# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email _____

Category#: 18 Sub (a-f): B

Entry #: 125936

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 3 of 15

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 13

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK NOT GOOD FELL

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | ☒ | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | RESTRAINED HOP? |
| Hops | | X | | ☐ | MINTY BOUQUET |
| Fermentation | | | | ☐ | FRUITY |
| Other | | | | | |

3 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X Gold — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — X Hazy — Inappropriate ☐

Other _____

Head: White, Ivory, Beige, Tan, Brown — X Ivory — Inappropriate ☐ — Other

Retention: Quick, Lasting — X Quick — Inappropriate ☐

Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | RESTRAINED MALT |
| Hops | | X | | ☐ | MINT OVERBOUNTIFUL |
| Bitterness | X | | | ☐ | OK TO STYLE. |
| Fermentation | X | | | ☐ | OK GOOD |
| Balance | Hoppy X | | Malty | ☐ | HOP FORWARD |
| Finish/Aftertaste | Dry X | | Sweet | ☐ | DRY |
| Other | | | | | |

3 / 20

## Mouthfeel

Body: Thin, M, Full — X M — Inappropriate ☐

Carbonation: None L, M, H — X M — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: X — Inappropriate ☐

Other _____

1 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

3 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

THE HOP SELECTION & SANITATION IS NOT IDEAL

**Judge Total** 13 / 50

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

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

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

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

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Ken Yates

BJCP ID & Rank:

Email: kyates@bne.catholic.edu.au

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Category# 18

Sub (a-f) B.

Entry # 125936

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 13.

may not be an average of judge's individual scores

Bottle Inspection ☐ OK Almost low fill.

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | | | X | ☒ | Way too high for style |
| Fermentation | | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Minty... |
| Hops | | | X? | ☐ | |
| Fermentation | | | X | ☐ | |

Other _____

12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other _____

Clarity: Brilliant, Hazy X, Opaque — Inappropriate ☐

Other _____

Head: White, Ivory, Beige, Tan, Brown X — Inappropriate ☐ — Other _____

Retention: Quick, Lasting X — Inappropriate ☐

Texture: Small bubbles.

3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | Some malt, |
| Hops | X | | | ☐ | building bitterness, |
| Bitterness | | X | | ☐ | medicinal, |
| Fermentation | X | | | ☐ | cola |
| Balance | Hoppy X | | Malty | ☐ | astringent. |
| Finish/Aftertaste | Dry X | | Sweet | ☐ | |

Other _____

20

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

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

## Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L X, M, H — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L X, M, H — Inappropriate ☐

Astringency: X — Inappropriate ☐

Other _____

5

## Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Some very unusual flavours & aromas that aren't to style. Maybe mash temp has impacted malt character vs hopping? Hop variety may not suit this beer for the style.

**Judge Total** 13 / 50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 18 Entry #: 169652

Sub (a-f): B

Subcategory (Spell out): APA.

Special Ingredients _____

Position in flight: Entry 2 of 15

Advanced to MINI-BOS _____ PLACE _____

CONSENSUS SCORE: 39.5

may not be an average of judge's individual scores

Bottle Inspection ☐ OK Low Fill.

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

## Scoresheet Instructions

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

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | | X | | X | Way too high for style |
| Fermentation | | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | | | ☐ | Low Bready Notes. |
| Hops | | | | ☐ | Tropical Fruit / Pineapple |
| Fermentation | X | | | ☐ | |

Other _____

9 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | |
|---|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ | Other |

| | Brilliant | Hazy | Opaque | Inappropriate | |
|---|---|---|---|---|---|
| Clarity | X | | | ☐ | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | Other |

| | Quick | Lasting | Inappropriate | |
|---|---|---|---|---|
| Retention | | X | ☐ | |

Other _____ Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | Bready. |
| Hops | | | X | ☐ | Pineapple. |
| Bitterness | | X | | ☐ | Med - High |
| Fermentation | | X | | ☐ | Low yeast / Clean. |
| Balance | Hoppy X | | Malty | ☐ | Hop forward. |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | |

Other _____

17 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate | |
|---|---|---|---|---|---|
| Body | | X | | ☐ | |
| Carbonation | None L | M | H | ☐ | |
| Warmth | | X | | ☐ | |

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Creaminess | | X | | ☐ | |
| Astringency | | X | | ☐ | |

Other _____

5 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

8 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

An Excellent Example of the style. Creeping toward an IPA, however this is a delicious beer. Congratulations.

**Judge Total** 42 / 50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____


Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au


Category# 18
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 169652

Position in flight: Entry 2 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 39.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## 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.
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## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | | ☒ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | bready biscuit |
| Hops | | | | ☐ | citrus |
| Fermentation | X | | | ☐ | |

Other _____

9 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X — Inappropriate ☐ — Other _____

Clarity: Brilliant, Hazy, Opaque — X — Inappropriate ☐

Other _____

Head: White, Ivory, Beige, Tan, Brown — X — Inappropriate ☐ — Other _____

Retention: Quick, Lasting — X

Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | low bready bscl |
| Hops | X | | | ☐ | citrus grassy notes |
| Bitterness | | | X | ☐ | |
| Fermentation | X | | | ☐ | |
| Balance | Hoppy X | | Malty | ☐ | |
| Finish/Aftertaste | Dry | | Sweet | ☐ | slight harsh. grassy notes. |

Other _____

15 / 20

## Mouthfeel

Body: Thin, M, Full — X — Inappropriate ☐

Carbonation: None L, M, H — X — Inappropriate ☐

Warmth: X

Creaminess: None L, M, H — X — Inappropriate ☐

Astringency: X — Inappropriate ☐

Other _____

3 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

7 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

great attempt at style
both aspectors
detract from drinkability.
– check run off.
– happy rates and
info variation
dry hopping.

**Judge Total** 37 / 50

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

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

| Scoring Guide | | |
|---|---|---|
| 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. |
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| Fair | 14-20 | Off flavors/aromas or major style deficiencies. |
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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 CERTIFIED

Email _____

Category# 18 Sub (a-f) B Entry # 176954

Subcategory (Spell out): APA.

Special Ingredients _____

Position in flight: Entry 6 of 15

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 37

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK Very Full!

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | Low Grainy |
| Hops | | X | | ☐ | Tropical fruit/Grapefruit |
| Fermentation | | | | ☐ | |

Other: Seal on cap has left residue from deterioration.

8 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black, Inappropriate, Other

Clarity: Brilliant, Hazy, Opaque

Other _____

Head: White, Ivory, Beige, Tan, Brown, Inappropriate, Other

Retention: Quick, Lasting

Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | Bready |
| Hops | | | | ☐ | Citrus grapefruit. |
| Bitterness | X | | | ☐ | Medium. |
| Fermentation | X | | | ☐ | Clean ferment. |
| Balance | Hoppy | | Malty | ☐ | Hoppy. |
| Finish/Aftertaste | Dry | | Sweet | ☐ | Dry finish |

Other _____

16 / 20

## Mouthfeel

Body: Thin, M, Full, Inappropriate

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H, Inappropriate

Astringency

Other _____

4 / 5

## Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

An excellent example of style congratulations. Some slight oxidation which ↓ hop flavour. Nice work.

**Judge Total** 39 / 50

## Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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For "Fermentation", consider esters, phenols, etc.
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Enter consensus score at top of sheet.

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | |
|---|---|---|
| Malt | M | Wheat. Subtle grainy notes |
| Hops | L | OK for style |
| Bitterness | H | Way too high for style |
| Fermentation | M | Banana. Low Clove. Hint of bubblegum |

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

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

| Scoring Guide | | |
|---|---|---|
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| Very Good | 30-37 | Generally within style parameters, minor flaws. |
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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____


Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au


Category# 18
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 176954

Position in flight: Entry 6 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

## Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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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

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | grainy bready |
| Hops | X | ☐ | citrus |
| Fermentation | | ☐ | |
| Other | | | |

7 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other _____
Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐
Other _____

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other _____
Retention: Quick, Lasting — Inappropriate ☐
Texture _____

3 / 3

## Flavor

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | bready |
| Hops | X | ☐ | citrus |
| Bitterness | X | ☐ | |
| Fermentation | X | ☐ | |
| Balance | Harsh X Malty | ☐ | |
| Finish/Aftertaste | Dry X Sweet | ☐ | |
| Other | | | |

14 / 20

## Mouthfeel

Body: Thin, M, Full — Inappropriate ☐
Carbonation: None L, M, H — Inappropriate ☐
Warmth: X — Inappropriate ☐

Creaminess: X — Inappropriate ☐
Astringency: X — Inappropriate ☐
Other _____

4 / 5

## Overall

Classic Example — Not to Style: X
Flawless — Significant Flaws: X
Wonderful — Lifeless: X

7 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Great attempt at style
slightly oxidised
lacks crispness
& oomph.
look at bottling.

**Judge Total** 35 / 50

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

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

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


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

* had a small piece of white something in glass — seed. ?

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 234251

Position in flight: Entry 11 of 15

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE: 13

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | ☒ | | | ☐ | OK for style |
| Bitterness | ○ | | X | ☒ | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | RESTRAINED MALT |
| Hops | ○ | X | | ☐ | HOP FORWARD NEW WORLD |
| Fermentation | ○ | X | | ☐ | GOOD EFFORT |
| Other | | | | | |

3 / 12

## Appearance

| | | | | | | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Color | Yellow | Gold | Amber | Copper | Brown | Black | ☐ |
| Clarity | Brilliant | X | Hazy | Opaque | | | ☐ |

Other _____

| | | | | | | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Head | White | X | Ivory | Beige | Tan | Brown | ☐ |
| Retention | Quick | X | Lasting | | | | ☐ |

Other _____

Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | NICE BISCUIT |
| Hops | ○ | X | | ☐ | HOP FORWARD |
| Bitterness | ○ | X | | ☐ | HIGH BITTERNESS OVER COOKED |
| Fermentation | ○ | X | | ☐ | WELL ATTENUATED |
| Balance | Hoppy | X | Malty | ☐ | HOP FORWARD |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | NICE DRY FINISH |
| Other | | | | | |

4 / 20

## Mouthfeel

| | | | | Inappropriate | | | | Inappropriate |
|---|---|---|---|---|---|---|---|---|
| Body | Thin | X | Full | ☐ | Creaminess | None L | X | ☐ |
| Carbonation | None L | X | H | ☐ | Astringency | X | | ☐ |
| Warmth | ○ | X | | ☐ | Other | | | |

1 / 5

## Overall

| | | | |
|---|---|---|---|
| Classic Example | X | | Not to Style |
| Flawless | X | | Significant Flaws |
| Wonderful | X | | Lifeless |

2 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

GREAT BEER BUT TOO HOP FORWARD & OUTSIDE OF CATEGORY FOR IPA

**Judge Total** 13 / 50

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

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

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Ken Yates

BJCP ID & Rank: —

Email: kyates@bne.catholic.edu.au

Category#: 18 Sub (a-f): B. Entry #: 234251.

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 13.

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | Hops, malt biscuitiyyy |
| Hops | X | ☐ | |
| Fermentation | X | ☐ | |

Other _____

12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — X — Inappropriate ☐ Other

Clarity: Brilliant, Hazy, Opaque — X — Inappropriate ☐

Other _____

Head: White, Ivory, Beige, Tan, Brown — X — Inappropriate ☐ Other

Retention: Quick, Lasting — X

Texture: Clings to edges.

3

## Flavor

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | Hops forward, pine + citrus |
| Hops | X | ☑ | some astringency, |
| Bitterness | X | ☐ | not unpleasant. |
| Fermentation | X | ☐ | Malt works well |
| Balance | Hoppy X Malty | ☐ | to support. |
| Finish/Aftertaste | Dry X Sweet | ☐ | |

Other _____

20

## Mouthfeel

| | | Inappropriate | | | Inappropriate |
|---|---|---|---|---|---|
| Body | Thin X M Full | ☐ | Creaminess | None L X M H | ☐ |
| Carbonation | None L X M H | ☐ | Astringency | X | ☐ |
| Warmth | X | ☐ | Other | | |

5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

A really delicious beer, excellent interplay between biscuity malt and hops. But balanced too far to hops + bitterness for the style. Would be well suited to a different style - perhaps over compensating w/ hopping to allow for aging.

**Judge Total** 13 / 50

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

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

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email _____

Category# 18

Sub (a-f) B

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 237239

Position in flight: Entry 5 of 15

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 19.5

*may not be an average of judge's individual scores*

Bottle Inspection ☑ OK

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

## Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
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Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | CARAMEL |
| Hops | X | ☐ | GRASSY |
| Fermentation | X | ☐ | SWEET |
| Other | | | |

4 / 12

## Appearance

| | | Inappropriate | |
|---|---|---|---|
| Color | Yellow Gold Amber X Copper Brown Black | ☐ | Other |
| Clarity | Brilliant X Hazy Opaque | ☐ | |
| Other | | | |

| | | Inappropriate | |
|---|---|---|---|
| Head | White X Ivory Beige Tan Brown | ☐ | Other |
| Retention | Quick X Lasting | ☐ | |
| Texture | | | |

2 / 3

## Flavor

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | CARAMEL & ASTRINGENT |
| Hops | X | ☐ | GRASSY |
| Bitterness | X | ☐ | OK |
| Fermentation | X | ☐ | FUSSEL TEMP CONTROL |
| Balance | Hoppy X Malty | ☐ | HOP FORWARD |
| Finish/Aftertaste | Dry X Sweet | ☐ | DRY ASTRINGENT |
| Other | | | |

7 / 20

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

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

## Mouthfeel

| | Thin M Full | Inappropriate | |
|---|---|---|---|
| Body | X | ☐ | |
| Carbonation | None L X M H | ☐ | |
| Warmth | X | ☐ | |

| | None L M H | Inappropriate | |
|---|---|---|---|
| Creaminess | X | ☐ | |
| Astringency | X | ☐ | |
| Other | | | |

2 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

4 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

TEMP CONTROL ISSUES
GRASSY CREEP
ASTRINGENT THROUGH
CHILL & MASH TEMP

**Judge Total** 19 / 50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Kevin Yates.

BJCP ID & Rank:

Email: kyates@bne.catholic.edu.au

Category#: 18

Sub (a-f): B.

Entry #: 237239

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 5 of 15.

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 19.5

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

None L M H — Inappropriate

Malt: X

Hops: X

Fermentation: X

Other

Malt, spicy hops, grass

5 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate — Other

Clarity: Brilliant, Hazy, Opaque

Other

Head: White, Ivory, Beige, Tan, Brown — Inappropriate — Other

Retention: Quick, Lasting

Texture: Minimal head.

V dark.

1 / 3

## Flavor

None L M H — Inappropriate

Malt: X

Hops: X

Bitterness: X

Fermentation: X

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

Hops forward, caramel malt character, lingering astringency, hot alcohol flavours

8 / 20

## Mouthfeel

Body: Thin, M, Full — Inappropriate

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate

Astringency

Other

3 / 5

## Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Caramel flavours and astringent flavours not to style. Maybe review recipe if using caramel malts or temp control.

Might be more of an amber ale ~~#~~ with clean ferment.

**Judge Total** 20. / 50

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

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

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 18 Sub (a-f): B Entry #: 441985

Subcategory (Spell out): APA

Special Ingredients _____

Position in flight: Entry 1 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## 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.
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Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | ○ | X | | X | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | Low malt. |
| Hops | ○ | X | | ☐ | Grassy fruit notes |
| Fermentation | ○ | | | ☐ | Slight Diacetyl. |
| Other | | | | | |

7/12

## Appearance

| | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Color | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | Other | Head | White | Ivory | Beige | Tan | Brown | Inappropriate | Other |
| Clarity | Brilliant | Hazy | Opaque | | | | | | Retention | Quick | | | Lasting | | | |
| Other | | | | | | | | | Texture | | | | | | | |

2/3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Grainy |
| Hops | ○ | | X | ☐ | Grassy / Slight Cardboard. |
| Bitterness | ○ | X | | ☐ | Med. |
| Fermentation | ○ | X | | ☐ | Slight Diacetyl |
| Balance | Hoppy | X | Malty | ☐ | Hop forward. |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | Med. |
| Other | | | | | |

13/20

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

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

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | | X | | ☐ |
| Carbonation | None L | M | H | ☐ |
| Warmth | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Creaminess | ○ | X | | ☐ |
| Astringency | ○ | X | | ☐ |
| Other | | | | |

4/5

## Overall

| | | |
|---|---|---|
| Classic Example | | Not to Style |
| Flawless | | Significant Flaws |
| Wonderful | | Lifeless |

6/10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

A very good beer. It should mellow a bit with time. Slight Oxidation + Grassiness with hops + probably a little too much for style. Nice Attempt a few changes will lift this beer.

**Judge Total** 32/50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____


Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au


Category# 18
Sub (a-f) B
Subcategory (Spell out) APA
Special Ingredients _____
Entry # 441985

Position in flight: Entry 1 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## 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.
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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

| | | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | grainy bready citrus |
| Hops | X | ☐ | |
| Fermentation | | ☐ | |
| Other | | | |

9 / 12

## Appearance

| | | Inappropriate | |
|---|---|---|---|
| Color | Yellow Gold X Amber Copper Brown Black | ☐ | Other |
| Clarity | X Brilliant Hazy Opaque | ☐ | |
| Other | | | |

| | | Inappropriate | |
|---|---|---|---|
| Head | White X Ivory Beige Tan Brown | ☐ | Other |
| Retention | Quick X Lasting | ☐ | |
| Texture | | | |

3 / 3

## Flavor

| | None L M H | Inappropriate | |
|---|---|---|---|
| Malt | X | ☐ | bready grainy biscuit citrus |
| Hops | X | ☐ | |
| Bitterness | X | ☐ | |
| Fermentation | X | ☐ | |
| Balance | Hoppy X Malty | ☐ | |
| Finish/Aftertaste | Dry X Sweet | ☐ | |
| Other | | | |

15 / 20

## Mouthfeel

| | | Inappropriate | | | | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Body | Thin X M Full | ☐ | | Creaminess | None L M H X | ☐ | |
| Carbonation | None L X M H | ☐ | | Astringency | X | ☐ | |
| Warmth | X | ☐ | | Other | | | |

4 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

7 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Good example of style, balance some hop character consider dry hopping rates

**Judge Total** 35 / 50

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

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

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


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

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 18

Sub (a-f): B

Entry #: 548237

Subcategory (Spell out): APA.

Special Ingredients _____

Position in flight: Entry 8 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 18.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | ☒ | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

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

## Aroma

None L M H — Inappropriate

Malt: Low

Hops: Low Citrus.

Fermentation: Faults. - High levels of Diacetyl.

Other: northern original

3 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate — Other

Clarity: Brilliant, Hazy, Opaque

Other _____

Head: White, Ivory, Beige, Tan, Brown — Inappropriate — Other

Retention: Quick, Lasting

Texture _____

2 / 3

## Flavor

None L M H — Inappropriate

Malt: Low to none

Hops: Low citrus notes.

Bitterness: Medium.

Fermentation: Faults

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other _____

5 / 20

## Mouthfeel

Body: Thin, M, Full — Inappropriate

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate

Astringency

Other _____

2 / 5

## Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Take care with fermentation. Make sure fermentation is complete + ↑ Temp with dry hop for a few days. Also make sure of yeast health + pitch rate.

**Judge Total** 16 / 50

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

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 18
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____
Entry # 548237

Position in flight: Entry 8 of 15

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE 18.5

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Aroma

None L M H Inappropriate

Malt
Hops
Fermentation
Other

BUTTERSCOTCH DOMINATES

2 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black, Inappropriate, Other
Clarity: Brilliant, Hazy, Opaque
Other

Head: White, Ivory, Beige, Tan, Brown, Inappropriate, Other
Retention: Quick, Lasting
Texture

2 / 3

## Flavor

None L M H Inappropriate

Malt — biscuit bready
Hops — citrus piney
Bitterness
Fermentation
Balance: Hoppy, Malty
Finish/Aftertaste: Dry, Sweet
Other

11 / 20

## Mouthfeel

Body: Thin, M, Full, Inappropriate
Carbonation: None L, M, H
Warmth

Creaminess: None L, M, H, Inappropriate
Astringency
Other

3 / 5

## Overall

Classic Example — Not to Style
Flawless — Significant Flaws
Wonderful — Lifeless

Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

wow! good attempt but the diacetyl totally dominates

3 / 10

**Judge Total** 21 / 50

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | |
|---|---|---|
| Malt | X | Wheat. Subtle grainy notes |
| Hops | ☒ | OK for style |
| Bitterness | X ☒ | Way too high for style |
| Fermentation | X | Banana. Low Clove. Hint of bubblegum |

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

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

**Scoring Guide**

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Category# 18
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 587513

Position in flight: Entry 15 / 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 22

*may not be an average of judge's individual scores*

Bottle Inspection ☐ OK _____

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

## Aroma

None L M H — Inappropriate

Malt: X — caramel burnt toasty toffee
Hops: X — low
Fermentation: X
Other

5 / 12

## Appearance

Color: Yellow Gold Amber Copper Brown Black — Inappropriate — Other
Clarity: Brilliant Hazy Opaque
Other

Head: White Ivory Beige Tan Brown — Inappropriate — Other
Retention: Quick Lasting
Texture

2 / 3

## Flavor

None L M H — Inappropriate

Malt: X
Hops: X — piney citrus
Bitterness: X
Fermentation: X
Balance: Hoppy X Malty
Finish/Aftertaste: Dry Sweet — grainy harshness
Other: muddy notes — hops & malts do not shine

11 / 20

## Mouthfeel

Body: Thin M Full — Inappropriate
Carbonation: None L X M H
Warmth

Creaminess: None L M H — Inappropriate
Astringency
Other

2 / 5

## Overall

Classic Example — Not to Style
Flawless — Significant Flaws
Wonderful — Lifeless

4 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Good attempt at style
muddy - oxidation
key order.
Fresh no defects
drinkability

**Judge Total** 24 / 50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne.

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 18 Sub (a-f): B Entry #: 587573

Subcategory (Spell out): APA.

Special Ingredients _____

Position in flight: Entry 15 of 15.

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 22.

may not be an average of judge's individual scores

Bottle Inspection ☑ OK

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

## Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
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For "Fermentation", consider esters, phenols, etc.
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If character is absent, mark the circle to the left.
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## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

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

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Low |
| Hops | | X | | ☐ | Low. |
| Fermentation | X | | | ☐ | Phenolic Burnt notes. |

Other _____

4 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | |
|---|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ | |

| | Brilliant | Hazy | Opaque | Other |
|---|---|---|---|---|
| Clarity | X | | | ☐ |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | |

| | Quick | Lasting | Other |
|---|---|---|---|
| Retention | X | | ☐ |

Other _____ Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | Low malt |
| Hops | X | | | ☐ | Low hops. |
| Bitterness | | | X | ☐ | ↑ Bitterness/Astringency |
| Fermentation | X | | | ☐ | |

| | Hoppy | | Malty |
|---|---|---|---|
| Balance | | X | |

| | Dry | | Sweet |
|---|---|---|---|
| Finish/Aftertaste | | X | |

Other _____

8 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate | |
|---|---|---|---|---|---|
| Body | X | | | ☐ | |

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Carbonation | | | X | ☐ | |
| Warmth | | X | | ☐ | |

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Creaminess | | X | | ☐ | |
| Astringency | | | X | ☐ | |

Other _____

2 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

3 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Unfortunately the beer has a few faults. The phenolic notes and astringency dominate the palate + hide the hop flavour. Revisit fermentation profile and mash/sparge temp's

**Judge Total** 10 / 50

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

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: VINCENTE NOBLE

BJCP ID & Rank: E3553.

Email _____

Category#: 18 Sub (a-f): B

Entry #: 651219

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 14 of 15

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE: 40.5

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## 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.
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If character is absent, mark the circle to the left.
Provide summary of beer and key feedback for improvement.
Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | ☒ | | | ☐ | OK for style |
| Bitterness | ○ | | X | ☒ | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | NICE MALT |
| Hops | ○ | X | | ☐ | NICE HOP. |
| Fermentation | ○ | X | | ☐ | WELL FERMENTED |

Other _____

10 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | Other |
|---|---|---|---|---|---|---|---|---|
| Color | X | | | | | | ☐ | |

| | Brilliant | Hazy | Opaque | Inappropriate | Other |
|---|---|---|---|---|---|
| Clarity | X | | | ☐ | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | Other |
|---|---|---|---|---|---|---|---|
| Head | | X | | | | ☐ | |

| | Quick | Lasting | Inappropriate | Other |
|---|---|---|---|---|
| Retention | X | | ☐ | |

Other _____ Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | NICE BALANCE |
| Hops | ○ | X | | ☐ | NEW WORLD BALANCED |
| Bitterness | ○ | X | | ☐ | NICE BITTERNESS |
| Fermentation | ○ | X | | ☐ | WELL ATTENUATED |
| Balance | Hoppy | X | Malty | ☐ | WELL BALANCED |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | DRY |

Other _____

17 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | ○ | X | | ☐ |
| Warmth | ○ | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Creaminess | X | | | ☐ |
| Astringency | X | | | ☐ |

Other _____

4 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

7 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

IT A PRETTY GOOD
BEER & FLAVOR SAME
A LITTLE TOO MUCH
CARAMEL AFTERTASTE
PERHAPS A LITTLE MORE
CARBONATION

**Judge Total** 41 / 50

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

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

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

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

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Ken Yates

BJCP ID & Rank:

Email: kyates@bve.catholic.edu.au

Category#: 18 Sub (a-f): B. Entry #: 651219

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 14 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 40.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | ○ | X | | ☒ | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Neither hops or malt dominate. |
| Hops | ○ | X | | ☐ | |
| Fermentation | ○ | | X | ☐ | Some ferment character. |
| Other | | | | | |

9 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | Other |
|---|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ | |

| | Brilliant | Hazy | Opaque | Other |
|---|---|---|---|---|
| Clarity | X | | | ☐ |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | Other |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | |

| | Quick | | | Lasting | Other |
|---|---|---|---|---|---|
| Retention | | X | | | ☐ |

Other _____ Texture: clings to edge.

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Firm bitterness that fades, biscuit malt into caramel, some appropriate hop flavours, not distinctive. Lacks crispness. |
| Hops | ○ | | X | ☐ | |
| Bitterness | ○ | X | | ☐ | |
| Fermentation | ○ | X | | ☐ | |
| Balance | Hoppy | X | Malty | ☐ | |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | |
| Other | | | | | |

16 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | ○ | X | | ☐ |
| Warmth | ○ | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Creaminess | ○ | X | | ☐ |
| Astringency | ○ | | X | ☐ |

Other _____

5 / 5

## Overall

| | | | | |
|---|---|---|---|---|
| Classic Example | | X | | Not to Style |
| Flawless | | | X | Significant Flaws |
| Wonderful | | X | | Lifeless |

7 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

A well made beer - some muddled hop flavours that might be better be a more distinct. Malts delicious. Well Done.

**Judge Total** 40 / 50

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

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

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

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

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: BRENTE NUBLE

BJCP ID & Rank: E3553

Email _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 661562

Position in flight: Entry 9 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 13

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | | X | | ☒ | Way too high for style |
| Fermentation | | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | ROASTY MALT |
| Hops | X | | | ☐ | LIGHT HOPS |
| Fermentation | X | | | ☐ | CARDBOARD |

Other _____

2 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other _____

Clarity: Brilliant, Hazy, Opaque X — Inappropriate ☐

Other _____

Head: White, Ivory X, Beige, Tan, Brown — Inappropriate ☐ — Other _____

Retention: Quick, X Lasting

Texture _____

1 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | X | NOT TO STYLE |
| Hops | X | | | X | OVERPOWERED BY MALTS |
| Bitterness | X | | | X | — |
| Fermentation | X | | | X | POOR TEMP CONTROL |
| Balance | Hoppy | | Malty X | X | — |
| Finish/Aftertaste | Dry X | | Sweet | X | — |

Other _____

3 / 20

## Mouthfeel

Body: Thin, M, Full X — Inappropriate ☐

Carbonation: None L, M X, H — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: ☐

Other _____

3 / 5

## Overall

Classic Example — Not to Style X

Flawless — Significant Flaws X

Wonderful — Lifeless X

4 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

OXIDIZED & MASH TEMP & GRAIN CRUSH A PROBLEM & SANITATION NEEDS IMPROVING

**Judge Total** 13 / 50

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

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

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Ken Yates.

BJCP ID & Rank:

Email: kyates@bne.catholic.edu.au

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Category# 18

Sub (a-f) B.

Entry # 661562

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 13.

may not be an average of judge's individual scores

Bottle Inspection ☐ OK ☺

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | X | Roast cherries, |
| Hops | X | | | X | fruit. |
| Fermentation | X | | | ☐ | |

Other _____

12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | |
|---|---|---|---|---|---|---|---|---|
| Color | | | | | X | | ☐ | Other |

| | Brilliant | Hazy | Opaque | Inappropriate | |
|---|---|---|---|---|---|
| Clarity | | X | | X | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | Other |

| | Quick | Lasting | Inappropriate | |
|---|---|---|---|---|
| Retention | | X | ☐ | |

Other _____

Texture: fine bubbles. excellent lacing

3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | X | Very roasty, |
| Hops | X | | | X | some chocolatey |
| Bitterness | | X | | X | flavours |
| Fermentation | X | | | X | low, indistinct |

| | Hoppy | | Malty | Inappropriate | |
|---|---|---|---|---|---|
| Balance | | | X | X | hops. |

| | Dry | | Sweet | Inappropriate | |
|---|---|---|---|---|---|
| Finish/Aftertaste | | | X | X | Not to style. |

Other _____

20

## Mouthfeel

| | Thin | M | Full | Inappropriate | |
|---|---|---|---|---|---|
| Body | | | | ☐ | |

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Carbonation | | X | | ☐ | |
| Warmth | | X | | ☐ | |

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Creaminess | | | | ☐ | |
| Astringency | | | | ☐ | |

Other _____

5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Lovely ruby highlights. Lots of flavours that aren't to style. Very dark and prob in wrong category.

**Judge Total** 13. /50

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | L | M | H | | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | | | X | ☒ | Way too high for style |
| Fermentation | | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out): APA

Special Ingredients _____

Entry #: 672388

Position in flight: Entry 4 of 15.

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | M | ☐ | Wheat. Subtle grainy notes |
| Hops | L | ☐ | OK for style |
| Bitterness | H | ☒ | Way too high for style |
| Fermentation | M | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Bready - Med. |
| Hops | | X | | ☐ | Piney - Med |
| Fermentation | X | | | ☐ | Clean. |
| Other | | | | | Slight Oxidation. |

8 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | Other |
|---|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ | |

| | Brilliant | Hazy | Opaque | Inappropriate |
|---|---|---|---|---|
| Clarity | X | | | ☐ |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | Other |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | |

| | Quick | Lasting | Inappropriate |
|---|---|---|---|
| Retention | | X | ☐ |

Other _____ Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Moderate Bready |
| Hops | | X | | ☐ | Too low for style. |
| Bitterness | | X | | ☐ | slight oxidation |
| Fermentation | | X | | ☐ | Clean. |
| Balance | Hoppy | X | Malty | ☐ | Balanced |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | Bitterness is a bit low. |
| Other | | | | | |

14 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | | X | | ☐ |
| Warmth | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Creaminess | | X | | ☐ |
| Astringency | | X | | ☐ |

Other _____

4 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

7 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

A very good example. This beer was a bit restrained for style. A bit more bitterness + hop aroma will help. Also ↓ Oxygen contact + confirm freshness of Hops.

**Judge Total** 36 / 50

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

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

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

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Nice job.

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____


Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au


Category# 18
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 672388

Position in flight: Entry 4 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 33.5

*may not be an average of judge's individual scores*

Bottle Inspection ☐ OK _____

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | | X | | ☒ | Way too high for style |
| Fermentation | | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | biscuit bread low caramel |
| Hops | X | | | ☐ | low piney |
| Fermentation | | | | ☐ | |

Other _____

7 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other _____

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other _____

Retention: Quick, Lasting

Other _____ Texture _____

2 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | |
| Hops | | X | | ☐ | pine citrus |
| Bitterness | | | X | ☐ | |
| Fermentation | X | | | ☐ | |
| Balance | Hoppy | X | Malty | ☐ | |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | |

Other _____ flabby

13 / 20

## Mouthfeel

Body: Thin, X, M, Full — Inappropriate ☐

Carbonation: None L, X, M, H — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L, X — Inappropriate ☐

Astringency: X — Inappropriate ☐

Other _____

3 / 5

## Overall

Classic Example — X — Not to Style
Flawless — X — Significant Flaws
Wonderful — X — Lifeless

6 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Good attempt at style
let down by
oxidation
hops and malt muddled
→ check on
bottling process

**Judge Total** 31 / 50

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

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

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


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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 18 Sub (a-f): B Entry #: 881957

Subcategory (Spell out): APA

Special Ingredients _____

Position in flight: Entry 10. of 15

Advanced to MINI-BOS _____ PLACE _____

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK A little low.

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Low bread |
| Hops | | X | | ☐ | Low citrus |
| Fermentation | | X | | ☐ | Clean. |

Other _____

7 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate |
|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ |

Other _____

| | Brilliant | Hazy | Opaque | Inappropriate |
|---|---|---|---|---|
| Clarity | X | | | ☐ |

Other _____

| | White | Ivory | Beige | Tan | Brown | Inappropriate |
|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ |

Other _____

| | Quick | Lasting | Inappropriate |
|---|---|---|---|
| Retention | X | | ☐ |

Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Low grainy |
| Hops | | X | | ☐ | Low citrus. |
| Bitterness | | X | | ☐ | Mod Bitterness. |
| Fermentation | | X | | ☐ | Clean. |

| | Hoppy | Malty | Inappropriate |
|---|---|---|---|
| Balance | X | | ☐ |

| | Dry | Sweet | Inappropriate |
|---|---|---|---|
| Finish/Aftertaste | X | | ☐ |

Lingering astringency.

Other _____

14 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | X | | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | | X | | ☐ |
| Warmth | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Creaminess | | X | | ☐ |
| Astringency | | X | | ☐ |

Other _____

4 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

7 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

A very good example. Lacks some vibrancy and tastes a bit flabby. A nice attempt, Try + Increase Hop presence + malt bill complexity.

**Judge Total** 35 / 50

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | | |
|---|---|---|---|
| Malt | X | ☐ | Wheat. Subtle grainy notes |
| Hops | X | ☐ | OK for style |
| Bitterness | X | ☒ | Way too high for style |
| Fermentation | X | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

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

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

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 18
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 881957

Position in flight: Entry 10 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 36

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | | | ☐ | biscuit. |
| Hops | ○ | X | | ☐ | low citrus piney |
| Fermentation | ○ | | | ☐ | |

Other _____

7 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | |
|---|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ | Other |

| | Brilliant | Hazy | Opaque | Inappropriate | |
|---|---|---|---|---|---|
| Clarity | X | | | ☐ | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | Other |

| | Quick | Lasting | Inappropriate |
|---|---|---|---|
| Retention | X | | ☐ |

Other _____ Texture _____

2 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | biscuit bready |
| Hops | ○ | X | | ☐ | citrus piney. |
| Bitterness | ○ | X | | ☐ | |
| Fermentation | X | | | ☐ | |

| | | | |
|---|---|---|---|
| Balance | Hoppy X | Malty | ☐ |
| Finish/Aftertaste | Dry X | Sweet | ☐ |

Other _____

16 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | ○ | X | | ☐ |
| Warmth | X | | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Creaminess | X | | | ☐ |
| Astringency | X | | | ☐ |

Other _____

4 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

8 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Great attempt at style
lack mop crema.
check for any happy
notes.

**Judge Total** 31 / 50

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | ○ | X | | X | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 18

Sub (a-f): B

Subcategory (Spell out): APA.

Special Ingredients _____

Entry #: 963362

Position in flight: Entry 11 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 25.

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | X | | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | | X | | ☒ | Way too high for style |
| Fermentation | X | | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | | | ☐ | Low malt |
| Hops | | | | ☐ | Low hops |
| Fermentation | | | | ☐ | Diacetyl |
| Other | | | | | Butterscotch. |

5 / 12

## Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other

Clarity: Brilliant, Hazy, Opaque — Other

Other _____

Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other

Retention: Quick, Lasting

Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | | | ☐ | Grainy |
| Hops | | | | ☐ | Low citrus. |
| Bitterness | | | | ☐ | Medium |
| Fermentation | | | | ☐ | Diacetyl. |
| Balance | Hoppy | | Malty | ☐ | |
| Finish/Aftertaste | Dry | | Sweet | ☐ | Slight astringency. |

Other _____

7 / 20

## Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate ☐

Astringency

Other _____

4 / 5

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

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

## Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Nice attempt, unfortunately the diacetyl notes hide the flavour of this beer. Be careful with packaging + also ↑ temp/ diacetyl rest with dry hop.

**Judge Total** 23 / 50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____


Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au


Category# 18
Sub (a-f) B
Entry # 903362
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight: Entry 11 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 25

*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Bottle Inspection ☐ OK _____

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | |
| Hops | | X | | ☐ | citrus piney. |
| Fermentation | | X | | ☐ | bitterness/tart (Lactic?) |
| Other | | | | | |

5 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | Other |
|---|---|---|---|---|---|---|---|---|
| Color | | | X | | | | ☐ | |

| | Brilliant | Hazy | Opaque | Inappropriate | Other |
|---|---|---|---|---|---|
| Clarity | X | | | ☐ | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | Other |
|---|---|---|---|---|---|---|---|
| Head | | X | | | | ☐ | |

| | Quick | Lasting | Inappropriate | Other |
|---|---|---|---|---|
| Retention | X | | ☐ | |

Other _____ Texture _____

2 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | grainy — |
| Hops | | X | | ☐ | citrus piney |
| Bitterness | | X | | ☐ | |
| Fermentation | | X | | ☐ | |

| | Happy | Malty | Inappropriate |
|---|---|---|---|
| Balance | X | | ☐ |

| | Dry | Sweet | Inappropriate | |
|---|---|---|---|---|
| Finish/Aftertaste | X | | ☐ | harsh notes |

Other _____

12 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | X | | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | | X | | ☐ |
| Warmth | X | | | ☐ |
| Creaminess | X | | | ☐ |
| Astringency | X | | | ☐ |

Other _____

4 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

6 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

good attempt at style
harsh notes chewy
hopping rates run off
malted etc.
lacks oomph.
check carbing process

**Judge Total** 27 / 50

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | L | M | H | | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | | X | | ☒ | Way too high for style |
| Fermentation | | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

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


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→ good 4.5mm head space !!
→ oxidation.

# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: R 3553

Email _____

Category#: 18

Sub (a-f): B

Entry #: 964517

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 7 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 24.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK NOT FILLED TO RIM

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | NICE MALT |
| Hops | | X | | ☐ | NEW WORLD NICE BALANCE |
| Fermentation | | X | | ☐ | WELL FERMENTED |

Other _____

10 / 12

## Appearance

Color: Yellow, Gold X, Amber, Copper, Brown, Black, Inappropriate ☐, Other

Clarity: Brilliant X, Hazy, Opaque, ☐

Other _____

Head: White X, Ivory, Beige, Tan, Brown, Inappropriate ☐, Other

Retention: Quick X, Lasting, ☐

Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | | X | | ☐ | NICE MALT |
| Hops | X | | | ☐ | NICE BALANCE |
| Bitterness | X | | | ☐ | RESTRAINED BY TASTERS |
| Fermentation | | X | | ☐ | NOT COMPLETELY DONE |
| Balance | Hoppy | X | Malty | ☐ | NICELY BALANCED |
| Finish/Aftertaste | Dry X | | Sweet | ☐ | |

Other _____

5 / 20

## Mouthfeel

Body: Thin, X, M, Full, Inappropriate ☐

Carbonation: None L, X, M, H, ☐

Warmth: X, ☐

Creaminess: None L X, M, H, Inappropriate ☐

Astringency: None L X, ☐

Other _____

2 / 5

## Overall

Classic Example X — Not to Style

Flawless X — Significant Flaws

Wonderful X — Lifeless

4 / 10

Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

OXIDIZED & INGREDIENTS ARE NOT FRESH DEFINITELY DIACETYL

Judge Total: 24 / 50

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | | |
|---|---|---|
| Malt | X | Wheat. Subtle grainy notes |
| Hops | X | OK for style |
| Bitterness | X | Way too high for style |
| Fermentation | X | Banana. Low Clove. Hint of bubblegum |

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

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

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Kevin Yates.

BJCP ID & Rank:

Email: kyates@bne.catholic.edu.au

Category#: 18 Sub (a-f): B.

Entry #: 964517

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 7 of 15

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 24.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK Bottle nice, fill is low.

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | ⊗ | | | ☐ | OK for style |
| Bitterness | ○ | | X | ☒ | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Malt into hops, |
| Hops | ○ | X | | ☐ | Spicy, ginger, |
| Fermentation | ○ | X | | ☐ | some ferment character. Minty? |

Other

6 / 12

## Appearance

| | | | | | | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Color | Yellow | Gold | Amber | Copper | Brown | Black | ☐ |
| Clarity | Brilliant | | Hazy | | Opaque | | ☐ |

Other

| | | | | | | Inappropriate | |
|---|---|---|---|---|---|---|---|
| Head | White | Ivory | Beige | Tan | Brown | | ☐ |
| Retention | Quick | | | | Lasting | | ☐ |

Other

Texture: Clings to edges. - Lacing.

2 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | | | ☐ | Malt dominates, |
| Hops | ○ | | | ☐ | bitterness, |
| Bitterness | ○ | | | ☐ | muddy hops, |
| Fermentation | ○ | | | ☐ | little distinctive |
| Balance | Hoppy | | Malty | ☐ | hop flavour/ |
| Finish/Aftertaste | Dry | | Sweet | ☐ | character. |

Other

9 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate | |
|---|---|---|---|---|---|
| Body | | X | | ☐ | |
| Carbonation | None L | M | H | ☐ | |
| Warmth | ○ | | | ☐ | |

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Creaminess | ○ | X | | ☐ | |
| Astringency | ○ | | X | ☐ | |

Other

3 / 5

## Overall

| | | | | | |
|---|---|---|---|---|---|
| Classic Example | | | | X | Not to Style |
| Flawless | | | X | | Significant Flaws |
| Wonderful | | | X | | Lifeless |

5 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Some interesting aromas but flavour seems muddied, no distinct malt/hop flavours. Maybe an issue with ferment temp. to check.

**Judge Total** 25 / 50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Steve Nobel.

BJCP ID & Rank: E3553.

Email _____

Category#: 18

Sub (a-f): B

Entry #: 991831

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 3 of 15

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

**Flavor** 13

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | ☒ | | | ☐ | OK for style |
| Bitterness | ○ | X | | ☒ | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

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

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

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | NICE BALANCE |
| Hops | ○ | X | | ☐ | NEW WORLD FRUITY |
| Fermentation | ○ | X | | ☐ | WELL FERMENTED |

Other _____

10 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | Other |
|---|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ | |

| | Brilliant | | Hazy | | Opaque | Inappropriate | Other |
|---|---|---|---|---|---|---|---|
| Clarity | | | X | | | ☐ | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | Other |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | |

| | Quick | | Lasting | Inappropriate | Other |
|---|---|---|---|---|---|
| Retention | | | X | ☐ | |

Other _____ Texture _____

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | MALT BALANCE |
| Hops | ○ | X | | ☐ | NEW WORLD |
| Bitterness | ○ | X | | ☐ | RESTRAINED BITTERNESS |
| Fermentation | ○ | X | | ☐ | DIACETYL |
| Balance | Hoppy | X | Malty | ☐ | GOOD |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | DRY FINISH |

Other _____

16 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | ○ | X | | ☐ |
| Warmth | ○ | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Creaminess | X | | | ☐ |
| Astringency | X | | | ☐ |

Other _____

3 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | | Lifeless |

6 / 10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

BUTTERY SLIGHTLY OVERMADE
BALANCED & GOOD BEER
NEED DIACETYL REST

**Judge Total** 38 / 50

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

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# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Ken Yates

BJCP ID & Rank: _____

Email: _____

Category# 18 Sub (a-f) B

Entry # 991831

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone ☐ Rank _____

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Use the scales to indicate the intensity of the primary attribute.
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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

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Wheat. Subtle grainy notes |
| Hops | X | | | ☐ | OK for style |
| Bitterness | ○ | X | | ☒ | Way too high for style |
| Fermentation | ○ | X | | ☐ | Banana. Low Clove. Hint of bubblegum |

## Aroma

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Hops upfront, |
| Hops | ○ | X | | ☐ | some malt coming |
| Fermentation | ○ | X | | ☐ | through as well. |
| Other | | | | | Low ferment character? Muddled? |

10 / 12

## Appearance

| | Yellow | Gold | Amber | Copper | Brown | Black | Inappropriate | Other |
|---|---|---|---|---|---|---|---|---|
| Color | | X | | | | | ☐ | |

| | Brilliant | Hazy | Opaque | Inappropriate | Other |
|---|---|---|---|---|---|
| Clarity | | X | | ☐ | |

| | White | Ivory | Beige | Tan | Brown | Inappropriate | Other |
|---|---|---|---|---|---|---|---|
| Head | X | | | | | ☐ | |

| | Quick | Lasting | Inappropriate | Other |
|---|---|---|---|---|
| Retention | | X | ☐ | |

Other _____

Texture: Small bubbles.

3 / 3

## Flavor

| | None L | M | H | Inappropriate | |
|---|---|---|---|---|---|
| Malt | ○ | X | | ☐ | Malt + hops. |
| Hops | ○ | X | | ☐ | Lingering citrus |
| Bitterness | ○ | X | | ☐ | hop flavour, |
| Fermentation | ○ | X | | ☐ | pleasant bitterness |
| Balance | Hoppy | X | Malty | ☐ | Hops moderate. |
| Finish/Aftertaste | Dry | X | Sweet | ☐ | Clean malt. |
| Other | | | | | No harshness. |

15 / 20

## Mouthfeel

| | Thin | M | Full | Inappropriate |
|---|---|---|---|---|
| Body | | X | | ☐ |

| | None L | M | H | Inappropriate |
|---|---|---|---|---|
| Carbonation | | X | | ☐ |
| Warmth | X | | | ☐ |
| Creaminess | | X | | ☐ |
| Astringency | X | | | ☐ |

Other _____

4 / 5

## Overall

| | | |
|---|---|---|
| Classic Example | X | Not to Style |
| Flawless | X | Significant Flaws |
| Wonderful | X | Lifeless |

Feedback: Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

Enjoyable beer, some character in the aroma maybe diacetyl? Maybe check ferment.

8 / 10

**Judge Total** 40 / 50

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

| | | | |
|---|---|---|---|
| Acetaldehyde | | Metallic | |
| Alcoholic / Hot | | Musty | |
| Astringent | | Oxidized | |
| Brettanomyces | | Plastic | |
| Diacetyl | | Solvent / Fusel | |
| DMS | | Sour / Acidic | |
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