(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Mike Wilson

BJCP ID & Rank:

Email: smoke-40hotmail.com

Category#: 15 Sub (a-f): C? Subcategory (Spell out): N2 Pilsner

Entry #: 181638

Special Ingredients:

Position in flight: Entry 15 of 19

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 40

may not be an average of judge's individual scores

Bottle Inspection ☐ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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		☐	good
Hops			X	☐	nice
Fermentation		X		☐	Well fermented
Other					

10 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
	X						☐	

Clarity	Brilliant	Hazy	Opaque	Inappropriate
	X			☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
	X					☐	

Retention	Quick	Lasting	Inappropriate
	X		☐

Other _____ Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Nice use of malt
Hops		X		☐	good hops
Bitterness		X		☐	good bitterness
Fermentation		X		☐	Most flavors fermented
Balance	Hoppy X		Malty	☐	yum
Finish/Aftertaste	Dry X		Sweet	☐	BB, ready for more!
Other					

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency		X		☐

Other _____

4 / 5

Overall

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

8 / 10

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

Judge Total 40 / 50

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank:

Email: tomnorthwood@bolter.com.au

Category#: LSX5 Sub (a-f): Subcategory (Spell out): NZ Pils

Entry #: 181638

Special Ingredients:

Position in flight: Entry 15 of 19

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: Bolter

Industry ☐ Describe:

Judging ☐ Years:

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	Citrus, melon
Fermentation	X			☐	

Other

10 / 12

Appearance

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

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

Other

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

Retention: Quick, Lasting (X) — ☐

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops			X	☐	Citrus, melon, grass/hay
Bitterness	X			☐	
Fermentation	X			☐	
Balance	Hoppy (X)		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other

17 / 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

4 / 5

Overall

Classic Example (X) — Not to Style

Flawless (X) — Significant Flaws

Wonderful (X) — Lifeless

8 / 10

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

Great tasting, not too much grass/hay but more citrus & melon.

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank:

Email: tomnorthwood@batter.com.au

Category#: 24

Sub (a-f): A

Subcategory (Spell out):

Special Ingredients:

Entry #: 272564

Position in flight: Entry 1 of 19

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 Batter

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		☐	slight breadiness
Hops	X			☐	
Fermentation	○		X	☐	Great yeast notes
Other					

10 / 12

Appearance

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

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

Other

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

Retention: Quick, Lasting — X Quick

Texture

2 / 3

Flavor

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

16 / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

Astringency: X — Inappropriate ☐

Other

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

8 / 10

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

Slightly low carbonation.

Judge Total: 39 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: snake_wohotmail.com

Category#: 24

Sub (a-f): A

Subcategory (Spell out): Weißbier

Special Ingredients: _____

Entry #: 272564

Position in flight: Entry 1 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 40

may not be an average of judge's individual scores

Bottle Inspection: ☑ ok

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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		☐	Wheat notes apparent
Hops	X			☐	gentle hops,
Fermentation	X			☐	nice spices, light vanilla.

Other _____

9 / 12

Appearance

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

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

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	good balance
Hops		X		☐	Nice but slight resin
Bitterness		X		☐	even, if a touch overhopped
Fermentation			X	☐	citrus & vanilla show
Balance	Hoppy	X	Malty	☐	good balance
Finish/Aftertaste	Dry	X	Sweet	☐	Quite dry

Other _____

18 / 20

Mouthfeel

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

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

3 / 5

Overall

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

8 / 10

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

_____

Judge Total 41 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(6)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madoche Date 24/6/23

Judge Name MMcGovern

BJCP ID & Rank

Email @govs the brewer

Category# 27 Sub (a-f) A5 Entry # 273649

Subcategory (Spell out)

Special Ingredients

Position in flight Entry 14 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 43

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			☐	Strong clean smoke
Hops	X			☐	could be sweeter
Fermentation	X			☐	leading to cish
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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	moderat oak
Hops		X		☐	smoke almost
Bitterness		X		☐	too much
Fermentation	X			☐	
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	
Other					

18 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐
Carbonation	None L	M 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

9 / 10

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

Excellent example
looking for a crisper finish
maybe dial smoke back a
touch

Judge Total 44 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

6

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brett Thomas

BJCP ID & Rank: n/A.

Email _____

Category# 27 Sub (a-f) A.5. Entry # 273649

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 14 of 17

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 43

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				☐	Smoke
Hops				☐	
Fermentation				☐	Clean Ferm.
Other					

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color							☐	

	Brilliant	Hazy	Opaque	Inappropriate
Clarity				☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head						☐	

	Quick	Lasting	Inappropriate
Retention			☐

Texture _____

3 / 3

Flavor

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

	Hoppy		Malty	Inappropriate
Balance				☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste				☐

Other: Nice Smoke. Flavor.

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				☐

	None L	M	H	Inappropriate
Carbonation				☐
Warmth				☐

	None L	M	H	Inappropriate
Creaminess				☐
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.

great example - Nice beer
Good job!

Judge Total 42 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

6

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brett Thomas

BJCP ID & Rank: _____

Email: _____

Category#: _____

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry # 361712

Position in flight: Entry 17 of 17

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 38

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

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				☐	Juice → Fruit Aromas
Hops				☐	
Fermentation				☐	
Other	Strong Sweetness				

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color							☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity				☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	Other

	Quick	Lasting	Inappropriate	
Retention			☐	

Other _____ Texture _____

3 / 3

Flavor

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

	Hoppy		Malty	Inappropriate	
Balance				☐	

	Dry		Sweet	Inappropriate	
Finish/Aftertaste				☐	

Other: Russian Kut -

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body				☐	

	None L	M	H	Inappropriate	
Carbonation				☐	
Warmth				☐	

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	

Other: Dry to style

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.

Enjoyable beer too sweet for style.

Judge Total 31 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(6)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madoche Date 24/6/23

Judge Name MMcGovern

BJCP ID & Rank

Email @govsthebrewer

Category# LS1

Sub (a-f) X4

Subcategory (Spell out)

Special Ingredients

Entry # 361712

Position in flight Entry 17 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 38

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			☐	Fresh fruit not dominating, lactic
Hops	X			☐	sour is strong
Fermentation			X	☐	

Other

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color							☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity				☐	

Other

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	Other

	Quick			Lasting	Inappropriate
Retention					☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Dragonfruit &
Hops	X			☐	passionfruit fresh
Bitterness	X			☐	but subdued
Fermentation			X	☐	by sourness

	Hoppy		Malty	Inappropriate
Balance		X		☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste	X			☐

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.

Looking for more fresh fruit character

Judge Total 39 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(6)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madocke Date 24/6/23

Judge Name: M McGovern

BJCP ID & Rank:

Email: @govs the brewer

Category# 27 Sub (a-f) A5 Entry # 415268

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 15 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Malt: X (M) — Smoke, band aid medicinal

Hops: X (L)

Fermentation: X (L) X (H)

Other

5 / 12

Appearance

Color: Yellow, Gold, 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

2 / 3

Flavor

Malt: X (M) — too sweet for style lacking effervescence

Hops: X (L)

Bitterness: X (L)

Fermentation: X (H)

Balance: Hoppy — X — Malty

Finish/Aftertaste: Dry — X — Sweet

Other

10 / 20

Mouthfeel

Body: Thin — X (M) — Full

Carbonation: None L — X (M) — H

Warmth: X (L)

Creaminess: None L — M — H

Astringency: None L — M — H

Other

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

5 / 10

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

Some phenolic issues
smoke character ashy
sweet malt

Judge Total 25 / 50

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

6

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brett Thomas

BJCP ID & Rank: _____

Email: _____

Category#: 27 Sub (a-f): A5. Entry #: 415268

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 15 of 17

Advanced to MINI-BOS: ☐ PLACE

CONSENSUS SCORE: 25.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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				☐	Smoke to Style.
Hops				☐	
Fermentation				☐	Band Aid Aroma
Other					

5 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color							☐	Other

	Brilliant	Hazy	Opaque		
Clarity				☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	Other

	Quick	Lasting	
Retention			☐

Texture _____

3 / 3

Flavor

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

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body				☐

	None L	M	H	Inappropriate
Carbonation				☐
Warmth				☐

	None L	M	H	Inappropriate
Creaminess				☐
Astringency				☐

Other _____

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

Some Faults.

Judge Total 25 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@batter.com.au

Category#: 25

Sub (a-f): C

Subcategory (Spell out): Strong Belgian Ale

Special Ingredients: _____

Entry #: 443537

Position in flight: Entry 3 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Batter

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	☐	
Fermentation	X	☐	slight herbal, bananna
Other			

9 / 12

Appearance

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

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

2 / 3

Flavor

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

14 / 20

Mouthfeel

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

4 / 5

Overall

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

7 / 10

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

_____

Judge Total 36 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank:

Email: snake_w@hotmail.com

Category#: 25

Sub (a-f): C

Subcategory (Spell out): Strong belgian Ale

Special Ingredients:

Entry #: 443537

Position in flight: Entry 3 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Aroma

	None L	M	H	Inappropriate	
Malt			X	☐	Malt notes present
Hops	X			☐	low hops, as expected
Fermentation	X			☐	light aroma.

Other _____

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color		X					☐

Other _____

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	X			☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head		X				☐

Other _____

	Quick		Lasting	Inappropriate
Retention			X	☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Sweet malt notes.
Hops		X		☐	low hops.
Bitterness		X		☐	Mild bitterness
Fermentation			X	☐	good warmth

	Hoppy		Malty	Inappropriate	
Balance			X	☐	More malt than spice

	Dry		Sweet	Inappropriate	
Finish/Aftertaste			X	☐	Sweet finish

Other _____

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

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

Other _____

4 / 5

Overall

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

7 / 10

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

good warmth, nice spices
Solid finish of sweet & dry

36 / 50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: snake_w@hotmail.com

Category#: 26 Sub (a-f): A Entry #: 493785

Subcategory (Spell out): Mongrel Ale

Special Ingredients: _____

Position in flight: Entry 5 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 35

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other _____

8 / 12

Appearance

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

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

Other _____

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

Retention: Quick | Lasting — X

Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	lighter Malt notes.
Hops		X		☐	a little bitter
Bitterness			X	☐	bitter for a trappist
Fermentation		X		☐	Missing Candi
Balance	Hoppy X		Malty	☐	good hops
Finish/Aftertaste	Dry X		Sweet	☐	Dry and spicy.

Other _____

14 / 20

Mouthfeel

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

3 / 5

Overall

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

8 / 10

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

Missing some Candi notes
good hops & citrus, low honey

Judge Total 34 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@balter.com au

Category#: 26

Sub (a-f): A

Subcategory (Spell out): Belgian Single

Special Ingredients: _____

Entry #: 483785

Position in flight: Entry 5 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 35

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Balter

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		☐	
Hops	X			☐	
Fermentation		X		☐	

Other _____

8 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque — ☐

Other _____

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

Retention: X Quick, Lasting — ☐

Texture _____

1 / 3

Flavor

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

Other _____

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	
Carbonation	None L	M 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

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

8 / 10

Judge Total 36 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Willon

BJCP ID & Rank:

Email: spoke-w@hotmail.com

Category#: 15 Sub (a-f): X5 Subcategory (Spell out): N2 Pilsner Special Ingredients:

Entry #: 54717

Position in flight: Entry 16 of 19

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 38

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

	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 _____

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		☐	good use of Malt
Hops			X		☐	nice N2 hops
Bitterness			X		☐	bitterness to beyond
Fermentation			X		☐	good, but could use more
Balance	Hoppy		X	Malty	☐	lagering would help
Finish/Aftertaste	Dry		X	Sweet	☐	

Other _____

14 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None, L, M, H

Warmth

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

Astringency

Other _____

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

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

Needs more time in lagering.

6 / 10

Judge Total 34 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank:

Email: tomnorthwood@bolter.com.au

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Bolter

Industry ☐ Describe _____

Judging ☐ Years _____

Category# LS

Sub (a-f) x5

Subcategory (Spell out) NZ Pils

Special Ingredients _____

Entry # 547117

Position in flight: Entry 16 of 19

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 38

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	○		X		☐	
Hops	○			X	☐	
Fermentation	○	X			☐	

Other _____

10 / 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		☐	
Hops	○			X	☐	Citrus, grass, melon
Bitterness	○	X			☐	
Fermentation	○		X		☐	
Balance	Hoppy	X		Malty	☐	
Finish/Aftertaste	Dry	X		Sweet	☐	

Other _____

17 / 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 — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

9 / 10

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

Great balance of bitterness vs aroma hops

Judge Total 42 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank:

Email: snake-u@hotmail.com

Category#: 3

Sub (a-f): D

Subcategory (Spell out): Czech Dark

Entry #: 581628

Special Ingredients:

Position in flight: Entry 12 of 19

Advanced to MINI-BOS: ☐

PLACE:

CONSENSUS SCORE: 40

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	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

Malt: None L M H — X — ☐ — good use of Roasted malt

Hops: X — ☐

Fermentation: X — ☐

Other

10 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — X — ☐

Other

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

Retention: Quick Lasting — X — ☐

Texture

2 / 3

Flavor

Malt: None L M H — X — ☐

Hops: X — ☐

Bitterness: X — ☐

Fermentation: X — ☐

Balance: Hoppy Malty — X — ☐

Finish/Aftertaste: Dry Sweet — X — ☐

Other

17 / 20

Mouthfeel

Body: Thin M Full — X — ☐

Carbonation: None L M H — X — ☐

Warmth: X — ☐

Creaminess: None L M H — 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.

Judge Total 41 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@batter.com.au

Category#: 3

Sub (a-f): D

Subcategory (Spell out): Czech Dark Lager

Entry #: 581628

Special Ingredients: _____

Position in flight: Entry 12 of 19

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 Batter

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		☐	roasted malt, chocolatey
Hops	X				☐	
Fermentation	X				☐	

Other _____

9 / 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	☐	Other

Other _____ Texture _____

2 / 3

Flavor

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

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			☐	

	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.

Pleasure to drink, great example of style.

Judge Total 39 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom NORTHWOOD

BJCP ID & Rank: _____

Email: tomnorthwood@balter.com .ov

Category#: 3

Sub (a-f): D

Subcategory (Spell out): Czech Dark

Special Ingredients: _____

Entry #: 583121

Position in flight: Entry 19 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Balter

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	more coffee than chocolate
Hops	X			☐	
Fermentation		X		☐	

Other _____

8 / 12

Appearance

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

Clarity: Brilliant X / Hazy / Opaque — Inappropriate ☐

Other _____

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

Retention: Quick X / Lasting — Inappropriate ☐

Texture _____

2 / 3

Flavor

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

Other _____

15 / 20

Mouthfeel

Body: Thin / M X / Full — Inappropriate ☐

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

Warmth: X — Inappropriate ☐

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

Astringency: X — Inappropriate ☐

Other _____

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.

Not quite clean, a little more yeast bite, !

Judge Total 36 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: sware-w@hotmail.com

Category#: 3

Sub (a-f): D

Subcategory (Spell out): Czech Dark

Entry #: 583121

Special Ingredients: _____

Position in flight: Entry 13 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	M–H	☐	Lots of roast
Hops	L	☐	
Fermentation	M	☐	
Other			

9 / 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	H	☐	good use of Roasted
Hops	L	☐	low hops
Bitterness	L	☐	Oddly not too bitter
Fermentation	M	☐	good use of yeast
Balance	Hoppy Malty: M–Malty	☐	good malt
Finish/Aftertaste	Dry Sweet: Dry	☐	
Other			

15 / 20

Mouthfeel

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

Judge Total 36 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@balter.com

Category#: 26

Sub (a-f): D

Subcategory (Spell out): Belgian Dark Strong

Special Ingredients: _____

Entry #: 628171

Position in flight: Entry 9 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 38

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Balter

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		☐	warm raisin
Hops	X			☐	
Fermentation		X		☐	

Other _____

10 / 12

Appearance

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

Clarity: Brilliant, X Hazy, Opaque

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		☐	
Hops	X			☐	
Bitterness	X			☐	
Fermentation		X		☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	

Other _____

16 / 20

Mouthfeel

Body: Thin, M, X Full — Inappropriate ☐

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

Warmth: X

Creaminess: None L, X 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.

More carbonation but flavourful

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: snake_w@hotmail.com

Category#: 26

Sub (a-f): D

Subcategory (Spell out): Monastic ale. Dark.

Special Ingredients: _____

Entry #: 628171

Position in flight: Entry 9 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 38

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	☐	good malt
Hops	X			☐	nice low hop
Fermentation		X		☐	sweet

Other _____

11 / 12

Appearance

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

Clarity: Brilliant / Hazy / Opaque — Inappropriate ☐

Other: Too Clear

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

Retention: Quick / Lasting

Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Bitterness		X		☐	
Fermentation			X	☐	
Balance (Hoppy / Malty)			X	☐	good sweetness
Finish/Aftertaste (Dry / Sweet)		X		☐	

Other _____

15 / 20

Mouthfeel

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

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

Other _____

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.

_____

Judge Total 37 / 50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: [illegible]

Category#: 23 Entry #: 629872

Sub (a-f): X5

Subcategory (Spell out): NZ Pilsner

Special Ingredients: _____

Position in flight: Entry 17 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 38.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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: X ☐

Other: _____

12 / 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: X ☐

Balance: Hoppy Malty ☐

Finish/Aftertaste: Dry Sweet ☐

Other: _____

17 / 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

8 / 10

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

Judge Total: 40 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@balter.com.au

Category#: LS

Sub (a-f): X5

Entry#: 629872

Subcategory (Spell out): NZ Pils

Special Ingredients: _____

Position in flight: Entry 17 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 38.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery BALTER

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		☐	
Hops	○		X	☐	
Fermentation	○	X		☐	

Other _____

8 / 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	☐	Citrus, grass
Bitterness	○	X		☐	
Fermentation	○	X		☐	

	Hoppy	Malty	Inappropriate	
Balance	X		☐	

	Dry	Sweet	Inappropriate	
Finish/Aftertaste	X		☐	

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

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

7 / 10

Judge Total 37 / 50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom NORTHWOOD

BJCP ID & Rank: _____

Email: tomnorthwood@batter.com.au

Category#: 26

Sub (a-f): D

Entry #: 645498

Subcategory (Spell out): Belgian Dark Ale

Special Ingredients: _____

Position in flight: Entry 10 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Batter

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		☐	Rum, raisin, molasis
Hops	X			☐	
Fermentation	○	X		☐	

Other _____

9 / 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	○	X		☐	

	Hoppy		Malty	Inappropriate	
Balance			X	☐	

	Dry		Sweet	Inappropriate	
Finish/Aftertaste		X		☐	

Other _____

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

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

Other _____

4 / 5

Overall

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

8 / 10

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

Great example of style. Drank well

Judge Total 39 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: SaJake_w@hotmail.com

Category#: 26

Sub (a-f): D

Subcategory (Spell out): Belgian Strong.

Special Ingredients: _____

Entry #: 645498

Position in flight: Entry of

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

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

Malt: None L M H — M ☐ _____

Hops: None L M H — L ☐ _____

Fermentation: None L M H — M ☐ _____

Other _____

9 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — Opaque ☐

Other _____

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

Retention: Quick Lasting — Lasting ☐

Texture _____

2 / 3

Flavor

Malt: None L M H — M ☐ _____

Hops: None L M H — L ☐ _____

Bitterness: None L M H — L ☐ _____

Fermentation: None L M H — M ☐ _____

Balance: Hoppy Malty — Malty ☐ _____

Finish/Aftertaste: Dry Sweet — Sweet ☐ _____

Other _____

17 / 20

Mouthfeel

Body: Thin M Full — Full ☐

Carbonation: None L M H — M ☐

Warmth: _____ ☐

Creaminess: None L M H — M ☐

Astringency: None L M H — M ☐

Other _____

4 / 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.

2 / 10

Judge Total 40 / 50

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: swake-w@hotmail.com

Category#: 26 Sub (a-f): c Entry#: 693758

Subcategory (Spell out): Monastic Tripel

Special Ingredients: _____

Position in flight: Entry 7 of 19

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Sweet
Hops		☐	light
Fermentation		☐	
Other			

6 / 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		☐	good use of malts
Hops		☐	
Bitterness		☐	light bitterness
Fermentation		☐	good use of sugar
Balance	Hoppy Malty	☐	
Finish/Aftertaste	Dry Sweet	☐	
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		☐
Carbonation	None L M H	☐
Warmth		☐

	None L M H	Inappropriate
Creaminess		☐
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.

Judge Total 36 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@balter.com

Category#: 26 Sub (a-f): C Entry#: 693758

Subcategory (Spell out): Belgian tripel

Special Ingredients: _____

Position in flight: Entry 7 of 19

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Balter

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other _____

8 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting X — Inappropriate ☐

Texture _____

2 / 3

Flavor

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

Other _____

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

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

Other _____

4 / 5

Overall

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

7 / 10

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

Enjoyable to drink, less bitterness perhaps

Judge Total 36 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

6

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Beth Thomas

BJCP ID & Rank: n/A.

Email _____

Category# 21 A5. Entry # 717331

Sub (a-f) _____

Subcategory (Spell out) _____

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 _____

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		☐	Mild smoke.
Hops		☐	
Fermentation		☐	
Other			

10 / 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			

3 / 3

Flavor

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

15 / 20

Mouthfeel

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

Lower carb. than style guidelines.
Enjoyable nice beer.

Judge Total 40 / 50

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-1B0124

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

(6)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madocks Date 24/6/23

Judge Name mmcgovern

BJCP ID & Rank

Email @bettercallgovs

Category# 27 Sub (a-f) A5 Entry # 717331

Subcategory (Spell out)

Special Ingredients

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

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		☐	mild smoke
Hops		X		☐	slight phenolic
Fermentation	X			☐	

Other

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X

Other

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

Retention: Quick, Lasting — X

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	sweet smoke
Hops		X		☐	some mineral
Bitterness		X		☐	flavour in
Fermentation		X		☐	finish

Balance: Hoppy — X — Malty ☐

Finish/Aftertaste: Dry — X — Sweet ☐

Other

15 / 20

Mouthfeel

Body: Thin — X — Full ☐

Carbonation: None L — X — H ☐

Warmth ☐

Creaminess: None L — M — H — Inappropriate ☐

Astringency ☐

Other

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

Smoke mild
Head Retention low
Very good

Judge Total 40 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: swake_w@hotmail.com

Category#: 26 Sub (a-f): B Entry #: 724422

Subcategory (Spell out): Monastic Dubbel

Special Ingredients: _____

Position in flight: Entry 6 of 19

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 15.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

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

Other _____

6 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque ☐

Other _____

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

Retention: Quick, X Lasting ☐

Texture _____

1.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Too much Roasted Barley
Hops		X		☐	hopper than needed
Bitterness		X		☐	fairly bitter
Fermentation			X	☐	Missing Candi
Balance	Hoppy	X	Malty	☐	low citrus
Finish/Aftertaste	Dry X		Sweet	☐	

Other: Not to style

5 / 20

Mouthfeel

Body: Thin, M, X Full ☐

Carbonation: None L, X M, H ☐

Warmth ☐

Creaminess: None L, X M, H ☐

Astringency: None L, X M, H ☐

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.

too sour for a dubbel, closer to a gosé or lambic and has notes of roasted malt

Judge Total 15.5 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank:

Email: tomnorthwood@batter.com.au

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Batter

Industry ☐ Describe _____

Judging ☐ Years _____

Category# 26

Sub (a-f) B

Subcategory (Spell out) Dubbel

Special Ingredients _____

Entry # 724422

Position in flight: Entry 6 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 15.25

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	☒	☐	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		☐	
Hops	X			☐	
Fermentation		X		☐	

Other _____

5 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque — ☐

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

Retention: Quick, Lasting X — ☐

Other _____ Texture _____

1 / 3

Flavor

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

Other _____

4 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body			X	☐	

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

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.

Too sour for style. as well as too dark

Judge Total 15 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: snake-w@hotmail.com

Category#: 25

Sub (a-f): C

Subcategory (Spell out): Strong belgian Ale

Special Ingredients: _____

Entry #: 773216

Position in flight: Entry 4 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L M H	Inappropriate	
Malt	X	☐	Wheat. Subtle grainy notes
Hops	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	L	☐	low malt
Hops	L	☐	Mild orons hops
Fermentation	L	☐	Cirus on the nose
Other			

5 / 12

Appearance

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

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	L	☐	Missing malt notes
Hops	L	☐	Mild resin
Bitterness	L	☐	Some citrus bitterness
Fermentation	L	☐	slight pepper notes
Balance	Hoppy M Malty	☐	Just southed malty.
Finish/Aftertaste	Dry L Sweet	☐	dry but not too dry.
Other			

14 / 20

Mouthfeel

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

Missing some pepper, light astrigency but aroma lacking.

Judge Total 31 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TOM NORTHWOOD

BJCP ID & Rank: _____

Email: tomnorthwood@batter.com.au

Category#: 25 Sub (a-f): C Entry #: 773216

Subcategory (Spell out): Strong Belgian

Special Ingredients: _____

Position in flight: Entry 4 of 9

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Batter

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other _____

7 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting (X) — ☐

Texture: Creamy soft

2 / 3

Flavor

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

Other _____

15 / 20

Mouthfeel

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

Carbonation: None L, M, H (X) — ☐

Warmth: None L (X) — ☐

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

Astringency: None L (X), M, H — ☐

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.

Great head retention but muted aroma

35 / 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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-1B0124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilkes

BJCP ID & Rank:

Email: swake-@hotmail.com

Category#: 7

Sub (a-f): D

Subcategory (Spell out): Cheese Dark

Special Ingredients:

Entry #: 799469

Position in flight: Entry 14 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

Aroma

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

Other: over Carbed!

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	☐	good use of Malt
Hops	X			☐	Nice aroma
Bitterness			X	☐	as expected
Fermentation		X		☐	could use less yeast
Balance	Hoppy		Malty	☐	much malt
Finish/Aftertaste	Dry		Sweet	☐	Dry.

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

3 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

7 / 10

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

Dude - Carbonate Less.

too Much Carbs

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank:

Email: tomnorthwood@batter.com.au

Category#: 3 Sub (a-f): D Entry #: 799449

Subcategory (Spell out): Czech Dark

Special Ingredients:

Position in flight: Entry 14 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 Batter

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	☐	
Fermentation	X	☐	
Other			

6 / 12

Appearance

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

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	roasted malt
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	good yeast bite
Other			

16 / 20

Mouthfeel

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

Over carbonated but otherwise good example of style

Judge Total 35 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@batter.com.au

Category#: 24

Sub (a-f): A

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 851822

Position in flight: Entry 2 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 25.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Batter

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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		☐	
Hops	X			☐	
Fermentation	○	X		☐	

Other _____

7 / 12

Appearance

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

Clarity: Brilliant | X Hazy | Opaque | ☐ Inappropriate

Other _____

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

Retention: Quick | X | Lasting

Texture _____

2 / 3

Flavor

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

Other _____

10 / 20

Mouthfeel

Body: Thin | X M | Full | ☐ Inappropriate

Carbonation: None L | 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

5 / 10

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

Dominant sweetness overriding yeast esters

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: snake-w@hotmail.com

Category#: 24

Sub (a-f): A

Subcategory (Spell out): Witbier

Special Ingredients: _____

Entry #: 851822

Position in flight: Entry 2 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 25.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	Missing some malt notes
Hops	○	X		☐	low aroma hops
Fermentation	○	X	X	☐	

Other _____

5 / 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		☐	Malt flavor, low wheat
Hops	○	X		☐	spice/citrus notes present
Bitterness	○	X		☐	fresh notes present
Fermentation	○	X		☐	some peel flavor
Balance	Hoppy	X	Malty	☐	overall more malt needed
Finish/Aftertaste	Dry	X	Sweet	☐	Dry.

Other _____

10 / 20

Mouthfeel

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

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.

Clarity needs work, More malt + some citrus would help. head retention could improve.

25 / 50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank: _____

Email: SNAKE-W@hotmail.com

Category#: 26 Sub (a-f): C Entry #: 897548

Subcategory (Spell out): Monastic tripel

Special Ingredients: Cumin, coriander, Corianey

Position in flight: Entry 8 of 19

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 29 ✓

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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		☐	malt present
Hops	X			☐	low aroma
Fermentation	○		X	☐	good notes

Other _____

9 / 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 _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	
Hops	○	X		☐	
Bitterness	○		X	☐	Citrus bitterness
Fermentation	○		X	☐	very notable notes.
Balance	Hoppy	X	Malty	☐	hops speak in
Finish/Aftertaste	Dry	X	Sweet	☐	Dry ish

Other: Tastes great! but not to style

12 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

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

Other _____

4 / 5

Overall

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

2 / 10

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

bloody amazing beer - but not a tripel. at least not as I know it. seemingly vanilla & lactose notes.

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom NORTHWOOD

BJCP ID & Rank: _____

Email: tomnorthwood@balter.com.au

Category#: 26 Sub (a-f): C Entry #: 897548

Subcategory (Spell out): Belgian Tripel

Special Ingredients: Cumin, coriander, caraway

Position in flight: Entry 8 of 19

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Balter

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Fermentation		X		☐	raisin, fortified wine

Other _____

7 / 12

Appearance

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

Other _____ Texture _____

2 / 3

Flavor

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

Other _____

12 / 20

Mouthfeel

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

Not quite to style but an interesting to drink, colour light for style

Judge Total 29 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank:

Email: tomnorthwood@batter.com.au

Category#: LS

Sub (a-f): X5

Subcategory (Spell out): NZ Pils

Entry #: 923635

Special Ingredients:

Position in flight: Entry 18 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Batter

Industry ☐ Describe

Judging ☐ Years

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops			X	☐	Green melon, hibiscus
Fermentation		X		☐	

Other

6 / 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		X		☐	

	Hoppy		Malty	
Balance		X		☐

	Dry		Sweet	
Finish/Aftertaste			X	☐

Other

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth	X			☐	

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency		X		☐	

Other

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.

Off flavour, subtle DMS, lacking in grass, citrus

Judge Total 36 / 50

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

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

Scoring Guide

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Williams

BJCP ID & Rank: _____

Email: smalkin@[illegible]

Category#: LS

Sub (a-f): X5

Subcategory (Spell out): N2 Pilsner

Special Ingredients: _____

Entry #: 923 of 35

Position in flight: Entry 19 / 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	L–M	☐	
Hops	M	☐	
Fermentation	L	☐	Covered out not Ok
Other			

8 / 12

Appearance

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

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

1 / 3

Flavor

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

14 / 20

Mouthfeel

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

2.5 / 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.

6 / 10

Judge Total 31.5 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom NORTHWOOD

BJCP ID & Rank: _____

Email: tomnorthwood@batter.com.au

Category#: 26

Sub (a-f): D

Subcategory (Spell out): Belgian Dark

Special Ingredients: Dark fruit

Entry #: 926531

Position in flight: Entry 11 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 42

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other _____

10 / 12

Appearance

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

Clarity: Brilliant / Hazy / Opaque — X — ☐

Other _____

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

Retention: Quick / Lasting — X — ☐

Texture _____

2 / 3

Flavor

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

Other _____

17 / 20

Mouthfeel

	Thin / None L	M	Full / H	Inappropriate	
Body		X		☐	
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

9 / 10

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

Really enjoyed this. Very well crafted. Hints of alcohol warmth, not too much raisin

Judge Total 42 / 50

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

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

Scoring Guide

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

(10)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Miles Wilson

BJCP ID & Rank:

Email: swanna-w@hotmail.com

Category#: 26 Entry #: 926531

Sub (a-f): D

Subcategory (Spell out): Belgian Dark

Special Ingredients: Dark Fruit

Position in flight: Entry 11 of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 42

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

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			X	☐

Other _____

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque, Black — X

Other: Color dark

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

Retention: Quick, Lasting — X

Texture _____

2.5 / 3

Flavor

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

Other _____

17 / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

Astringency: X — Inappropriate ☐

Other _____

4 / 5

Overall

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

9 / 10

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

Missing Warmth otherwise Wonderful

Judge Total 42.5 / 50

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Tom Northwood

BJCP ID & Rank: _____

Email: tomnorthwood@batter.com.au

Category#: LS

Sub (a-f): X5

Subcategory (Spell out): NZ Pils

Entry #: 994785

Special Ingredients: _____

Position in flight: Entry 19 of 99

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Batter

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		☐	
Hops	○		X	☐	
Fermentation	○		X	☐	
Other					

7 / 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	○	X		☐
Hops	○		X	☐
Bitterness	○	X		☐
Fermentation	○	X		☐
Balance	Hoppy	X	Malty	☐
Finish/Aftertaste	Dry	X	Sweet	☐
Other				

13 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Carbonation	○	X		☐
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.

leaning toward a more traditional pilsner, lacking in grass/hay + citrus

Judge Total 32 / 50

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

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

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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

10

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Mike Williams

BJCP ID & Rank: _____

Email: savanna@thorny

Category#: 23 Sub (a-f): B Subcategory (Spell out): NZ Pilsner Special Ingredients: _____

Entry #: 944785

Position in flight: Entry 19 of 19

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt		☐	good malt aroma
Hops		☐	good hop
Fermentation		☐	not a flavor.
Other			

8 / 12

Appearance

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

mid Haze.

2 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	not enough malt
Hops		☐	less hop
Bitterness		☐	Quite bitter
Fermentation		☐	less Misks -
Balance	Hoppy Malty	☐	Some more fermentation
Finish/Aftertaste	Dry Sweet	☐	
Other			

12 / 20

Mouthfeel

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

3 / 5 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.

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

BJCP Scoresheet Copyright © 2018 Beer Judge Certification Program
rev BSTR-180124

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