3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 11 Sub (a-f): A Entry #: 117412

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐ PLACE _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	CARAMEL & DARK FRUIT
Hops	X			☐	MINIMAL
Fermentation	X			☐	MINIMAL

Other _____

10 / 12

Appearance

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

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

Other _____

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

Retention: Quick (X), Lasting — ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	CARAMEL
Hops	X			☐	LOW
Bitterness		X		☐	PRONOUNCED BITTERNESS
Fermentation	X			☐	V.LOW
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry (X)		Sweet	☐	V.DRY

Other _____

15 / 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 _____

4 / 5

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

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

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

7 / 10

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

A GOOD EXAMPLE - NEEDS A BIT MORE HOP FLAVOUR AND ESTERS

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Category#: 11

Sub (a-f): A

Entry #: 117412

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank: Lead Brewer

Pro Brewer ☒ Brewery: Ballistic etc

Industry ☐ Describe:

Judging ☐ Years: 7

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.
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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	
Astringent	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Some caramel
Hops		X		☐	Curious on hop choice?
Fermentation				☐	
Other	prunes, ~~spice~~ fruit cake				

10/12

Appearance

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

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

3/3

Flavor

	None L	M	H	Inappropriate	
Malt		X	X	☐	
Hops	X			☐	
Bitterness		X		☐	slighty overpowers malt
Fermentation	X			☐	
Balance	Hoppy		Malty X	☐	
Finish/Aftertaste	Dry X		Sweet	☐	mildly vegetal
Other	Flavour is a little flat.				

15/20

Mouthfeel

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

4/5

Overall

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

7/10

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

positive start on the rose and visually but slighty lacks follow through on phenolic flavour and general balance. Stress that yeast out a little more ~~and~~ (or) slighty dust of some bitterness

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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(4) (3)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E 1147

Email _____

Category#: 11 Sub (a-f): C

Entry#: 194344

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 35.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None	L	M	H	Inappropriate	
Malt	○		X		☐	CARAMEL, FRUIT
Hops	○		X		☐	DID NOT LAST, FLORAL
Fermentation	X				☐	

Other _____

8 / 12

Appearance

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

Clarity: Brilliant | Hazy | Opaque | Other — X Brilliant

Other _____

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

Retention: Quick | Lasting | Other — X Lasting

Texture _____

3 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○		X		☐	CARAMEL & DARK FRUIT
Hops	X				☐	SLIGHT FLORAL
Bitterness	○			X	☐	STONG BITTERNESS
Fermentation	X				☐	MINIMAL

Balance: Hoppy | Malty — X Malty

Finish/Aftertaste: Dry | Sweet — X Dry — V. DRY FINISH

Other: SLIGHTLY ASTRINGENT

14 / 20

Mouthfeel

Body: Thin | M | Full — X M

Carbonation: None | L | M | H — X L

Warmth: X

Inappropriate ☐

Creaminess: None | L | M | H — X M

Astringency: X

Other _____

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

7 / 10

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

A PLEASANT BEER WHICH NEEDS A BIT MORE HOP FLAVOUR AND A RICHER, LESS DRY FINISH.

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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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Category#: 11

Sub (a-f): C

Entry #: 194344

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry ___ of ___

Advanced to MINI-BOS: ☐

PLACE:

CONSENSUS SCORE: 35.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank: Lead Brewer

Pro Brewer ☒ Brewery: Ballistic etc

Industry ☐ Describe:

Judging ☐ Years: 7

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

Aroma

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

Malt: moderate strong caramel cookie (low dice)

Hops: Top notes hard to distinguish

Other:

9 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque, Inappropriate — X

Other: Slight haze

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

Retention: Quick, Lasting — X

Texture:

2 / 3

Flavor

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

Malt: caramel central

Hops: lacking for Style (minor)

Bitterness: underwhelming

Other: Slight Sour nature, Alcohole warmthe

13 / 20

Mouthfeel

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

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

Warmth: X; Inappropriate ☐

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

Astringency: X; Inappropriate ☐

Other:

4.5 / 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.

very tasty aroma right off the bat. sweet caramel cookies (very impressive) nice low level alcohole warmth but noticable fermentation flaws. Hop/bitterness lacking but overall enjoable

Judge Total: 35.5 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E 1147

Email _____

Category#: 10 A

Sub (a-f) _____

Entry #: 218226

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 33.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	X			☐	
Fermentation			X	☐	CLOVE, SOME BANANA
Other	AT FIRST SOME PHENOLS - DISSIPATED				

8 / 12

Appearance

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

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

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	X			☐	
Bitterness	X			☐	
Fermentation			X	☐	CLOVE, SOUR
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	V. DRY FINISH
Other					

12 / 20

Mouthfeel

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

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.

HAS A SLIGHTLY SOUR FLAVOUR OTHERWISE CLOVE DOMINTED WITH LITTLE BANANA. TASTES MORE LIKE A WITBIER

Judge Total 34 / 50

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Category#: 10A

Sub (a-f): A

Subcategory (Spell out):

Special Ingredients:

Entry #: 218226

Position in flight: Entry of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic etc

Industry ☐ Describe

Judging ☐ Years: 7

Bottle Inspection ☒ OK heavy sediment

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Fermentation			X	☐	Clove, ripe banana, Bubblgum (mild)
Other					

9 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X

Other

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

Retention: Quick, Lasting — X X — Inappropriate ☐

Texture: Slightly light

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	pleasant wheat aftertaste
Hops	X			☐	
Bitterness		X		☐	
Fermentation			X	☐	Strong phenolic
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	leaves a slightly chalky finish
Other	Sour upfront,				

13 / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

Astringency: X — Inappropriate ☐

Other

2.5 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

7 / 10

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

the chalky finish took it down a fair amount (check calcium carbonate) lingering Malt body is pleasant, impressive phenoles, upfront Sourness is concerning.

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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(3)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Non-BJCP Qualifications

Cicerone ☐ Rank: Lead Brewer

Pro Brewer ☒ Brewery: Ballistic etc

Industry ☐ Describe:

Judging ☐ Years: 7

Category#: 10 Sub (a-f): A

Entry #: 277586

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 36

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	None	OK for style
Bitterness	H	Way too high for style
Fermentation	M	Banana. Low Clove. Hint of bubblegum

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X	X		☐	light malt sweetness
Hops	X			☐	
Fermentation			X	☐	over ripe banana
Other	not many phenols present				

8.5 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X — ☐

Other: very little head

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

Retention: Quick, Lasting — X

Texture: wearth

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	malt body is complimentary
Hops	X			☐	
Bitterness	X			☐	
Fermentation		X		☐	could be a little more -
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	good
Other	Slighly underwhelming, but overall pleasant				

14 / 20

Mouthfeel

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

Carbonation: None L, M, H — X — ☐

Warmth: X — ☐

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

Astringency: X — ☐

Other:

3.5 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

7 / 10

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

overall a pleasant beer, balanced and true to style although could be a little more adventourous in terms of fermentation, would lift it significantly. (Green apple / Acetalhyde as it warms)

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

(3)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 10 Sub (a-f): A

Entry #: 277586

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	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	X		☐	SUBDUED MALT, SWEET
Hops	X			☐	
Fermentation			X	☐	BANANA
Other					

9 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	SOME MALT
Hops	X			☐	
Bitterness		X		☐	
Fermentation			X	☐	BANANA - QUITE SUBDUED
Balance	Hoppy	X	Malty	☐	WELL BALANCED
Finish/Aftertaste	Dry	X	Sweet	☐	MEDIUM DRY FINISH
Other					

14 / 20

Mouthfeel

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

4 / 5

Overall

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

7 / 10

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

A NICE BEER WHICH WAS WELL BALANCED. NEEDS A BIT MORE PRONOUNCED AROMAS (BANANA & CLOVE) AND A BIT MORE WHEAT MALT FLAVOUR

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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location Madocke Date 24/6/23

Judge Name: Michael McGovern

BJCP ID & Rank: N/A

Email: bettercallgows@gmail.co

Category# 13

Sub (a-f) A

Entry # 325322

Subcategory (Spell out)

Special Ingredients

Position in flight: Entry 2 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 43

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☑ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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 — pleasant choc & caramel aroma

Hops

Fermentation: choc dominates a touch

Other

Inappropriate ☐

10 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black

Clarity: Brilliant Hazy Opaque

Other

Head: White Ivory Beige Tan Brown

Retention: Quick Lasting

Other

Texture

Inappropriate ☐

3 / 3

Flavor

Malt: None L M H — nutty, chocolate

Hops: slight astringent malt finish

Bitterness

Fermentation

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet

Other

Inappropriate ☐

18 / 20

Mouthfeel

Body: Thin M Full

Carbonation: None L M H

Warmth

Creaminess: None L M H

Astringency

Other

Inappropriate ☐

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

Very good example of style

borders on watery

Judge Total 43 / 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

(6)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brett Thomas

BJCP ID & Rank: _____

Email: _____

Category#: 13 Sub (a-f): A. Entry #: 325322

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 43

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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 (H) — Wonderfull Aroma.

Hops: X (L)

Fermentation: X (L)

Other: _____

☐ Inappropriate

10 / 12

Appearance

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

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

Other: _____

☐ Inappropriate

Head: White, Ivory, Beige, Tan, Brown

Retention: Quick, Lasting — X (Lasting)

Texture: _____

☐ Inappropriate

3 / 3

Flavor

Malt (None L M H): X (H) — Clade - malty.

Hops: X (L)

Bitterness: X (L)

Fermentation

Balance (Hoppy – Malty)

Finish/Aftertaste (Dry – Sweet)

Other: _____

☐ Inappropriate

18 / 20

Mouthfeel

Body (Thin – Full): X (M)

Carbonation (None L M H): X (M)

Warmth

Creaminess (None L M H): X (L)

Astringency: X (L)

Other: _____

☐ Inappropriate

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

Great beer! - very enjoyable

Judge Total 43 / 50

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

3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 11 Sub (a-f): A

Entry #: 347642

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 43 (42.75)

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	SWEET, CARAMEL
Hops	X			☐	
Fermentation	X			☐	

Other _____

10 / 12

Appearance

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

Clarity: Brilliant | Hazy | Opaque — Inappropriate ☐

Other _____

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

Retention: Quick | Lasting

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	CARAMEL, SWEET
Hops	X			☐	LOW
Bitterness		X		☐	WELL BALANCED
Fermentation	X			☐	V. LOW
Balance	Hoppy	Malty X		☐	MALTY!
Finish/Aftertaste	Dry X		Sweet	☐	

Other _____

17 / 20

Mouthfeel

Body: Thin | M X | Full — Inappropriate ☐

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

Warmth: X — Inappropriate ☐

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

Astringency: X — Inappropriate ☐

Other _____

4 / 5

Overall

Classic Example X — Not to Style

Flawless X — Significant Flaws

Wonderful X — Lifeless

8 / 10

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

NICE BEER! NEEDS A BIT MORE HOP FLAVOUR & ESTERS

Judge Total: 42 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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(3)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Category#: 11 Sub (a-f): A

Entry #: 347642

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry ___ of ___

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: ~~43~~ 42.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank: Lead Brewer

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe:

Judging ☐ Years: 7

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt			X	☐	heavy sweet carame!
Hops	X			☐	
Fermentation	X			☐	minimal sultana

Other

10 / 12

Appearance

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

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

Other

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

Retention: Quick (X), Lasting — ☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt			X	☐	strong malt character of spec malts
Hops	X			☐	
Bitterness		X		☐	carries flavour nicely
Fermentation	X			☐	less than desirable esters

Balance: Hoppy — Malty (X) — ☐

Finish/Aftertaste: Dry (X) — Sweet — ☐ ✓

Other: overall very tasty and balanced

18 / 20

Mouthfeel

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

Carbonation: None L — M (X) — H — ☐

Warmth: X — ☐

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

Astringency: None L (X) — M — H — ☐

Other

4.5 / 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.

overall a nicely balanced bitter, although lacking some phenolic flavours on the tongue it is very reminiscent of a traditional english bitter (tastes legit)

Judge Total 43.5 / 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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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category# 12 Sub (a-f) A

Entry # 351 211

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 46

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

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

Other _____

GREAT AROMA

11 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting — X

Texture _____

3 / 3

Flavor

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

Other _____

JUST ENOUGH
LOVELY HOP FLAVOURS!

18 / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

Astringency: X — Inappropriate ☐

Other _____

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

9 / 10

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

GREAT BEER - WELL DONE!
LOVELY HOP AROMA & FLAVOUR

Judge Total 45 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Category#: 12 Sub (a-f): A

Entry #: 351811

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 46

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe: Head Brewer

Judging ☐ Years: 7

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	Super floral (eucalyptus)
Fermentation	X	☐	
Other	Bright, strong hop aroma		

12 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black ☐ Other

Clarity: Brilliant Hazy Opaque ☐

Other: Slightly watery

Head: White Ivory Beige Tan Brown ☐ Other

Retention: Quick Lasting ☐

Texture:

2.5 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	low
Hops	X	☐	prominent and unique
Bitterness	X	☐	True to style
Fermentation	X	☐	
Balance	Hoppy X Malty	☐	Hop forward
Finish/Aftertaste	Dry X Sweet	☐	Slightly oily
Other	Botanical Brilliance		

19 / 20

Mouthfeel

Body: Thin X M Full ☐

Carbonation: None L X M H ☐

Warmth: X ☐

Creaminess: None L X M H ☐

Astringency: X ☐

Other: Slightly oily

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

9 / 10

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

honestly stunning. up the carbs to reduce oilyness and would be top notch! very special! Thankyou! ♡

Judge Total 46.5 / 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

3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 11

Sub (a-f): C

Entry #: 361338

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 41

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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	☐	CARAMEL, RICH
Hops	X	☐	SLIGHT FLORAL
Fermentation	X	☐	
Other			

10 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting (X) — ☐

Texture _____

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	RICH, BISCUIT
Hops	X	☐	RESINY
Bitterness	X	☐	PRONOUNCED
Fermentation	X	☐	NO ESTERS
Balance	Hoppy — X — Malty	☐	
Finish/Aftertaste	Dry (X) — Sweet	☐	V DRY FINISH
Other			

15 / 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 _____

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

8 / 10

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

A RATHER DRY FINISH FOR STYLE - PERHAPS DUE RESIN FLAVOURS FROM HOPS - OTHERWISE A GOOD BEER.

Judge Total 40 / 50

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

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

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@armanimet.au

Category#: 11

Sub (a-f): C

Entry #: 361338

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry ___ of ___

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 41

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe: Lead Brewer

Judging ☐ Years: 7

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

		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	☐	prominent crystal
Hops	X	☐	resiny
Fermentation	X	☐	
Other			beatiful aroma, leaning slightly to american ales but in style.

11 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	balanced malt body
Hops	X	☐	nicely showcasing earthy/resin notes
Bitterness	X	☐	TTS
Fermentation	X	☐	no little/no esters.
Balance	Hoppy X, Malty	☐	med/Low astrincency
Finish/Aftertaste	Dry X, Sweet	☐	Dry.
Other			Hop forward character balanced by malt body. missing some base notes.

16 / 20

Mouthfeel

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

3 / 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.

Beautiful use of hops. curious if you used American hops. borderline american red ale but still within style guidlines

9 / 10

Judge Total 42 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

3

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E 1147

Email _____

Category# 12 Sub (a-f) A

Entry# 378 633

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 22

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other _____

5 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting — Inappropriate ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	HAS LOST MOSTOF ITS MALT
Hops	○	X		☐	JUST DETECTABLE
Bitterness	○		X	☐	
Fermentation	○	X		☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	ASTRINGENT

Other _____

8 / 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 _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

THE BEER HAS LOST MUCH OF ITS CHARACTER - OXIDATION IS A POSSIBLE CULPRIT

Judge Total 23 / 50

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

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

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Category#: 12 Sub (a-f): A

Entry #: 378633

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS:

PLACE

CONSENSUS SCORE: 22

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe: Lead Brewer

Judging ☐ Years: 7

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	mild
Hops	X			☐	Catty/grass
Fermentation			X	☐	Infection/oxidisation
Other					

4 / 12

Appearance

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

Other

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

Other

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	TTS
Hops		X		☐	medium Lop character
Bitterness	X			☐	TTS
Fermentation			X	☐	ancient
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	OK

Other: unfortatly cunt get round the oxidisation

8 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency			X	☐	

	None L	M	H	Inappropriate	
Carbonation	X			☐	
Warmth		X		☐	

Other

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.

less cascade, watch for oxidisation & sanitation.

Judge Total 21 / 50

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

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

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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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: Lottie@arman.net.au

Category#: 6

Sub (a-f): B

Entry #: 532978

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry ___ of ___

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 41

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe: Local brewer

Judging ☐ Years: 7

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Alcoholic bacon / sweet Malt
Hops	X			☐	
Fermentation	X			☐	Some esters / very little
Other	pete central :)				

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color							☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity		X		☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate	Other
Retention	X		☐	

Other: Mark down for haze Texture

1.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Strong smoke with some sweetness & TTS
Hops	X			☐	
Bitterness	X			☐	Lowish
Fermentation	X			☐	clean finish
Balance	Hopy	X	Malty	☐	mostly TTS
Finish/Aftertaste	Dry X		Sweet	☐	TTS to a T
Other					

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation	X			☐
Warmth		X		☐

	None L	M	H	Inappropriate
Creaminess		X		☐
Astringency	X			☐

Other

4 / 5

Overall

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

8.5 / 10

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

Very smokey, nice complex smoke flavour, slightly overboard and looses malt character. Carbonation issue / slightly low. Some tweaking needed for a more delicate touch but overall a clean experience.

Judge Total 41 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 6

Sub (a-f): B

Entry #: 532 978

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: ☐

PLACE _____

CONSENSUS SCORE: 41

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt			X	☐	SMOKE/BACON, SOME SWEET MALT
Hops	X			☐	
Fermentation	X			☐	

Other _____

10 / 12

Appearance

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

Clarity: Brilliant (X), Hazy, Opaque ☐

Other _____

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

Retention: Quick, Lasting (X) ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt			X	☐	RICH, SMOKE,
Hops	X			☐	
Bitterness		X		☐	
Fermentation	X			☐	

Balance: Hoppy, Malty (X) ☐ GOOD BALANCE OF MALT FLAVOURS & SMOKE

Finish/Aftertaste: Dry (X), Sweet ☐ DUE TO SMOKE

Other _____

16 / 20

Mouthfeel

Body: Thin, M (X), Full ☐

Carbonation: None L, M (X), H ☐

Warmth: X ☐

Creaminess: None L, M (X), H ☐

Astringency: X ☐

Other _____

4 / 5

Overall

Classic Example (X) — Not to Style

Flawless (X) — Significant Flaws

Wonderful (X) — Lifeless

8 / 10

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

A GOOD EXAMPLE OF STYLE - NEED TO BOOST MALT FLAVOURS A LITTLE

Judge Total 41 / 50

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

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

Scoring Guide

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

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

3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E 1147

Email _____

Category#: 13

Sub (a-f): B

Entry#: 585847

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 36.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	TOFFEE, NUTTY
Hops	X	☐	LOW
Fermentation	X	☐	LOW/NONE
Other			

9 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	ROASTY, DARK MALT
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	
Balance	Hoppy Malty: X	☐	
Finish/Aftertaste	Dry Sweet: X	☐	DRYISH FINISH - DUE
Other	ROASTED MALTS?		

14 / 20

Mouthfeel

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

4 / 5

Overall

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

7 / 10

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

A BIT DRYER THAN EXPECTED FOR THIS STYLE,

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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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.gov

Category#: 13

Sub (a-f): B

Entry #: 585867

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 36.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	toffee heades, Nutty.
Hops	X			☐	Mild
Fermentation		/ X		☐	raisins / Low

Other _____

8 / 12

Appearance

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

Other _____

					Inappropriate	
Head	White	Ivory	Beige	Tan	Brown	
Retention	Quick			Lasting		

Other _____

Texture _____

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	balenced but could be stronger.
Hops	X			☐	TTS
Bitterness	X			☐	TTS
Fermentation		X		☐	Some present slightly mild
Balance	Hoppy		Malty X	☐	
Finish/Aftertaste	Dry X		Sweet	☐	on the money ;)

Other: enjoyable, nice finish although could be more prominent in malt flavour.

15 / 20

Mouthfeel

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

4 / 5

Overall

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

6.5 / 10

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

over all true to style, slighty lack luster slight sourness. Malt bill needs adjusting.

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	L
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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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 13

Sub (a-f): B

Entry #: 639726

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 40.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	SWEET & DARK MALT
Hops	X			☐	
Fermentation	X			☐	

Other _____

9 / 12

Appearance

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

Clarity: Brilliant / Hazy / Opaque — ☐

Other _____

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

Retention: Quick / Lasting

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	CRYSTAL & DARK MALT
Hops	X			☐	MINIMAL FLAVOUR
Bitterness		X		☐	
Fermentation	X			☐	

Balance: Hoppy / Malty — X — ☐

Finish/Aftertaste: Dry / Sweet — X — ☐

Other _____

16 / 20

Mouthfeel

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

Carbonation: None L / M / H — X — ☐

Warmth: X — ☐

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

Astringency: X — ☐

Other _____

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

8 / 10

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

NICE EXAMPLE OF STYLE
A SLIGHTLY DRIER FINISH THAN USUAL.

Judge Total 40 / 50

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

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

Scoring Guide

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.ca

Category#: 13

Sub (a-f): B

Entry #: 639776

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry / of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 40.2

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Ballistic Legal Brews

Industry ☐ Describe

Judging ☐ Years: 7

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Sweet, medium crystal
Hops	X			☐	mild
Fermentation		X		☐	moderate fruits an some spices
Other					

9 / 12

Appearance

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

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

Other

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	nice toffee finish.
Hops	X			☐	
Bitterness		X		☐	
Fermentation	X			☐	
Balance	Hoppy		Malty X	☐	
Finish/Aftertaste	Dry X		Sweet	☐	mild coffee
Other					

17 / 20

Mouthfeel

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

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

3.5 / 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.

smooth true to style
could pack a little more
caramel punch / lower
mash temp for a slightly
fuller body - overall
great. :)

Judge Total 40.5 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	M
Diacetyl		Solvent / Fusel	M
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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(6)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Brett Thomas

BJCP ID & Rank: _____

Email: _____

Category#: 12

Sub (a-f): B

Entry #: 646647

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 1 of 7

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 30.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Aroma

	None L	M	H	Inappropriate	
Malt		✓	✓	☐	No Style.
Hops	✓			☐	
Fermentation	✓		✓	☐	
Other					Some off Aroma's

6 / 12

Appearance

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

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

Other _____ Texture _____

3 / 3

Flavor

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

12 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		✓		☐	

	None L	M	H	Inappropriate	
Carbonation				☐	
Warmth				☐	

	None L	M	H	Inappropriate	
Creaminess		✓		☐	
Astringency				☐	

Other _____

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

Check Fermentation Temp + Cleaning. good job.

Judge Total 30 / 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	☒	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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(6)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location: Madoka Date: 24/6/23

Judge Name: Michael McGarvey

BJCP ID & Rank: N/A

Email: bettercallgovs@gmail.com

Category#: 12

Sub (a-f): b

Entry #: 646647

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 1 of 17

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☑ Describe

Judging ☐ Years

Bottle Inspection ☐ OK

Aroma

Malt: good malt

Hops: hop subdued

Fermentation: off fermentation issues

Other: sulphuric aroma

6 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3 / 3

Flavor

Malt: mineral / green apple

Hops: astringent bitterness

Bitterness: leathery flavour

Fermentation

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other

12 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None, L, M, H

Warmth

Creaminess: None, L, M, H

Astringency

Other

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

check cleaning & sanitation and fermentation conditions (temp)

Judge Total 30 / 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	☒	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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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 13 Sub (a-f): B Entry#: 718929

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐ PLACE

CONSENSUS SCORE: 26.5

may not be an average of judge's individual scores

Bottle Inspection ☐ OK SLIGHTLY GUSHED

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt: None L M H — X
Hops: X
Fermentation: X — CONTINUED TO GUSH
Other: LOST MOST AROMA

6 / 12

Appearance

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

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

3 / 3

Flavor

Malt: None L M H — X
Hops: X
Bitterness: X
Fermentation: X
Balance: Hoppy X Malty
Finish/Aftertaste: X Dry Sweet
Other: MALT IN BOTTLE.

WAS OVER CARBONATED WHICH REMOVED MOST OF THE FLAVOUR
BEER WAS TOO DRY
CONTINUED FERMENTATION PRESUMABLY USED UP

10 / 20

Mouthfeel

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

Creaminess: None L M H — X
Astringency: X
Other _____

3 / 5

Overall

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

5 / 10

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

SEE ABOVE COMMENTS
- NEED TO FERMENT LONG ENOUGH TO REMOVE DIACETAL AND ENSURE HYGINE IS MAINTAINED

Judge Total 27 / 50

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

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie@arman.net.au

BJCP ID & Rank:

Email: Lottie Arman

Category#: 13

Sub (a-f): B

Subcategory (Spell out):

Special Ingredients:

Entry #: 718929

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 26.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic Lead Brewer

Industry ☐ Describe

Judging ☐ Years: 7

Bottle Inspection ☐ OK: Carb overflow continuously.

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	Some astringent crystal
Hops	X			☐	
Fermentation		X		☐	over/without positive character.
Other	Smells like uric acid				

5 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	present
Hops	X			☐	
Bitterness		X		☐	FTS
Fermentation			X	☐	Secondary takeover
Balance	Hoppy		Malty ✓	☐	
Finish/Aftertaste	Dry X		Sweet	☐	
Other	Lacking character				

10 / 20

Mouthfeel

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

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

4 / 5

Overall

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

4 / 10

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

Secondary ferment in the not so great way.. major DIAC BOMB. Astringent mouth feel.

Judge Total 26 / 50

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@armanmail.com

Category#: 10

Sub (a-f): B

Entry #: 734997

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry ___ of ___

Advanced to MINI-BOS: ☐

PLACE:

CONSENSUS SCORE: 32.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank: Lead Brewer

Pro Brewer ☒ Brewery: Ballistic etc

Industry ☐ Describe:

Judging ☐ Years: 7

Bottle Inspection: ☒ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	heavy munich, Dagh
Hops	X			☐	
Fermentation	X			☐	minimal Esters

★ Other: marked down for lack of Ester, for style guidlines.

8 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque, Solid — X

Other: no yeast haze

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

Retention: Quick, Lasting — X

Texture:

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	lovely rich malt body/sweetness
Hops	X			☐	
Bitterness		X		☐	
Fermentation	X			☒	very low banana esters

Balance: Hoppy — Malty — X — ☐

Finish/Aftertaste: Dry — Sweet — X — ☐

★ Other: unfortunate for style submittion

13 / 20

Mouthfeel

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

Carbonation: None L — M — H — X — ☐

Warmth: X — ☐

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

Astringency: X — ☐

Other:

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

5 / 10

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

overall a very nice beer, warming, clean with lovely malt characters and mouthfeel. looks beatiful. Unfortunatly major mark down for style guidline issues with lack of significant esters / phenols (possible, just a great Munich Dunkel)

32 / 50 **Judge Total**

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

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

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E 1147

Email _____

Category#: 10

Sub (a-f): B

Entry #: 734997

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 32.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	RICH, DOUGHY
Hops	X	☐	
Fermentation	X	☒	LOW LEVEL OF ESTERS
Other			

7 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	SOME RICH MALT
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☒	LOW LEVELS OF ESTERS
Balance	Hoppy Malty: X Malty	☐	
Finish/Aftertaste	Dry Sweet: X Dry	☐	
Other			

13 / 20

Mouthfeel

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

4 / 5

Overall

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

6 / 10

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

A NICE BEER BUT LACKING THE ESTERS/PHENOLS OF THE STYLE. REVIEW YEAST SELECTION AND FERMENTATION TEMP.

Judge Total 33 / 50

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

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

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Non-BJCP Qualifications

Cicerone ☐ Rank: Lead Brewer

Pro Brewer ☒ Brewery: Ballistic etc

Industry ☐ Describe:

Judging ☐ Years: 7

Category#: 10

Sub (a-f): A

Subcategory (Spell out):

Special Ingredients:

Entry #: 773968

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 24.5

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	☒	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/minimal malt
Hops		☐	
Fermentation		☐	Some Banana, clove,
Other	Sulphuric/Eggy/band aid		

6 / 12

Appearance

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	X X	☐	present when warmed
Hops	X	☐	
Bitterness	X	☐	Low
Fermentation	X	☐	off favours taking over
Balance	Hoppy Malty	☐	
Finish/Aftertaste	Dry Sweet: X	☐	Sulphuric finish
Other	Tart, chalky		

9 / 20

Mouthfeel

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

2 / 5

Overall

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

5 / 10

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

on the right track but some fineness out in terms of fermentation is necessary, I suggest switching yeast entirely, also re thing mash temp for head retention

Judge Total 24 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	L
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	M
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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13

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E 1147

Email _____

Category#: 10 Sub (a-f): A

Entry #: 773968

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 24.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ ok _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

Aroma

None L M H — Inappropriate

Malt: X — SOME MALT, SWEET,

Hops: X

Fermentation: X — LOW LEVEL OF PLASTIC/

Other: BAND AID

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

Other _____ Texture _____

3 / 3

Flavor

None L M H — Inappropriate

Malt: X

Hops: X

Bitterness: X

Fermentation: X — BAND AID, SLIGHTLY SOUR

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet — TOO DRY

Other _____

8 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate

Carbonation: None L, M, H

Warmth: X

Creaminess: None L, M, H — Inappropriate

Astringency: X

Other _____

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

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

HAS A MEDICINAL/PLASTIC AROMA & FLAVOUR WHICH SWAMPS THE PHENOLS FOR THIS STYLE

5 / 10

Judge Total 25 / 50

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

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

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

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 11 Sub (a-f): A

Entry #: 782263

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE _____

CONSENSUS SCORE: 17.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H — Inappropriate

Malt: X — SWEET MALT - SLIGHT

Hops: X

Fermentation: X

Other _____

5 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — Other

Other _____

Head: White Ivory Beige Tan Brown — Inappropriate — Other

Retention: Quick Lasting

Texture _____

2 / 3

Flavor

None L M H — Inappropriate

Malt: X — LOW

Hops: X — LOW ✓

Bitterness: X

Fermentation: X

Balance: Hoppy Malty — X

Finish/Aftertaste: Dry Sweet — X

Other _____

6 / 20

Mouthfeel

Body: Thin M Full — X

Carbonation: None L M H — X

Warmth: X

Creaminess: None L M H — X

Astringency: X

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

Judge Total 19 / 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

3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: lottie Arman

BJCP ID & Rank:

Email: lottie@arman.net.au

Category#: 11

Sub (a-f): A

Entry #: 782263

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 172.5 ✓

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe: Head Brewer

Judging ☐ Years: 7

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

Aroma

None L — M — H — Inappropriate

Malt: Some sweetness

Hops:

Fermentation: Very vegital

Other: infection

4 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other: great head retention, texture slightly hazy

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

Retention: Quick, Lasting

1.5 / 3

Flavor

None L — M — H — Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance: Hoppy — Malty

Finish/Aftertaste: Dry — Sweet

Other: no obvious character

5 / 20

Mouthfeel

Body: Thin — M — Full

Carbonation: None L — M — H

Warmth

Creaminess: None L — M — H

Astringency

Other

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

Obvious Micro problem
Hard to judge
Sorry!

Judge Total 15.5 / 50

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

BJCP ID & Rank: E 1147

Email _____

Category#: 11 Sub (a-f): A

Entry #: 876946

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐ PLACE _____

CONSENSUS SCORE: 42

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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		☐	SLIGHT SWEET MALT
Hops		X		☐	HOPS DOMINATE -
Fermentation				☐	EARTHY/RESINY
Other					

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X

Other: PALE FOR STYLE

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

Retention: Quick, Lasting — X

Texture _____

3 / 3

Flavor

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

17 / 20

Mouthfeel

Body: Thin, M, Full — X

Carbonation: None, L, M, H — X

Warmth — X

Inappropriate ☐

Creaminess: None, L, M, H — X

Astringency — X

Inappropriate ☐

Other _____

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

8 / 10

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

NICE BEER - PALE AND HOPPY FOR THE STYLE - BUT WITHIN GUIDELINES

Judge Total 42 / 50

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

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

Scoring Guide

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman

Category#: 11

Sub (a-f): A

Entry #: 876946

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry ___ of ___

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 42.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe: Lead Brewer

Judging ☐ Years: 7

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	biscuit aroma
Hops			X	☐	Hop forward
Fermentation		X		☐	mild fruitiness

Other: nice and Summer-y

10 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque ☐

Other: nice clarity

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

Retention: Quick, Lasting X ☐

Texture:

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	rounded
Hops		X		☐	complimentary
Bitterness		X		☐	nicly balanced bitterness
Fermentation		X		☐	

Balance: Hoppy, X, Malty ☐

Finish/Aftertaste: Dry, X, Sweet ☐

Other: less traditional but true to style
could be slightly more bitter

18 / 20

Mouthfeel

Body: Thin X, M X, Full ☐ Inappropriate

Carbonation: None L, M X, H ☐ Inappropriate

Warmth: X ☐

Creaminess: None L X, M, H ☐ Inappropriate

Astringency: X ☐

Other: Slightly watery

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.

lovely summer edition,
mash temp could be reviewed
for slightly better body /
otherwise, a nice modern
take on the style.

Judge Total 42.5 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Arman

BJCP ID & Rank:

Email: lottie@arman

Category#: 11 Sub (a-f): C Entry#: 992251

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 31.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Ballistic

Industry ☐ Describe: Lead brewer

Judging ☐ Years: 7

Bottle Inspection ☒ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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: H ☐ — heavy crystal

Hops: None ☐

Fermentation: None ☐ — Some dark fruits / Very low

Other: mild coconut

7 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black ☐ Other

Clarity: Brilliant Hazy Opaque ☐

Other

Head: White Ivory Beige Tan Brown ☐ Other

Retention: Quick Lasting ☐

Texture

3 / 3

Flavor

None L M H Inappropriate

Malt: M ☐ — crystal dominant as expected

Hops: None ☐

Bitterness: None ☐ — Slightly low

Fermentation: None ☐

Balance: Hoppy Malty ☐

Finish/Aftertaste: Dry Sweet ☐ — lacking some sweetness

Other: Interesting, coconut present and works with style

13 / 20

Mouthfeel

Thin M Full Inappropriate

Body: Thin ☐

Carbonation: None L M H ☐

Warmth: None ☐

None L M H Inappropriate

Creaminess: None ☐

Astringency: None ☐

Other: lacking body for (ANZAC style?)

2 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

nice biscuit style ale. little bit left of center for catagory as it lacks bitterness no major faults. lacking some malt fullness, oats dont belong here. Appreciate the toasted coconut. Catagory change!

Judge Total 31 / 50

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3

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 992251

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 31.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	☐	CRYSTAL, S
Hops	X			☐	
Fermentation	X			☐	

Other: COCONUT - STRONG

6 / 12

Appearance

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

Clarity: X Brilliant, Hazy, Opaque — Inappropriate ☐

Other _____

Head: X Quick, Lasting — Inappropriate ☐ — Other

Retention: X

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	NEEDS MORE - SEE BELOW
Hops	X			☐	MINIMAL
Bitterness	○	X		☐	LOW - LACKING
Fermentation	X			☐	
Balance	Hoppy		X Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	

Other: COCONUT NEED MORE MALT AS A BALANCE

13 / 20

Mouthfeel

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

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

Warmth: X

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

Astringency: X — Inappropriate ☐

Other _____

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

6 / 10

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

THE COCONUT IS TOO DOMINANT - NEEDS MORE MALT / HOP / ESTER FLAVOURS OR LESS COCONUT. SHOULD BE IN A SPECIALTY SECTION WITH ESB AS THE BASE BEER

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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