BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

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

Category# 2
Sub (a-f) A
Entry # 157 583
Subcategory (Spell out) International Pale Lager
Special Ingredients

Position in flight: Entry 4 of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 36.5

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

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	VL	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

	None L M H	Inappropriate	
Malt		☐	bready grainy
Hops		☐	spicy
Fermentation		☐	
Other	low vegetal notes		

8 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — Inappropriate ☐ — Other
Clarity: Brilliant, Hazy, Opaque
Head: White, Ivory, Beige, Tan, Brown — Inappropriate ☐ — Other
Retention: Quick, Lasting
Other
Texture

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	bread, grainy
Hops		☐	spicy
Bitterness		☐	
Fermentation		☐	clean
Balance	Hoppy – Malty	☐	
Finish/Aftertaste	Dry – Sweet	☐	
Other			

16 / 20

Mouthfeel

Body: Thin – M – Full — Inappropriate ☐
Carbonation: None L – M – H — Inappropriate ☐
Warmth — Inappropriate ☐
Creaminess: None L – M – H — Inappropriate ☐
Astringency — Inappropriate ☐
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.

very clean smoothable lager. well done. Perhaps could finish little drier. ! look at yeast type & pitch rate

Judge Total 37 / 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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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 Kozewarni

BJCP ID & Rank: E4104.

Email _____

Category#: 2

Sub (a-f): A

Entry #: 157583

Subcategory (Spell out): International Pale Lager

Special Ingredients _____

Position in flight: Entry 4 of 15

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE: 36.5

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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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		☐	Low Malt Comp.
Hops	○	X		☐	Floral,
Fermentation	○	X		☐	Vegetal Notes.
Other					Slight Rubber.

8 / 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 _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	Low malt
Hops	○	X		☐	Floral/Vegetable notes.
Bitterness	○	X		☐	Medium.
Fermentation	○	X		☐	Some floors.
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	Astringent
Other					

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

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

	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 good attempt. Slightly sweet + astringent in the finish. Some slight adjustments to fermentation + bitterness hops should help

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

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

Category# 1
Sub (a-f) C
Subcategory (Spell out) Cream Ale
Special Ingredients

Entry # 356 429

Position in flight: Entry 2 of 14

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

	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				☐	bready.
Hops	X			☐	
Fermentation		X		☐	green apple esters
Other	low DMS				

7 / 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 _____

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	bready, grainy, crackers
Hops	X			☐	
Bitterness	X			☐	
Fermentation			X	☐	green apple esters
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

13 / 20

Mouthfeel

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

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

4 / 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.

Great attempt at style
yeast management troubles
-> "acetaldehyde" follow
longer ferment, increase
pitch rates, right
temps etc.

Judge Total 32 / 50

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

Acetaldehyde	H	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	L	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 Rosenwarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 1

Sub (a-f): C

Subcategory (Spell out): Cream Ale

Special Ingredients _____

Entry #: 356429

Position in flight: Entry 26 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

Bottle Inspection ☑ OK — Good fill.

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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Use the space provided to describe the primary attribute.
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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		☐	Bready.
Hops	X			☐	Low Floral
Fermentation		X		☐	Slight green Apple.
Other					

8 / 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

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Slight Corny notes.
Hops	X			☐	
Bitterness	X			☐	Med/Low.
Fermentation		X		☐	Acetylaldehyde
Balance	Hoppy		Malty X	☐	Malt forward.
Finish/Aftertaste	Dry		Sweet X	☐	Sweet, lingering
Other					sweetness.

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate		None L	M	H	Inappropriate
Body		X		☐	Creaminess		X		☐
Carbonation	None L	M X	H	☐	Astringency	X			☐
Warmth				☐	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.

A good attempt. Some slight fermentation flavors = acetylaldehyde. Make sure to finish off ferment + ↑ temp. Still a very good beer.

Judge Total 35 / 50

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

Acetaldehyde	L	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

Category# 1
Sub (a-f) B
Entry # 365251
Subcategory (Spell out) American Lager
Special Ingredients

Position in flight: Entry 1 of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 40

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	☒	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			☐	
Hops	X			☐	
Fermentation	X			☐	low fruity 'green apple'
Other					

10 / 12

Appearance

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

						Inappropriate	
Head	White	Ivory	Beige	Tan	Brown	☐	Other
Retention	Quick		Lasting			☐	

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	grainy, bready
Hops	X			☐	
Bitterness		X		☐	
Fermentation				☐	low fruity esters
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	
Other					

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate		None L	M	H	Inappropriate
Body		X		☐	Creaminess	X			☐
Carbonation	None L	M	H	☐	Astringency	X			☐
Warmth				☐	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.

Really enjoyed this beer
low levels of fruity esters
suggest yeast health
& pitch rates to be
refined otherwise
hits the bill.

Judge Total 41 / 50

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

Acetaldehyde	L	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.
Problematic	0-13	Major off flavors and aromas dominate

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madoke Date

Judge Name Chris Rosewarne

BJCP ID & Rank E 4104 CERTIFIED

Email

Category# 1

Sub (a-f) B

Subcategory (Spell out) American Lager

Special Ingredients

Entry # 365251

Position in flight: Entry 1 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 40

may not be an average of judge's individual scores

Bottle Inspection ✓ Full Fill.

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Corny/Crackery.
Hops	X			☐	Low
Fermentation		X		☐	Spicy notes.
Other					

8 / 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		☐	Crackers.
Hops				☐	Low floral notes.
Bitterness		X		☐	Too Bitter for style
Fermentation		X		☐	Slight yeast.
Balance	Hoppy	X	Malty	☐	Malty
Finish/Aftertaste	Dry	X	Sweet	☐	Lingering Sweetness.
Other	+ Bitterness				

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Creaminess		X		☐	
Astringency		X		☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth		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.

A tasty beer. Maybe a little to bitter for style. A little to sweet? Residual sugars. Great job & a smashable beer.

Judge Total 39 / 50

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.
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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Ken Yates.

BJCP ID & Rank: _____

Email: _____

Category# 1D. Sub (a-f): _____ Entry # 379378

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____ PLACE _____

CONSENSUS SCORE: 30

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.
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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	☒	Way too high for style
Fermentation		X		☐	Banana. Low Clove. Hint of bubblegum

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Hops - US citrus
Hops			X	☐	hops. - Strong.
Fermentation		X		☐	Yeast.
Other	No fruit				

8 / 12

Appearance

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

						Inappropriate	
Head	White	Ivory	Beige	Tan	Brown	☐	Other
	X						
Retention	Quick			Lasting		☐	
				X			
Texture	Small bubbles						

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Initial malt
Hops		X		☐	flavour, hops
Bitterness	X			☐	build, maybe a
Fermentation				☐	touch too much,
Balance	Hoppy		Malty	☐	body a little
Finish/Aftertaste	Dry		Sweet	☐	lacking and may
Other	contribute some astringency.				

12 / 20

Mouthfeel

	Thin	M	Full	Inappropriate		None L	M	H	Inappropriate
Body		X		☐	Creaminess		X		☐
Carbonation	None L	M	H	☐	Astringency		X		☐
Warmth	X			☐	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 looking beer, head fades quickly, but clings to the edges. Hops dominate aroma flavour pleasant w Malt + hops working well, but some astringency - may be an issue w mash temp or amount of hops used.

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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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: Stevie Noble.

BJCP ID & Rank: E3553.

Email _____

Category#: 1

Sub (a-f): D

Entry #: 379378

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 13 of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 30

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		☐	NICE BROWNIT
Hops	○	X		☐	LOW HOPS
Fermentation	○	X		☐	WELL ATTENUATED

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 _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	CONSIST. NICE
Hops	○	X		☐	CITRUS TO STYLE
Bitterness	○	X		☐	MEDIUM A BIT GRASSY
Fermentation	○	X		☐	GOOD ATTENUATED
Balance	Hoppy	X	Malty	☐	MORE HOP FORWARD
Finish/Aftertaste	Dry	X	Sweet	☐	ASTRINGENT

Other _____

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Creaminess	X			☐

	None L	M	H	Inappropriate
Carbonation	○	X		☐
Warmth	○	X		☐
Astringency	X			☐

Other _____

3 / 5

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	

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.

A GRASSY AFTERTASTE & ASTRINGENCY DUE TO MASH TEMP & HOP ADDITION DIAL BACK

Judge Total 29 / 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# 1
Sub (a-f) D
Subcategory (Spell out) American wheat
Special Ingredients _____

Entry # 436677

Position in flight Entry 14 of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 25.5

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 375 can

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	grainy
Hops		X		☐	light citrus
Fermentation				☐	low medicinal.
Other					chlorophenols-

5 / 12

Appearance

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

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

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	X			☐	
Bitterness		X		☐	
Fermentation		X		☐	bandaid notes.
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	harsh
Other					

11 / 20

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency		X		☐
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! [illegible] chorophenols check water chlorine (camden tabs) - check sanitation..

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

	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

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	M	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#: 1

Sub (a-f): D

Entry #: 436677

Subcategory (Spell out): American Wheat

Special Ingredients _____

Position in flight: Entry 14 of 14

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

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		☐	Grainy Notes.
Hops		☐	Low Hops
Fermentation		☐	Phenolic Notes
Other			

6 / 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		☐	Low Grainy
Hops		☐	Low.
Bitterness		☐	Med-High
Fermentation		☐	Phenolic notes.
Balance	Hoppy / Malty	☐	
Finish/Aftertaste	Dry / Sweet	☐	Lingering Astringency.
Other			

10 / 20

Mouthfeel

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

A good beer. Check fermentation temperature + Diacetyl Rest for your yeast + allow to finish. Good Attempt.

Judge Total 27 / 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#: 2A

Sub (a-f):

Subcategory (Spell out): Int Pale Lager

Special Ingredients:

Entry #: 552987

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 36.75

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

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		☐	Initial graininess
Hops	X			☐	followed by yeast
Fermentation			X	☐	character + fruit.

Other _____

10 / 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		☐	Moderate malt,
Hops	X			☐	maybe a corn
Bitterness	X			☐	like character.
Fermentation		X		☐	V low bitterness.

	Hoppy		Malty	
Balance		X		☐

	Dry		Sweet	
Finish/Aftertaste			X	☐

Sweet finish with a worty/astringent character to finish.

Other _____

15 / 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: in the finish

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.

Mostly clean – some yeast character in aroma. Perhaps a touch more carbonation would ease astringency in the finish

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: Stevie Noble.

BJCP ID & Rank: E 3553

Email _____

Category#: 2

Sub (a-f): A

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 552987

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 36.75

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		☐	LOW MALT
Hops	○	X		☐	LOW TO HERBACEAUS
Fermentation	○	X		☐	SLIGHT UNATTENUATED
Other					

7 / 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, Lasting (X) — ☐

Texture _____

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○ X			☐	LOW MALT
Hops	○ X			☐	LOW MALT
Bitterness	○ X			☐	NIL
Fermentation	○	X		☐	LOW
Balance	Hoppy	X	Malty	☐	BALANCED
Finish/Aftertaste	Dry X		Sweet	☐	DRY & GRAINY
Other	SLIGHT CORN!				

15 / 20

Mouthfeel

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

Carbonation: None L, X, M, H — ☐

Warmth: ○ X — ☐

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

Astringency: X — ☐

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.

SLIGHTLY UNATTENUATED
& SWEET AFTER TASTE
VERY CORN AFTER TASTE
WHICH IS MORE THAN STYLE
REQUIRE MORE CARBONATION

Judge Total 35.5 / 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#: 2 Entry #: 668178

Sub (a-f): A

Subcategory (Spell out): Int. Pale Lager

Special Ingredients _____

Position in flight: Entry ___ of ___

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Bottle Inspection ☐ OK Full

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

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

		Inappropriate	
Malt	X (M)	☐	Malt forward.
Hops	(L)	☐	Low floral.
Fermentation	(L)	☐	Sweet
Other			

7 / 12

Appearance

		Inappropriate	
Color	X Yellow	☐	Other
Clarity	X Brilliant	☐	
Other			

		Inappropriate	
Head	X White	☐	Other
Retention	X Quick	☐	
Texture			

3 / 3

Flavor

		Inappropriate	
Malt	X (M)	☐	Low malty
Hops	X (M)	☐	Floral
Bitterness	X (L)	☐	Low.
Fermentation	X (M)	☐	Not full attenuated
Balance	X (Hoppy–Malty)	☐	Yeasty.
Finish/Aftertaste	X (Dry–Sweet)	☐	Flabby - lacking carbonation
Other			

12 / 20

Mouthfeel

		Inappropriate
Body	X (Thin–Full)	☐
Carbonation	X (L)	☐
Warmth	X (M)	☐

		Inappropriate
Creaminess	X (M)	☐
Astringency	X (L)	☐
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 example. Lacking in a few places. Fill was too high to add enough carbonation. Some residual sweetness. Make sure yeast pitch is adequate or try different strain. A good attempt

Judge Total 32 / 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 22/6/23

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

Category# 2
Sub (a-f) A
Subcategory (Spell out) International Pale Lager
Special Ingredients _____

Entry # 668178

Position in flight: Entry 6 of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 31

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 Filled to the brim Carb top.

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	bready
Hops				☐	floral.
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				☐	bready
Hops				☐	floral
Bitterness	X			☐	
Fermentation				☐	clean
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry	X	Sweet X	☐	watery almost.

Other _____

12 / 20

Mouthfeel

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

Creaminess: None L X — M — H — Inappropriate ☐
Astringency: None L X — M — H — Inappropriate ☐
Other _____

3 / 5

Overall

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

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

good attempt at style though lack of carb. finished sweet

5 / 10

Judge Total 30 / 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 (M)	☐	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 _____

Judge Name: Stevie Noble.

BJCP ID & Rank: E3553

Email _____

Category#: 2

Sub (a-f): A

Entry #: 739576

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 21.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ or FILLED TO BRIM.

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	MALT FORWARD
Hops	X			☐	LOW FRUITY
Fermentation	X			☐	SWEET

Other _____

4 / 12

Appearance

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

Clarity: Brilliant | Hazy X | Opaque | Inappropriate ☐

Other _____

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

Retention: Quick | X | Lasting | Inappropriate ☐

Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	MALT FORWARD
Hops	X			☐	FRUITY
Bitterness		X		☐	LOW BITTERNESS
Fermentation	X			☐	NOT ATTENUATED
Balance	Hoppy	X	Malty	☐	NOT BALANCED
Finish/Aftertaste	Dry		Sweet	X	SKUNKY, PLASTIC & SLIGHTLY CARBONED

Other _____

10 / 20

Mouthfeel

Body: Thin X | M | Full | Inappropriate ☐

Carbonation: None L X | M | H | Inappropriate ☐

Warmth: X | Inappropriate ☐

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

Astringency: X | Inappropriate ☐

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.

TASTE ON THE PALATE NOT FULLY ATTENUATED WITH PLASTIC & UNDERCARBONATED TRANSFER OF FERMENTATION PROBLEMATIC

21 / 50

Judge Total

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	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	X
Brettanomyces		Plastic	X
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck	X	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#: 2A. Entry #: 739576

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 21.5

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 (M)	☐	Wheat. Subtle grainy notes
Hops	X (None)	☐	OK for style
Bitterness	X (H)	☒	Way too high for style
Fermentation	X (M)	☐	Banana. Low Clove. Hint of bubblegum

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	fruit - hops.?
Hops			X	☐	Tropical - p'fruit
Fermentation		X		☐	Some yeast character.

Other _____

5 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X; Other ☐

Other _____

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

Retention: Quick, Lasting — X; Other ☐

Texture: Minimal.

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Upfront fruit + bitterness, some malt in the finish. Lingering bitterness. Flavours seem to intense for the style
Hops				☐	
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other _____

9 / 20

Mouthfeel

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

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

Warmth: X; Inappropriate ☐

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

Astringency: X; Inappropriate ☐

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.

Quite tasty but flavours too intese for the style in this example. May be better suited in a diff category.

22.

Judge Total 22 / 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 _____

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

Category# 2
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 741993

Position in flight: Entry 8 of 14

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 30

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			☐	grainy
Hops				☐	
Fermentation				☐	low fruity esters
Other	green apple				

7 / 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 _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	grainy
Hops				☐	
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	harsh notes
Other					

12 / 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		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

Good attempt at style
this beer lacks
character, flabby
increase carb load
or yeast management

Judge Total 29 / 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 Rosenborne

BJCP ID & Rank: E4104

Email _____

Category#: 2

Sub (a-f): A

Subcategory (Spell out): Int. Pale Lager

Special Ingredients _____

Entry #: 741993

Position in flight: Entry 8 of 14

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 30

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

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			☐	light grainy
Hops	X			☐	Low floral
Fermentation	X			☐	

Other _____

7 / 12

Appearance

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

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

Other _____

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

Retention: Quick (X), Lasting — Inappropriate ☐

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Low grainy
Hops				☐	Low floral.
Bitterness		X		☐	Mad Bitterness
Fermentation	X			☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	Bitterness lingers

Other _____

12 / 20

Mouthfeel

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

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

Warmth: None L (X), M, H — Inappropriate ☐

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

Astringency: None L (X), M, H — Inappropriate ☐

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.

This beer appears to be a low ABV. Body is thin + a bit light on in flavour. Look at Grain Bill to ↓ colour + ↑ flavor. Nice attempt. Maybe consider different category.

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: Stevie Noble

BJCP ID & Rank: E3553

Email _____

Category#: 2

Sub (a-f): A

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 815635

Position in flight: 9 of 14

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 39 1/4

may not be an average of judge's individual scores

Bottle Inspection ☑ OK NEEDED A SPANNER TO OPEN !.!.!

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		☐	MALT LIGHT
Hops		X		☐	NEW WORLD FRUITY
Fermentation		X		☐	WELL ATTENUATED

Other _____

10 / 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 — Inappropriate ☐

Other _____ Texture _____

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	MORE MALT FORWARD
Hops		X		☐	FRUITY & SWEET
Bitterness		X		☐	NIL
Fermentation		X		☐	WELL FERMENTED
Balance	Hoppy	X	Malty	☐	NICELY BALANCED
Finish/Aftertaste	Dry	X	Sweet	☐	FINISHES SWEET

Other _____

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate		None L	M	H	Inappropriate
Body		X		☐	Creaminess	X			☐
Carbonation	None L	X	H	☐	Astringency	X			☐
Warmth		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.

NEEDS MORE CARBONATION & A LITTLE SWEET SO TRY A DIFFERENT YEAST TASTED SANITISER

Judge Total 40.5 / 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 Gates.

BJCP ID & Rank: _____

Email: _____

Category# _____ Entry # 815635

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 39.25

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

Flavor 13

Malt	X (M)	☐	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		☐	low aroma,
Hops		X		☐	no dominant
Fermentation		X		☐	aroma.

Other _____

10 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting — X at Lasting — Inappropriate ☐

Texture: fine bubbles

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Very low bitterness,
Hops		X		☐	some malt,
Bitterness	X			☐	lingering sweetness
Fermentation		X		☐	on finish, not
Balance	Hoppy		Malty X	☐	cloying.
Finish/Aftertaste	Dry		Sweet X	☐	

Other _____

15 / 20

Mouthfeel

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

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

Warmth: X at None L — ☐

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

Astringency: None L, M, H — X at M — Inappropriate ☐

Other: Slick mouthfeel.

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.

Clean and well made in many areas - some lingering sweetness on the finish - may be helped with higher carbonation or looking at pitching rate.

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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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: Maddock Date: 23/6/27

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

Category# 2
Sub (a-f) A
Subcategory (Spell out) ~~[illegible]~~
Special Ingredients

Entry # 825966

Position in flight: Entry 10 of 14

Advanced to MINI-BOS

PLACE

245

CONSENSUS SCORE

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

	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

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		☐	
Hops	X			☐	
Fermentation			X	☐	butterscotch.
Other					

4 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	
Clarity	X						☐	
Other								

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	
Retention		X				☐	
Texture							

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	grainy
Hops	X			☐	
Bitterness		X		☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	Lasts, grainy.
Other					

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate		None L	M	H	Inappropriate
Body		X		☐	Creaminess	X			☐
Carbonation	None L	X	H	☐	Astringency		X		☐
Warmth	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.

Good attempt at style
Way too much pulsing
Look at run off. pH < 6
< 10004.
Diacetyl - look at
rests to allow
yeast to sort at
check sanitation

Judge Total 23 / 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: Chris Rosewarne

BJCP ID & Rank: E 4104

Email _____

Category#: 2

Sub (a-f): A

Entry #: 825966

Subcategory (Spell out): Int Pale Lager

Special Ingredients _____

Position in flight: Entry 10 of 14

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 _____

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			☐	Low
Hops	○ X			☐	Low.
Fermentation	○ X			☐	Faults - Diacetyl.
Other					Butter Scotch.

4 / 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			☐	Low
Hops	○ X			☐	Floral
Bitterness	○ X			☐	Med.
Fermentation	○ X			☐	Fault.

	Hoppy		Malty	
Balance		X		☐

	Dry		Sweet	
Finish/Aftertaste	X			☐

Other _____ Slight Astringency that lingers

10 / 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		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

Nice attempt. Diacetyl notes dominate. Make sure to ↑ fermentation temp at end of fermentation to fully finish

Judge Total 26 / 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 Clarks.

BJCP ID & Rank: _____

Email: _____

Category# 24

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry # 883176

Position in flight: Entry 11 of 14

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 21.5

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			☐	Soapy? Astringent
Hops	X			☐	Specialty ingredient
Fermentation	X			☒	impacting aroma?
Other	Corn? Medicinal.				

3 / 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: Large bubbles.

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Astringent
Hops	X			☐	low bitterness.
Bitterness		X		☐	Astringency
Fermentation				☐	dominates
Balance	Hoppy		Malty	☐	Medicinal,
Finish/Aftertaste	Dry		Sweet	☐	Some malt
Other	as it warms.				

7 / 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	X	Lifeless

4 / 10

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

Unfortunately quite an unpleasant example. Dominant astringent/medicinal aromas + flavours. Maybe check sanitation.

Judge Total 20 / 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#: 2

Sub (a-f): A

Entry #: 883176

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 11 of 14

Advanced to MINI-BOS

PLACE

21.5

CONSENSUS SCORE

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

	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

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		☐	GREAT
Hops		X		☐	GREAT
Fermentation		X		☐	SWEETISH
Other					

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	
Clarity	X						☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	
Retention			X			☐	

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	MALT FORWARD
Hops		X		☐	HOPS LOW
Bitterness		X		☐	LOW BITTERNESS
Fermentation		X		☐	FERMENT
Balance		X		☐	GOOD
Finish/Aftertaste		X		☐	GOODS

Other _____

7 / 20

Mouthfeel

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

3 / 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.

SANITATION HAS LET THIS BEER DONE MEDICINAL OVERPOWERS THE BEER

Judge Total 23 / 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

Non-BJCP Qualifications

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

Category# 1
Sub (a-f) C
Subcategory (Spell out) Cream Ale
Special Ingredients _____

Entry # 914222

Position in flight: Entry 3 of 14

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 13

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.
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	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	H
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	H	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	○			☐	wort like
Hops	X			☐	
Fermentation	○			☐	Smoky, medicine
Other	smell	like	Bagasse		

4 / 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 _____

Other _____ Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	X			☐	
Bitterness	○	X		☐	
Fermentation	○			☐	serious flaws.
Balance	Hoppy	X	Malty	☐	–
Finish/Aftertaste	Dry	X	Sweet	☐	

Other _____

3 / 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 _____

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.

Well done for entering
seriously problematic
check chlorine levels -
consider tablets in water
check sanitation levels.
→

Judge Total 13 / 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: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category# 1

Sub (a-f) C

Subcategory (Spell out) Cream Ale.

Special Ingredients _____

Entry # 914222

Position in flight: Entry 3 of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 13

may not be an average of judge's individual scores

Bottle Inspection ☑ Good fill

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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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	H	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	H	Smoky	H
Grassy		Spicy	
Light-Struck		Sulfur	H
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			☐	Significant floors.
Other					Notes of rotten Paw Paw.

3 / 12

Appearance

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

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

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Low to None.
Hops				☐	Low to None.
Bitterness				☐	Astringent.
Fermentation	X			☐	Flaws - Sulphur
Balance	Hoppy	X	Malty	☐	Smoke.
Finish/Aftertaste	Dry		X Sweet	☐	
Other					

4 / 20

Mouthfeel

Body	Thin	X	Full	Inappropriate ☐	Creaminess	None L X	M H ☐
Carbonation	None L	X	H	☐	Astringency	X	☐
Warmth		X		☐	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.

Unfortunately some significant fermentation flaws, make sure to control temperature + yeast pitch is adequate + fresh.

Judge Total 13 / 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: Steve Noble.

BJCP ID & Rank: E 3553

Email _____

Category#: 12

Sub (a-f): A

Entry #: 942113

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 12 of 14

Advanced to MINI-BOS _____

PLACE 18.

CONSENSUS SCORE _____ 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 (M)	☐	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 PROFILE
Hops		X		✓	HOP FORWARD
Fermentation		X		☐	WELL FERMENTED

Other _____

5 / 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 _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	NICE MALT
Hops		X		✓	HOP FORWARD
Bitterness		X		☐	FORWARD BITTERNESS
Fermentation		X		☐	WELL ATTENUATED
Balance	Hoppy X		Malty	☐	HOPPY FORWARD
Finish/Aftertaste	Dry X		Sweet	☐	DRY - CLEAN

Other _____

5 / 20

Mouthfeel

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

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

Warmth: None L, M, H — X; Inappropriate ☐

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

Astringency: None L, M, H — X; Inappropriate ☐

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.

THIS BEER DOES NOT FIT THE STYLE IT IS HOP FORWARD A BIT HAZY HOPS ARE FRUITY, LOVED THE BEER NEEDS TO ENTERED IN ANOTHER CATEGORY

Judge Total 17 / 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@bnc.catholic.edu.au

Category# 2A. Entry # 942113

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 18.

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	☐	Initial malt,
Hops	X			☐	white wine
Fermentation	X			☐	aroma. - hops?
Other					

4 / 12

Appearance

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

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	
Retention	Quick			X	Lasting	☐	
Texture	Good.						

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Initial and
Hops			X	☐	lasting bitterness,
Bitterness			X	☐	some grainy
Fermentation		X		☐	malt flavours
Balance	Hoppy	X	Malty	☐	Bitterness approaches
Finish/Aftertaste	Dry	X	Sweet	☐	astringent but doesnt
Other					quite get there.

5 / 20

Mouthfeel

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

2 / 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.

A tasty + hop forward example. Maybe too much character for the style. Hop selection may lend some unwanted character.

Judge Total: 19 / 50

Scoresheet Instructions

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Flavor 13

	L	M	H	Inappropriate	
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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	

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