13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.BREWER@HOTMAIL.COM

Category#: 32

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 116878

Position in flight: Entry 8 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33.75 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	ROASTY TOASTY
Hops	X			☐	EARTHY FLORAL
Fermentation	X			☐	DONOVET WAS GREAT

Other _____

11 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color						X	☐	

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity			X	☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head				X		☐	

	Quick		Lasting	Inappropriate	
Retention		X		☐	

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	NOT MALTY ENOUGH & HARSH SMOKE
Hops	X			☐	LIGHT FRUITYNESS
Bitterness	X			☐	TOO LOW
Fermentation	○			☐	WELL ATTENUATED
Balance	Hoppy	X	Malty	☐	MALT FORWARD
Finish/Aftertaste	Dry X		Sweet	☐	A BIT TOO DRY & SMOKEY

Other: THE ROAST MALTS & SMOKEY NEED TO BE DIALED BACK.

11 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency	X			☐	

Other _____

2 / 5

Overall

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

7 / 10

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

THE ROAST & SMOKE IS TOO HARSH & NOT BALANCED IF MORE BODY & CREAMYNESS OF OATS OR SIMILAR WILL IMPROVE.

Judge Total 32 / 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

(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Etteldt Jimmy

BJCP ID & Rank: _____

Email: jimmy@madeche.com.au

Category#: 32

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 116878

Position in flight: Entry 8 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33.5 ~~34~~

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery madeche

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	✓	☐	
Hops	✓	☐	
Fermentation	✓	☐	
Other			

9 / 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	✓	☐	low maltiness
Hops	✓	☐	
Bitterness	✓	☐	low bitterness
Fermentation	✓	☐	
Balance (Hoppy – Malty)	✓	☐	
Finish/Aftertaste (Dry – Sweet)	✓	☐	
Other			

14 / 20

Mouthfeel

Body: Thin, M, Full ✓ — Inappropriate ☐

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

Warmth: ✓ — Inappropriate ☐

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

Astringency: ✓ — Inappropriate ☐

Other: _____

3 / 5

Overall

Classic Example ● Not to Style

Flawless ● Significant Flaws

Wonderful ● Lifeless

7 / 10

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

Very nice beer. could use a bit higher body, creamy character. look at your mash temperature

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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 31

Sub (a-f): B

Entry #: 135296

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 7 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 13.5

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		☐	LOW MALT
Hops		X		☐	LOW TO NONE
Fermentation				☐	SMELLS LIKE VOMIT
Other	BENZIE ACID				

2 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color			X				☐	

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Other
Retention	X		☐

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops		X		☐	
Bitterness		X		☐	
Fermentation				☑	

	Hoppy		Malty	Inappropriate	
Balance				☑	

	Dry		Sweet	Inappropriate	
Finish/Aftertaste				☑	

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 _____

3 / 5

Overall

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

3 / 10

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

DIACETYL IS PRESENT IN BASE BEER, BASE IS NOT DEFINED & ASSUME WHEAT BEER W/ INGREDIENTS THE HONEY ADDITION & PASTEURIZING, IS PROBLEMATIC & SADLY RUINS THE BEER

Judge Total 13 / 50

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

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

Scoring Guide

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

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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Vom Etwalde Simay

BJCP ID & Rank: _____

Email: simmy@nedache.com.au

Category#: 31

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 135296

Position in flight: Entry 7 of

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 13.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Nedache

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: ○ ☐ _____

Hops: ○ ☐ _____

Fermentation: ○ ☐ _____

Other _____

2 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — ☐

Other _____

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

Retention: Quick, Lasting — ☐

Texture _____

2 / 3

Flavor

None L M H — Inappropriate

Malt: ○ ☐ _____

Hops: ○ ☐ _____

Bitterness: ○ ☐ _____

Fermentation: ○ ☑ _____

Balance: Hoppy, Malty — ☐ _____

Finish/Aftertaste: Dry, Sweet — ☑ _____

Other _____

3 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — ☐

Warmth: ○ ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: ○ ☐

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

nice beer, good head retention
- diacetyl noticed → incomplete fermentation

Judge Total 14 / 50

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

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

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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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Strolle Jimmy

BJCP ID & Rank: _____

Email: jimmy@madcobe.com.au

Category#: 25

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 143563

Position in flight: Entry 2 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 25.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Madcobe

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK full bottle

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	○	●		☐	grainy - sweet
Hops	○	●		☐	
Fermentation	○	●		☐	yeast dominant
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 — Inappropriate ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	●		☐	sweet.
Hops	○	●		☐	hop profile is nice
Bitterness	○	●		☐	
Fermentation	○	●		☐	
Balance	Hoppy	●	Malty	☐	
Finish/Aftertaste	Dry	●	Sweet	☐	
Other					

8 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — Inappropriate ☐

Warmth: ○ ● — ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: ○ ● — ☐

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.

Very nice beer - very good appearance with really good head retention. yeast profile is to heavy → try to ferment a bit lower in temp. or pitch a bit more yeast.

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.
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Problematic	0-13	Major off flavors and aromas dominate

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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name	STEVE NOBLE
BJCP ID & Rank	E3553
Email	NOBLE.STEVE@HOTMAIL.COM

Category#	25
Sub (a-f)	A
Subcategory (Spell out)	
Special Ingredients	
Entry #	143563

Position in flight: Entry 2 of 18

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 24.5 / 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 — A BIT FULL

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	☐	GRAINY & SWEET
Hops	X	☐	EARTHY HERBACEOUS
Fermentation		☑	HIGH TEMP
Other			

8 / 12

Appearance

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

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

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

Retention: Quick, Lasting (X) — Inappropriate ☐

Other _____ Texture _____

2.5 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	LIGHT MALT
Hops	X	☐	GOOD HOPS
Bitterness		☐	MORE ASTRINGENT
Fermentation	X	☐	TOO HIGH FOR YEAST
Balance	Hoppy — X — Malty	☐	MALT FORWARD
Finish/Aftertaste	Dry — X — Sweet	☐	AKIN TO STYLE.
Other			

8 / 20

Mouthfeel

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

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

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

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

Astringency: None L, M (X), H — 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.

SANITATION IS PROBLEMATIC
LINGERING ASTRINGENCY
OXIDIZED THROUGH TRANSFER
FERMENTATION TEMP A LITTLE
HIGH FOR YEAST

Judge Total 24.5 / 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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 25 Sub (a-f): A

Entry #: 153411

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 3 of 18

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 23.5 (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 RECYCLED BOTTLE & CAP NOT FRESH

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	TOASTY CARAMEL
Hops	○			☐	PALE HOPS
Fermentation	○			☐	OFF
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: _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○ ✗			☐	LOW MALT
Hops	○ ✗			☐	RESINATED HOPS
Bitterness	○ ✗			☐	RESINATED BITTERNESS
Fermentation	○			☐	WELL ATTENUATED
Balance	Hoppy	✓ Malty		☐	MALT FORWARD
Finish/Aftertaste	Dry ✗		Sweet	☐	DRY.
Other	ASTRINGENT				

8 / 20

Mouthfeel

Body: Thin ✗, M, Full, Inappropriate ☐

Carbonation: None L ✗, M, H, Inappropriate ☐

Warmth: ○ ✗, Inappropriate ☐

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

Astringency: ○ ✗, Inappropriate ☐

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.

MASH TEMP VERY LOW DRAW & SPARGE LOWER USE A CLEAN BOTTLE & BE CAREFUL DURING TRANSFER MALT SELECTION TOO DARK.

22 / 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	⊗	☐	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

13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Etvelde Jimmy

BJCP ID & Rank: _____

Email: jimmy@madabe-con.au

Category#: 25

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 153411

Position in flight: Entry 3 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 23,5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Madabe

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK Better to use a new bottle.

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	H
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				☐	caramel
Hops				☐	papery
Fermentation				☐	

Other _____

6 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other: oxidized

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

Retention: Quick, Lasting — Inappropriate ☐

Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	sweet. caramel.
Hops				☐	oxidized.
Bitterness				☐	✓
Fermentation				☐	✓
Balance	Hoppy		Malty	☐	✓
Finish/Aftertaste	Dry		Sweet	☐	sweet

Other _____

10 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — Inappropriate ☐

Warmth _____

Creaminess: None L, M, H — Inappropriate ☐

Astringency _____ — Inappropriate ☐

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.

Unfortunatly the beer is oxidized so couldn't really taste the full potential.
→ really be careful with transferring beer for oxygen pick up.

Judge Total 25 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SNEJIE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.SNEJIE@HOTMAIL.COM

Category#: 34

Sub (a-f): C

Entry #: 157/135

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 16 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
Malt	○	X		☐	Wheat. Subtle grainy notes
Hops	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 MALT PROFILE
Hops	X			☐	LIGHT HOPS PERSPIRATION
Fermentation	○	X		☐	LOW.
Other					

10 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque, Inappropriate ☐

Other

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

Retention: Quick, X Lasting

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	LIGHT PROFILE
Hops	X			☐	LIGHT DRY
Bitterness	X			☐	NONE
Fermentation	○	X		☐	WELL EXECUTED
Balance	Hoppy X		Malty	☐	HOPS
Finish/Aftertaste	Dry X		Sweet	☐	DRY
Other					

15 / 20

Mouthfeel

Body: Thin, X M, Full, Inappropriate ☐

Carbonation: None L, X M, H

Warmth: ○ X

Creaminess: X, Inappropriate ☐

Astringency: X, Inappropriate ☐

Other

3 / 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 RELIGIOUS SWISS WITH PERFECT SWISS & RESONANCE CHARACTER. CONTINUE TO FOLLOW FIRST MOST NEED RECONSIDERATION!

Judge Total 38

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: Van Etwalle jimmy

BJCP ID & Rank: _____

Email: jimmy@madcatte.com

Category#: 34

Sub (a-f): c

Subcategory (Spell out): _____

Special Ingredients: _____

Entry#: 157135

Position in flight: Entry 16 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Madcatte

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		●		☐	
Hops		●		☐	
Fermentation		●		☐	

Other _____

9 / 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 _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		●		☐	
Hops		●		☐	
Bitterness		●		☐	
Fermentation		●		☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	sweet brown.

Other _____

17 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — ☐

Warmth: ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: ☐

Other _____

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

Very nice beer, would use more sauvignon blanc or go the other way and use more peach and less grapes. find a little bit more balance otherwise really good.

Judge Total 40 / 50

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

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

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

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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Von Etwalde Jimmy

BJCP ID & Rank: _____

Email: jimmy@modache.com.au

Category#: 30 Sub (a-f): C Entry #: 2398 48

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 5 of 18

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 29,5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery modache

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ Full bottle

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: M

Hops: L

Fermentation: L

Other: low carbonation

8 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

1 / 3

Flavor

None L M H — Inappropriate

Malt: M

Hops: L

Bitterness: L

Fermentation: L

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

12 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H — Inappropriate

Astringency

Other

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

5 / 10

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

Pastry stout is on the back the yeast takes completly over → different strain to keep sweetness could be an idea → a bit thin.

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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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name	STEVE NOBLE
BJCP ID & Rank	E 3553
Email	NOBLE STEVE@HOTMAIL.COM

Category#	30
Sub (a-f)	e
Entry #	239848
Subcategory (Spell out)	
Special Ingredients	

Position in flight: Entry 5 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 29.5

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 REUSED OLD CAPS

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	☐	MALT
Hops	X	☐	LOW
Fermentation		X	OXIDIZED
Other	NICE SPICE BOUQUET		

10 / 12

Appearance

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

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	MALT
Hops	X	☐	LOW TO NONE
Bitterness	X	☐	LOW TO NONE
Fermentation	X	☐	FUSEL 30 FERMENT TEMP
Balance	Hoppy X Malty	☐	NOT BALANCE
Finish/Aftertaste	Dry X Sweet	☐	SWEET NOT SPICE FLAVORS
Other			

11 / 20

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

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

Mouthfeel

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

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

2 / 5

Overall

Classic Example		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.

THE YEAST COMBO IS NOT RIGHT & CONFLICTS IT LACKS VARIOUS OF A PASTRY SPICE IS NOT HIGH CONDITIONING OF COCOA NIBS PROBLEMATIC.

Judge Total 30 / 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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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: NOBLE SYENTE

BJCP ID & Rank: E 3553

Email: NOBLE.SYENTE@HOTMAIL.CA

Category#: 38 Sub (a-f): B

Entry #: 241745

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 12 of 18

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

	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 FORWARD TOASTY.
Hops	X			☐	FRUITY & MENNORED
Fermentation	X			☐	WELL ATTENUATED
Other					

10 / 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), Inappropriate ☐

Texture: _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	MALT & SMOKED TOASTY
Hops	○	X		☐	LOW HOP PRESENCE
Bitterness	○	X		☐	LOW BITTERNESS
Fermentation	○	X		☐	DRY & ATTENUATED
Balance	Hoppy	X	Malty	☐	BALANCED
Finish/Aftertaste	Dry	X	Sweet	☐	COCOA & CHAR
Other					

17 / 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					

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.

DIACIYL BACK TOAST TO CHOC COMBO AS IT MAKES IT A BIT TOO MUCH

Judge Total 40 / 50

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

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

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

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

13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Etwelle Jimmy

BJCP ID & Rank: _____

Email: jimmy@madcabe.com

Category#: 33

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 241745

Position in flight: Entry 12 of 17

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 Madcabe

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ _____

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

Malt: moderate roast

Hops:

Fermentation:

Other:

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

Head: White, Ivory, Beige, Tan, Brown

Retention: Quick, Lasting

Other

Texture

2 / 3

Flavor

Malt: light coffee

Hops:

Bitterness:

Fermentation:

Balance: Hoppy – Malty

Finish/Aftertaste: Dry – Sweet

Other

17 / 20

Mouthfeel

Body: Thin – M – Full

Carbonation: None L – M – H

Warmth

Creaminess: None L – M – H

Astringency

Other

3 / 5

Overall

Classic Example – Not to Style

Flawless – Significant Flaws

Wonderful – Lifeless

8 / 10

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

Very nice beer. could use a little bit more roast to it, otherwise perfect beer.

Judge Total 40 / 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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NABLE

BJCP ID & Rank: E3T53

Email: NABLE.STEVE@HOTMAIL.COM

Category#: 32 Sub (a-f): B

Entry #: 283956

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 11 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 45

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		☐	MALT FORWARD & SMOKEY
Hops	X			☐	LIGHT FLORAL
Fermentation	○	X		☐	ATTENUATED.
Other					

12 / 12

Appearance

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

Other _____

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

Other _____

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	SMOKEY MALT COFFEE
Hops	X			☐	FRUITY.
Bitterness	○	X		☐	QUITE BITTER
Fermentation	○	X		☐	FULLY ATTENUATED
Balance	Hoppy	X	Malty	☐	LOVE THE BALANCE
Finish/Aftertaste	Dry		Sweet	☐	SEMI DRY FINISH
Other					

18 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency	X			☐	

Other _____

5 / 5

Overall

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

7 / 10

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

THE PEAT & SMOKEY STYLE IS AWESOME CONSIDERING AT SMALL BUT CARBONATED & CREAM A LITTLE LIGHT ON

Judge Total 45 / 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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Von Etteldorf Jimmy

BJCP ID & Rank: _____

Email: jimmy@medlock.com

Category#: 32

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 28 39 56

Position in flight: Entry 11 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 45

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Medlock

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	roast fruit
Hops	X			☐	low hop
Fermentation		X		☐	

Other _____

11 / 12

Appearance

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

Clarity: Brilliant | Hazy | Opaque X | Inappropriate ☐

Other _____

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

Retention: Quick X | Lasting | Inappropriate ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	toast caramel
Hops	X			☐	
Bitterness	X			☐	
Fermentation	X			☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	

Other _____

18 / 20

Mouthfeel

Body: Thin | M X | Full | Inappropriate ☐

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

Warmth: X | Inappropriate ☐

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

Astringency: X | Inappropriate ☐

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.

awesome beer - highlight of the day for me

Judge Total 45 / 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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jimmy@madoche.com.au

BJCP ID & Rank: _____

Email: Jimmy@madoche.com.au

Category#: 30

Sub (a-f): c

Entry #: 357532

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 6 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 42

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Madoche

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	✗			☐	toffee nutty
Hops	✗			☐	
Fermentation	✗			☐	

Other _____

11 / 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	✗			☐	low malt sweetness
Hops	✗			☐	
Bitterness	✗			☐	
Fermentation	✗			☐	

Balance: Hoppy — Malty ● ☐

Finish/Aftertaste: Dry — Sweet ☐

Other: high on ginger

16 / 20

Mouthfeel

Body: Thin ✗ M Full — Inappropriate ☐

Carbonation: None L M ✗ H — Inappropriate ☐

Warmth: None ✗ L M H — Inappropriate ☐

Creaminess: None L ✗ M H — Inappropriate ☐

Astringency: None L ✗ M H — Inappropriate ☐

Other _____

4 / 5

Overall

Classic Example ✗ — Not to Style

Flawless ✗ — Significant Flaws

Wonderful ✗ — Lifeless

8 / 10

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

Very nice beer. good head retention, nice colour. could use a little bit more body and have a look at your spice additions.

Judge Total 42 / 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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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBVE.STEVE@HOTMAIL.COM

Category#: 30

Sub (a-f): C

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 357938

Position in flight: Entry 6 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 42

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 (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		☐	TOFFEE CHOC
Hops				☐	FLORAL
Fermentation				☐	

Other _____

11 / 12

Appearance

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

Clarity: Brilliant X | Hazy | Opaque ☐

Other _____

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

Retention: Quick | Lasting X ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	TOO LIGHT FOR CARAMEL
Hops				☐	LIGHT NOT DOMINANT
Bitterness	X			☐	LOW BITTERNESS
Fermentation				☐	WELL ATTENUATED
Balance	Hoppy X		Malty	☐	WELL BALANCED
Finish/Aftertaste	Dry X		Sweet	☐	SLICE NOT BALANCED

Other: GINGER SHINES BUT CINNAMON & CLOVE NOT PERC

16 / 20

Mouthfeel

Body: Thin X | M | Full ☐ Inappropriate ☐

Carbonation: None L | M X | H ☐

Warmth: X ☐

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

Astringency: X ☐

Other _____

4 / 5

Overall

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

8 / 10

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

A GOOD BEER I WOULD HAVE SUFFERED LESS GINGER & A BIT MORE OF OTHER SPICES A BIT THIN ON THE PALATE & MORE CARAMEL WOULD HAVE BEEN BETTER.

Judge Total 42 / 50

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

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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 33

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: 485743

Position in flight: Entry 13 of 18

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 38.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

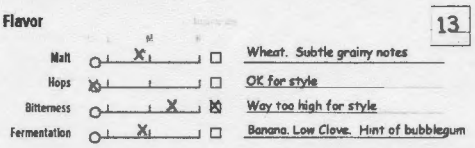
Bottle Inspection ☐ OK _____

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.



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 — MALT FLAVORS & SMOKEY & FUNK

Hops: — LIGHT TO FLORAL

Fermentation: — WELL ATTENUATED

Other:

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque (X) ☐

Other:

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

Retention: Quick, Lasting (X) ☐

Texture:

3 / 3

Flavor

None L M H — Inappropriate

Malt: X — MALT

Hops: X — SMALL & ACCEPTABLE

Bitterness: X — SMALL TO NONE

Fermentation: X — WELL ATTENUATED

Balance: Hoppy, Malty (X) — FLAVOR FLAWS

Finish/Aftertaste: Dry, Sweet (X) — DRY FINISH & PLASTIC

Other:

15 / 20

Mouthfeel

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

Carbonation: None L, M (X), H — ☐

Warmth: X — ☐

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

Astringency: X — ☐

Other:

2 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

7 / 10

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

THE BREW IS A LITTLE TOO MUCH CONSIDER CAPABILITY OF YEAST PRAVENATIZE OTHERWISE A LITTLE OLD

Judge Total: 37 / 50

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

13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Etwelde Jimmy

BJCP ID & Rank: _____

Email: jimmy@madoche.com.au

Category#: 33

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 485743

Position in flight: Entry 13 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 38,5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Madoche

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				☐	woody aroma.
Hops				☐	
Fermentation				☐	

Other _____

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color							☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity				☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	Other

	Quick	Lasting	Inappropriate	
Retention			☐	

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	
Hops				☐	
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other _____

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body				☐	

	None L	M	H	Inappropriate	
Carbonation				☐	
Warmth				☐	

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	

Other _____

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

7 / 10

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

Very nice beer. probably slightly oxidized. with comes out on the back something to watch for.

Judge Total 40 / 50

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

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

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

13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Struelle Jimmy

BJCP ID & Rank: _____

Email: jimmy@madeke.com .au

Category#: 34

Sub (a-f): e

Entry#: 57 58 43

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 17 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 23 .25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Madeke.

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 — Low body

Hops: X — low hop.

Fermentation: X

Other

4 / 12

Appearance

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

Clarity: X Brilliant Hazy Opaque

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

Retention: X Quick Lasting

Other

Texture

1.5 / 3

Flavor

None L M H — Inappropriate

Malt: low malt -

Hops: low hop.

Bitterness

Fermentation

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet

Other

9 / 20

Mouthfeel

Body: Thin M Full — Inappropriate

Carbonation: None L M H

Warmth

Creaminess: None L M H — Inappropriate

Astringency

Other

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

Nice beer. Could use a bit more body. Try using a different step mash + yeast strain. :)

Judge Total: 23.5 / 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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL

Category#: 34

Sub (a-f): C

Entry #: 5738493

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 17 of 18

Advanced to MINI-BOS

PLACE

23

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	☐	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			☐	SO IN ACCEPTABLE
Hops	X			☐	LOW TO NONE
Fermentation	X			☐	OK

Other _____

5 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
		X					☐	

Clarity	Brilliant	Hazy	Opaque	Inappropriate
	X			☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
		X				☐	

Retention	Quick	Lasting	Inappropriate
	X		☐

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	LOW TO NONE
Hops	X			☐	LOW TO NONE
Bitterness	X			☐	NONE
Fermentation		X		☐	OK

Balance	Hoppy		Malty	Inappropriate
		X		☐

Finish/Aftertaste	Dry		Sweet	Inappropriate
	X			☐

CHARDONNAY

Other _____

8 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Carbonation	X			☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other _____

-4 / 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.

IT IS MORE OFTEN THAN JUDGE THAN LIKE.

Judge Total 23 / 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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVEE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 33 Sub (a-f): B

Entry #: 617862

Subcategory (Spell out): _____

Special Ingredients: _____

Position in Flight: Entry 14 of 18

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 29

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		☐	MALT PLENTY & SPICEY
Hops	○			☐	LIGHT TO NONE
Fermentation	○	X		☐	

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 | Inappropriate ☐

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	MALT NO COFFEE CARAMEL
Hops	○			☐	SWEET TO NONE
Bitterness	○			☐	BITTER TO NONE
Fermentation	○			☐	ATTENUATED
Balance	Hoppy	X	Malty	☐	MALT
Finish/Aftertaste	Dry		Sweet	☐	CARA ALOT OF LIFE WITH COFFEE

Other: NOT ENOUGH ROAST

15 / 20

Mouthfeel

Body: Thin | M | Full | Inappropriate ☐

Carbonation: None L | M | H | Inappropriate ☐

Warmth: ○ | X | | ☐

Creaminess: None L | M | H | Inappropriate ☐

Astringency: ○ | X | | ☐

Other _____

3 / 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.

IT IS NICE BUT LACKED FINESSE. MORE ROAST & CHOC & PEAT WOULD IMPROVE. NO FAULTS JUST WISH TO DISTRIBUTE ACCORDING TO STYLE. IT WAS ENJOYABLE

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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Von Stuebe Jimmy

BJCP ID & Rank: _____

Email: jimmy@modoche.com.au

Category#: 33

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 617862

Position in flight: Entry 14 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Modoche

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ _____

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		●		☐	Pale
Hops		●		☐	
Fermentation		●		☐	

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 _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		●		☐	Low roasted.
Hops		●		☐	
Bitterness		●		☐	
Fermentation		●		☐	

Balance: Hoppy — Malty ☐

Finish/Aftertaste: Dry — Sweet ☐

Other: Red wine.

12 / 20

Mouthfeel

Body: Thin — M — Full ☐

Carbonation: None L — M — H ☐

Warmth ☐

Creaminess: None L — M — H — Inappropriate ☐

Astringency ☐

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

Very nice beer. Could use a bit more aroma and flavor from roasted grain.

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.
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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3T53

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 33

Sub (a-f): B

Entry#: 691496

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 15 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33

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 MALT BUT A LITTLE WANTON
Hops	○	X			☐	SMALL LIGHT
Fermentation	○		X		☐	AMBIGUOUS

Other _____

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque (X) ☐

Other _____

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

Retention: Quick, Lasting (X) ☐

Texture _____

2 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○		X		☐	GOOD HEIGHT
Hops	○	X			☐	LIGHT FLORAL
Bitterness	○	X			☐	LOW BITTERNESS
Fermentation	○		X		☐	CONFUSED OF INTENTION of FLAVOR
Balance	Hoppy			Malty	☐	MIXED FUSION
Finish/Aftertaste	Dry			Sweet	☐	

Other _____

10 / 20

Mouthfeel

Body: Thin, M (X), Full ☐

Carbonation: None, L (X), M, H ☐

Warmth: ○ (X) ☐

Creaminess: None, L, M, H ☐

Astringency: ○ ☐

Other _____

3 / 5

Overall

Classic Example (X) Not to Style

Flawless (X) Significant Flaws

Wonderful (X) Lifeless

7 / 10

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

BARREL AGE CHECK AFTER TIME ROASTY NEED BALANCE COMPLEX FLAVOUR THAT NEEDS TO BE SIMPLIFIED

Judge Total 32 / 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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17

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Etwalde jimmy

BJCP ID & Rank: _____

Email: jimmy@macleche.com.au

Category#: 33

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 69436

Position in flight: Entry 15 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Macleche

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑

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

Malt: Rich deep complex

Hops:

Fermentation:

Other:

10 / 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:

1,5 / 3

Flavor

Malt: Low roast

Hops:

Bitterness: low bitterness

Fermentation:

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other:

14 / 20

Mouthfeel

Body: Thin, M, Full, Inappropriate

Carbonation: None L, M, H

Warmth:

Creaminess: None L, M, H, Inappropriate

Astringency:

Other:

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

Very nice beer. Could use a bit more body. to long in the barrel?

Judge Total 33,5 / 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

(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Van Etvalde Jimmy

BJCP ID & Rank: _____

Email: jimmy@madache.com + an

Category#: 25

Sub (a-f): A

Entry #: 8 4 9 5 4 6

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 4 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 26,75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery madache

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK Very full.

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot	V	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		•		☐	grainy sweet
Hops	•			☐	low
Fermentation	•			☐	low yeast profile

Other _____

8 / 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 _____

1,5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	light sweet
Hops	X			☐	low hop
Bitterness	•			☐	
Fermentation				☐	peppery alcohol
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other _____

11 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		•		☐

	None L	M	H	Inappropriate
Carbonation		•		☐
Warmth			•	☑

	None L	M	H	Inappropriate
Creaminess	•			☐
Astringency	•			☐

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.

Nice beer - great potential. Have a look at fermentation temperature or put it a bit lower to first couple of days

Judge Total 28,5 / 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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 25 Sub (a-f): A

Entry #: 849546

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 4 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 26.75

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 TOO FULL LEAVE MORE SPACE.

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	LOW
Hops	X			☐	LOW HOPS
Fermentation				☐	HIGH SWEET

Other _____

6 / 12

Appearance

	Color	Clarity	Head	Retention
	Yellow, Gold X, Amber, Copper, Brown, Black	Brilliant X, Hazy, Opaque	White, Ivory X, Beige, Tan, Brown	Quick X, Lasting

Inappropriate ☐ Other _____

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	LOW
Hops	X			☐	LOW TO NONE
Bitterness	X			☐	RESTRAINED BITTERNESS
Fermentation		X		☐	TOO HIGH FUSEL
Balance	Hoppy	X	Malty	☐	DEFFINITE TO PREFERENCE
Finish/Aftertaste	Dry		X Sweet	☐	SWEET PASTRY

Other FUSEL

11 / 20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency	X			☐	

Other _____

2 / 5

Overall

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

4 / 10

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

THE RECIPE & HOP PROFILE IS NOT TO STYLE. THE YEAST IS GERMAN OF A HIGH ALCOHOL

25 / 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	☒	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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Maclache Date

Judge Name Van Stuelle Jimmy

BJCP ID & Rank

Email jimmy.@maclache.com.au

Category# 23A

Sub (a-f) A

Subcategory (Spell out)

Special Ingredients

Entry # 937348

Position in flight: Entry 1 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 38.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery Maclache

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.
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Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		✓		☐	wheat
Hops	✓			☐	ok for style
Fermentation			✓	☐	fruity
Other					

11 / 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			
Texture	no texture						

1.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	Bar malt
Hops	✓			☐	✓
Bitterness	✓			☐	
Fermentation		✓		☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry	✓	Sweet	☐	
Other					

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	✓			☐	

	None L	M	H	Inappropriate	
Carbonation			✓	☐	
Warmth	✓			☐	

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

2 / 5

Overall

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

8 / 10

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

Very nice beer. Can use a bit of work on headretention + acetaldehyde - ferment a bit longer

Judge Total 38.5 / 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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3153

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 23 Sub (a-f): A

Entry #: 937348

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 1 of 18

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 38-35

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		☐	LIGHT MALT
Hops	X			☐	N/A
Fermentation	○	X		☐	TART
Other	NICE ACIDITY.				

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate
Retention	X		☐

Other _____ Texture: GOOD

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○ X			☐	LOW TO NONE
Hops	X			☐	N/A
Bitterness	X			☐	N/A
Fermentation	○	X		☐	WELL ATTENUATED
Balance	Hoppy	X	Malty	☐	WELL BALANCED
Finish/Aftertaste	Dry X		Sweet	☐	DRY TART
Other	GREEN APPLES.				

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	○			☐

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.

NICE BEER A BIT OF CLASSIC FERMENTATION OFF FLAVOR AS IT WARMS UP MORE WHEAT FOR HEAD RETENTION

Judge Total 38 / 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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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Von Stuble Jimmy.

BJCP ID & Rank: _____

Email: jimmy@madcoke.com

Category#: 32 Sub (a-f): A

Entry #: 791647

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 9 of 17

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 14.25 ~~13.15~~

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery madcoke

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	☐	low malt
Hops	X	☐	low hop
Fermentation	X	☐	
Other			not a lot smoke

3 / 12

Appearance

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

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

Other: _____

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

Retention: Quick, Lasting (X) — ☐

Texture: _____

1.5 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	low malt
Hops	X	☐	low hops
Bitterness	X	☐	
Fermentation	X	☐	
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	
Other			

6 / 20

Mouthfeel

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

Carbonation: None L, M (X), H — ☐

Warmth: X — ☐

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

Astringency: X — ☐

Other: _____

2 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

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

Nice beer, a bit to dark
→ look at grain bill.
→ fermentation process to look at as well. cleaning.

3 / 10

Judge Total 15.5 / 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.
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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 32 Sub (a-f): A

Entry #: 791647

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 9 of 18

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 14.25 13.25

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 RECYCLED CLS & BOTTLE

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	MALT TOFFEE
Hops		X		☐	FRUITY
Fermentation				☐	

Other: NO DEFINITION OF SMOKED

3 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque X ☐

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

Retention: Quick, Lasting X ☐

Other _____ Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	SMALL MALT
Hops	X			☐	LOW HOPS
Bitterness	X			☐	LIGHT BITTER
Fermentation	X			☐	FULLY ATTENUATED
Balance	Hoppy	X	Malty	☐	NOT BALANCED
Finish/Aftertaste	Dry X		Sweet	☐	DRY & ASTRINGENT

Other: INFECTION

3 / 20

Mouthfeel

Body: Thin X, M, Full ☐

Carbonation: None L, X M, H ☐

Warmth: X ☐

Creaminess: None L, M, H ☐

Astringency: ✓ ☐

Other _____

3 / 5

Overall

Classic Example ____ Not to Style

Flawless ____ Significant Flaws

Wonderful ____ Lifeless

3 / 10

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

THIS BEER NOT TOO STYLE
INFECTION BREW NEXT
CONTROL NAMFER ROAST
MALTS TO GREAT DEAL
BACK.

Judge Total 13 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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.
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(13)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jimmy Van Etrudle

BJCP ID & Rank: _____

Email: jimmy@madocke.com.au

Category#: 32

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 838825

Position in flight: Entry 10 of 17

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 Madocke

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: ○ ☐

Hops: ○ ☐ Low Hops

Fermentation: ○ ☐

Other: smoked ✓

3 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — ☐

Other: _____

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

Retention: Quick, Lasting — ☐

Texture: _____

3 / 3

Flavor

None L M H — Inappropriate

Malt: ○ ☐

Hops: ○ ☐ Low Hops

Bitterness: ○ ☐

Fermentation: ○ ☐

Balance: Hoppy, Malty ☐

Finish/Aftertaste: Dry, Sweet ☐

Other: _____

6 / 20

Mouthfeel

Inappropriate

Body: Thin, M, Full ☐

Carbonation: None L, M, H ☐

Warmth: ○ ☐

Creaminess: None L, M, H ☐

Astringency: ○ ☐

Other: _____

3 / 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.

Nice beer, but missing the hops to be a specialty IPA 21B

Judge Total: 21 / 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

13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: STEVE NOBLE

BJCP ID & Rank: E3553

Email: NOBLE.STEVE@HOTMAIL.COM

Category#: 32 Sub (a-f): A

Entry #: 838825

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 10 of 18

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 FULL TO BRIM.

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

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

Malt: None L M H — X (M) ☐ — MALT FORWARD NICE

Hops: X (L) ☐ — EARTHY SPICY

Fermentation: ☐ ☐

Other: _____

5 / 12

Appearance

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

Clarity: Brilliant X Hazy Opaque ☐

Other: _____

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

Retention: Quick X Lasting ☐

Texture: _____

3 / 3

Flavor

Malt: None L M H — X (M) ☐ — MALT FORWARD & NO SMOKEY

Hops: ☐ — NOT IPA

Bitterness: X ☐ — HIGH

Fermentation: X ☐ — ATTENUATED

Balance: Hoppy X Malty ☐ — NOT BALANCED

Finish/Aftertaste: Dry X Sweet ☐ — DRY

Other: _____

8 / 20

Mouthfeel

Body: Thin X M Full ☐

Carbonation: None L X M H ☐

Warmth: X ☐

Creaminess: X None L M H ☐ Inappropriate

Astringency: X ☐

Other: _____

2 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

4 / 10

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

IT DID NOT ALIGN WITH BASE STYLE & SMOKEY NOT PERCEPTABLE

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	

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