12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name	TODD HARFORD
BJCP ID & Rank	E4498 RECOG
Email	todd.harford@gmail.com

Category#	28
Sub (a-f)	C
Entry #	124653
Subcategory (Spell out)	AMERICAN WILD ALE
Special Ingredients	OLD ALE + OAK WHISKEY

Position in flight: Entry 2 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 47.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H — Inappropriate

Malt: X

Hops: X

Fermentation: X

Other: DARK FRUIT, VINOUS, MOLASSES

10 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque

Other

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

Retention: Quick X, Lasting

Texture

3 / 3

Flavor

None L M H — Inappropriate

Malt: X — SWEET TO STYLE

Hops: X

Bitterness: X

Fermentation: X — CLEAN

Balance: Hoppy, Malty X — ACIDITY SUPPRESSED

Finish/Aftertaste: Dry, Sweet X

Other: VANILLA, SUBDUED OAK, ANDEAN SPRACLE

17 / 20

Mouthfeel

Body: Thin, M X, Full — Inappropriate

Carbonation: None L, M, H

Warmth: X

Creaminess: None L X, M, H — Inappropriate

Astringency: None L X

Other

4 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

9 / 10

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

GREAT COMBINATION OF A CLASSIC STYLE + WILD YEASTS. BEER IS PERCEPTIBLY THINNER + LIGHTER THAN ORIGINAL STYLE, BUT IN A SUPPORTING WAY. BALANCE IS SUPERB. BANGER!

Judge Total 48 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosowarne

BJCP ID & Rank: E4104 Certified

Email _____

Category# 28 Sub (a-f) C Entry# 124653

Subcategory (Spell out): Wild Specialty

Special Ingredients: Oak aged

Position in flight: Entry 2 of 19

Advanced to MINI-BOS ☐ PLACE

CONSENSUS SCORE: 45.5

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	

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	Low
Hops	X			☐	Low
Fermentation			X	☐	Christmas Cake/Sherry
Other					Dried fruits Hint of Oak

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X at Brilliant

Other

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

Retention: Quick, Lasting — X at Quick

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Low nutty
Hops				☐	Low to None.
Bitterness	X			☐	Acidity is good
Fermentation		X		☐	Nice subtle Brett Notes
Balance	Hoppy	X	Malty	☐	Well Balanced.
Finish/Aftertaste	Dry X		Sweet	☐	Dry, Acidic up front
Other					that mellows to Sherry/Dried fruit notes.

17 / 20

Mouthfeel

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

Carbonation: None L, M, H — X at H

Warmth: X

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

Astringency: X — ☐

Other

5 / 5

Overall

Classic Example — X — 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.

An Excellent Beer!
A very balanced beer with lots of complexity.
Congratulations on a cracking beer.

Judge Total 44 / 50

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Hartford

BJCP ID & Rank: E4498 RECOG

Email: todd.hartford@gma[illegible].com

Category#: 28 Sub (a-f): B Entry #: 156791

Subcategory (Spell out): MIXED FERM SOUR

Special Ingredients: _____

Position in flight: Entry 5 of 78

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	○				☒	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		☐	CLEAN
Hops	○				☐	EARTH + CITRUS
Fermentation	○			X	☐	

Other _____

8 / 12

Appearance

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

Clarity: Brilliant, Hazy X, Opaque

Other _____

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

Retention: Quick, Lasting X

Texture _____

3 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○	X			☐	
Hops	○		X		☐	EARTH + CITRUS
Bitterness	○	X			☐	L/M
Fermentation	○		X		☐	

Balance: Hoppy, X, Malty — MORE MALT WOULD HELP

Finish/Aftertaste: Dry, X, Sweet

Other _____

14 / 20

Mouthfeel

Body: Thin, M X, Full, Inappropriate

Carbonation: None L, M X, H, Inappropriate

Warmth: ○ X

Creaminess: None L X, M, H, Inappropriate

Astringency: ○ X

Other: GREAT!

5 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

6 / 10

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

GREAT DRINKABLE BEER. BRETT HAS REDUCED MALT CHARACTER + POTENTIALLY HERPY TO REMAIN GOLDEN ALE. FRESH, ZINGY CITRUS FLAVORS WOULD MAKE ME ASKING FOR MORE.

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 28

Sub (a-f): B

Subcategory (Spell out): US Wild.

Special Ingredients _____

Entry #: 156791

Position in flight: Entry _____ of _____

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

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		☐	Low to None.
Hops		☐	Low floral.
Fermentation		☐	Slight wet hay.
Other			

8 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Low
Hops	X	☐	Floral notes.
Bitterness	X	☐	Slight bitterness
Fermentation		☐	with overdity.
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	Dry astringent finish
Other			

13 / 20

Mouthfeel

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

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

A very good example. Lacking some complexity in the flavour. Sourness + astringency detract. A good attempt in a difficult style catagory.

Judge Total 34 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 28 Sub (a-f): A Entry #: 218674

Subcategory (Spell out): US Wild.

Special Ingredients: Saison.

Position in flight: Entry 10 of 18

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 31.5

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	

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	Low Cracker
Hops	X			☐	Low. Citrus
Fermentation				☐	Low wet hay/musty
Other					Slight Oxidation

8 / 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black — 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				☐	Doughy
Hops				☐	Low Citrus.
Bitterness				☐	Low.
Fermentation				☐	Brett Esters Low

Balance: Hoppy — X — Malty ☐

Finish/Aftertaste: Dry — X — Sweet ☐

Other _____

13 / 20

Mouthfeel

Body: Thin — X — M — Full ☐

Carbonation: None L — X — M — H ☐

Warmth: X ☐

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

Astringency: X ☐

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

A very good example.
Could do with some more
complexity + vibrancy
↑ Carbonation + watch for hop
freshness + Oxidation areas.
Nice job!

Judge Total 32 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Hanford

BJCP ID & Rank: E4498 RECOG

Email: todd.hanford@gmail.com

Category#: 28 Sub (a-f): A

Entry#: 218674

Subcategory (Spell out): BRETT BEER

Special Ingredients: [illegible]

Position in flight: Entry 10 of 18

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 31.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	BISCUIT
Hops	X	☐	
Fermentation	X	☐	LOW SPICE
Other	A LITTLE MUSTY + 'NOT CLEAN' OXIDISED?		

8 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other

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

Retention: Quick, Lasting — Inappropriate ☐

Texture

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	BISCUIT
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	LOW FRUIT + CARAMEL
Balance	Hoppy X Malty	☐	
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.

GREAT BASE STYLE + VERY GOOD BRETT. SOME OXIDATION IS ACCEPTABLE, AND REMOVES FRESH HOP + FRUIT CHARACTER. CONSIDER BOTTLING PROCESS.

WOULD BE A BANGER WITH FRESH!

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.
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Problematic	0-13	Major off flavors and aromas dominate

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Hartford

BJCP ID & Rank: E4498

Email: todd.hartford@gmail.com

Category#: 21

Sub (a-f): B

Subcategory (Spell out): DIPA

Special Ingredients _____

Entry #: 278247

Position in flight: Entry 18 of 18

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X (M)	☐	Wheat. Subtle grainy notes
Hops	X	☐	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		☐	WEEDY, FRESH, FLORAL
Fermentation	X			☐	
Other	SOME OXIDATION (SWEET)				

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X					☐	

	Brilliant	Hazy	Opaque	Other
Clarity		X		☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head		X				☐	

	Quick	Lasting	Other
Retention		X	☐

Texture: FINE + THICK!

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	LOW, CARAMEL
Hops		X		☐	DANK, SWEET, CITRUS
Bitterness		X		☐	
Fermentation	X			☐	DIACETYL

	Happy		Malty
Balance		X	

	Dry		Sweet
Finish/Aftertaste		X	

Other: OXIDATION IS ADDING SOME SICK SWEETNESS

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth	X			☐	

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency	X			☐	

Other _____

4 / 5

Overall

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

6 / 10

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

GREAT BEER, POTENTIALLY LET DOWN BY BOTTLE PROCESS. HOPS ARE FANTASTIC, BUT OVERWHELMED BY MALT SWEETNESS (CAUSED BY OXIDATION).

Judge Total 36 / 50

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

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

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

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

12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosenbaum

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 21 Sub (a-f): B Entry #: 278247

Subcategory (Spell out): Specialty IPA

Special Ingredients: DIPA

Position in flight: Entry 18 of 18

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		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 — Inappropriate ☐ — Low bready.

Hops: X — Citrus but not Vibrant

Fermentation: X — Slight Diacetyl

Other _____

7 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — X — ☐

Other _____

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

Retention: Quick Lasting — X — ☐

Texture _____

3 / 3

Flavor

Malt: None L M H — X — Inappropriate ☐ — Low.

Hops: ☐ — Citrus Notes

Bitterness: ☐

Fermentation: ☐ — Diacetyl.

Balance: Hoppy Malty — X — ☐ — Citrus.

Finish/Aftertaste: Dry Sweet — X — ☐

Other _____

12 / 20

Mouthfeel

Body: Thin M Full — X — Inappropriate ☐

Carbonation: None L M H — X — ☐

Warmth: X — ☐

Creaminess: None L M H — X — Inappropriate ☐

Astringency: X — ☐

Other _____

5 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

6 / 10

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

A good attempt at style
Diacetyl is apparent, it working
Watch Hop Creep & check
malt bill. Good effort
on a tricky beer.

Judge Total 33 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified.

Email _____

Category#: 23

Sub (a-f): E

Subcategory (Spell out): European Sour

Special Ingredients _____

Entry #: 251768

Position in flight: Entry 13 of 18.

Advanced to MINI-BOS: _____

PLACE _____

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Bottle Inspection ☐ OK Gusher!

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		☐	None
Hops		☐	None
Fermentation		☐	Esters - Sour Mandy/Ale
Other			

7 / 12

Appearance

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

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

1 / 3

Flavor

	None L M H	Inappropriate	
Malt	M	☐	Bread Notes.
Hops	L	☐	Low → None.
Bitterness	M	☐	Low.
Fermentation	M	☐	
Balance	Hoppy / Malty: Hoppy	☐	
Finish/Aftertaste	Dry / Sweet: Sweet	☐	Sweet lingering aftertaste. Slight smoke
Other			

14 / 20

Mouthfeel

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

4 / 5

Overall

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

6 / 10

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

Nice Effort. A bit too hazy + head was lacking. Over ripe fruit flavour dominates. Some slight tinkering will improve the beer. Nice Job.

Judge Total 32 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Harford

BJCP ID & Rank: E4498 RECOG

Email: todd.harford@gmail.com

Category#: 23 Sub (a-f): E Entry #: 251768

Subcategory (Spell out): GUEUZE

Special Ingredients: _____

Position in flight: Entry 13 of 18

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other: SMOKEY, OVERRIPE MANDARIN, CANDIED ZEST

6 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque X, Inappropriate ☐

Other: _____

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

Retention: Quick X, Lasting, Inappropriate ☐

Texture: _____

1 / 3

Flavor

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

Balance: Hoppy, X, Malty ☐

Finish/Aftertaste: Dry, X, Sweet ☐

Other: SOUR, LOW SMOKEY, RESIDUAL SWEETNESS, COMPLEX BUT UNBALANCED

13 / 20

Mouthfeel

Body: Thin, M X, Full, Inappropriate ☐

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

Warmth: X, Inappropriate ☐

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

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

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.

VERY FUNKY AND SOURR. GREAT COMPLEXITY, BUT UNBALANCED + OVERRIPE FRUIT FLAVORS DOMINATE. BODY IS HIGH FOR STYLE. NOT FULLY ATTENUATED?

Judge Total 28 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Hartford

BJCP ID & Rank: E4498 RECOG

Email: todd.hartford@gmail.com

Category#: 28 Sub (a-f): A Subcategory (Spell out): BRETT BEER

Entry #: 282373

Special Ingredients: _____

Position in flight: Entry 9 of 18

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 30.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None	L	M	H	Inappropriate	
Malt	○	X			☐	
Hops	○		X		☐	CITRUS, ~~FLORAL~~
Fermentation	○ X				☐	
Other	NO BRETT					

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick		Lasting	Inappropriate	Other
Retention			X	☐	

Other _____

Texture: FINE BUBBLES

3 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○		X		☐	
Hops	○		X		☐	GREAT HOP FLAVOR
Bitterness	○ X				☐	
Fermentation	○ X				☐	

	Hoppy		Malty	Inappropriate
Balance		X		☐

	Dry		Sweet	Inappropriate	
Finish/Aftertaste	X			☐	CRISP! GREAT

Other: NO BRETT

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 _____

5 / 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.

~~OR~~ REALLY GOOD BEER. UNFORTUNATELY WOULD CATEGORIZE + MIXED FERM. CRISP, LEMON + FRESH. WOULD SCORE HIGH IN CORRECT CATEGORIES + ALSO WITH ADDITIONAL ~~BRETT~~ COMPLEXITY. ~~BRETT~~

MASH MARK FOR LONG CHAIN SUGARS.

Judge Total 33 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Kosewarne

BJCP ID & Rank: E4104 Certified.

Email _____

Category#: 28

Sub (a-f): A.

Subcategory (Spell out): US Wild Ale

Special Ingredients _____

Entry #: 282373

Position in flight: Entry 9 of 18

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE: 30.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Low Malt.
Hops		☐	Citrus
Fermentation		☐	Lactic notes.
Other			No Brett.

6 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Bready Wheat Notes
Hops		☐	Low to none.
Bitterness		☐	Low
Fermentation		☐	Lacks Brett.
Balance	Hoppy Malty: X	☐	Malty.
Finish/Aftertaste	Dry Sweet: X	☐	Lactic Acid.
Other			

10 / 20

Mouthfeel

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

5 / 5

Overall

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

4 / 10

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

Unfortunately the wrong category for this beer 28 B Mixed Ferment is where it should be. Not sure the Brett had anything to feed on after Kettle Souring to 1.000. Try Different Mash Temp to ↑ sugars + possible halt acidity earlier to allow Brett to add to beer. A Great Beer Still,

Judge Total 28 / 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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 28 Entry #: 313898

Sub (a-f): C

Subcategory (Spell out): Wild Specialty

Special Ingredients: Elderflowers.

Position in flight: Entry 1 of 19

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	Low
Hops		☐	Low
Fermentation		☐	Brett Notes.
Other			Elderflower

8 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	Low to None
Hops	X	☐	None.
Bitterness	X	☐	Sourness overwhelming
Fermentation	X	☐	
Balance	Hoppy, X, Malty	☐	
Finish/Aftertaste	X Dry, Sweet	☐	Astringent dry almost sweet in the finish.
Other			

13 / 20

Mouthfeel

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

4 / 5

Overall

Classic Example	X	Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

A good example of style. Aroma is spot on but Flavour does not stand out. The astringency in the finish is overwhelming. May settle with maturation.

Judge Total 34 / 50

Nice attempt.

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

12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TODD HARFORD

BJCP ID & Rank: E4498 RECOGNIZED

Email: todd.harford@gmail.com

Category# 28

Sub (a-f) C

Subcategory (Spell out): WILD SPECIALITY

Special Ingredients: ELDERFLOWERS

Entry # 313898

Position in flight: Entry 1 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ✓ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Fermentation	X	☐	HERBAL FLORAL
Other	FRESH + GRASSY, DELICIOUS		

10 / 12

Appearance

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

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	NUTTY + CRISP
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	SPICY + FRUITY
Balance	Hoppy, Malty: X	☐	
Finish/Aftertaste	Dry, Sweet: X	☐	DRY, BUT WITH LINGERING SWEETNESS AFTER
Other			

14 / 20

Mouthfeel

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

		Inappropriate	
Creaminess	None L, M, H: X	☐	
Astringency	X	✓	
Other			

2 / 5

Overall

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

6 / 10

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

DELICIOUS AROMA + BEAUTIFUL COLOUR. BEER IS LET DOWN BY ASTRINGENCY, BUT DOES NOT TAKE AWAY FROM AN ENJOYABLE BEER. CONSIDER LOWER CARBONATION

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Hanford

BJCP ID & Rank: E4498 RECOG

Email: todd.hanford@gmail.com

Category#: 28 Sub (a-f): B Entry #: 377815

Subcategory (Spell out): MIXED FERM SOUR

Special Ingredients: _____

Position in flight: Entry 4 of 19

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 20

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK FULL!

Aroma

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

Other: SOAPY, SWEET - UNFERMENTED?

4 / 12

Appearance

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

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

Other: ZERO HEAD

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

Retention: Quick X, 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	☐

Hops: FRUIT, STRANGE

Finish/Aftertaste: NOT FULLY FERMENTED

Other: SOAPY, CHEMICAL

9 / 20

Mouthfeel

Body: Thin, M X, Full — Inappropriate ☐

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

Warmth: X — Inappropriate ☐

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

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

Other: THICK

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

GREAT CLARITY, BUT NO HEAD OR NOTICEABLE CARBONATION. SOAPY OR CHEMICAL FLAVOR OVERPOWERS THE HOPS. PUTTER THE BOTTLING ISSUE?

Judge Total 19 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 28

Sub (a-f): B

Subcategory (Spell out): Amer. Wild Ale

Special Ingredients: Hoppy Pale Ale.

Entry #: 377815

Position in flight: Entry 4 of 19

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 20

may not be an average of judge's individual scores

Bottle Inspection ☐ OK Very Full.

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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Aroma

		Inappropriate	
Malt	None L M H	☐	Low to None.
Hops		☐	Hop notes
Fermentation		☐	Soapy notes.
Other			

4 / 12

Appearance

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

		Inappropriate	
Head	White Ivory Beige Tan Brown	☐	None
Retention	Quick Lasting	☐	Other
Texture			

1 / 3

Flavor

		Inappropriate	
Malt	None L M H	☐	Bready in the back end.
Hops		☐	Piney / Soapy.
Bitterness		☐	Low
Fermentation		☐	Low - ? Not finished.
Balance	Hoppy Malty	☐	
Finish/Aftertaste	Dry Sweet	☐	
Other			

9 / 20

Mouthfeel

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

2 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

A good attempt. The astringency is overwhelming & there is a distinct soapyness to flavour & aroma. Appears to be not finished fermentation & lack of carbonation is detracting. Check packaging & oxidation.

21 / 50 **Judge Total**

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

12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TODD HARFORD

BJCP ID & Rank: E4498

Email: todd.harford@gmail.com

Category#: 23 Sub (a-f): B Entry#: 382164

Subcategory (Spell out): FLANDERS RED

Special Ingredients: /

Position in flight: Entry 16 of 18

Advanced to MINI-BOS: ☐

PLACE: 39

CONSENSUS SCORE: may not be an average of judge's individual scores

Bottle Inspection ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	BRA LOW TOAST
Hops	X	☐	NIL
Fermentation	X	☐	
Other	CHERRY, LEATHER, LOW ACETIC		

10/12

Appearance

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

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

3/3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	LOW
Hops	X	☐	NIL
Bitterness	X	☐	
Fermentation	X	☐	ESTERY, FUNK
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	
Other	CHOC, PHENOL (GOOD)		

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	ACIDITY TANNINS, COMPLEX	

5/5

Overall

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

8/10

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

BIG BEER, AND GOOD TO STYLE. COMPLEX, AND WOULD ONLY BENEFIT FROM BEING SLIGHTLY DRYER, MALTY, BUT WAYNED OUT.

Judge Total 38/50

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

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

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

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12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified.

Email _____

Category#: 23

Sub (a-f): B

Subcategory (Spell out): Flanders Red

Special Ingredients _____

Entry #: 382464

Position in flight: Entry 16 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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			☐	None
Hops	X			☐	None
Fermentation				☐	Plum & Leather notes.
Other					

9 / 12

Appearance

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

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

Other

3 / 3

Flavor

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

15 / 20

Mouthfeel

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

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

4 / 5

Overall

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

7 / 10

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

A very good beer with some fine adjustments needed. Lacking malt character slightly acetic. Ageing may help. Great Job on a difficult style.

Judge Total 40 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 23 F

Sub (a-f): _____

Subcategory (Spell out): European Sour

Special Ingredients: Fruit Lambic Blackberry + Cherry

Entry #: 415674

Position in flight: Entry 12 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 41.5

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	Low to none.
Hops	X			☐	Low.
Fermentation	○	X		☐	Esters, Blackberry Cherry is low.

Other _____

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color				X			☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	Other

	Quick	Lasting	Inappropriate	
Retention	X		☐	

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Low
Hops	X			☐	Low.
Bitterness		X		☐	Slight Acetic
Fermentation		X		☐	

	Hoppy	Malty	Inappropriate	
Balance	X		☐	

	Dry	Sweet	Inappropriate	
Finish/Aftertaste	X		☐	Lingering sweetness

Other Dry finish.

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 _____

5 / 5

Overall

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

8 / 10

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

A Excellent Beer! Could do with a little more carbonation Slight Vinegar/Acetic in the finish. Great Job congrats.

Judge Total 42 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TODD HARFORD

BJCP ID & Rank: E4498 RECOG

Email: todd.harford@gmail.com

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

Entry #: 415674

Subcategory (Spell out): FRUIT LAMBIC

Special Ingredients: BLACKBERRIES + CHERRIES

Position in flight: Entry 12 of 18

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 41.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

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	☐	WILD + FUNKY - GREAT
Other	BERRY + DARK FRUITS		

10 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	WELL BALANCED ACIDITY + LOW BRETT
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	
Other	VERY LOW ACETIC - POTENTIALLY FROM FRUIT. COMPLEX FLAVORS		

16 / 20

Mouthfeel

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

5 / 5

Overall

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

7 / 10

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

COMMERCIAL LEVEL EXAMPLE OF A GREAT STYLE - COMPARABLE TO WILD FLANDERS. FRUIT ADDS GOOD SWEETNESS + ACETIC FLAVOR IS PRESENT, BUT SUPPORTIVE. GREAT BEER!

Judge Total 41 / 50

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Harford

BJCP ID & Rank: E4498 RECOG

Email: todd.harford@gmail.com

Category# 28 B

Sub (a-f)

Entry # 454869

Subcategory (Spell out): MIXED FERM SOUR

Special Ingredients

Position in flight: Entry 3 of 19

Advanced to MINI-BOS

PLACE

29

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Fermentation	X	☐	
Other	BRETT + FUNK		

8 / 12

Appearance

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

	White Ivory Beige Tan Brown	Inappropriate	
Head	X	☐	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	DRY. POTENTIALLY TOO AGED. BOOZY	

9 / 20

Mouthfeel

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

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

3 / 5

Overall

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

6 / 10

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

COMPLEX BEER, WITH LOTS OF EFFORT + FLAVORS, BUT CONFUSING. AGE OF BEER + BASE STYLE COME ACROSS 'FIGHT' AND LOSE THE BASE STYLE WITH BRETT REMOVING MOST OF THE FLAVOUR.

Judge Total 29 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category# 28

Sub (a-f) B

Subcategory (Spell out) US Wild

Special Ingredients Belgian Dubbel

Entry # 454863

Position in flight: Entry 3 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.
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Provide summary of beer and key feedback for improvement.
Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	○ X			☐	Low
Hops	○ X			☐	Low.
Fermentation	○			☐	Brett Character
Other					with hay notes.

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color			X				☐	Other

	Brilliant		Hazy		Opaque	Inappropriate	
Clarity			X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head Retention	X					☐	Other

	Quick				Lasting	Inappropriate
Retention	X					☐

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○ X			☐	Low Bread.
Hops	○ X			☐	None.
Bitterness	○ X			☐	Low
Fermentation	○	X		☐	Brett Flavours
Balance	Hoppy	X	Malty	☐	Dubbel flavour a bit Lost.
Finish/Aftertaste	Dry	X	Sweet	☐	Sweet finish medium creamy mouth feel.

Other _____

11 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

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

Other _____

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

A good beer. Presents a little flat with the yeast character overwhelming the base beer. Aroma was great just the complexity in the base. Maybe to long in maturation???

Judge Total 30 / 50

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

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

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

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A very good attemt well done.

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 28

Sub (a-f): A

Subcategory (Spell out): US Wild

Special Ingredients: Saison Base.

Entry #: 598351

Position in flight: Entry 8 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

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	Low
Hops	X	☐	Citrus Low
Fermentation	X	☐	Saison Esters, Earthy Brett notes.
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			

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Low to none.
Hops		☐	Low Citrus.
Bitterness	X	☐	Medium.
Fermentation	X	☐	Esters.
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	A bit too sweet on finish.
Other			

15 / 20

Mouthfeel

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

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

4 / 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.

An excellent example. A bit too sweet in the finish + too much body. ↓ Mash Temp next time. A great effort Well Done.

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.
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Problematic	0-13	Major off flavors and aromas dominate

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Hartford

BJCP ID & Rank: E4498 RECOG

Email: todd.hartford@gmail.com

Category#: 28 Sub (a-f): A

Entry #: 598351

Subcategory (Spell out): BRETT BEER

Special Ingredients: SAISON

Position in flight: Entry 8 of 18

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
Malt	○	X		☐	Wheat. Subtle grainy notes
Hops	☒			☐	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		☐	BRANDY
Hops	○	X		☐	EARTHY
Fermentation	○		X	☐	BRETT, BUT BALANCED
Other					~~FUNK~~ EARTH + BARNYARD RUSTIC

9 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color	X						☐	

	Brilliant	Hazy	Opaque	Other
Clarity	X			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head		X				☐	

	Quick		Lasting	Other
Retention			X	☐

Texture: THICK

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	
Hops	○	X		☐	
Bitterness	○	X		☐	
Fermentation	○		X	☐	RUSTIC BARNYARD

	Hoppy		Malty
Balance			☐

	Dry		Sweet	Inappropriate	
Finish/Aftertaste		X		☐	COULD BE DRYER

Other: BRETT IN LOW AMOUNTS

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: FULL BODY OVER STYLE

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.

DELICIOUS BEER, WITH NO MASK FRESH CLEAN FLAVORS + BALANCED BRETT. SLIGHTLY TOO SWEET FOR STYLE + CARBONATION COULD BE MORE, I WOULD LOVE TO BREW THIS BEER!!

Judge Total 38 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd Hartford

BJCP ID & Rank: E4498 RECOG

Email: todd.hartford@gmail.com

Category#: 28 Sub (a-f): A Entry #: 654147

Subcategory (Spell out): BRETT BEER

Special Ingredients: SAISON

Position in flight: Entry ___ of ___

Advanced to MINI-BOS

PLACE

29.5 ✓

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	LIGHT BREAD
Hops	X			☐	~~FLORAL~~ EARTHY
Fermentation		X		☐	MEDIUM LEMON + PEPPER
Other					NO BRETT CORIANDER

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	X			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick		Lasting	Inappropriate
Retention			X	☐

Other _____

Texture: TIGHT + FLUFFY

3 / 3

Flavor

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

	Hoppy		Malty	Inappropriate
Balance				☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste	X			☐

Other: MISSING BRETT CHARACTER

11 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency		X		☐

Other _____

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 EXAMPLE OF A SAISON, AND MEETS ALL KEY POINTS. DELICIOUS, BUT MISSING BRETT COMPLEXITY + DRYNESS. CONSIDER ADDING WYEAST OR BREWING FOR LONG CHAIN SUGARS

Judge Total 32 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 28 Sub (a-f): A Subcategory (Spell out): ~~BS~~ Wild Ale

Special Ingredients: Saison

Entry #: 654147

Position in flight: Entry 7 of 19

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 29.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

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

Flavor 13

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

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

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

Aroma

	None L M H	Inappropriate		
Malt	L	☐	Bready Low	
Hops		☐	Low. Citrus Orange	
Fermentation		☐	Corriander Esters.	6 / 12
Other			No Brett	

Appearance

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

3 / 3

Flavor

	None L M H	Inappropriate		
Malt	M	☐	Bready.	
Hops	L	☐	Low	
Bitterness	H	☐		
Fermentation	L	☐	No Brett Character	10 / 20
Balance	Hoppy Malty	☐		
Finish/Aftertaste	Dry Sweet	☐		
Other				

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

4 / 10

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

Unfortunately the wrong category for this beer. It is an amazing Saison just lacks any BRETT character. I would be more than happy to drink this beer. Well done, hoping you entered into the Saison category as well.

Judge Total 27 / 50

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

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

12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TODD HARFORD

BJCP ID & Rank: E4498 RECOG

Email: todd.harford@gmail.com

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

Entry#: 671363

Subcategory (Spell out): LAMBIC

Special Ingredients _____

Position in flight: Entry 15 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
Malt		X		☐	Wheat. Subtle grainy notes
Hops	☒			☐	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			☐	NIL
Hops	X			☐	NIL
Fermentation	X			☐	

Other: STRONG OVERRIPE FRUIT, MUSTY

6 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

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

Retention: Quick, Lasting

Texture

Other

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	☐	SICKLY SWEET

Other: FLAVOUR OF OVERRIPE FRUIT MOVES ALL OTHERS

11 / 20

Mouthfeel

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

4 / 5

Overall

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

5 / 10

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

GOOD COMPLEXITY IS LET DOWN BY HEAT + PERCIEVED SWEETNESS. OVERRIPE FRUIT DOMINATES. POTENTIAL TO CHOOSE A MORE AGRESSIVE BRETT YEAST OR BLEND WITH SAISON FOR EFFECT.

Judge Total: 28 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 23

Sub (a-f): D

Subcategory (Spell out): Lambic European

Special Ingredients: Sour Ale.

Entry #: 671363

Position in flight: Entry 15 of 18

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Bottle Inspection ☐ OK Bottle over carbed

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

			Inappropriate	
Malt	None X		☐	None
Hops	None X		☐	None.
Fermentation	L X		☐	Barnyard, wet Low Sweet notes
Other				Light citrus

7 / 12

Appearance

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

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

2 / 3

Flavor

			Inappropriate	
Malt	None L		☐	None
Hops			☐	None.
Bitterness			☐	Low.
Fermentation			☐	Fusels high ABV?
Balance	Hoppy X Malty		☐	
Finish/Aftertaste	Dry Sweet X		☐	Too Sweet
Other				

12 / 20

Mouthfeel

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

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Faults
Wonderful		Lifeless

6 / 10

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

A good beer but too sweet for style. Needs more sourness. Malt notes are subdued + belgian esters lacking. A few adjustments will help

Judge Total 30 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TODD HARFORD

BJCP ID & Rank: F4498

Email: todd.harford@gmail.com

Category#: 21 Sub (a-f): B Subcategory (Spell out): SPECIALITY IPA

Entry #: 931142

Special Ingredients: NEIPA

Position in flight: Entry 17 of 18

Advanced to MINI-BOS: ☐ PLACE

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	M	☐	GRAINY
Hops	H	☐	TROPICAL, SWEET
Fermentation	None	☐	
Other			

7 / 12

Appearance

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

MORE HAZE REQUIRED.

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	None	☐	LOW
Hops	H	☐	FRESH HOPS, RIPE FRUIT
Bitterness	None	☐	
Fermentation	None	☐	
Balance	Hoppy Malty	☐	
Finish/Aftertaste	Dry Sweet	☐	OVERLY SWEET
Other			

15 / 20

Mouthfeel

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

BRIGHT, PUNCHY HOPS, BUT IS GETTING BY SICKLY SWEETNESS. HIGH CARBONATION + THIN BODY WASHES OUT DRINKABILITY. PUTRESCENCY AVOIDED. IMPROVE THICKNESS + BOTTLE PROCESS

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 21 Sub (a-f): B Subcategory (Spell out): Specialty IPA

Entry #: 931142

Special Ingredients _____

Position in flight: Entry 17 of 18

Advanced to MINI-BOS _____ PLACE _____

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	○ X			☐	Low grainy
Hops	○			☐	Citrus, Grapefruit
Fermentation	○			☐	Clean Ferment
Other					

8 / 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 — X

Retention: Quick, Lasting — X

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○ X			☐	Low dough notes
Hops	○	X		☐	Citrus a little subdued.
Bitterness	○	X		☐	Solid
Fermentation	○ X			☐	Clean ferment
Balance	Hoppy X		Malty	☐	Happy.
Finish/Aftertaste	Dry	X	Sweet	☐	Carbonic bite
Other					Slight Oxidation.

14 / 20

Mouthfeel

Body: Thin, M, Full — X

Carbonation: None L, M X, H

Warmth: X

Creaminess: None L, M X, H

Astringency: X

Other

4 / 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.

A good effort. Maybe a little old as vibrancy is lacking. A drinkable example. Well Done on a Very Good Beer.

Judge Total 35 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Todd. Hanford

BJCP ID & Rank: E4498 RECOG

Email: todd.hanford@gmail.com

Category#: 28 Sub (a-f): A Entry #: 967614

Subcategory (Spell out): BRETT BEER

Special Ingredients: PALE SAISON

Position in flight: Entry 6 of 18

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 48.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Fermentation	X	☐	PEPPERY, LEMON
Other			~~SWEET~~ GRAPES, FRESH!, ACIDIC

11 / 12

Appearance

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	BREADY
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	
Other	CRISP + DELICIOUS. BALANCED LEMON + PEPPER + MILD BRETT		

17 / 20

Mouthfeel

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

5 / 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.

AMAZING BREW, + PERFECT TO STYLE. PERFECT BALANCE OF MALT + FERM CHARACTER MAKES BOTH SHINE. SLIGHTY OVERCARBED, BUT NOT EXCESSIVE.

WORTH $$$

Judge Total 45 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TODD HARFORD

BJCP ID & Rank: E4498 RECOG

Email: todd.harford@gmail.com

Category# 23 Sub (a-f) G

Entry # 869641

Subcategory (Spell out): GOSE

Special Ingredients _____

Position in flight: Entry 11 of 18

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 47

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 — DOUGH

Hops: X

Fermentation: X X — SOUR,

Other: LEMON, OCEAN, PERFECT!

11 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black — Other

Clarity: X Brilliant Hazy Opaque

Other

Head: X White Ivory Beige Tan Brown — Other

Retention: Quick Lasting X

Texture: FINE

3 / 3

Flavor

None L M H — Inappropriate

Malt: X — BREAD + DOUGH

Hops: X

Bitterness: X

Fermentation: X

Balance: Hoppy X Malty

Finish/Aftertaste: Dry X Sweet

Other: SALTY, OCEAN, FRESH, PERCIEVED SWEET - BAND ON

18 / 20

Mouthfeel

Body: Thin M Full — X

Carbonation: None L M X H

Warmth: X

Creaminess: None L X M H

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.

BEST GOSE + HAND. PERFECTLY BALANCED, AND MEETS ALL KPI'S. MALT CHARACTER SHINES WITH SALT + GORMANDR. AMAZING!

Judge Total 46 / 50

SEE ABOVE FOR EMAIL ADDRESS TO FORWARD RECIPE!

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

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

Scoring Guide

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

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

12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewarne

BJCP ID & Rank: E4104 Certified.

Email _____

Category#: 23 Sub (a-f): G Entry#: 869641

Subcategory (Spell out): Gose.

Special Ingredients _____

Position in flight: Entry 11 of 18

Advanced to MINI-BOS _____ PLACE _____

CONSENSUS SCORE: 47

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

None L M H — Inappropriate

Malt: Low wheat/bread dough.

Hops: Low corriander

Fermentation: lemon.

Other: Slightly Acidic

12 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque

Head: White Ivory Beige Tan Brown — Inappropriate — Other

Retention: Quick Lasting

Other _____ Texture _____

3 / 3

Flavor

None L M H — Inappropriate

Malt: Doughy Bread.

Hops: Low hops, Lemon zest

Bitterness: Low salt.

Fermentation: Clean.

Balance: Hoppy Malty — Balanced

Finish/Aftertaste: Dry Sweet — Dry slightly acidic

Other: salty Lemon finish.

19 / 20

Mouthfeel

Body: Thin M Full — Inappropriate

Carbonation: None L M H

Warmth

Creaminess: None L M H — Inappropriate

Astringency

Other _____

5 / 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.

WOW! Can I have the recipe? This beer is spectacular + hits all the marks for style. A little more carbonation in the bottle. Best beer I have ever judged

Judge Total: 48 / 50

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

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Congrats!!

12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosewayne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 28 Entry #: 967614

Sub (a-f): A

Subcategory (Spell out): US Wild Ale

Special Ingredients: Brett. Saison Base

Position in flight: Entry 6 of 19

Advanced to MINI-BOS _____ PLACE _____

CONSENSUS SCORE: 45.5

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	Low bready
Hops		☐	Lemon / White Wheat
Fermentation		☐	Saison Esters Lemon
Other			+ corriander

11 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	Low Bread/Wheat/Crackers.
Hops	X	☐	Lemon notes
Bitterness	X	☐	Balanced.
Fermentation		☐	Esters are well
Balance	Hoppy X Malty	☐	balanced.
Finish/Aftertaste	Dry X Sweet	☐	
Other			

18 / 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		

5 / 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.

What can I say? This beer is amazing + would be happy to fork out $ at the bar for this all day long. The complexity + balance are spot on.

Judge Total 46 / 50

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

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Congrats!!

12

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: TODD HARFORD

BJCP ID & Rank: E4498 RECOG

Email: todd.harford@gmail.com

Category# 23

Sub (a-f) D

Entry # 975177

Subcategory (Spell out): LAMBIC

Special Ingredients _____

Position in flight: Entry 14 of 18

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 39.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ ok _____

Scoresheet Instructions

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

10 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting X — ☐

Texture: COOL, BIG BUBBLES

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	VERY LOW, GRAINY
Hops	X			☐	NIL
Bitterness		X		☐	
Fermentation			X	☐	FRUITY SOUR, PITHY
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other: SOUR, COMPLEX FRUITY,

16 / 20

Mouthfeel

Body: Thin, M X, Full — Inappropriate ☐

Carbonation: None L X, M, 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

7 / 10

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

COMPLEX, EXCELLENT EXAMPLE OF THE STYLE. ADDITIONAL MALT NOTES WOULD ADD SUPPORT TO COMPLEX SOUR + FUNKY FLAVORS. WILL IMPROVE WITH AGE!

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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Chris Rosenburne

BJCP ID & Rank: E4104 Certified

Email _____

Category#: 23 Entry #: 975177

Sub (a-f): D

Subcategory (Spell out): European Sour

Special Ingredients: Ale Lambic

Position in flight: Entry 14 of 18

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 39.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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	Wheat. Subtle grainy notes	☐
Hops	OK for style	☐
Bitterness	Way too high for style	☒
Fermentation	Banana. Low Clove. Hint of bubblegum	☐

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	Low dough notes
Hops	X			☐	None.
Fermentation		X		☐	Sour notes dominate

Other _____

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	X						☐

Other _____

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	X			☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	X					☐

Other _____

	Quick	Lasting	Inappropriate
Retention	X		☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	Low to none.
Hops	X			☐	None.
Bitterness		X		☐	Lemon Rind.
Fermentation				☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	Sweet finish after the acidity settles.

Other _____

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	X			☐

	None L	M	H	Inappropriate
Carbonation	X			☐
Warmth		X		☐

	None L	M	H	Inappropriate
Creaminess	X			☐
Astringency		X		☐

Other _____

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.

An Excellent example! Assuming this is quite young. Mouth puckering astringency probably a bit too much. Will improve with age. Nice Job!!

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.
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