1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKE Date 24/6/23

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

Category# 2
Sub (a-f) B
Entry # 138488
Subcategory (Spell out)
Special Ingredients

Position in flight Entry 1 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 37.5

may not be an average of judge's individual scores

Bottle Inspection ☑ OK

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None	L	M	H	Inappropriate	
Malt	○		X		☐	toasty
Hops	○	X			☐	spicy
Fermentation	○		X		☐	moderate green apple but fades

Other

8 / 12

Appearance

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

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

2 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○		X		☐	toasty, crusty, low caramel.
Hops	○	X			☐	spicy
Bitterness	○		X		☐	
Fermentation	○	X			☐	low fruity esters
Balance	Hoppy		X	Malty	☐	
Finish/Aftertaste	Dry		X	Sweet	☐	

Other

16 / 20

Mouthfeel

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

Creaminess: None, L, M, H — Inappropriate ☐
Astringency: ○ X — Inappropriate ☐
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.

well made beer!
Acetaldehyde detected
→ consider leaving
on yeast little longer during
primary ferment.
consider pitch rate

Judge Total 37 / 50

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

1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADCIKE Date 24/6/23.

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 2B Entry # 138488

Sub (a-f)

Subcategory (Spell out) Int Amb. Lager.

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 37.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

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	☐	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		☐	Good malt aroma
Hops	X			☐	Clean flavour / aroma
Fermentation	X			☐	

Other

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color			X				☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate	Other
Retention		X	☐	

Other

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Good malt flavour
Hops	X			☐	is balanced sweetness
Bitterness	X			☐	& bitterness.
Fermentation	X			☐	No fermentation

	Hoppy	Malty	Inappropriate
Balance		X	☐

	Dry	Sweet	Inappropriate
Finish/Aftertaste	X		☐

issues.

Other

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency	X			☐

Other

4 / 5

Overall

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

8 / 10

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

Good to style, well balanced beer

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

Table ONE

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Mordoche Date 24/3/23

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

Category# 5
Sub (a-f) D
Subcategory (Spell out) C Pils
Special Ingredients

Entry # 145637

Position in flight: Entry 17 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 26.5

may not be an average of judge's individual scores

Bottle Inspection ☐ OK

Non-BJCP Qualifications

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

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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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	☐	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: bready
Hops:
Fermentation: fruity esters
Other:

7 / 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: bready
Hops:
Bitterness:
Fermentation: low fruity esters
Balance: Hoppy Malty — red apple
Finish/Aftertaste: Dry Sweet — poor
Other:

8 / 20

Mouthfeel

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

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

3 / 5

Overall

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

6 / 10

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

Good attempt at style
Check fermentation temp
carbonation way too high
- Carbonic bite distracts from drinkability

27 / 50 Judge Total

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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→ reduce priming sugars
→ allow to fully attenuate.

Tb1 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MARBLE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 5D. Entry# 145637

Sub (a-f)

Subcategory (Spell out) German Pils.

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 26.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

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	○	☐	Missing Pils hop aroma.
Hops	○	☐	
Fermentation	○	☐	
Other			Over carb

6 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	○	☐	Not balanced with malt & bitterness. Very over carbed messing with flavour
Hops	○	☐	
Bitterness	○	☐	
Fermentation	○	☐	
Balance	Hoppy – Malty	☐	
Finish/Aftertaste	Dry – Sweet	☐	
Other			

10 / 20

Mouthfeel

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

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

2 / 5

Overall

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

5 / 10

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

Just missing on bitterness & malt for style. Over carbed too.

Judge Total 26 / 50

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

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

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

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TBI 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKE Date 24/6/23.

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 4A Entry# 165372

Sub (a-f)

Subcategory (Spell out) Munich Helles

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 17.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

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

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

Acetaldehyde	M	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				☐	Off aroma,
Hops				☐	Acetaldehyde or
Fermentation				☐	butter scotch
Other					

3 / 12

Appearance

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

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

Other

Texture

2 / 3

Flavor

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

5 / 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

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.

Unfortunately issues with infection / fermentation problems.

Judge Total 16. / 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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Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Modake Date

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

Category# 4
Sub (a-f) A
Subcategory (Spell out)
Special Ingredients

Entry # 165372

Position in flight: Entry 7 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 17

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☑

Aroma

	None L	M	H	Inappropriate	
Malt	✗			☐	
Hops	✗			☐	
Fermentation			✗	☐	Diacetyl

Other: hot alcohol dominates fusels.

2 / 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 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	toasty.
Hops				☐	spicy
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	slight hot

Other: fusel alcohols. — check ferment temp & pitch rate

9 / 20

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess	✗			☐
Astringency		✗		☐

Other

2 / 5

Overall

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

3 / 10

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

good attempt though let down by ferment issues diacetyl present & fusel alcohols check ferment temp pitch rates etc

Judge Total 18 / 50

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
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Assign scores for each section and total.
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Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
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Table I

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Modoulle Date 24/6 [illegible]

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

Category# 4
Sub (a-f) A
Subcategory (Spell out)
Special Ingredients

Entry # 193761

Position in flight: Entry 8 of 15

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 19.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☑

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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If character is absent, mark the circle to the left.
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This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	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.
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Very Good	30-37	Generally within style parameters, minor flaws.
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Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Aroma

None L M H — Inappropriate

Malt: L low
Hops: ☐
Fermentation: ☐ ~~cardboard~~
Other: → cardboard

3 / 12

Appearance

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

2 / 3

Flavor

None L M H — Inappropriate

Malt ☐
Hops: spicy floral herbal
Bitterness ☐
Fermentation: low Dry notes.
Balance: Hoppy Malty ☐
Finish/Aftertaste: Dry Sweet ☐
Other: flat flabby muddled. oxidized.

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

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

Good attempt at style
Oxidation issues
check bottling
procedure

3 / 10

Judge Total 20 / 50

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

Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MIDDLE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 4A

Sub (a-f)

Subcategory (Spell out) Munich Helles

Special Ingredients

Entry # 193761

Position in flight Entry of

Advanced to MINI-BOS

PLACE

19.5

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X (M)	☐	Wheat. Subtle grainy notes
Hops	X	☐	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		☐	lack of aroma
Hops		X		☐	possible due to
Fermentation		X		☐	oxidization
Other					

2 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque — Inappropriate ☐

Other

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

Retention: Quick, Lasting X

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Body and flavour
Hops				☐	is thin.
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

9 / 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

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

Issue with oxidization.
has affected the
final flavour

4 / 10

Judge Total 19 / 50

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

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

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

Tobe Uno Numero.

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Modake Date 24/6/23

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

Category# 5
Sub (a-f) D
Subcategory (Spell out)
Special Ingredients

Entry # 195298

Position in flight: Entry 18 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 28

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	toasty
Hops	X			☐	
Fermentation		X		☒	lots DMS
Other					

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color	X						☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	Other

	Quick		Lasting	Inappropriate	
Retention		X		☐	

Other
Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	toasty
Hops	X			☐	spicy floral
Bitterness			X	☐	
Fermentation		X		☐	
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	finishes dry & harsh
Other					

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

3 / 5

Overall

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

5 / 10

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

Well attempt at style!
finishes very harsh
→ check sparging rate
off tastes →
keep brew - < pH &
hopping rates > 1.004
& Alpha acids.

Judge Total 29 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDCKE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 5D Entry# 195298

Sub (a-f)

Subcategory (Spell out) German Pils

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

28

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

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

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		☐	Aroma ok.
Hops	○	X		☐	bit lacking hop.
Fermentation	○			☐	

Other

6 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque — Inappropriate ☐

Other

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

Retention: Quick, X Lasting — Inappropriate ☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	Ok to style,
Hops	○	X		☐	Very clean
Bitterness	○	X		☐	just needs more
Fermentation	X			☐	bitterness.
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other

9. / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

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

Other

3. / 5

Overall

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

6. / 10

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

Ok for style no off flavours just more bitterness

27 / 50

Judge Total

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

Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madathe Date 24/6/23

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

Category# _____ Entry # 263342

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 9 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 14

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

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

Other: rather veg, earthy. Unmalt -

2 / 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 _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready
Hops		X		☐	spicy
Bitterness	X			☐	
Fermentation		X		☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	finishes sweet

Other: flat flabby.

5 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — Inappropriate ☐

Warmth: X — Inappropriate ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: X — Inappropriate ☐

Other _____

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

good attempt at style
- let down by
some yeast autolysis
unmalt notes
vegetal earthy
check sanitation

1.5 / 50

Judge Total

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

Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 4A Entry # 263342

Sub (a-f)

Subcategory (Spell out) Munich Helles

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 14.

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 5

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		☐	Issue with aroma
Hops		☐	possible infection.
Fermentation		☐	metallic aroma
Other			

2 / 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 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Big issue with
Hops		☐	infection.
Bitterness		☐	Oxidized,
Fermentation		☐	musty & metallic
Balance	Hoppy – Malty	☐	flavours.
Finish/Aftertaste	Dry – Sweet	☐	
Other			

4 / 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

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

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

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3. / 10

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

Unfortunately beer is infected and not good to drink.

Judge Total 13. / 50

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

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

1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Maddoake Date 24/6/23

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

Category# 3
Sub (a-f) B
Subcategory (Spell out)
Special Ingredients

Entry # 358 337

Position in flight: Entry 2 of 19

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

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

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

Aroma

		Inappropriate	
Malt	X	☐	caramel dominates
Hops		☐	
Fermentation		☐	low bandaid notes
Other			

5/12

Appearance

		Inappropriate	
Color	X (Yellow–Gold)	☐	Other
Clarity	X (Brilliant)	☐	
Other			

		Inappropriate	
Head	X (White–Ivory)	☐	Other
Retention	X (Quick–Lasting)	☐	
Texture			

2/3

Flavor

		Inappropriate	
Malt		☐	toasty, Caramel.
Hops		☐	
Bitterness		☐	
Fermentation	X	☐	bandaid.
Balance	X (Hoppy–Malty)	☐	
Finish/Aftertaste	X (Dry–Sweet)	☐	harsh,
Other			

9/20

Mouthfeel

		Inappropriate	
Body	X (Thin–Full)	☐	
Carbonation	X (None L–H)	☐	
Warmth	X	☐	

		Inappropriate	
Creaminess	X (None L–H)	☐	
Astringency	X (None L–H)	☐	
Other			

2/5

Overall

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

4/10

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

Good attempt at style!
these are some bandaid notes
chlorophenols - check
sanitation
also caramelly dominate
consider oxygen ingress

Judge Total 22/50

Some where in the packaging zone!

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

1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 3B Entry # 358337

Sub (a-f)

Subcategory (Spell out) Czech Pale Lager

Special Ingredients

Position in flight Entry of

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 5

Bottle Inspection ☑ ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other

Aroma off a bit could be oxidization or fermentation issue.

5 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	X						☐

Other

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	X			☐

Other

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

Other

	Quick		Lasting	Inappropriate
Retention			X	☐

Texture

2 / 3

Flavor

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

				Inappropriate
Balance	Hoppy		Malty	☐
Finish/Aftertaste	Dry		Sweet	☐

Other

10 / 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			☐

	None	L	M	H	Inappropriate
Carbonation			X		☐
Warmth					☐

	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

5 / 10

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

Some issues going on either infection or oxidization.

Judge Total 24 / 50

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

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

Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Modesto Date 24/6/23

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

Category# S
Sub (a-f) D
Subcategory (Spell out) G P.W
Special Ingredients

Entry # 391542

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 41

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		☐	bread light toasty
Hops		X		☐	spicy floral
Fermentation	X			☐	clean.
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

3/3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready
Hops		X		☐	spicy floral
Bitterness			X	☐	firm yet not harsh
Fermentation	X			☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	
Other					

17/20

27

Mouthfeel

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

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

5/5

32

Overall

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

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

Great example of the style!

8/10 x2

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

Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MaDock Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Category# 5D

Sub (a-f)

Subcategory (Spell out) German Pils.

Special Ingredients

Entry # 391542

Position in flight Entry of

Advanced to MINI-BOS ☐

PLACE

41.

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection ☑ ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Malty aroma.
Hops				☐	and hops
Fermentation				☐	good to style.
Other					

10. / 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							

3. / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Very good. Well
Hops		X		☐	balanced bitterness.
Bitterness		X		☐	and good hop
Fermentation	X			☐	Flavour for
Balance	Hoppy	X	Malty	☐	Pils
Finish/Aftertaste	Dry X		Sweet	☐	
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					

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.

Very good to style
and great tasting.

Judge Total 42 / 50

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table 1 ☺

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Modocke Date 24/6/23

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

Category# 3
Sub (a-f) B
Subcategory (Spell out)
Special Ingredients

Entry # 477583

Position in flight: Entry 3 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 41.5

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 very fill.

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	really rich toasty
Hops		X		☐	spicy floral
Fermentation	X			☐	

Other

10 / 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		☐

Other

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	toasty bready, low caramel
Hops		X		☐	spicy floral
Bitterness		X		☐	
Fermentation	X			☐	clean

	Hoppy		Malty	Inappropriate
Balance		X		☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste	X			☐

slightly harsh

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

4 / 5

Overall

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

8 / 10

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

well done great almost at style
slightly harsh. at check run off rates
run off pH < 6.0
SG > 1.004.

Judge Total 43 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	L	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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TBL I XR

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKS Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 3B Entry# 477583

Sub (a-f)

Subcategory (Spell out) Czech Pale Lager

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 41.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H Inappropriate

Malt X

Hops X

Fermentation ○

Other

ok aroma, not as rich malty/spicy as could be.

9 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

2 / 3

Flavor

None L M H Inappropriate

Malt X

Hops X

Bitterness X

Fermentation ○

Balance: Hoppy – Malty

Finish/Aftertaste: Dry – Sweet

Other

Good flavour and bitterness. Well balanced.

17 / 20

Mouthfeel

Body: Thin – M – Full

Carbonation: None L – M – H

Warmth ○

Creaminess: None L – M – H

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 good to style and tasting very good. Nice.

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

Table II

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Modbche Date 24/6/27

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

Category# 5
Sub (a-f) B
Subcategory (Spell out) Kolsch
Special Ingredients

Entry # 478841

Position in flight: Entry 16 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
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 bready
Hops	X			☐	spicy
Fermentation	X			☐	clean

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

2 / 3

Flavor

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

Other

16 / 20

Mouthfeel

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

Creaminess: None L, M, H, Inappropriate
Astringency: X
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.

Great attempt at style perhaps little too hop forward quite spicy

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

Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDUBE Date 24/6/23.

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 5B. Entry# 478841

Sub (a-f)

Subcategory (Spell out) 5B Kolsch

Special Ingredients

Position in flight Entry of

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 5

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Good light aroma
Hops		X		☐	
Fermentation	X			☐	

Other

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X					☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	Other

	Quick	Lasting	Inappropriate	
Retention	X		☐	

Other

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Good balance of
Hops	X			☐	malt & bitterness
Bitterness		X		☐	
Fermentation	X			☐	Bit more carbonation
Balance	Hoppy	X	Malty	☐	be good.
Finish/Aftertaste	Dry X		Sweet	☐	

Other

16 / 20

Mouthfeel

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

4 / 5

Overall

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

8 / 10

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

Very good to style and nice drinking.

Needs more carbonation.

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

Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madocke Date 24/6/23

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

Category# 3
Sub (a-f) B
Subcategory (Spell out)
Special Ingredients

Entry # 494 / 64

Position in flight: Entry 5 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	very low bready toasty
Hops		X		☐	spicy
Fermentation	X			☐	candy.
Other	S				

7 / 12

Appearance

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bready toasty
Hops		X		☐	spicy floral
Bitterness		X		☐	
Fermentation	X			☐	low DMS.
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	
Other	low sweet spicy alcohol note				

17 / 20

Mouthfeel

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

4 / 5

Overall

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

7 / 10

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

Good attempt at style
clean profile
lacks some of the
rich aroma.
check on grist to
help prop flavors

Judge Total 38 / 50

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

flavors & aromas

Decoction. or add little
melanoidin

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Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 3B Entry# 494164

Sub (a-f)

Subcategory (Spell out) Czech Pale lager

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 37.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Good aroma,
Hops		X		☐	Clean & malty.
Fermentation	X			☐	

Other

7 / 12

Appearance

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

Other

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

Other

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Good flavour
Hops		X		☐	and malt taste
Bitterness		X		☐	well balanced.
Fermentation				☐	Could finish a
Balance	Hoppy		Malty	☐	bit drier, touch
Finish/Aftertaste	Dry		Sweet	☐	of sweetness

Other

16 / 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	M	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.

Good to style
could finish bit drier
and be great.

36. / 50

Judge Total

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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Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDGE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 4A Sub (a-f) Entry # 541547

Subcategory (Spell out) Munich Helles

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 27.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☑ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
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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		☐	Malty aroma.
Hops	X			☐	Clean.
Fermentation	X			☐	

Other

6 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque — ☐

Other

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

Retention: Quick, X Lasting — ☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Flavour is ok
Hops				☐	Could be balanced
Bitterness				☐	a bit more to
Fermentation				☐	smoother finish.
Balance	Hoppy		Malty	☐	bit too dry.
Finish/Aftertaste	Dry		Sweet	☐	

Other

11 / 20

Mouthfeel

Body: Thin, X M, Full — Inappropriate ☐

Carbonation: None L, X M, H — ☐

Warmth: X — ☐

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

Astringency: X — ☐

Other

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

6 / 10

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

Not bad beer, just touch dryed finish for style.

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

Take 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madison Date 24/6/21

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

Category# 4
Sub (a-f) A
Subcategory (Spell out)
Special Ingredients

Entry # 541542

Position in flight: Entry 10 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 27.5

may not be an average of judge's individual scores

Bottle Inspection ✓ Yes

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	bready toasty
Hops	X			☐	spicy
Fermentation	X			☐	esters fruity

Other: fruity alcohol. ☆

6 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	bready toasty
Hops	X			☐	spicy
Bitterness		X		☐	↑ red
Fermentation				☐	fruity esters apple
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	quite harsh

Other

10 / 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.

Good attempt at style
Some formula faults
- check pitch rate
yeast health concerns
also finishes harsh

Judge Total 26 / 50

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→ check run off rates
last runings < pH 6.0
> SG 1.004

Table 1 (3)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

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

Category# 5
Sub (a-f) B
Subcategory (Spell out) Kolsch
Special Ingredients _____

Entry # 616 163

Position in flight: Entry 14 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 27.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	bready, dough like
Hops	X			☐	spicy flavor
Fermentation	X			☐	clean fruity esters as forms.

Other _____

7 / 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	☐	

Other _____

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	bread, dough like.
Hops		X		☐	spicy
Bitterness		X		☐	
Fermentation		X		☐	fruity esters

	Hoppy	Malty	Inappropriate	
Balance		X	☐	Malt

	Dry	Sweet	Inappropriate	
Finish/Aftertaste	X		☐	dry.

Other _____

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 _____

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.

good attempt at style though quite malty
harsh bitterness

consider ferment
lower temps
reduce esters.
let sit longer
in ferment
- remove some
harsh notes

Judge Total 29 / 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

	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	
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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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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Tbl:

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 5B. Entry# 616163.

Sub (a-f)

Subcategory (Spell out) Isolate.

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 27.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☑

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	More yeast aroma
Hops		X		☐	than expected.
Fermentation		X		☐	sparkly hit
Other					to the nose

3 / 12

Appearance

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

Other

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

Other

Other

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Too much yeast
Hops				☐	flavour going
Bitterness				☐	on for style.
Fermentation				☐	
Balance	Hoppy		Malty	☐	Should be more
Finish/Aftertaste	Dry		Sweet	☐	subtle.
Other					

12 / 20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency				☐	

Other

3 / 5

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

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

Overall

Classic Example		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.

Bit too harsh for style.
Good malt profile
Just check fermentation.

Judge Total 26 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Tb 1

Location Madocke Date 24/6/23

Judge Name ANDREW LAREN

BJCP ID & Rank

Email

Category# 4A Entry # 634719.

Sub (a-f)

Subcategory (Spell out) Munich Helles

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 28.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☑ OK

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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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

Hops

Fermentation

Other

Hoppy aroma. bit over for style. (almost like orange fanta)

7 / 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

Bitterness

Fermentation

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

Bit too hoppy for Munich Helles style. Clean flavour

10 / 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

7 / 10

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

Not too style but good beer taste. Check hops used.

30 / 50

Judge Total

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

Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Malock Date 24/6/23

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

Category# 4
Sub (a-f) A
Subcategory (Spell out)
Special Ingredients

Entry # 634719

Position in flight: Entry 11 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 28.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	fruity
Fermentation	X	☐	
Other			"Orange lolly like"

6 / 12

Appearance

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	biscuit, bready, toasty.
Hops	X	☐	fruity melon like
Bitterness	X	☐	
Fermentation	X	☐	clean
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	
Other			

18 / 20

Mouthfeel

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

3 / 5

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

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

Overall

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

7 / 10

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

Actually enjoyed this beer though
does not meet style
guide lines
change hop type
perhaps -
back to spicy floral herbal

Judge Total 41 / 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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Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDCEE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 4A Entry# 688785

Sub (a-f)

Subcategory (Spell out) Munich Helles.

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 27

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H Inappropriate

Malt X

Hops X

Fermentation X

Other

Not much aroma going on. Just missing maltness

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 X

Hops X

Bitterness X

Fermentation

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

Clean taste possible needs longer lagering.

11 / 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.

Not too bad just some fermentation issues

Judge Total 27 / 50

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

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

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

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Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Maddala Date 24/6/23

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

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Category# 4

Sub (a-f) A

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 688785

Position in flight: Entry 12 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 27

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	○			☐	lemonish.
Fermentation	○			☐	low fresh apple
Other	low acid esters				

5 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other _____

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

Retention: Quick, Lasting

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○			☐	tready toasty
Hops	○			☐	lemody.
Bitterness	○			☐	
Fermentation	○			☐	fruity pear like
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other	low acidity				

11 / 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

5 / 10

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

Good attempt at style some lemony acid / noticed esters pear like check yeast health pitch rate

Judge Total 27 / 50

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

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

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

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Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location M Date

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

Category# 3
Sub (a-f) B
Subcategory (Spell out)
Special Ingredients

Entry # 698781

Position in flight: Entry 6 of 19

Advanced to MINI-BOS

PLACE

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	sweet sugar notes
Hops	X			☐	like "creaming
Fermentation				☐	soda"
Other	lactic acid notes. ? wine like at times				

2 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color		X					☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate	Other
Retention		X	☐	

Other
Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	toasty, bready
Hops	X			☐	spicy
Bitterness		X		☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	Sweet
Other	lactic acidity				

3 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

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

Other

2 / 5

Overall

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

3 / 10

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

Not sure what happened here! tastes wine like creamy soda
perhaps entered in wrong category

Judge Total 13 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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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Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MARCHE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 3B

Sub (a-f)

Subcategory (Spell out) Czech Pale Lager

Special Ingredients

Entry # 698781

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 13.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

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	○			☐	Issue with taste
Hops	○			☐	& aroma. Tastes
Fermentation	○			☐	like creaming
Other					soda.

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	○			☐	Not too style,
Hops	○			☐	too sweet.
Bitterness	○			☐	Some infection
Fermentation	○			☐	going on.
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

2 / 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

5 / 10

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

Unfortunately the fermentation problems affected the final product.

13. / 50

Judge Total

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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Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

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

Category# 3
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Entry # 739558

Position in flight: Entry 4 / 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 19.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK low fill

Aroma

Malt: None L M H — Inappropriate — very low
Hops: 0 — Inappropriate
Fermentation: 0 — Inappropriate — vegetal dominates
Other

4 / 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

Malt: None L M H — Inappropriate — toasty
Hops: 0 — Inappropriate — spicy floral
Bitterness: 0 — Inappropriate
Fermentation: 0 — Inappropriate — vegetal DMS
Balance: Hoppy Malty — Inappropriate
Finish/Aftertaste: Dry Sweet — Inappropriate — harsh.
Other

8 / 20

Mouthfeel

Body: Thin M Full — Inappropriate
Carbonation: None L M H — Inappropriate
Warmth: 0 — Inappropriate

Creaminess: 0 — Inappropriate
Astringency: 0 — Inappropriate
Other

2 / 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.

Good attempt at style!
quite harsh astringent
in finish.
check run off rates
check pH < 6.0
check SG > 1.026

Judge Total 21 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

Malt	Medium	Wheat. Subtle grainy notes
Hops	None	OK for style
Bitterness	High	Way too high for style
Fermentation	Medium	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	H	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

DMS ok for style but not dominate
Boil wort longer, use more high modified malts
cool wort quickly to reduce re forming

Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADOCKE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 3B Entry # 739558

Sub (a-f)

Subcategory (Spell out) Czech Pale Lager

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 19.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H Inappropriate

Malt

Hops

Fermentation

Other

Big aroma of DMS. or corn flavour aroma.

3 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

2 / 3

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

Big hit of DMS on aroma and tasting.

4 / 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

6 / 10

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

unfortunately this submission has issues with boil / hot side DMS try longer boil 90 mins

18 / 50

Judge Total

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	M	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

Table I

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madocke Date 24/6/23

Judge

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

Rank
Pro Brewer ☐ Brewery
Industry ☐ Describe
Judging ☐ Years

Category# 4
Sub (a-f) A
Entry# 911435
Subcategory (Spell out)
Special Ingredients

Position in flight: Entry 13 of 19

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE 16

may not be an average of judge's individual scores

Bottle Inspection ☑

Aroma

	None	L	M	H	Inappropriate	
Malt		X			☐	
Hops		X			☐	spicy
Fermentation		X			☐	

Other: promite / vegemite low vegetal notes Dominates

2 / 12

Appearance

Color: Yellow, Gold, 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			☐	toasty bready notes
Hops		X			☐	herbal earth
Bitterness		X			☐	floral spicy
Fermentation			X		☐	

Balance: Hoppy X, Malty — ☐

Finish/Aftertaste: Dry X, Sweet — ☐ fruit harsh

Other

7 / 20

Mouthfeel

Body: Thin, M X, Full — Inappropriate ☐

Carbonation: None L, M X, H — ☐

Warmth: X — ☐

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

Astringency: X — ☐

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.

good attempt at style though these vegetal promite vegemite notes detract → check logging tap pulling off yeast cake

Judge Total 17 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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1. Ale Carter

Tbl 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location MADDOCKS Date 24/6/23.

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 4A Entry# 911435

Sub (a-f)

Subcategory (Spell out) Munich Helles

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

16.

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

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				☐	Some fermentation
Hops				☐	issue affecting
Fermentation				☐	aroma & taste

Other

3 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque — Inappropriate ☐

Other

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

Retention: X Quick, Lasting — Inappropriate ☐

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Off vegetal
Hops	X			☐	flavour is
Bitterness	X			☐	dominate.
Fermentation			X	☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other

4 / 20

Mouthfeel

Body: Thin, X M, Full — Inappropriate ☐

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

Warmth: X — Inappropriate ☐

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

Astringency: X None L, M, 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.

Issue with fermentation has caused off flavour

Judge Total 15 / 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	X

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

Tbl 1.

Location MANDUKE Date 24/6/23

Judge Name ANDREW LARSEN

BJCP ID & Rank

Email

Category# 5A Entry# 934517

Sub (a-f)

Subcategory (Spell out) Ger Leichtbier.

Special Ingredients

Position in flight Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 23

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☑ Years 5

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X (M)	☐	Wheat. Subtle grainy notes
Hops	X	☐	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		☐	Not much malt or hops aroma. Harsh vegetable aroma.
Hops		☐	
Fermentation		☐	
Other			

4 / 12

Appearance

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

		Inappropriate	
Head	White, Ivory, Beige, Tan, Brown	☐	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			

8 / 20

Mouthfeel

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

Looks like light bodied german lager, however some infection causing off flavour vegetable 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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Table 1

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madocke Date 24/8/23

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

Category# 5
Sub (a-f) A
Entry# 934517
Subcategory (Spell out)
Special Ingredients

Position in flight: Entry 15 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 23

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK

Aroma

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

Other: high vegetal celery notes DMS

5/12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other

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

Retention: Quick, Lasting — Inappropriate ☐

Texture

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	bready dough
Hops	X			☐	
Bitterness	X			☐	
Fermentation		X		☐	DMS vegetal celery
Balance	Hoppy		Malty X	☐	
Finish/Aftertaste	Dry		Sweet X	☐	

Other

8/20

Mouthfeel

Body: Thin, M, Full X — Inappropriate ☐

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

Warmth: X — Inappropriate ☐

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

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

Other

3/5

Overall

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

4/10

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

Good attempt at style
Vegetal celery notes dominate.
DMS in check
bail tiny malt sweetness
possible infection

Judge Total 23/50

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	H	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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