4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): C

Subcategory (Spell out): Tropical Stout

Entry #: A23635

Special Ingredients: _____

Position in flight: Entry 16 of 16

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Brew Shop

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Malt: M — Some Malty, Molasses character

Hops: None

Fermentation: None — Clean to style

Other: _____

8 / 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: M — Nice Malt Sweetness, molasses.

Hops: None. (OK)

Bitterness: M

Fermentation: M

Balance: Hoppy, M, Malty

Finish/Aftertaste: Dry, Sweet — Balanced

Other: _____

14 / 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

7 / 10

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

Overall a good beer with a nice malt character and finish. Lacks the killer punch. More complexity required in grain bill.

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

4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category#: 16

Sub (a-f): C

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 223635

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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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

	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		☐	SWEET MALT, LIGHT ROAST
Hops	X			☐	
Fermentation		X		☐	LIGHTLY FRUITY
Other					

7 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
						X	☐	

Clarity	Brilliant	Hazy	Opaque	Inappropriate	Other
	X			☐	

Head Retention	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
				X		☐	

	Quick	Lasting	Inappropriate	Other
		X	☐	

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	MALTY SWEET, MILD ROAST
Hops	X			☐	
Bitterness	X			☐	
Fermentation	X			☐	FRUITY
Balance	Happy		Malty X	☐	
Finish/Aftertaste	Dry		Sweet X	☐	
Other	MOLASSES PROMINANT				

12 / 20

Mouthfeel

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

3 / 5

Overall

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

6 / 10

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

NICE BEER.
NEEDS TO BE MORE
LIVELY + REFRESHING

Judge Total 31 / 50

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

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

Scoring Guide

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

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: EXPT CERT.

Email _____

Category# 16

Sub (a-f) B

Entry # 257864

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 7 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 13

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK CLIMBING OUT OF BOTTLE ON OPENING

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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If character is absent, mark the circle to the left.
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Flavor 13

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Hops	X	☐	OK for style
Bitterness	X	☒	Way too high for style
Fermentation	X	☐	Banana. Low Clove. Hint of bubblegum

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

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

Aroma

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

Other _____

2 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque ☐

Other _____

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

Retention: Quick, Lasting X ☐

Texture FINE

2 / 3

Flavor

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

Other _____

5 / 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				

2 / 5

Overall

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

2 / 10

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

OBVIOUSLY INFECTED. ON PURPOSE OR OTHERWISE. NOT TO STYLE

Judge Total 14 / 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

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mdc

BJCP ID & Rank:

Email:

Category# 16 Sub (a-f) B

Entry # 257864

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry 7 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 13

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☑ Describe Homebrew

Judging ☐ Years

Bottle Inspection ☑ OK 1

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 — M — H — Inappropriate ☐

Hops: ☐

Fermentation: ☑ Brettanomyces present.

Other

1 / 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: None — M — H — Inappropriate ☑

Hops: ☑

Bitterness: ☐

Fermentation: ☑ Barnyard Bretty.

Balance: Hoppy, Malty ☐

Finish/Aftertaste: Dry, Sweet ☐ No Body, Thin, Dry

Other

4 / 20

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

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

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None, L, M, H ☐

Warmth: ☐

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

Astringency: ☐

Other

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

2 / 10

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

Beer not to style. No Sweetness, Infected with Brettanomyces giving high Carbonation and Barnyard taste. Out of Style

Judge Total 12 / 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.
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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: 61959 CERT.

Email _____

Category# 13

Sub (a-f) C

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 355149

Position in flight: Entry 1 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Bottle Inspection ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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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 (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	

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	X (M)	☐	RICH. BREADY, SWEET MALT
Hops	X (L)	☐	FLORAL
Fermentation	X (L)	☐	FRUITY.
Other			

7 / 12

Appearance

Color	X (Black)	☐	Other
Clarity	X (Brilliant)	☐	
Other			

Head	X (Tan)	☐	Other
Retention	X (Lasting)	☐	
Texture	FINE/MIXED		

3 / 3

Flavor

Malt	X (M)	☐	RICH, BREADY, CARAMEL, CHOC
Hops	X (L)	☐	EARTHY / FLORAL
Bitterness	X (L)	☐	CLEAN
Fermentation	X (L)	☐	FRUITY / APPLE
Balance	X (Malty)	☐	RICH + MALTY
Finish/Aftertaste	X (Sweet)	☐	CLEAN, LINGERING MALT
Other	LINGERING MILD ROAST		

14 / 20

Mouthfeel

Body	X (M)	☐	Creaminess	X (M)	☐
Carbonation	X (M)	☐	Astringency	X (L)	☐
Warmth	X (L)	☐	Other		

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

GOOD ATTEMPT AT AN ENGLISH PORTER. GOOD LEVEL OF ROAST. OTHER GRAIN FLAVOURS DONT STAND OUT, A BIT FLAT FLAVOUR WISE.

Judge Total 34 / 50

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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 13

Sub (a-f): C

Entry #: 355149

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 1 of

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew Shop

Judging ☐ Years _____

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt		☐	Nice chocolate malt aroma
Hops		☐	balanced
Fermentation		☐	Clean fermentation slight
Other	fruity esters to style		

10 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Nice chocolate flavour
Hops		☐	Low Hop But balanced
Bitterness		☐	Bitter ness
Fermentation		☐	red apple, fruity
Balance	Hoppy, Malty	☐	
Finish/Aftertaste	Dry, Sweet	☐	No Body, Very Dry and
Other	astringent finish		

13 / 20

Mouthfeel

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

1 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

Beer is very thin and lacking Body. good aroma and possible good Malt bill beer shows some flaws is quite hard to drink, a litte acidic and Astringent.

Could do with more sweetness or caramel malts.

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.
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8

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients _____

Entry #: 3T6 343

Position in flight: Entry 8 of

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

Bottle Inspection: ☑ ok

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

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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	☐	BREADY, RICH
Hops	X	☐	FLORAL
Fermentation	X	☐	FRUITY
Other			

7 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting (X) — Inappropriate ☐

Texture: FINE

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	BREAD, BISCUIT, TOAST, NUTTY.
Hops	X	☐	FLORAL
Bitterness	X	☐	
Fermentation	X	☐	FRUITY
Balance	Hoppy — Malty (X)	☐	
Finish/Aftertaste	Dry (X) — Sweet	☐	
Other	LICORICE FINISH?		

12 / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

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

Other _____

4 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

6 / 10

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

WELL MADE BEER. OATS COME THROUGH IN FLAVOUR AND MOUTHFEEL. GRAIN FLAVOUR PROFILE LACKING

Judge Total 32 / 50

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

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

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

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

4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank:

Email:

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☑ Describe: Home brew shop

Judging ☐ Years

Category#: 16

Sub (a-f): B

Subcategory (Spell out): Oat meal stout

Special Ingredients

Entry #: 376343

Position in flight: Entry 8 of 8

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 33.5

may not be an average of judge's individual scores

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

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

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

Aroma — 9 / 12

Malt: None L M H — Inappropriate ☐ — chocolate / slight coffee aromas

Hops: (OK) / low

Fermentation: Clean

Other

Appearance — 3 / 3

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

Flavor — 14 / 20

Malt: None L M H — Inappropriate ☐ — Grainy and some choc coffee

Hops: Low Hops

Bitterness: Very

Fermentation: Clean

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet — Very dry

Other: milky after tastes from lactose

Mouthfeel — 3 / 5

Body: Thin M. Full — Inappropriate ☐

Carbonation: None L M H

Warmth

Creaminess: None L M H — Inappropriate ☐

Astringency

Other

Overall — 6 / 10

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.

Not a bad beer. Needs more sweetness and complexity in malt profile. Good fermentation maybe look at using a yeast that doesn't attenuate as much because body quite thin

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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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT.

Email _____

Category# 13

Sub (a-f) C

Entry # 491724

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 3 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 27.05

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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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	☐	BROWN BREAD / RICH MALT.
Hops	X	☐	
Fermentation	X	☐	FRUITY.
Other			

7 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	BREADY, RICH, AGED.
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	FRUITY, BUTTERSCOTCH
Balance	Hoppy Malty X	☐	
Finish/Aftertaste	Dry Sweet X	☐	
Other			

10 / 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	COATING		

1 / 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.

SEEMS TO HAVE DIACETYL
HARD TO DRINK. BASE
BEER SEEMS GOOD.
LOOKS GOOD IN GLASS BUT
DOESN'T DRINK AS GOOD AS
IT LOOKS.

Judge Total 26 / 50

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

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

Scoring Guide

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

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(4)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 13

Sub (a-f): C

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 491724

Position in flight: Entry 3 of 3

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 27.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew Shop

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.
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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

Aroma

	None L	M	H	Inappropriate	
Malt				☐	Nice chocolate malt character
Hops				☐	balanced towards malt.
Fermentation				☐	red apples, some
Other					esters

7 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — ☐

Other _____

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

Retention: Quick, Lasting — ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Malty, slight roast
Hops				☐	low hops presence
Bitterness				☐	
Fermentation				☐	Red apple, fruity,
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	tastes old and
Other					

10 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — ☐

Warmth: _____

Creaminess: None L, M, H — Inappropriate ☐

Astringency: _____ ☐

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

.6 / 10

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

Lovely looking beer, colours nicely. On tasting very underwhelming. Coating and clean full bodied. Very estery when warms.

Judge Total 29 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT.

Email _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 437195.

Position in flight: Entry 2 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 20.5

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 CLIMBED OUT OF BOTTLE ON OPENING

Aroma

	None L	M	H	Inappropriate	
Malt		X	X	☐	LOST UNDER OXIDATION
Hops	X			☐	
Fermentation		X		☐	FRUITY, APPLE
Other					

5 / 12

Appearance

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

Clarity: Brilliant (X) | Hazy | Opaque | Inappropriate ☐

Other _____

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

Retention: Quick | Lasting (X) | Inappropriate ☐

Texture: FINE

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	BREADY, BISCUIT, MAMEL
Hops	X			☐	
Bitterness	X			☐	
Fermentation			X	☐	FRUITY. APPLE.
Balance	Hoppy		Malty (X)	☐	
Finish/Aftertaste	Dry	X	Sweet	☒	RICH, COATING.

Other: CARDBOARD, SOY SAUCE

8 / 20

Mouthfeel

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

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

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

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

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

Other _____

2 / 5

Overall

Classic Example (X) — Not to Style

Flawless (X) — Significant Flaws

Wonderful (X) — Lifeless

3 / 10

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

POSSIBLY OLDER BEER? SEEMS OXIDISED, VERY ESTERY. MALT PROFILE FLAT. WOULD BE GOOD TO TRY A FRESH EXAMPLE

20 / 50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 13

Sub (a-f): C

Entry #: 437195

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 2 of 2

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 20.5

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Home Brew Shop

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H — Inappropriate

Malt
Hops
Fermentation
Other: red Apples

Estery, Oxidized, Old autolysis, Vegemite, Soy

6 / 12

Appearance

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

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

2 / 3

Flavor

None L M H — Inappropriate

Malt: Old malt flavour, Some Honey
Hops: No Hop presence
Bitterness
Fermentation: possible infection highly Carbonated.
Balance: Hoppy, Malty
Finish/Aftertaste: Dry, Sweet: finish Dry Due to fermentation
Other: flaw and overcarbonation

8 / 20

Mouthfeel

Inappropriate

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

Creaminess: None, L, M, H
Astringency
Other

1 / 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.

Overcarbed and very old
Showing signs of autolysis
vegemite, Soy Sauce, Estery
Very hard to drink
Bottle gusher

21 / 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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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category#: 13

Sub (a-f): C

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 516642

Position in flight: Entry 4 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Bottle Inspection ☐ OK _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

	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		☐	BISCUIT, BREAD, CARAMEL
Hops		X		☐	FLORAL
Fermentation		X		☐	FRUITY, APPLE

Other _____

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color					X		☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head				X		☐	Other

	Quick	Lasting	Inappropriate	
Retention		X	☐	

Texture: FINE, MIXED

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	BISCUIT, TOAST, CARAMEL
Hops	X			☐	FLORAL
Bitterness		X		☐	
Fermentation		X		☐	FRUITY

				Inappropriate	
Balance	Hoppy		Malty X	☐	
Finish/Aftertaste	Dry X		Sweet	☐	

Other: CARDBOARD ON THE FINISH

13 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth	X			☐	

	None L	M	H	Inappropriate	
Creaminess		X		☐	
Astringency	X			☐	

Other _____

3 / 5

Overall

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

6 / 10

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

WELL MADE, CLEAN BEER. SEEMS A LITTLE OLD. SOME OXIDATION, WOULD BE GOOD TO TRY A FRESH EXAMPLE.

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.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 13

Sub (a-f): C

Entry #: 516612

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry _____ of 4

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 Homebrew shop

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		X	Way too high for style
Fermentation	○	X		☐	Banana. Low Clove. Hint of bubblegum

Aroma

	None L	M	H	Inappropriate	
Malt	○			☐	light chocolate
Hops	●			☐	low Hop (OK)
Fermentation	○			☐	Esters (OK)
Other					

7 / 12

Appearance

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

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

Other

2 / 3

Flavor

				Inappropriate	
Malt	None L	M	H	☐	Old malt profile with some chocolate
Hops	○			☐	Clue flavors
Bitterness	○			☐	
Fermentation	○			☐	Some esters ok
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	finishes fairly thin and Dry on tounge
Other	powdery finish and some oxidation				

11 / 20

Mouthfeel

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

2 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

6 / 10

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

base of beer not bad but showing some signs of age and lifeless. No standouts

hrlo

Judge Total 28 / 50

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

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

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

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

4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Molz

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out): _____

Special Ingredients: ✓

Entry #: 548829

Position in flight: Entry 9 of

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 19.5

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew shop

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt: L — No malt.
Hops: L — Low to No Hops
Fermentation: H — Estery (Very)
Other:

4 / 12

Appearance

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

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

3 / 3

Flavor

Malt: L — ☐
Hops: L — ☐
Bitterness: M — ☐
Fermentation: H — ☐
Balance: Hoppy, Malty — ☐
Finish/Aftertaste: Dry, Sweet — ☐
Other:

Significant fermentation flaws. Phenols, red apples. Dry, Astringent, hard to drink.

8 / 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

4 / 10

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

good looking beer but after that Aroma has very estery ferment flavs body IS thin and hard to drink.

Judge Total 21 / 50

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

(4)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 548829

Position in flight: Entry 9 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 19.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H — Inappropriate

Malt: X

Hops: X

Fermentation: X

Other: MILDLY PHENOLIC.

4 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X

Other _____

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

Retention: Quick, Lasting — X

Texture: CONDITIONED

2 / 3

Flavor

None L M H — Inappropriate

Malt: X

Hops: X

Bitterness: X

Fermentation: X — ACETALDEHYDE

Balance: Hoppy, Malty — X

Finish/Aftertaste: Dry, Sweet — X

Other: CARDBOARD FINISH. SOY SAUCE.

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 _____

2 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

3 / 10

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

POSSIBLY OLD BEER.
OXIDISED, FLAT GRAIN
FLAVOURS. POSSIBLE MILD
INFECTION.

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

Judge Total 17 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category#: 16

Sub (a-f): C

Entry #: 557128

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 GREEN BOTTLE

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma — 7/12

Malt	X	☐	BREADY, RICH
Hops	X	☐	CITRUS?
Fermentation	X	☐	FRUIT
Other			

Appearance — 3/3

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐ Other

Other _____

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

Retention: Quick, Lasting

Texture _____

Flavor — 13/20

Malt	X	☐	BREADY, RICH
Hops	X	☐	AMERICAN?
Bitterness	X	☐	
Fermentation	X	☐	FRUIT.
Balance	Hoppy / Malty: X	☐	
Finish/Aftertaste	Dry / Sweet: X	☐	
Other	MOLASSES FINISH		

Mouthfeel — 3/5

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

Overall — 6/10

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.

WELL MADE BEER
VERY RICH, HOPS WORK
WELL.

Judge Total 32/50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): C

Subcategory (Spell out): Oatmeal Stout

Special Ingredients: _____

Entry #: 557128

Position in flight: Entry # 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 35

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery

Industry ☐ Describe Home Brew

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				☐	low malt, light choc, Roasty
Hops				☐	Low (OK)
Fermentation				☐	

Other _____

8 / 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				☐	Dark Malts some Roast and Coffee flavors
Hops				☐	Some hop profile
Bitterness				☐	
Fermentation				☐	Quite clean ferment
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	Fairly Dry finish

Other _____

14 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — Inappropriate ☐

Warmth _____

Creaminess: None, M, H — Inappropriate ☐

Astringency _____

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

5 / 10

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

an average example
Nothing stands out. Quite dry for style. Needs more body check yeast selection and Mash temps

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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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 587314

Position in flight: Entry 10 of

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 14

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

None L M H — Inappropriate

Malt: X

Hops: X

Fermentation: X

Other: PHENOLIC

3 / 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: MIX

2 / 3

Flavor

None L M H — Inappropriate

Malt: X

Hops: X

Bitterness: X

Fermentation: X

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet

Other: PHENOLIC FINISH, CARDBOARD

5 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H ☐

Warmth ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency ☐

Other _____

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

3 / 10

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

PHENOLICS DOMINATE.
POSSIBLE MILD INFECTION.
POSSIBLY OLD BEER OR
NOT STORED AT SUITABLE
TEMP.

Judge Total 15 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16 Sub (a-f): B Subcategory (Spell out): Oatmeal Stout Entry #: 567314

Special Ingredients: _____

Position in flight: Entry 10 of _____

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 14

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew Shop

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

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

Hops: Low Hop

Fermentation: Estery

Other

6 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque ☐

Other

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

Retention: Quick Lasting ☐

Texture

2 / 3

Flavor

Malt: None L M H — Inappropriate ☐

Hops

Bitterness

Fermentation: Significant Flaws, Sour Acidic

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet

Other

3 / 20

Mouthfeel

Body: Thin M Full — Inappropriate ☐

Carbonation: None L M H ☐

Warmth

Creaminess: None L M H — Inappropriate ☐

Astringency ☐

Other

1 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

2 / 10

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

Beer is Estery, Thin and acidic. Beer show significant fermentation flaws.

Cleanliness, Pitching rate, temp Controll.

Judge Total 13 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): C

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: [illegible]

Position in flight: 18 of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe Homebrew Shop

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

Malt: M
Hops: None (OK)
Fermentation: M
Other: light choc some roast, mild esters

8 / 12

Appearance

Color: Brown
Clarity: Opaque
Other: _____
Head: Tan
Retention: Lasting
Texture: _____

3 / 3

Flavor

Malt: M
Hops: None
Bitterness: M
Fermentation: M
Balance: Malty
Finish/Aftertaste: Sweet
Other: Balanced to Lifter, good Body an Sweetness

15 / 20

Mouthfeel

Body: Full
Carbonation: M
Warmth: None
Creaminess: M
Astringency: None
Other: _____

4 / 5

Overall

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

7 / 10

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

Overall quite decent balanced Beer, good Drinker ant good to 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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Additional resources can be found at these sites: https://www.bjcp.org http://www.homebrewersassociation.org

(4)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category#: 46 Sub (a-f): C

Entry #: 641219

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry ___ of ___

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate		
Malt		X		☐	RICH. MALTY	
Hops	X			☐		
Fermentation	X			☐	FRUITY. SWEET APPLE	8 / 12
Other						

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color					X		☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity	X			☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head Retention				X		☐	Other

	Quick	Lasting	Inappropriate
Retention		X	☐

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	RICH MALTY
Hops	X			☐	
Bitterness	X			☐	
Fermentation	X			☐	FRUITY - SWEET APPLE

	Hoppy		Malty	Inappropriate	
Balance			X	☐	

	Dry		Sweet	Inappropriate	
Finish/Aftertaste			X	☐	

Other _____

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

Other _____

4 / 5

Overall

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

7 / 10

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

WELL BREWED
RICH + MALTY
QUITE DRINKABLE.
GOOD BALANCE.
NEED A LITTLE MORE
FINESSE.

Judge Total 37 / 50

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

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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: MARK DAVIES

BJCP ID & Rank: E1147

Email _____

Category#: 16

Sub (a-f): C

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 643775

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	☒	☐	OK for style
Bitterness	M	☒	Way too high for style
Fermentation	M	☐	Banana. Low Clove. Hint of bubblegum

Aroma

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

Other: RICH

9 / 12

Appearance

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

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

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		☐	DARK RUM
Hops	X			☐	
Bitterness		X		☐	QUITE BITTER
Fermentation	X			☐	
Balance	Hoppy		Malty (X)	☐	DRY FINISH
Finish/Aftertaste	Dry (X)		Sweet	☐	

Other _____

16 / 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.

NICE AROMA BUT FLAVOUR NOT QUITE AS GOOD. APART FROM RUM NEEDED MORE SMOOTH SWEET FLAVOURS AND THE FRUITY ESTERS

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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(4)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Lottie Aman

BJCP ID & Rank:

Email: lottie@amanmail.com

Category#: 16

Sub (a-f): C

Subcategory (Spell out):

Special Ingredients:

Entry #: 643775

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: Good 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

	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		☐	Coffee, vanilla, nougat - spelling?
Hops		X			☐	mild
Fermentation			X		☐	Black tea.
Other						

8 / 12

Appearance

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

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

Other

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

Retention: Quick, Lasting (X) — Inappropriate ☐

Texture

3 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt			X		☐	Tasted/ decipitable burnt coffee/milk
Hops		X			☐	TTS
Bitterness		X			☐	
Fermentation			X		☐	Some esters/licorice
Balance	Hoppy		X	Malty	☐	nice journey from start to finish
Finish/Aftertaste	Dry		X	Sweet	☐	dark rum.
Other						

18 / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

Astringency: None (X) — Inappropriate ☐

Other

5 / 5

Overall

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

8 / 10

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

Nice Fineness very true to style. Tastes like a commercial release. love the finish/rum notes well done :) ♡

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	L
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	L	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: DAMIAN MAGUIRE

BJCP ID & Rank: EA59 CERT.

Email _____

Category#: 16

Sub (a-f): B

Entry #: 772158

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 11 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.
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				☐	GRAINY, TOASTY
Hops	X			☐	
Fermentation		X		☐	FRUITY, APPLE
Other					

5 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color					X		☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity		X		☐	
Other					

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head				X		☐	Other

	Quick	Lasting	Inappropriate	
Retention		X	☐	
Texture	MIX			

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	BREAD, BISCUIT, ROAST
Hops	X			☐	
Bitterness		X		☐	
Fermentation		X		☐	FRUITY, APPLE

	Hoppy		Malty	Inappropriate	
Balance			X	☐	

	Dry		Sweet	Inappropriate	
Finish/Aftertaste		X		☐	

Other: SOY SAUCE FINISH

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation	X			☐	
Warmth	X			☐	

	None L	M	H	Inappropriate	
Creaminess		X		☐	
Astringency	X			☐	

Other _____

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.

SEEMS OLD OR STORED WARM, LACKS FRESHNESS.

Judge Total 24 / 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: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out): Oatmeal Stout

Special Ingredients: _____

Entry #: 772158

Position in flight: Entry 11 of 11

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 Homebrew Shop

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		☐	Malty, grainy, slight roast ok
Hops	X	☐	
Fermentation		☐	Slight ester ok
Other			

7 / 12

Appearance

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

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Roasty, toasty
Hops		☐	
Bitterness		☐	Quite bitter
Fermentation		☐	red apple in flavors
Balance	Hoppy, Malty	☐	Quite balanced
Finish/Aftertaste	Dry, Sweet	☐	balanced but old malt profile
Other			

9 / 20

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

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

Mouthfeel

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

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

8 / 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.

It's a beer. It's not a good beer. Very underwhelming. Could be a cleaner fermentation profile and more sweetness in the finished beer. Tastes old asf.

25 / 50

Judge Total

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Molc

BJCP ID & Rank: _____

Email: _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew Shop

Judging ☐ Years _____

Category# 16

Sub (a-f) B

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 793624

Position in flight: Entry 12 of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 18.5

may not be an average of judge's individual scores

Bottle Inspection ☒ Low

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

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

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

Aroma

	None	L	M	H	Inappropriate	
Malt					☐	Grainy, Chocolate
Hops					☐	OK to style
Fermentation					☐	High esters
Other						

5 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt					☐	
Hops					☐	
Bitterness					☐	
Fermentation					☐	Phenolic Red Apples
Balance	Hoppy			Malty	☐	
Finish/Aftertaste	Dry			Sweet	☐	Lacks body
Other						

6 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None, L, M, H

Warmth

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

Astringency

Other

1 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

2 / 10

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

Very thin and shows some fermentation flaws. Yeast selection and adjustment of recipe to get more body and sweetness.

Judge Total: 17 / 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

(4)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: EA59 CERT

Email _____

Category#: 16 Sub (a-f): B Entry #: 793624

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____ PLACE _____

CONSENSUS SCORE: 18.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK LOW FILL GOOD HISS ON OPENING

Aroma

None L M H Inappropriate

Malt: X — NUTTY, TOASTY

Hops: X

Fermentation: X — APPLE FLAVOUR

Other _____

5 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — X Hazy — ☐

Other _____

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

Retention: Quick Lasting — X Lasting — ☐

Texture: MIX

2 / 3

Flavor

None L M H Inappropriate

Malt: X — NUTTY. MISSING AGED

Hops: X

Bitterness: X

Fermentation: X — MILDLY FRUITY.

Balance: Hoppy Malty — X Malty

Finish/Aftertaste: Dry Sweet — X Dry

Other _____

7 / 20

Mouthfeel

Thin M Full — X M — Inappropriate ☐

Body

None L M H — X M

Carbonation

Warmth: X

None L M H — X M — Inappropriate ☐

Creaminess

Astringency: X M

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.

LIFELESS AND WATERY.
NUTTY FLAVOUR BUT
LACKING MOUTHFEEL,
MALT FLAVOUR.

Judge Total 20 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X	Wheat. Subtle grainy notes
Hops	X	OK for style
Bitterness	X	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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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1059 CERT

Email _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 817468

Position in flight: Entry _____ of _____

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE: 13

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L M H	Inappropriate	
Malt		☐	
Hops		☐	
Fermentation		☐	
Other	PHENOLIC, MEDICINAL, BANANA		

3 / 12

Appearance

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

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

2 / 3

Flavor

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

3 / 20

Mouthfeel

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

		Inappropriate
Creaminess	None L M H: M	☐
Astringency	L	☐
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.

OBVIOUSLY INFECTED.
INTRUSIVE MEDICINAL/
PHENOLIC. IMPROVE
SANITATION.

Judge Total 13 / 50

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

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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out): Oatmeal Stout

Special Ingredients: _____

Entry #: 817468

Position in flight: Entry 13 of 13

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 13

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew Shop

Judging ☐ Years _____

Bottle Inspection ☒ OK Low-

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

		Inappropriate	
Malt	None L	☐	Low malt
Hops	○	☐	No Hop (ok)
Fermentation		☐	Medicinal flaws.
Other			

3 / 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

		Inappropriate	
Malt	None L, M, H	☐	
Hops	○	☐	
Bitterness	○	☐	
Fermentation	○	☐	Significant fermentation flaws
Balance	Hoppy, Malty	☐	
Finish/Aftertaste	Dry, Sweet	☐	Dry due to infection
Other			

4 / 20

Mouthfeel

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

1 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

2 / 10

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

Band aids, Infected and medicinal. / Check cleaning procedures. and products. Rinse well. possible wild yeast infections

Judge Total 13 / 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

4

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category# 16

Sub (a-f) B

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 827213

Position in flight: Entry 14 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 35.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X (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		☐	BREAD, BISCUIT, NUTTY, TOASTY
Hops	X	☐	
Fermentation	X	☐	LIGHTLY FRUITY
Other			

8 / 12

Appearance

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	BREAD, TOAST, BISCUIT, ROAST, CHOC
Hops	X	☐	
Bitterness	X	☐	FIRM, CLEAN
Fermentation	X	☐	LIGHTLY FRUITY
Balance	Hoppy Malty (X)	☐	
Finish/Aftertaste	Dry X Sweet	☐	
Other			

15 / 20

Mouthfeel

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

3 / 5

Overall

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

7 / 10

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

WELL MADE BEER.
TO DO WELL NEEDS THE
OATMEAL TO ADD MORE -
MOUTHFEEL + FLAVOUR.

35 / 50

Judge Total

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

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

Scoring Guide

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

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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out): Oatmeal Stout

Special Ingredients: _____

Entry #: 827213

Position in flight: Entry 1 of 4

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 35

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew shop

Judging ☐ Years _____

Bottle Inspection ☑ Box _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Malt: Grainy, Choc, Roast

Hops: (OK)

Fermentation: Clean ferment

Other: _____

8 / 12

Appearance

Color: _____ Other _____

Clarity: _____

Other: Fast fading

Head: _____ Other _____

Retention: _____

Texture: _____

2 / 3

Flavor

Malt: Choc Roasty

Hops: OK to style

Bitterness: Balanced

Fermentation: Clean ferment

Balance: Balanced Between Malt and is Drinkable

Finish/Aftertaste: _____

Other: _____

15 / 20

Mouthfeel

Body: _____

Carbonation: _____

Warmth: _____

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.

Overall a decent beer with no significant flaws lacks complexity and needs some more layered malt characters

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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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E959 CERT

Email _____

Category# 16 Sub (a-f) A

Entry # 837517

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry 5 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 29.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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		☐	STRONG COFFEE.
Hops	X			☐	FLORAL
Fermentation	X			☐	FRUITY APPLE.

Other _____

7 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

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

Retention: Quick, Lasting

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	BREAD, BISCUIT, NUTTY.
Hops	X			☐	FLORAL
Bitterness	X			☐	
Fermentation	X			☐	FRUITY, APPLE
Balance	Hoppy		Malty X	☐	
Finish/Aftertaste	Dry		Sweet X	☐	

Other: COFFEE DOMINATES

10 / 20

Mouthfeel

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

3 / 5

Overall

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

6 / 10

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

COFFEE DOMINATES, NOT TO STYLE. COFFEE ADDITION? CONCENTRATE ON BASICS OF STYLE.

Judge Total 29 / 50

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

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

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

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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mote

BJCP ID & Rank: _____

Email: _____

Category#: 16

Sub (a-f): A

Subcategory (Spell out): Sweet Stout

Entry #: 837517

Special Ingredients: _____

Position in flight: Entry 5 of

Advanced to MINI-BOS: ☐

PLACE: _____

CONSENSUS SCORE: 29.5

may not be an average of judge's individual scores

Bottle Inspection ☑ ok

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery _____

Industry ☑ Describe Homebrew Shop

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

		Inappropriate	
Malt	Nice Coffee aroma Some roast	☐	
Hops	Low Hop	☐	
Fermentation	fruity Esters	☐	
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

		Inappropriate
Malt	Slight roasty	☐
Hops	OK for style	☐
Bitterness		☐
Fermentation	feel apples fruity	☐
Balance	Hoppy – Malty	☐
Finish/Aftertaste	Dry – Sweet: Harsh Bitter Coffee (green) peppers	☐
Other		

11 / 20

Mouthfeel

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

2 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

Beer too thin for Style
Very Dry lacks sweetness
Coffee and malt aroma good
but in taste Dry and
astringent unpleasant

where

Judge Total 30 / 50

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

4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGURA

BJCP ID & Rank: E1959 CHRT

Email _____

Category#: 16

Sub (a-f): B

Subcategory (Spell out) _____

Special Ingredients _____

Entry #: 857798

Position in flight: Entry _____ of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	None L	M	H	Inappropriate	
Malt	○	X		☐	Wheat. Subtle grainy notes
Hops	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	☐	BREADY, MALTY
Hops	X			☐	
Fermentation	○	X		☐	FRUITY
Other					

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color						X	☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity		X		☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head				X		☐	Other

	Quick			Lasting	Inappropriate
Retention	X				☐

Texture: MIX.

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	BREADY, BISCUIT, LIGHT TOAST
Hops	X			☐	
Bitterness	○	X		☐	
Fermentation	○	X		☐	FRUITY

				Inappropriate
Balance	Hoppy		Malty X	☐
Finish/Aftertaste	Dry		Sweet X	☐

Other: VEGETAL FINISH

11 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

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

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

Other _____

3 / 5

Overall

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

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

GOOD ATTEMPT.
A BIT "FLAT" AND LIFELESS.
SOME OATMEAL CHARACTER
COMES THROUGH BUT BEER
IS A BIT LIFELESS

6 / 10

Judge Total 28 / 50

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

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

Scoring Guide

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

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4

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Home Brew Shop

Judging ☐ Years _____

Category# 16

Sub (a-f) b

Entry # 857798

Subcategory (Spell out) Oatmeal Stout

Special Ingredients _____

Position in flight: Entry 15 of _____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Malt: None L M H — Inappropriate ☐ — choc, coffee,

Hops: X — ☐

Fermentation: L — ☐ — Some vegital Aromas

Other _____

7 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — ☐

Other _____

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

Retention: Quick Lasting — ☐

Texture _____

3 / 3

Flavor

Malt: None L M H — Inappropriate ☐ — coffee choc, lacks Oatmeal y Graininess.

Hops: L — ☐

Bitterness: L — ☐

Fermentation: L — ☐ — red Apples, fruity

Balance: Hoppy Malty — ☐

Finish/Aftertaste: Dry Sweet — ☐

Other _____

12 / 20

Mouthfeel

Body: Thin M Full — Inappropriate ☐

Carbonation: None L M H — ☐

Warmth: L — ☐

Creaminess: None M H — Inappropriate ☐

Astringency: L — ☐

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

5 / 10

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

Beer lacks Body and Complexity. Average beer gets average score. Look at adjusting grain bill to involve more Malt Flavoring, oatmeal silkiness and sweetness

Judge Total 30 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: DAMIAN MAGUIRE

BJCP ID & Rank: E1959 CERT

Email _____

Category# 16

Sub (a-f) A

Subcategory (Spell out) _____

Special Ingredients _____

Entry # 873617

Position in flight: Entry 6 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
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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	☐	BREAD, BISCUIT, TOAST
Hops	X	☐	FLORAL
Fermentation	X	☐	FRUITY
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 Tan	☐	Other
Retention	Quick Lasting: X Quick	☐	
Texture	MIXED.		

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	BREAD, BISCUIT, TOAST.
Hops	X	☐	FLORAL
Bitterness	X X	☒	
Fermentation	X	☐	FRUITY, APPLE
Balance	Hoppy Malty: X Malty	☐	
Finish/Aftertaste	Dry Sweet: X Dry	☐	
Other			

12 / 20

Mouthfeel

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

3 / 5

Overall

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

6 / 10

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

WELL MADE BEER.
BITTERNESS NOT BALANCED
BY SWEETNESS. LACKING
MALT COMPLEXITY.

Judge Total 31 / 50

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

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

Scoring Guide		
Outstanding	45-50	World-class example of style.
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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Cameron Mole

BJCP ID & Rank: _____

Email: _____

Category#: 16 Sub (a-f): A Entry #: 87367

Subcategory (Spell out): Sweet Stout

Special Ingredients: _____

Position in flight: Entry 6 of 6

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe Homebrew Shop

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt: None L M H — Sweet malt aroma, slight Roast

Hops: Low Hop (OK)

Fermentation: Slight Esters.

Other: _____

Inappropriate ☐

7 / 12

Appearance

Color: Yellow Gold Amber Copper Brown Black

Clarity: Brilliant Hazy Opaque

Other: _____

Inappropriate ☐

Head: White Ivory Beige Tan Brown

Retention: Quick Lasting

Texture: _____

Inappropriate ☐

3 / 3

Flavor

Malt: None L M H — Moderate roast

Hops: Low ok.

Bitterness: Quite bitter but ok

Fermentation: _____

Balance: Hoppy Malty

Finish/Aftertaste: Dry Sweet — Missing Sweetness.

Other: _____

Inappropriate ☐

12 / 20

Mouthfeel

Body: Thin M Full

Carbonation: None L M H

Warmth: _____

Inappropriate ☐

Creaminess: None L M H

Astringency: _____

Other: _____

Inappropriate ☐

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

good base beer but lacks sweetness. Not Quite to style: Try lower attenuating yeast, Higher mash temps maybe some more lactose

Judge Total 31 / 50

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