How to	to fill in a Scoresheet he flavor section for a Weissbier t	at is Flavor be 4-7	was 2-3.
good, but too bitter fo		Individual	
Flavor		13 Malt	Initial superheer
	Wheat. Subtle grainy nates		
Malt O X I	OK for style	— Hops or Control of the Control of	for mait legos
•	Way too high for style	Bitterness 🔟 💆	to a earthy
•	Banana Low Clove. Hint of b	blegum Fermentation	flowner that
-		Hoppy Matty	10000
		Balance Month	lingers.
		Finish/Aftertaste Dry Sweet	shight exters-
Flaws for style	(mark L-M-H for all that apply)	Other	hading for more
Acetaldehyde	Metallic		
Alcoholic / Hot	Musty	Mouthfeel	
Astringent	Oxidized		. mathatin
Brettanomyces	Plastic	Thin M Full Body	Creaminess S
Diacetyl	Solvent / Fusel	None L. M. H	~ /_
DMS	Sour / Acidic	Carbonation	Astringency 5
Estery	Smoky	Warmth 🙀 🗀	Other
Grassy	Spicy	missing b	contample & year
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	Classic example	Not to Style
		Flawless Wonderful	Significant Flaws
			tifeless ocess, and drinking pleasure. Include helpful suggestions to the brewer. 10
		And Point	ocess, and drinking pressure. Include neighbor suggestions to the brewer.
© Outstanding 45-50	World-class example of style.	- 1	NODIC DES
Excellent 38-44	Exemplifies style well, requires minor fine-tuni	WITH CA UT	ew small trains
Very Good 30-37 Good 21-29	Generally within style parameters, minor flaws Misses the mark on style and/or minor flaws.	to be alm	cic do State
Good 21-29 Fair 14-20 Problematic 0-13		in De Close	SIC 110 OFFICE
Problematic 0-13	Major off flavors and aromas dominate	1+ madains	000000
		The Contract of	rcrease
		temp ctid	HL & Judge Total 35
BJCP Scoresheet Copyrigh	t © 2018 Beer Judge Certification Proc	m 519	Judge lotal L
rev BSTR-180124		Additional resources can be found at t	these sites: https://www.bjcp.org http://www.homebreversassociation.org
		increase.	sugar to help
		r .: 11 h II	To To
		MOUT NATION	ic condition na ma
		CO- 11	13 11 1 23



A1	BEER SCOR HA/BJCP Sanctioned Co		
A1			
Beer Judge A	TAY BUCK Sanctioned Co	mpetition Progr	ram , g
	Structured Ver	rsion	Location MADOVE Date 25 15/21
		/=	Position Advanced to
Judge Name ANDEW	L. AOSEN	Category#	
ICP ID		Sub (a-f)	13 - Entry
& Rank NIN B	XP	Subcategory (Spell out)	PLACE
Email		Special Ingred	dients
		1.2	may not be all judge's indiv
on-BJCP Qualifications Cicerone Rank		Bottle Inspection	□ ox
ro Brewer Brewery			
Industry Describe		Aroma	Inopproprieta
Judging Vears	7		None L M H 12 1 2 2 2 2
	1	Malt	
		Hops	OLXILIO NOT MUCH ONDMA OTHER
coresheet Instruction		Fermentation	of then yeast estes.
lse the scales to indicate the inte		rei mentation	
lse the space provided to descri add secondary attribute(s) intens		Other	
or "Fermentation", consider est	ters, phenols, etc.		
character is inappropriate for st character is absent, mark the cir		Appearance	jaapproprinte Inapproprinte
rovide summary of beer and key	y feedback for improvement.		reliow Copper Srown Siock White White on
ssign scores for each section an			
eview with other judge(s) and ag nter consensus score at top of sl		Color	Brilliant Hazy Opoque Other Head Ouick Josting Other
		Clarity	Retention
cample: How to fill in		Other	Texture
Hops &	Wheat. Subtle grainy notes DK for style Way too high for style	Malt Hops Bitterness	O'X
rmentation O.I. X.I.I. B	<u>Ranana. Low Clove. Hint of bubblegum</u>	Fermentation Balance	Hoppy A Malty
		Balance Finish/Aftertaste	Hopou Mattu
aws for style (mark L-M-H	H for all that apply)	Balance	Hoppy A Malty
nws for style (mark L-M-H ccetaldehyde Me	d for all that apply)	Balance Finish/Aftertaste Other	Hoppy A Malty
iws for style (mark L-M-h ketaldehyde Me Icoholic / Hot Mu	H for all that apply) etallic usty	Balance Finish/Aftertaste	Hoppy & Molty Should be Asyer Gaish
cetaldehyde (mark L-M-h-lcoholic / Hot Mustringent Oxi	H for all that apply) etallic usty idized	Balance Finish/Aftertaste Other Mouthfeel	Hoppy & Malty Should be asyer finish
cetaldehyde (mark L-M-h- cetaldehyde Me lcoholic / Hot Mu stringent Oxi rettanomyces Pla	H for all that apply) etallic usty idized ustic	Balance Finish/Aftertaste Other Mouthfeel Body	Dry Sweet Should be diger finish happropriate
cetaldehyde (mark L-M-H cetaldehyde Me clicoholic / Hot Mu stringent Oxi rettanomyces Pla cacetyl Sol	H for all that apply) etallic usty idized ustic went / Fusel	Balance Finish/Aftertaste Other Mouthfeel Body	Hopoy Noty Should be Alger Given Should be Alger Given Many Greatiness Thin M Full Creaminess Creaminess
cetaldehyde (mark L-M-H cetaldehyde Me lcoholic / Hot Mu stringent Oxi rettanomyces Pla iacetyl Son MS Sol	H for all that apply) etallic usty idized sstic went / Fusel ur / Acidic	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation	Hoppy Moity Should be Alger Grish Should be Alger Grish Should be Alger Grish Creaminess Mane L M H Kone L M H Grish Astringency Grish Cone L M H Gris
Acetaldehyde (mark L-M-H Acetaldehyde Me Alcoholic / Hot Mu Istringent Oxi Brettanomyces Pla Biacetyl Sol MS Sol Stery Sm	H for all that apply) etallic usty idized ustic went / Fusel ur / Acidic	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation	Hopoy Noty Should be Alger Given Should be Alger Given Many Greatiness Thin M Full Creaminess Creaminess
Acetaldehyde (mark L-M-H Acetaldehyde Me Alcoholic / Hot Mu Istringent Oxi Brettanomyces Pla Biacetyl Sol MS Sol Stery Sm Fassy Spi	H for all that apply) etallic usty idized sstic went / Fusel ur / Acidic ioky	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Moity Should be Alger Grish Should be Alger Grish Should be Alger Grish Creaminess Mane L M H Kone L M H Grish Astringency Grish Cone L M H Gris
cetaldehyde (mark L-M-h- cetaldehyde Me lcoholic / Hot Mu stringent Oxi rettanomyces Pla acetyl Sol MS Sol tery Sm assy Spin	H for all that apply) etallic usty idized ustic livent / Fusel ur / Acidic looky fur	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation	Hoppy Moity Braid be Alger Grish Should be Alger Grish Should be Alger Grish Should be Alger Grish Creaminess Grish None L M H Grish Astringency Grish Other
cetaldehyde (mark L-M-F cetaldehyde Me lcoholic / Hot Mu stringent Oxi rettanomyces Pla acetyl Sol MS Sol stery Sm assy Spin	H for all that apply) etallic usty idized sstic went / Fusel ur / Acidic ioky	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Moity Should be Alger Given Should be Alger Given Mene L M H Creaminess None L M H Astringency Other Classic Example Not to Style
cetaldehyde (mark L-M-H cetaldehyde Me cloholic / Hot Mu stringent Oxi rettanomyces Pla cacetyl Sol MS Sol stery Sm rassy Spic	H for all that apply) etallic usty idized ustic livent / Fusel ur / Acidic looky fur	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Moity Sweet Should be Alger Givesh Should be Alger Givesh None L M H Creaminess Indignish that a stringency Other Classic Example Not to Style Flawfess Significant Flaws
aws for style (mark L-M-Hacetaldehyde Mealcoholic / Hot Mustringent Oxionettanomyces Planiacetyl Sol MS Sol Stery Smirassy Spingsht-Struck Sull	H for all that apply) etallic usty idized ustic livent / Fusel ur / Acidic looky fur	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Dry Sweet Should be Alger Gillsh Inches Mane Mane
aws for style (mark L-M-H Acetaldehyde Me Alcoholic / Hot Mu Astringent Oxi Brettanomyces Pla Diacetyl Sol OMS Sot Sistery Sm Grassy Spil	H for all that apply) etallic usty idized ustic livent / Fusel ur / Acidic looky fur	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Moity Sweet Should be Aliger Givesh None M
Aws for style (mark L-M-H Acetaldehyde Me Alcoholic / Hot Mu Astringent Oxi Brettanomyces Pla Diacetyl Sol DMS Sou Estery Sm Grassy Spi Light-Struck Sull Medicinal Veg	etallic usty idized ustic Went / Fusel ur / Acidic looky fur	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Dry Sweet Should be Alger Gillsh Inches Mane Mane
Acetaldehyde Me Alcoholic / Hot Mu Astringent Oxi Brettanomyces Pla Diacetyl Sol DMS Sot Estery Sm Grassy Spi Light-Struck Sull Medicinal Veg Outstanding Excellent \$38-44 Exemptifies shyl	etallic usty idized ustic went / Fusel ur / Acidic toky tcy fur getal ample of style. te well, requires minor fine-tuning.	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Molty Should be Associated Should b
Acetaldehyde Me Alcoholic / Hot Mu Astringent Oxi Brettanomyces Pla Diacetyl Sol DMS Sot Estery Sm Grassy Spi Light-Struck Sull Medicinal Veg Outstanding Excellent 38-44 Ment Each Sol	etallic usty idized ustic went / Fusel ur / Acidic loky licy fur getal ample of style. te well, requires minor flaves.	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Dry Sweet Should be Alger Givesh Thin M Full Creaminess
aws for style (mark L-M-H Acetaldehyde Me Alcoholic / Hot Mu Astringent Oxi Brettanomyces Pla Diacetyl Sol OMS Sout Sistery Sm Grassy Spli Ight-Struck Sull Aceticinal Veg Outstanding Excellent Very Good Sa-44 Very Good Sa-44 Very Good World-class excellent Very Good Misses the mark	etallic usty idized ustic Went / Fusel ur / Acidic looky icy fur getal ample of style. te well, requires minor fine-tuning. In style parameters, minor flaws. It on style and/or minor flaws.	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Sweet Should be Alice Civish Should be Alice Civish Should be Alice Civish Creaminess Mane L M H Astringency Other Classic Example Not to Style Flawless Significant Flaws Wonderful Uleless Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Acetaldehyde Me Alcoholic / Hot Mu Astringent Oxi Brettanomyces Pla Diacetyl Sol MS Sot Stery Sm Grassy Spi Ight-Struck Sull Redicinal Veg Outstanding Excellent 38-44 Very Good 21-29 Fair 14-20 Off Ravors/aron	ample of style. te well, requires minor fine-tuning. In style parameters, minor flaws. was or major style deficiencies.	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Dry Sweet Should be Alger Givesh Thin M Full Creaminess
overstyle (mark L-M-H- icetaldehyde Me ilcoholic / Hot Mu stringent Oxi rettanomyces Pla iacetyl Sol MS Sol stery Sm rassy Spir ght-Struck Sull edicinal Veg Outstanding Excellent 38-44 Vey Good Excellent 38-44 Vey Good 6002 21-29 Fair 14-20 Off flavors/aron	etallic usty idized ustic Went / Fusel ur / Acidic looky icy fur getal ample of style. te well, requires minor fine-tuning. In style parameters, minor flaws. It on style and/or minor flaws.	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Dry Sweet Should be Alger Givesh Thin M Full Creaminess
Acceladehyde Me Acceladehyde Me Alcoholic / Hot Mu Istringent Oxi Irettanomyces Pla Isiacetyl Sol MS Sol Istery Sm Irassy Spir Ight-Struck Sull Idedicinal Veg Brosilient 38-44 Very Good Excellent 38-44 Very Good 21-29 Fair 14-20 Off flavors/aron	ample of style. te well, requires minor fine-tuning. In style parameters, minor flaws. was or major style deficiencies.	Balance Finish/Aftertaste Other Mouthfeel Body Carbonation Warmth	Hoppy Dry Sweet Should be Alger Givesh Thin M Full Creaminess



Beer Judge				CESPIEE I ompetition Progr					
			Structured Ve	ersion	Location GCAB		Date 25	slother	A MOINTS
	an K	EIGHTLEY		Category#	5	1785	Position in flight _{Entry}	Advanced to MINI-BOS	31
BJCP ID 8 Rank	ENDIN	۲		Subcategory	NZ Pils		of	PLACE	
Email Que	HILLIG	47 LEY @ GS	AILCM	Special Ingred	dients				SUS SCORE
Non-BJCP Qualificati	ions			Bottle Inspection	DOX PET	,		judge's inc	dividual scores
Cicerone 🗆	Rank _			Bottle inspection	≥ 0X			-	
Pro Brewer □ B Industry □ De				Aroma	hopping	dide			
Judging 🗆		-		Mali	None L M H	low arei	ΛU		
				Mait		moderate	ع ک	ia / hebo	,
scoresheet In	structio	ons		Hops		1 - 1 .	4.5	المناحة المناط	" 5_
Use the scales to in Use the space prov	dicate the	intensity of the price		Fermentation	Oi - X	- Vixtain	- 91º	ed circl	12
Add secondary attr	ribute(s) int	tensity/description	as appropriate.	Other				ea. CINOI	-
For "Fermentation" If character is inapp	propriate fo	or style, mark the bo		Appearance	- Tougonato	riste		leccióndolo	
If character is abser Provide summary o	f beer and	key feedback for in	mprovement.		ellow old opper ock	2	hite ory eige	U.A.	
Assign scores for ea Review with other j	udge(s) an	d agree on consens	sus score.	Color		Other Head		Losting Other	- 3
Enter consensus sco	ore at top	of sheet.		Clarity	Brilliant Hazy Opaque	Retention	Ouick L	Lasting Other	
				Other		Texture		glet	-
Example: Hov This example is from	w to fill	in a Scoresh	eet ssbier that is	Flavor		Bu V			
good, but too bitte				Havor	Mone L M H			/	,
Flavor	 • •		13	Malt	O* -	very low	, bren	y toast to	Tachet.
Mait Ol X		Wheat. Subtle grain	ny notes	Hops	O X Ü	modual	c, mor	c herbal	than fr. 4
	D		yle.	Bitterness	O	LL-VIII.			- []
Fermentation O X	· · · · · ·	Banana. Low Clove.	Hint of bubblegum	Fermentation					13
				Balance	Hoppy Molty	more t	"Hor F	ecay lou	<u>در د ا</u>
				Finish/Aftertaste	Dry Sweet				_
laws for style	e (mark L	-M-H for all that ap	ply)	Other					_
Acetaldehyde Alcoholic / Hot		Metallic							
Astringent		Musty Oxidized	 	Mouthfeel	huppropr	ner .		Incopyreprints	
Brettanomyces		Plastic		Body	Thin M Full	Creamine:	None L	M H	4
Diacetyl DMS		Solvent / Fusel		Carbonation	Mone L M H	Astringen			7 5
Estery		Sour / Acidic Smoky		Warmth		Oth			
Grassy	LV	Spicy	m	344	0	-			-
Light-Struck	-	Sulfur		Overall	Classic Example	. 🗸 .	м-	t to Style	
Medicinal	M	Vegetal			Flawless	1 1		nificant Flaws	
					Wonderful :			eless	6
				Feedback	Provide comments on style, recipe,	_	11 1	`	10
o Outstanding 45		class example of style.			There are	some not		<u>nenalics</u>	-
.5		ifies style well, requires min Hy within style parameters, i			in this	seer - ch	_	or mate	S.
Geod 21 Fair 14	-29 Misses	the mark on style and/or mir ors/aromas or major style de	nor flaws.		chemistry	and even	r you	Pitch	-
Problematic 0		orsvaromas or major style or off flavors and aromas domin			1 3 3 3	act. Very	Song	pour oug	meath
					prt wising	these No	S Pob	rotes	31
					,			Judge Tota	



AHA/BJCP Sanctioned Competition Program

Structured Version

Madoche	Date	25/06/22	North

		V 0.1.3.011	Location Maclocke	Date 25/06/22	- NOILS
BJCP ID & Rank	ny Van Estueldo	Category# Sub (a-f) Subcategory of Gpell out) Special Ingred	5x \$ 37 178	may not	ENSUS SCORE
Non-BJCP Qualifications		Bottle Inspection	□ DX	judg e 's	s individual scores
-	very	4			
	ribe	Aroma	laoppropriate		
Judging 🗆 Ye	ears		None L M H		
		Malt	o 	0 1	
	_	Hops		low hop aroma	_ _
Use the space provided	ructions ate the intensity of the primary attribute. d to describe the primary attribute. te(s) intensity/description as appropriate.	Fermentation Other	O—————————————————————————————————————		<u></u>
For "Fermentation", co If character is inapprop If character is absent, r	onsider esters, phenols, etc. viate for style, mark the box to the right. nark the circle to the left. eer and key feedback for improvement.	Appearance	rellow Market Market Broker Brok Broker Broker Broker Broker Broker Broker Broker Broker Broker Brok Broker Broker Broker Broker Brok Brok Brok Brok Brok Brok Brok Bro	White hory can	
Assign scores for each	section and total. (e(s) and agree on consensus score.	Color	Yellon Ambie Copp Brown	Head we have the second and the seco	
Enter consensus score		Clarity	Brilliant Hazy Opaque Other		ther 2,5
		Other		Texture	3
F	- 611 : 5bast	*			
	to fill in a Scoresheet he flavor section for a Weissbier that is or style.	Flavor	Inoppropriate None L M H		
Flavor	13	Malt			
Mah O X	Wheat. Subtle grainy nates	Hops	~LL		
Hops 🔉 🗆	OK for style	Bitterness			
0	Way too high for style Banana. Low Clove. Hint of bubblegum				14
remeasure O-1		Fermentation	Hoppy Malty		20
		Balance			
		Finish/Aftertaste	Dry Sweet	****	
Flaws for style	(mark L-M-H for all that apply)	Other			
Acetaldehyde	Metallic				
Alcoholic / Hot	Musty	Mouthfeel	la appropriate	bosoi	restriate
Astringent	Oxidized		Thin M Full	Nane L M H	
Brettanomyces	Plastic	Body		Creaminess O	□ 3
Diacetyl	Solvent / Fusel	Carbonation	None Ł M H	Astringency	
DMS Estery	Sour / Acidic Smoky	Warmth	~ · ·	Other	
Grassy	Spicy	Haimut	O		
Light-Struck	Sulfur				
Medicinal	Vegetal	Overall	Classic Example	Not to Style	
inverting.] isgata		Flawless	Significant Flaws	
				Lifeless	F
		Feedback	Provide comments on style, recipe, process, a	and drinking pleasure. Include helpful suggestions to the bi	
			appearance to	chapped. Nava	the sa
Outstanding 45-50 Excellent 38-4			hoperoma e	and Slovoen . Read	Ls
Ø Very Good 30-3			1.41.	res, could use	<u>-</u>
Good 21-29	Misses the mark on style and/or minor flaws.		more or the	, ioural un	<u></u>
Fair 14-20 O Problematic 0-1			bit more book	g.	
	<u> </u>			<u> </u>	39.5
				Judge'	1 ' -1

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



BEER SCORESHEETAHA/BJCP Sanctioned Competition Program Structured Version

A NOTATO		
	2	PAL NOILY

Y	Structured	version	Location Madabo Date 25/06/22
Judge Name J)ma BJCP ID & Rank Email	y & madock com an	Category#	Mew Zealand Ailman. Betty Mew Zealand Ailman. Betty CONSENSUS SCORE
Non-BJCP Qualification	s	Bottle Inspection	□ ox
Pro Brewer Brewer Brewer Brewer Des	Rank	Aroma Malt	None L M H C
Use the space provide Add secondary attrib For "Fermentation", of character is inappro if character is absent, Provide summary of bassign scores for each	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. mark the circle to the left. eeer and key feedback for improvement. h section and total. (ge(s) and agree on consensus score.	Fermentation Other Appearance Color Clarity Other	Description Description
This example is from good, but too bitter for	-	Flavor	None L M H
	OK for style X	Hops Bitterness Fermentation Balance Finish/Aftertaste Other	Ladeing Some Hope flavour
Acetaldehyde	Metallic	·	
Alcoholic / Hot	Musty	Mouthfeel	Incopropriete Incopregricts
Astringent	Oxidized		Thin M Full Note L M H
Brettanomyces	Plastic	Body	Creaminess O 2,5
Diacetyl	Solvent / Fusel	Carbonation	xone C N
DMS	Sour / Acidic	vai poliauon	Astringency O
Estery	Smoky	Warmth	Other
Grassy	Spicy		•
Light-Struck	Sulfur	Overall	
Medicinal	Vegetal	overall	Classic Example Not to Style Flawless Significant Flaws
Outstanding 45-56 Excellent 38-4 Very flood 6-6-0d 21-25 Fair 14-20 Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Feedback	Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Nece base could use none more hop flavor. This ind some more hop oroma and some more malt Place wore 39,5
			Judge Total



Reer Judge	AHA/BJCP San	ctioned Competition Prog	ıram			
		Structured Version	Location GCAGO		Date 25/06/22_	AL MOINE
			Location 4CAQ			
Judge	,7	Category#	× \$ 1197)	Position Advanced to MINI-BOS	<u> </u>
Name KYAN	<i>KEIGHTLEY</i>	Sub (a-f)	X 1197	1 44	in flight Entry	30.5
BUCPID Da	DI NG	, , ,	117 01-		PLACE	
G ROTH		Subcategory		i	of CONSE	NSUS SCORE
Email RYA	UKEICHTLEY BEN	Special Ingre	edients			be an average of
Non-BJCP Qualification			VOK PET		judge's i	ndividual scores
	Rank	Bottle Inspection	JOK TEI			
	ewery	4				
Industry 🗆 Des	cribe	Aroma	ladpproprie	•		
Judging 🗆 🖰	Years		None L M H	low, ar	Fir L	
		Mai		1 7 7	7)	_
		Норя	· O————————————————————————————————————	Tropical +	ent cyni	- 6
Scoresheet Inst	tructions cate the intensity of the prima	ry attribute Fermentation	· OLXI	-low of	erolics (spicy)	_ 0
Use the space provide	ed to describe the primary atti	ribute. Other		,	47	
	ute(s) intensity/description as a consider esters, phenois, etc.	appropriate.				
If character is inappro	priate for style, mark the box t	to the right. Appearance			المتحدد فالمديدة	
	mark the circle to the left. seer and key feedback for imp			ie.		
Assign scores for each	n section and total.		Yellow Gold Amber Cappe Brown Block		White hory hory and a large Beige I can I can Brown	
Review with other jud Enter consensus score	ge(s) and agree on consensus e at top of sheet.		Brilliant Hazu Opeque	Other	Quick Lasting Other	- 1
Eliter consensus score	at top or sirect.	Clarity	T T	Retention		3
		Other		Texture	-tight	_
	to fill in a Scoreshee	rt			•	
This example is from t good, but too bitter for	the flavor section for a Weissb or style	ier that is Flavor	hoppywal	(
	or style.		None L M H	grainy	lan	
Flavor		13 Mah	O-X-1	J. 7	- 10W	_
Mah O X		otes Hops	O-X	<u>low-m</u>	whede, mising to	world when
Hops &		Bitterness		dan.	a little harsh	·
9	Banana Low Clove. Hint	of bubbleaum		1.	(1111) T	- 14
<u></u>		Fermentation		_aem_		- '7 20
		Balance	Hoppy Malty	10000	bittones/	
		Finish/Aftertaste	Dry Sweet	Ver d	/y .	
laws for style	(mark L-M-H for all that apply)	Other		7	J	
Acetaldehyde	Metallic	- Table 1				
Alcoholic / Hot	Musty	Mouthfeel				
Astringent	Oxidized	Modelifee	Isoppropriete Thin M Full	•	Mana I. M. III	•
Brettanomyces	Plastic	Body	anin M Full	Creamines	None L M H	7
Diacetyl	Solvent / Fusel	Carbonation	None L M H			3
DMS	Sour / Acidic		O X	Astringenc		5
Estery Grassy	Smoky	Warmth	4	Othe	r	_
Light-Struck	Spicy Sulfur	<u>~</u>				
Medicinal	Vegetal	Overall	Classic Example	. .	Net to Fall	
	genu		Flawless		Not to Style Significant Flaws	
			Wonderful	7	Lifeless	6
		Feedback	Provide comments on style, recipe, pro	cess, and drinking pleasure	. Include helpful suggestions to the brewer	
			There is a	1 1	ake under the	
© Outstanding 45-50 Excellent 38-44	· · · · · · · · · · · · · · · · · · ·		hear it 1	٦ ١٠١	L - 1 1 / 1	-
0 Dutstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Or Problements 0-13	Exemplifies style well, requires minor fine Generally within style parameters, minor			er) a lit	ile old past	-
Good 21-29	Misses the mark on style and/or minor fla	ws.	its best. Po	otertial O	ndation and	_
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficient Major off flavors and aromas dominate	des.	some oberal	is come +	brush in the	
			aroma. Wate	h yar y	eat he Ill	
						30
RICP Scoresheet Convicto	+ A 2019 Base Judge Continue		and make sure	- Ros bit	ch といす Judge Tota	50



Judge

Name BJCP ID

& Rank

Non-BJCP Qualifications Cicerone 🗆

Pro Brewer

Brewery Industry

Describe Judging 🗆

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured	Version

no	Date <u>25</u>	106/22	A. NOLLER
78981P	Position in flight Entry	Advanced to MINI-BOS	30

Email QUAUXEIGHTLEMAGNAIL (on

	Focation page	
Category# _ Sub (a-f) _ Subcategory Special Ingre	PLACE	erage of
Bottle Inspection	□ ox	
Aroma Malt Hops Fermentation Other	OX I DOW Moderal fruits estas	7
Appearance Color Clarity Other	Yellow Amber Copper Brown White Mory Begge Brown Tan	2
riavor	Mone L M H L .	
Malt	ok I low grains	
Норѕ	Dot getting mich Lop flaw.	
Bitterness	O X	17
Fermentation	Hoppi Mally Sping close like through	13

Flavor	hippospria	offe	
	Mone L M H	· 1	
Malt	OM -	low Gran	
Норѕ	o₁ ★	Not gesting much Lop flaw,	
Bitterness	→ ★		
Fermentation	<u>ت</u> ب خ	Spig, clove like flower	13
Balance	Hoppy Malty	fernatution charech	20
Finish/Aftertaste	Dry Sweet	Dry	
Other	coriodur	seed	

Mouthfeel	Acopeepitets		hospratriate	
. .	Thin M Full		Nane L M H	
Body	L x	Creaminess	01 X 1 1	7
Carbonation	None L M H	Astringency	0-1	
Warmth	O+ (-+	Other		
Overall	Classic Frample	.	No. of the	

	Not to style	
	Flawless Significant Flaws	1
	Wonderful Lifeless	16
Feedbac	rovide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.	10
	This is a nice spig redreshing	
	belgion wither which to me is	
	missing American IPA characteristics.	
	Althe oxidation coming through water	4
	Dottling technique. I think a good	54
	start, but need more tops Judge Total	31 ₅₀
A	dditional resources can be found at these sites: https://www.bjcp.org http://www.homebrev	versassociation.

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

RYAN KEIGHTLEY

Pe VOING

Rank

Years

Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor		13
Mait	O+ X+ 0	Wheat. Subtle grainy notes
Hops	8	OK for style
Bittemess	O X X	Way too high for style
Fermentation	O. X	Banana. Low Clove. Hint of bubblegum

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

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

е	Outstanding	45-50	World-class example of style.
3uide	Excellent	38-44	Exemplifies style well, requires minor fine-tuning
) G	Very Good	30-37	Generally within style parameters, minor flaws.
ing	Good	21-29	Misses the mark on style and/or minor flaws.
Scori	Fair	14-20	Off flavors/aromas or major style deficiencies.
Ş	Problematic	0-13	Major off flavors and aromas dominate

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Judge Name BJCP ID & Rank

Non-BJCP Qualifications Cicerone 🗆

> Industry
>
> Describe Judging 🗆

Scoresheet Instructions

Enter consensus score at top of sheet.

good, but too bitter for style.

Bitterness O-1

Rank Pro Brewer Brewery Madoche

Years

For "Fermentation", consider esters, phenols, etc.

Example: How to fill in a Scoresheet This example is from the flavor section for a Weissbier that is

> _ _ _ _

___X___ **X**

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

X

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.

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.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

13

 \circ

Feedback

Classic Example

Wheat. Subtle grainy notes

Banana. Low Clove. Hint of bubblegum

Way too high for style

OK for style

on	Location	Mada	he	Date 2	5/06/22	TE NOILE
Category# Sub (a-f) Subcategory Special Ingred		1918 6 Te 1PA		Position in flight Entry	i la company	36 US SCORE
Bottle Inspection	□ o k —				may not be a judge's indi	an average of vidual scores
Aroma		happropriate				
Mait	None L M	. # [*]				
Норѕ						
Fermentation						7
Other						12
Appearance	fellow Gold Amber	Copper Brook		White Mory Beige	Brown Brown	
Color	Brilliant Haz		Head	Quick	Lasting Other	1,5
Clarity	britain naz	opaque 🗅	Retention			3
Other			Texture	not_	Dense	
Flavor		hopperspirite				
Malt	None L M	' # <u>*</u> 	light dow h	bode		
Hops	OL		abu h	go č	rofile.	
Bitterness	01					
Fermentation	0					الك
Balance	Нарру	Molty				20
Finish/Aftertaste	Dry L	Sweet				
Other						
Mouthfeel		Inappropriate			happropriate	1
Bat.	Thin A	l Full	C	None L	м н	
Body	None L N		Creamine	•		3
Carbonation		🗆	Astringer	ncy O		5

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

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

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

Provide comments on style, recipe, process, and drinking pleasure, include height suggestions to the brewer.

Not to Style

Significant Flaws Lifeless

Judge Total





Structured Version



		Location	Date	No
Judge Name BJCP ID & Rank Email SCO Non-BJCP Qualifications	TO NEWBY he Pending theuby com	Category# Sub (a-f) Subcatego Special Ingredients Bottle Inspection	may	
Pro Brewer Brewer Industry Descri Judging Ye. Scoresheet Instruction Use the scales to indicat Use the space provided Add secondary attribute For "Fermentation", cor	be	other sweet, mal	rong levels iell over ide iell over ide iell over ide ings leoding to ings, soith orms op.	5 5 5 12
If character is absent, ma Provide summary of bee Assign scores for each s	ark the circle to the left. or and key feedback for improvement. ection and total. (s) and agree on consensus score.	Color Clarity Other	Head Ouick Losting Retention Texture	Other 3
This example is from the good, but too bitter for Flavor Mail OXY Hops X Fermentation OXY This example is from the good, but too bitter for the good in the good	Wheat. Subtle grainy notes OK for style Way too high for style	Hops Bitterness X	he flower is the vegeto the medicion the medicion the medicion	2 2 2 8 2 8 2 8
Acetaldehyde Alcoholic / Hot Astringent Brettanomyces Diacetyl DMS Estery Grassy	Metallic Musty Oxidized Plastic Solvent / Fusel Sour / Acidic Smoky Spicy	Mouthfeel Body Thin M Full Carbonation Warmth	Creaminess M H Creaminess M H Astringency M H	oppropriots - 3 s
Light-Struck Medicinal Outstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29	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 Feedback People comments on shipe, recipe, process Comments on shipe, recipe, process	Not to Style Significant Flaws Lifeless and drinking pleasure. Include helpful suggestions to the	4
Fair 14-20 Problematic 0-13	Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate	reight, to	5 this,	e Total 2350

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SERREDA



BEER SCORESHE AHA/BJCP Sanctioned Competition P

Program	A	المعور ودر	1. 1	
Location	MADOSE	Date 25	10122	4 NOILS
n# 65	2 92 GGC//	Position	Advanced to MINI-BOS	

	REW LARSEN	Special Ingredients	2 SUS SCORE
Pro Brewer ☐ Brew Industry ☐ Descri	very	Bottle Inspection □ ox Aroma Geographete	ividual scores
Judging Ye	ructions	Halt of Film oxidized of fermentation issue	. 5
Use the space provided Add secondary attribut For "Fermentation", co If character is inapprop If character is absent, n	ate the intensity of the primary attribute. It to describe the primary attribute. It is appropriate. It is appropriate. It is a propriate. It is a propriate to the left.	Other	. [
Assign scores for each	e(s) and agree on consensus score.	Color Brilliant Hory Oposue Other Retention Ouk Losting Other	Z_3
This example is from the good, but too bitter fo	13	Flavor None L M H Mait	-
Hops & X	OK for style	Bitterness Fermentation Balance Bala	6 20
	mark L-M-H for all that apply)	Finish/Aftertaste Dry Sweet Not well balanced.	
Acetaldehyde	Metallic		
Alcoholic / Hot Astringent	Musty	Mouthfeel hoppreprints hoppreprints	1
Brettanomyces	Plastic	Thin M Full None L M H	
Diacetyl	Solvent / Fusel	Body Creaminess	121
DMS	Sour / Acidic	Carbonation Astringency Astringency	5
Estery	Smoky	Warmth 🗘 🗆 Other	_
Grassy	Spicy		
Light-Struck	Sulfur	Overall Classic Evample Notes Style	
Medicinal	Vegetal	Classic Example Not to Style Flawless Significant Flaws Wonderful Lifeless	4
Dutstanding 45-50 Excellent 38-44 Very Good 30-37 Good 21-29 Fair 14-20 Or Problematic 0-13	Exemplifies style well, requires minor fine-tuning. Generally within style parameters, minor flaws. Misses the mark on style and/or minor flaws. Off flavors/aromas or major style deficiencies.	Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. Missing to style. Possible intection.	10
		Judge Tota	50