(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank:

Email: smokey@cvb.beer

Category#: 8

Sub (a-f): B

Entry #: 169412

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 8 of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 32 ✓

may not be an average of judge's individual scores

Bottle Inspection: ☒ OK Good fill

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

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	☐	Pretty bang on, just smoky.
Hops	○ X			☐	
Fermentation	○ X			☐	

Other

6 / 12

Appearance

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

Clarity: X Brilliant — Hazy — Opaque ☐

Other

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

Retention: X Quick — Lasting

Texture: Medium

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○		X	☐	Good, just meaty
Hops	○	X		☐	Low
Bitterness	○ X			☐	Low
Fermentation	○ X			☐	Pretty clean
Balance	Hoppy		Malty X	☐	Good grist
Finish/Aftertaste	Dry X		Sweet	☐	Good

Other: Check for autolysis. Dead yeast - rack off.

16 / 20

Mouthfeel

Body: Thin — M — Full X ☐ — Inappropriate

Carbonation: None L X — M ☐

Warmth: ○ X ☐

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

Astringency: ○ X ☐

Other

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

6 / 10

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

Low carb - needs more.
Meaty, smoky + spicy. Try racking off but be careful of oxygen ingress.

Judge Total 34 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	X
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	X
Grassy		Spicy	X
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

2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category# 8

Sub (a-f) B

Subcategory (Spell out) Schwarzbier

Special Ingredients _____

Entry # 169412

Position in flight: Entry 8 of 8

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 32

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
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Provide summary of beer and key feedback for improvement.
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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

	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	○			☐	Roast, tar, savoury
Hops	○			☐	—
Fermentation	○			☑	Autolysis

Other: Too strong and savoury

5 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque, Other ☐

Other: Garnet highlights

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

Retention: Quick, Lasting, Other ☑

Texture: Big bubbles

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○			☐	Rich, molasses
Hops	○			☐	None detected
Bitterness	○			☐	Just enough
Fermentation	○			☑	Briney
Balance	Hoppy		Malty	☐	Too malty
Finish/Aftertaste	Dry		Sweet	☐	Too sweet

Other: Out of style / not drinkable / light enough

13 / 20

Mouthfeel

Body: Thin, M, Full, Inappropriate ☐

Carbonation: None L, M, H, Inappropriate ☐

Warmth: ○

Creaminess: None L, M, H, Inappropriate ☐

Astringency: ○

Other: too full

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.

Overall this beer drinks a little too heavy for the style. Make judicious use of dark malts and employ a highly attenuating yeast with a very fermentable wort. Take off the yeast sooner

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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Smokey

BJCP ID & Rank:

Email: Smokey@cvb.beer

Category#: 8

Sub (a-f): B

Entry #: 349192

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 9 of

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: CVB

Industry ☐ Describe

Judging ☒ Years: 4

Bottle Inspection ☒-ok Very full

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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If character is absent, mark the circle to the left.
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Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	Good
Hops	X			☐	
Fermentation	○	X		☒	DMS + Acetaldehyde.
Other					

7 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture: Loose

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	Nice roast
Hops	X			☐	
Bitterness	X			☐	Just right at most to high
Fermentation	X			☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other	Pretty good flavors				

15 / 20

Mouthfeel

Body: Thin, M, Full, Inappropriate

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H, Inappropriate

Astringency

Other

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

7 / 10

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

Salts are a bit high - reduce a bit to remove metallic notes
Pitch more yeast to reduce acetaldehyde + pump nutrient.
Good grist.

36 / 50

Judge Total

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

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

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

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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Category#: 8 Sub (a-f): B

Entry #: 349192

Subcategory (Spell out): Schwarzbier

Special Ingredients _____

Position in flight: Entry 9 of 9

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 38 ✓

may not be an average of judge's individual scores

Bottle Inspection ☑ Yes _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	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 L M H	☐ Toast, faint choc, dough
Hops	None L M H	☐
Fermentation	None L M H	☐ Clean ferment
Other		

9 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other: Garnet highlights

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

Retention: Quick, Lasting — Inappropriate ☐

Texture _____

3 / 3

Flavor

		Inappropriate
Malt	None L M H	☐ Biscuit, nutty/pistachio – LOW
Hops	None L M H	☐ Not detected
Bitterness	None L M H	☐ Just high enough to support hops
Fermentation	None L M H	☐ Slightly estery
Balance	Hoppy, Malty	☐ Well balanced, very drinkable
Finish/Aftertaste	Dry, Sweet	☐ Dry finish
Other		Low malt flavour not to style

16 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L M H — Inappropriate ☐

Warmth: None L M H — Inappropriate ☐

Creaminess: None L M H — Inappropriate ☐

Astringency: None L M H — Inappropriate ☐

Other: Light

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

A very well made beer, let down by an understated malt profile. Could benefit from a slightly more diverse grist

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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Smokey

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery CVB

Industry ☐ Describe _____

Judging ☒ Years 4

Category# 2

Sub (a-f) C

Entry # 353 111

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 13 of 13

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 26

may not be an average of judge's individual scores

Bottle Inspection ☒ OK Good fill / some give

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
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Assign scores for each section and total.
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Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt: None L M H — X; Inappropriate ☐

Hops: None L M H — X; Inappropriate ☐

Fermentation: None L M H — X; Inappropriate ☐

Other: for style.

Aromatically challenging

5 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — X; ☐

Other: More carb

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

Retention: Quick Lasting — X; ☐

Texture

2 / 3

Flavor

Malt: None L M H — X; Inappropriate ☐

Hops: None L M H — X; ☐

Bitterness: None L M H — X; ☒

Fermentation: None L M H — X; ☐

Balance: Hoppy Malty — X; ☐

Finish/Aftertaste: Dry Sweet — X; ☐

Other

Bitterness way too high. Smoky note prominent

Very dry.

10 / 20

Mouthfeel

Body: Thin M Full — X; Inappropriate ☐

Carbonation: None L M H — X; ☐

Warmth: None L M H — X; ☐

Creaminess: None L M H — X; Inappropriate ☐

Astringency: None L M H — X; ☐

Other

3 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

4 / 10

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

Needs more carbonation. Too bitter + too roasty for style. Reduce roast or lactic malts. Balance S:Cl ratio back to 0.8 - 1. Challenging for style. Try Schwarzbier for style.

Judge Total 24 / 50

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

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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: 61492 Certified

Email: jcremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category#: 2

Sub (a-f): C

Subcategory (Spell out): International Dark

Special Ingredients _____

Entry #: 353111

Position in flight: Entry of 13

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 26

may not be an average of judge's individual scores

Bottle Inspection ☑ OK Well filled

Aroma

Malt: Coffee, dark maillard notes, berry

Hops: —

Fermentation: Faint estery, musty

Other: Acetaldehyde

6 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other: Ruby highlights

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

Retention: Quick, Lasting

Texture

2 / 3

Flavor

Malt: Biscuit, fruit cake, raisin

Hops: Mild floral note

Bitterness: Probs a bit high

Fermentation: Apple/pear

Balance: Hoppy, Malty — Too full (slightly)

Finish/Aftertaste: Dry, Sweet — About right

Other: Sugary/battery sweet

17 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None, L, M, H

Warmth

Creaminess: None, L, M, H

Astringency

Other: Too full

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

Too rich

5 / 10

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

The packaging of this beer really hurt the overall impression, and there is a noticeable acetaldehyde note. Better fermented and presented this would shine.

Yeast pitch + counterpressure filling

Judge Total 28 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate

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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category# 7

Sub (a-f) A

Entry # 376884

Subcategory (Spell out): Vienna Lager

Special Ingredients _____

Position in flight: Entry 3 of 3

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

Bottle Inspection ☑ ok

Scoresheet Instructions

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

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Raisin, cracker
Hops		☐	—
Fermentation		☐	Light vanilla, musty
Other	Refined, restrained		

9 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque ☐

Other: Alluring, bright

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

Retention: Quick, Lasting ☐

Texture: Off-white, tight

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Bread crust, burnt toffee
Hops		☐	None
Bitterness		☐	Some astringency
Fermentation		☑	Sherry, band-aid
Balance	Hoppy / Malty	☐	Balance towards malt
Finish/Aftertaste	Dry / Sweet	☐	Dry
Other			

11 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☑

Carbonation: None L, M, H ☐

Warmth: ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency: ☐

Other: Thin, lifeless

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.

This drinks like a good Vienna Lager but shows signs of packaging issues and tastes a bit lifeless — is oxidized and shows some metallic and astringent elements. Look at packaging, your bottles full and purge O2

Judge Total 32 / 50

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

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

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

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

(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Smokey

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery CVB

Industry ☐ Describe _____

Judging ☒ Years 4

Category# 7

Sub (a-f) A

Entry # 376884

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of 3

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 33½

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Fermentation	X			☒	DMS present
Other	Near perfect here				

6 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Perfect
Hops	X			☐	low
Bitterness			X	☐	Bit high on bitterness
Fermentation	X			☐	
Balance	Hoppy		Malty X	☐	
Finish/Aftertaste	Dry X		Sweet	☐	Very dry finish
Other					

15 / 20

Mouthfeel

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

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

3 / 5

Overall

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

6 / 10

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

bit of DMS detected. Slightly H_2S sulphur-y as well. Hit it with more nutrient to solve that. Bitterness a bit high and a little tannic / overspaged giving tea or tannic note. Little oxidized. Purge + fill bottle right up.

Judge Total: 35 / 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: Jeremy MacGregor

BJCP ID & Rank: EL492

Email: jeremymacgregor@gmail

Category#: 9 Sub (a-f): A Entry #: 426458

Subcategory (Spell out): Doppelbock

Special Ingredients:

Position in flight: Entry 14 of 14

Advanced to MINI-BOS: ☐ PLACE

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Bottle Inspection: ☑

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		☐	Brown sugar, cereal (cheerios)
Hops		☐	Grape/Berry - faint
Fermentation		☐	Catty, Mousy/THP?
Other	Cheesy aroma/Autolysis		

8 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Caramel, Brown Sugar
Hops		☐	
Bitterness		☐	Low
Fermentation		☐	Cereal, musty
Balance	Hoppy Malty	☐	Malty sweet
Finish/Aftertaste	Dry Sweet	☐	
Other	Bready, doughy - sweet		

15 / 20

Mouthfeel

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

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.

This beer misses the mark in terms of malt profile which leaves a sweet under-attenuated impression. A third the malt choice is the issue here and could do with some more munich-type malts

Judge Total 37 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank: _____

Email: smokey@cub.beer

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery CUB

Industry ☐ Describe _____

Judging ☒ Years 4

Category# 9

Sub (a-f) A

Entry # 426458

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 14 of 14

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Bottle Inspection ☒ OK Great!

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	X
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	☐	Gold! Slightly weak
Hops	X	☐	Some spice
Fermentation	X	☐	Clean
Other			Fruity & Sweet aroma. Yum!

9 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	Can't fault this
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	
Balance	Hoppy Malty: X	☐	
Finish/Aftertaste	Dry Sweet: X	☐	
Other			This is solid. Slight oxidisation

16 / 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

8 / 10

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

This is a really good example of the style. Well done. Slightly oxidised. Lingering malt note that is off putting.

Judge Total 41 / 50

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

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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

Category#: 8

Sub (a-f): A

Entry #: 465769

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 6 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 20

may not be an average of judge's individual scores

Bottle Inspection: ☒ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	X			☐	
Fermentation			X	☐	High esters + DMS
Other					

5 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color				X			☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity		X		☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick		Lasting	Inappropriate	Other
Retention		X		☐	

Other

Texture

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops		X		☐	
Bitterness	X			☐	
Fermentation			X	☒	Too many ferment faults

	Hoppy		Malty	Inappropriate
Balance			X	☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste			X	☐

Other: Unpleasant a lot of faults here

8 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth			X	☒

	None L	M	H	Inappropriate
Creaminess		X		☐
Astringency	X			☐

Other

2 / 5

Overall

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

4 / 10

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

Smells like strawberry! So many faults. Look at yeast pitch rate. Look at nutrient + ferment temps. — go higher temps. Boil longer to remove vegetal notes. Acetaldehyde

Judge Total 21 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category#: 8

Sub (a-f): A

Entry #: 465769

Subcategory (Spell out): Munich Dunkel

Special Ingredients _____

Position in flight: Entry _____ of 6

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 20

may not be an average of judge's individual scores

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

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

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Cracker, corn, dough
Hops		☐	— None
Fermentation		☑	Vegetal / corn
Other	DMS / fermentation issue		

5 / 12

Appearance

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

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Bready / doughy
Hops		☐	—
Bitterness		☑	Astringent
Fermentation		☑	Estery, corny
Balance	Hoppy Malty	☐	Towards malt
Finish/Aftertaste	Dry Sweet	☐	Sweet
Other			

6 / 20

Mouthfeel

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

	None L M H	Inappropriate	
Creaminess		☐	
Astringency		☑	
Other	Thin, astringent		

2 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

4 / 10

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

Unfortunately there are fermentation and balance issues with this beer. It's quite estery and has a strong sweetcorn note indicative of DMS, look at your boil strength and ensure you chill your wort quickly.

Judge Total: 19 / 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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank:

Email: smokey@cvb.beer

Category#: 7 Sub (a-f): A Entry #: 468295

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of 4

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 27½

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

Bottle Inspection ☒ OK

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Too sweet
Hops	X			☐	
Fermentation		X		☐	Diacetyl present
Other					

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X					☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	
Other					

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	Other

	Quick	Lasting	Inappropriate	
Retention	X		☐	

Texture: Loose

1½ / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Sweet
Hops	X			☐	
Bitterness	X			☐	Good work here
Fermentation		X		☐	Diacetyl - butter menthol
Balance	Hoppy	X	Malty	☐	Too sweet
Finish/Aftertaste	Dry	X	Sweet	☐	
Other					

12 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth		X		☐	

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

2½ / 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.

Work on colour. Perform VDK test prior to chilling. Fill your bottles up more & purge everything. Oxidised gives sherry/cardboard. Try a cooler ferment temp as well.

Judge Total 26 / 50

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

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	X	Musty	X
Astringent		Oxidized	X
Brettanomyces		Plastic	
Diacetyl	X	Solvent / Fusel	X
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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2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E44492 Certified

Email: jeremymagregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category# 7

Sub (a-f) A

Entry # 4168295

Subcategory (Spell out): Vienna Lager

Special Ingredients _____

Position in flight: Entry of 4

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 27.5

may not be an average of judge's individual scores

Bottle Inspection ☐ ☒

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

		Inappropriate	
Malt	None L M H	☐	Orange and biscuity
Hops		☐	Spicey ginger note? Odd
Fermentation		☐	Some fusel alcohol/acetate
Other	Some harsh alcohol notes		

6 / 12

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	Bright orange			Texture	Loose bubbles

3 / 3

Flavor

		Inappropriate	
Malt	None L M H	☐	Almond, toast, cherry - oxidized
Hops		☐	Low floral note
Bitterness		☐	A little low
Fermentation		☐	Harsh Alcohol
Balance	Hoppy Malty	☐	
Finish/Aftertaste	Dry Sweet	☐	Sweet into finish
Other	Need more bitterness to balance		

17 / 20

Mouthfeel

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

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

The malt flavor is gorgeous in this beer but it has some balance issues, and shows some harsh alcohol notes. I'd suggest a higher yeast pitch and up the bittering to help with balance

Judge Total 29 / 50

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

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

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

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

(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery CVB

Industry ☐ Describe _____

Judging ☒ Years 4

Category# 9

Sub (a-f) C

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 493162

Position in flight: Entry _____ of 16

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Bottle Inspection ☒ OK Firm + good fill

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

Malt: None L M H X ☐

Hops: X ☐

Fermentation: X ☐

Other: Very good aroma. Slightly oxidized

9 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black X ☐ Other

Clarity: Brilliant Hazy Opaque X ☐

Other

Head: White Ivory Beige X Tan Brown ☐ Other

Retention: Quick Lasting X ☐

Texture: Tight

2½ / 3

Flavor

Malt: None L M H X ☒ Bit high on burnt malt

Hops: X ☐

Bitterness: X ☐

Fermentation: X ☐ Spicy Mouth - Pepper!

Balance: Hoppy Malty X ☐

Finish/Aftertaste: Dry Sweet X ☐

Other: Licorice

16 / 20

Mouthfeel

Body: Thin M Full X ☐

Carbonation: None L M H X ☐

Warmth: X ☐

Creaminess: None L M H X ☐

Astringency: X ☐

Other

4 / 5

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

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

Overall

Classic Example X Not to Style

Flawless X Significant Flaws

Wonderful X Lifeless

6½ / 10

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

Slightly cooler ferment temp might reduce pepper notes. Good shot at the style. Well done!

Judge Total 38 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Category#: 9

Sub (a-f): C

Subcategory (Spell out): Baltic Porter

Special Ingredients:

Entry #: 493162

Position in flight: Entry of 16

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Bottle Inspection: ☑

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☑ Describe

Judging ☐ Years

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Malt: Umami, dark choc, cherry

Hops: —

Fermentation: Clean

Other: Molasses, rich but abrupt

11/12

Appearance

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

Clarity: Brilliant / Hazy / Opaque

Other: Opaque

Head: White / Ivory / Beige / Tan / Brown

Retention: Quick / Lasting

Texture: Good lacing

3/3

Flavor

Malt: Fruitcake, Lesser, toffee

Hops: Mild spiciness

Bitterness: Supportive

Fermentation: Stonefruit esters (mild)

Balance: Hoppy / Malty — Well balanced

Finish/Aftertaste: Dry / Sweet — Lingering but a lot of

Other: the flavour carries through

16/20

Mouthfeel

Body: Thin / M / Full

Carbonation: None L / M / H

Warmth

Creaminess: None L / M / H

Astringency

Other: Some fusels

3/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

7/10

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

Very well made and balanced beer only major thing sticking out is high fusel alcohol which diminishes the impression. Bitterness a touch too high. Otherwise well on track

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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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: Smokey

BJCP ID & Rank:

Email: smokey@cub.beer

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: cub

Industry ☐ Describe

Judging ☒ Years: 4

Category#: 8

Sub (a-f): A

Subcategory (Spell out):

Special Ingredients:

Entry #: 552781

Position in flight: Entry 7 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 19

may not be an average of judge's individual scores

Bottle Inspection ☒ OK — Fill higher

Aroma

	None L	M	H	Inappropriate	
Malt			X	☒	Sweet
Hops	X			☐	
Fermentation			X	☒	Fusel alcohol high
Other	Sweet				

5 / 12

Appearance

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

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

Other

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

Retention: Quick, Lasting

Texture: Loose

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt			X	☐	Too sweet. Too strong
Hops		X		☐	beer
Bitterness	X			☐	
Fermentation		X		☐	Estery
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	Oxidised sherry.
Other					

7 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — Inappropriate ☐

Warmth: X — Inappropriate ☒

Creaminess: None L, M, H — Inappropriate ☐

Astringency: X — Inappropriate ☐

Other

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

Too sweet - lower crystal malts + mash temps. Ferment temps lower to reduce hot alcohol. Would guess this is boozy AF. Very oxidised - pure cardboard & sherry.

Judge Total 20 / 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	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	X	Musty	
Astringent		Oxidized	X
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	X	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Smells like whiskey.

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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2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: EXAM Certified

Email: jeremy.macgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Category#: 8

Sub (a-f): A

Entry #: 552781

Subcategory (Spell out): Munich Dunkel

Special Ingredients _____

Position in flight: Entry 7 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 19

may not be an average of judge's individual scores

Bottle Inspection ☑ OK — Fill higher

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

Aroma

Malt	M	Orange peel / cracker
Hops		
Fermentation	H	Estery, pomme fruit,
Other		Acetaldehyde! and medicinal

4 / 12

Appearance

Color	Amber	
Clarity	Hazy	
Other		Orange/amber
Head	Ivory	
Retention	Lasting	
Texture		Poor retention

2 / 3

Flavor

Malt	M	Bread crust, cracker
Hops		—
Bitterness		Too low
Fermentation		Under-attenuated
Balance	Malty	Heavy
Finish/Aftertaste	Sweet	Sickly sweet
Other		Heavy overall suggests struggled fermentation

7 / 20

Mouthfeel

Body	M	
Carbonation	M	
Warmth		
Creaminess	M	
Astringency		
Other		Too sticky

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.

Strong fermentation flaws. Be sure to pitch sufficient yeast to drive a healthy fermentation, assure full attenuation and improve the balance of the beer

Judge Total 18 / 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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2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Category#: 6 Sub (a-f): A Entry #: 576414

Subcategory (Spell out): Marzen

Special Ingredients:

Position in flight: Entry 1 of 1

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 32

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.
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Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

Malt	M	☐	Bread crust, almond
Hops	None L	☐	Not detected
Fermentation	L	☐	Cherry, nutty, apricot?
Other	Musty		

7 / 12

Appearance

Color	Amber	☐	Other
Clarity	Hazy	☐	
Other	Dark amber		

Head	Lasting	☐	Other
Retention	Quick	☐	
Texture	Thin head dissipates		

2 / 3

Flavor

Malt	M	☐	Nutty, toffee, almond
Hops	None L	☑	—
Bitterness	L	☐	Some spiciness into finish
Fermentation	L	☑	Minor diacetyl, papery
Balance	Malty	☐	Flabby
Finish/Aftertaste	Sweet	☐	Sweet finish
Other	No firm maltiness, no malt complexity		

13 / 20

Mouthfeel

Body	Full	☐	Creaminess: M ☐
Carbonation	M	☐	Astringency: L ☐
Warmth	M	☐	Other: Heavy

2 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

7 / 10

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

Some issues with this beer particularly the heavy / flabby mouthfeel. Malt flavour is there but needs more richness and to finish drier

Judge Total 31 / 50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery CVB

Industry ☐ Describe _____

Judging ☒ Years 4

Category# 6

Sub (a-f) A

Entry # 576414

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 1 of 1

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 32

may not be an average of judge's individual scores

Bottle Inspection ☒ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	○		X	☐	Good
Hops	○	X		☐	Bitterness yum
Fermentation	○	X		☐	clean
Other					

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color			X				☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	
Other	chill haze				

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	Other

	Quick	Lasting	Inappropriate	
Retention	X		☐	
Texture				

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○		X	☐	Bit too much caramel
Hops	○	X		☐	High on hops
Bitterness	○		X	☐	Lovely
Fermentation	○		X	☐	Good
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry		X Sweet	☐	
Other					

14 / 20

Mouthfeel

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

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

3 / 5

Overall

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

6 / 10

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

Low carb, needs more. Look at water chemistry for less salts & closer S:Cl ratio. Pitch a bit more yeast or ferment warmer. Banana + caramel a bit high. Careful with oxygen ingress

Judge Total 33 / 50

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

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

2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank:

Email: smokey@cvb.beer

Category#: 6

Sub (a-f): A

Subcategory (Spell out):

Special Ingredients:

Entry #: 598864

Position in flight: Entry 2 of

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 39½

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

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	X
Brettanomyces		Plastic	X
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	X
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	X	Vegetal	

Aroma — 9/12

Malt: None L M H — X

Hops: X

Fermentation: X

Other

Appearance — 2½/3

Color: Yellow Gold Amber Copper Brown Black — X

Clarity: Brilliant Hazy Opaque Other — X

Other: Slight chill haze

Head: White Ivory Beige Tan Brown — X

Retention: Quick Lasting — X

Texture: Dry

Flavor — 17/20

Malt: None L M H — X — Nice bread

Hops: X

Bitterness: X — Bitter is a bit high

Fermentation: X

Balance: Hoppy Malty — X

Finish/Aftertaste: Dry Sweet — X — Just too dry

Other

Mouthfeel — 3½/5

Body: Thin M Full — X

Carbonation: None L M H — X

Warmth: X

Creaminess: None L M H — X

Astringency: X

Other

Overall — 7/10

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

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

Bit dry raise mash temp - watch for over sparging. Keep an eye on pH & gravity 1.012 & 5.99 ✓ Slight band aid - try removing chlorine more in base water. Enjoyable beer.

Judge Total 39/50

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

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

Well done!

2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmai

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category# 6

Sub (a-f) A

Subcategory (Spell out) Marzen

Special Ingredients _____

Entry # 598864

Position in flight: Entry 2 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 39.5

may not be an average of judge's individual scores

Bottle Inspection ☑ ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Candied apricot, toffee
Hops		☐	Floral (low)
Fermentation		☐	Clean
Other	Fresh		

10 / 12

Appearance

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

		Inappropriate	
Head	White Ivory Beige Tan Brown	☐	Other
Retention	Quick Lasting	☐	
Texture	Tight foam/lacing		

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Biscuity rich
Hops		☐	Herbal note / Sage?
Bitterness		☐	Supportive, firm (a bit much)
Fermentation		☐	Clean, may be some light spice
Balance	Hoppy Malty	☐	Malty in the balance
Finish/Aftertaste	Dry Sweet	☐	Finishes dry
Other	Well integrated / balanced		

16 / 20

Mouthfeel

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

	None L M H	Inappropriate
Creaminess		☐
Astringency		☐
Other	slightly creamy / warming	

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

8 / 10

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

Great malt showcase in this beer and very vibrant. Obviously well fermented. A little firm on the bitterness could be too much for some though finish is dry and refreshing

Judge Total 40 / 50

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

(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Smokey

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

Category#: 9 Sub (a-f): C

Entry #: 676328

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 43½

may not be an average of judge's individual scores

Bottle Inspection ☒ OK Awesome bottle

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other: Epic aroma.

12 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color						X	☐	

	Brilliant	Hazy	Opaque	Other
Clarity			X	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head				X		☐	

	Quick	Lasting	Other
Retention		X	

Other: Too dark.

Texture: Tight.

2½ / 3

Flavor

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

	Hoppy		Malty	
Balance			X	

	Dry		Sweet	
Finish/Aftertaste		X		

Other: Just a bit warm

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: Sweet

3 / 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.

Bit too warm to be "deceptive" as style says. Otherwise, crushing beer. A little full & meaty. Back at getting off yeast cake earlier / not aging on yeast.

Judge Total: 43½ / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot	X	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	X
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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category#: 9

Sub (a-f): C

Entry #: 676328

Subcategory (Spell out): Baltic Porter

Special Ingredients _____

Position in flight: Entry 17 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 43½

may not be an average of judge's individual scores

Bottle Inspection ☑ OK Classy

Aroma

Malt: None L M H ☐ Inappropriate — Choc, licorice, molasses

Hops: — ☐ —

Fermentation: Estery [pear, strawberry]

Other: Port-like, cranberry, complex

11/12

Appearance

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

Clarity: Brilliant Hazy Opaque ☐

Other: Luscious

Head: White Ivory Beige Tan Brown ☐ Inappropriate — Other

Retention: Quick Lasting ☐

Texture: Well carbed

3/3

Flavor

Malt: None L M H ☐ Inappropriate — Blackberry, port, wine gum

Hops: ☐ — Muted

Bitterness: ☐ — Mellow but supportive

Fermentation: ☐ — Noissues, mild ester

Balance: Hoppy Malty ☐ — Perfect

Finish/Aftertaste: Dry Sweet ☐ — Dry but the dark fruit lingers

Other: Very well integrated malt flavours

17/20

Mouthfeel

Body: Thin M Full ☐ Inappropriate

Carbonation: None L M H ☐

Warmth: ☐

Creaminess: None L M H ☐ Inappropriate

Astringency: ☐

Other: Just a smidge too much carb

4/5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8.5/10

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

This is a great beer and ticks all the boxes for what you want from the style. Very rich and complex but balanced well by the dry finish and higher carb. Excellent work!

Judge Total: 43.5/50

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: 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	

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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Category#: 8 Sub (a-f): B

Entry #: 751347

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 1 of 10

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 17

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK Low fill

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

None L M H Inappropriate

Malt: —

Hops: —

Fermentation: Strong DMS/Vegetal

Other: Sweet corn aroma dominates

3 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate Other

Clarity: Brilliant Hazy Opaque

Other: Well carbed

Head: White Ivory Beige Tan Brown Inappropriate Other

Retention: Quick Lasting

Texture: _____

3 / 3

Flavor

None L M H Inappropriate

Malt: Light caramel, cocoa

Hops: —

Bitterness: —

Fermentation: Corn / stewed veg

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet — Needs to finish lighter

Other: Band-aid and metallic finish

7 / 20

Mouthfeel

Body: Thin M Full Inappropriate

Carbonation: None L M H

Warmth: _____

Creaminess: None L M H Inappropriate

Astringency: _____

Other: Flabby

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.

The fermentation issues dominate the impression of this beer. Would suggest reviewing your yeast pitch and packaging. Pitch plenty of yeast and package carefully

Judge Total: 18 / 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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Smokey

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

Category#: 8

Sub (a-f): B

Entry #: 751347

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of 10

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 17

may not be an average of judge's individual scores

Bottle Inspection ☒ OK — Low-ish fill

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt: None L M H — X

Hops: None L M H — X

Fermentation: None L M H — X; Inappropriate ☒ — Vegetal + Sulphur high

Other: Faults berry aroma

4 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — X; Other ☐

Other: Slight haze.

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

Retention: Quick Lasting — X; Other ☐

Texture: Tight

2 / 3

Flavor

Malt: None L M H — X

Hops: None L M H — X

Bitterness: None L M H — X

Fermentation: None L M H — X; Inappropriate ☒ — Really poorly brewed

Balance: Hoppy Malty — X

Finish/Aftertaste: Dry Sweet — X

Other: Oxidised

6 / 20

Mouthfeel

Body: Thin M Full — X; Inappropriate ☐

Carbonation: None L M H — X

Warmth: None L M H — X

Creaminess: None L M H — X; Inappropriate ☐

Astringency: None L M H — X

Other:

2 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

2 / 10

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

Back to the drawing board. So many faults, couldn't discern the base beer. Be clean, check chlorine pitch rates, oxidisation! Solid ~~boil~~ BOIL!

Judge Total 16 / 50

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

2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category# 8

Sub (a-f) B

Entry # 763645

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of 11

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 37.5

may not be an average of judge's individual scores

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Breadcrust, coffee
Hops		☐	—
Fermentation		☑	Almond, vanilla, musty
Other	Muted / oxidized		

8 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Biscuit, dark choc, espresso
Hops		☐	Mute
Bitterness		☐	
Fermentation		☐	Clean
Balance	Hoppy Malty	☐	Firm malt
Finish/Aftertaste	Dry Sweet	☐	Slightly too sweet
Other	Strong maillard flavour towards burnt		

15 / 20

Mouthfeel

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

8 / 10

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

A well made beer let down by a slightly heavy body and some intense malt flavours. Maybe spec malts could be dialled back, adjust water for dryness

Judge Total: 37 / 50

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

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

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

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

2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKGT

BJCP ID & Rank:

Email: smokey@cub.beer

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery CUB

Industry ☐ Describe _____

Judging ☒ Years 4

Category# 8

Sub (a-f) B

Entry # 763645

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of 11

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 37½

may not be an average of judge's individual scores

Bottle Inspection ☒ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	Low malt sweetness
Hops	X			☐	
Fermentation	○	X		☐	

Other _____

10 / 12

Appearance

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

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

Other _____

Texture: Tight

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○		X	☐	Good - decent dark malt flavors
Hops	○	X		☐	Good
Bitterness	○	X		☐	Good
Fermentation	○	X		☐	Clean
Balance	Hoppy		X	☐	Malt forward
Finish/Aftertaste	Dry		X	☐	Good

Other: Slight meaty/autolysis. Use bigger/rack of yeast early

17 / 20

Mouthfeel

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

2 / 5

Overall

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

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

Pretty good beer. Bit meaty or vegemite-y. Good malt flavours. Mouthfeel is full and coating. Look at S:Cl ratio & lower mash temp to 65-66.

6 / 10

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	X	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	X

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

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

2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Smokey

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

Category#: 9

Sub (a-f): A

Subcategory (Spell out):

Special Ingredients:

Entry #: 889634

Position in flight: Entry 15 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 35½

may not be an average of judge's individual scores

Bottle Inspection ☒ OK — Good fill, light.

Aroma

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

Other: Grape & plum notes ✓

10/12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque ☐

Other

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

Retention: Quick, Lasting X ☐

Texture: Light

3/3

Flavor

	None L	M	H	Inappropriate	
Malt			X	☐	Strong malt flavour
Hops		X		☐	Bit high
Bitterness		X		☐	
Fermentation	X			☐	Clean

Balance: Hoppy, X, Malty ☐

Finish/Aftertaste: Dry, X, Sweet ☐

Other: Lacks attenuation / sweet finish

12/20

Mouthfeel

Body: Thin, M X, Full ☐ Inappropriate

Carbonation: None L, M X, H ☐

Warmth: X ☐

Creaminess: None L, M X, H ☐ Inappropriate

Astringency: X ☐

Other

4½/5

Overall

Classic Example X — Not to Style

Flawless X — Significant Flaws

Wonderful X — Lifeless

8½/10

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

Huge Maillard notes. Too strong to have more than one. Good beer. Boozy, tough one to balance. Good job.

Judge Total: 37½/50

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	X
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	X	Spicy	X
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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: EU1492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Category#: 9

Sub (a-f): A

Entry #: 889634

Subcategory (Spell out): Doppelbock

Special Ingredients _____

Bottle Inspection ☑ OK

Position in flight: Entry 15 of 15

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 35.5

may not be an average of judge's individual scores

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

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Biscuit, toffee, hazelnut, dark berries
Hops		☐	—
Fermentation		☐	Fusely
Other			Distinctly 'not sweet'

9.5 / 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	Low foam, good retention		

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Dreadernut – one dimensional
Hops		☐	Herbal
Bitterness		☑	Too high, astringent
Fermentation		☑	Some fusel alcohol
Balance	Hoppy – Malty	☐	Too hoppy / bitter
Finish/Aftertaste	Dry – Sweet	☑	Fairly Dry
Other			Apple, yeasty, fusel alcohol

12 / 20

Mouthfeel

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

		Inappropriate	
Creaminess	None L, M, H	☐	
Astringency		☑	
Other	Alcohol heat		

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.

Issues with this beer derive from fermentation stress and high bitterness which throw this beer out of balance. Ensure a healthy yeast pitch and ferment cold to start.

Judge Total 33.5 / 50

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

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

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

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

2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category# 7

Sub (a-f) A

Entry # 931548

Subcategory (Spell out): Vienna Lager

Special Ingredients _____

Position in flight: Entry _____ of 5

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Bottle Inspection ☑ or _____

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				☐	Light corn, cracker
Hops				☐	No strong hop aroma
Fermentation				☑	Mild DMS?

Other: Cracker malt, bready, doughy

8 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other: Bright Gold

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

Retention: Quick, Lasting

Texture: Poor retention

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☑	A little thin on the malt
Hops				☐	Mild spicy hops
Bitterness				☐	Assertive bitterness
Fermentation				☑	Minor sulphur note
Balance	Hoppy		Malty	☐	Well balanced
Finish/Aftertaste	Dry		Sweet	☐	Clean, dry finish

Other: Not enough oomph from the malt

14 / 20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☐	

Other: Dry

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

8 / 10

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

Really well made and balanced beer. Lacking some malt character and bitterness slightly too high. Otherwise well on track

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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2

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Smokey

BJCP ID & Rank:

Email: smokey@cvb.beer

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery CVB

Industry ☐ Describe _____

Judging ☒ Years 4

Category# 7

Sub (a-f) A

Entry # 931548

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 5 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	
Hops	○	X		☐	
Fermentation	○	X		☐	Slight bandaid
Other					

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X					☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	
Other					

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	X					☐	Other

	Quick		Lasting	Inappropriate	
Retention	X			☐	

Texture: THIN - MEDIUM

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	Beautiful bready
Hops	○	X		☐	Noble balanced
Bitterness	○		X	☐	Good
Fermentation	○	X		☐	Clean
Balance	Hoppy	X	Malty	☐	Great
Finish/Aftertaste	Dry X		Sweet	☐	
Other					

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

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

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

Other _____

4 / 5

Overall

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

7 / 10

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

Try and get the band aid aroma gone. Little head retention - bit more carb + higher mash temp. Reduce chlorine. Good beer - THANKS.

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. 35
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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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: SMOKEY

BJCP ID & Rank:

Email: smokey@club.beer

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: CVB

Industry ☐ Describe

Judging ☒ Years: 4

Category#: 8

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: 988619

Position in flight: Entry 12 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Bottle Inspection: ☒ OK — Low fill

Aroma

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

Other: Very subdued. Volatiles lost

7 / 12

Appearance

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

Clarity: Brilliant (X) | Hazy | Opaque | Other

Other:

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

Retention: Quick (X) | Lasting

Texture: Loose

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	Good a little acrid
Hops	○ X			☐	Low
Bitterness	○ X			☐	Perfect
Fermentation	○ X			☐	Clean
Balance	Hoppy	X	Malty	☐	Very good
Finish/Aftertaste	Dry	X	Sweet	☐	Perfect

Other: Well balanced. Subdued / easy drinking.

16 / 20

Mouthfeel

Body: Thin | M | Full (X) | Inappropriate ☒

Carbonation: None L | M | H (X) | Inappropriate ☒

Warmth: ○ X | | | ☐

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

Astringency: ○ X | | | ☐

Other:

2 / 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.

Fill bottle higher to reduce oxidisation. Overcarbed has lost volatiles & ruined head retention, look at counterpressure filling. Pretty good flavour. Possibly reduce malt acid / dark malt / roast malt load.

Judge Total 35 / 50

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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(2)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Jeremy MacGregor

BJCP ID & Rank: E4492 Certified

Email: jeremymacgregor@gmail

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe _____

Judging ☐ Years _____

Category#: 8

Sub (a-f): B

Subcategory (Spell out): Schwarzbier

Special Ingredients _____

Entry #: 988619

Position in flight: Entry 12

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Bottle Inspection ☑ OK Very low fill

Aroma

Malt: Char, savoury, espresso

Hops: —

Fermentation: Some sulphur

Other: Too full on and acrid

7 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque, Other

Other: Garnet highlights

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

Retention: Quick, Lasting, Other

Texture: Poor Retention

2 / 3

Flavor

Malt: Cocoa, crust, meaty

Hops: —

Bitterness: Supportive

Fermentation: Clean

Balance: Hoppy, Malty — Full and Malty

Finish/Aftertaste: Dry, Sweet — Slick and oily

Other: Overrich and slick

14 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H

Astringency

Other: Malt-derived astringency

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.

The malt profile in this is a bit hardcore for the style and hurts drinkability. Cut back on spec malts / be judicious — aim for lower colour / darkness. Look at filling bottle to aide retention

Judge Total 33 / 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		
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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org