(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name	Liam Anderson
BJCP ID & Rank	E4111 - Certified
Email	liamsnorkel@gmail.com

Category# 21
Sub (a-f) B6
Subcategory (Spell out) WHITE IPA
Special Ingredients _____
Entry # 133973

Position in flight: Entry 16 of _____

Advanced to MINI-BOS _____ PLACE _____

CONSENSUS SCORE: 27

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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	X	Vegetal	X

Aroma

Malt: L–M; LIGHT WHITE BREAD.
Hops: L; LOW CITRUS, LEMON
Fermentation: L–M; WHITE PEPPER
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 _____

2.5 / 3

Flavor

Malt: L–M; DOUGHY
Hops: L; _____
Bitterness: M; PROMINENT
Fermentation: M–H; PEPPERY PHENOLICS, MEDICINAL
Balance: Hoppy, Malty; ☐
Finish/Aftertaste: Dry, Sweet; ☐; LINGERING BITTERNESS & PHENOLIC CHARACTER
Other _____

10 / 20

Mouthfeel

Body: Thin, M, Full; ☐
Carbonation: L–M; ☐
Warmth: L; ☐

Creaminess: L; ☐
Astringency: L; ☒
Other: ASTRINGENCY TOO HIGH.

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.

NICE LOOKING BEER, A BIT OUT OF BALANCE FOR STYLE — YEAST CHARACTER SUGGESTS STRESSED FERMENTATION & DOMINATES. CHECK YOUR YEAST HEALTH & PITCH RATE. CHEERS!

Judge Total 26.5 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth32@gmail.com

Category# 21 Sub (a-f) BG Entry # 133973

Subcategory (Spell out): White IPA

Special Ingredients:

Position in flight: Entry 16 of 17

Advanced to MINI-BOS:

PLACE: 27.

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

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burlington

Industry ☐ Describe

Judging ☐ Years: 15

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

		Inappropriate	
Malt	None L M H	☐	delicate wheat
Hops		☐	Soapy, spicy, orange
Fermentation		☐	phenolic, fruity
Other			

6 / 12

Appearance

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

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

2.5 / 3

Flavor

Malt	None L M H	☐	wheat,
Hops		☐	soapy, muddled
Bitterness		☐	appropriate
Fermentation		☐	peppery phenolic
Balance	Hoppy Malty	☐	lacking hop taste
Finish/Aftertaste	Dry Sweet	☐	astringent
Other			

10 / 20

Mouthfeel

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

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

5 / 10

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

Phenolics to dominant, lacking fruity esters and hop expression. Slightly finishes astringent and lacks clarity

Judge Total 27.5 / 50

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

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

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

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

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

7

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21

Sub (a-f): A

Subcategory (Spell out): American IPA

Special Ingredients:

Entry #: 141457

Position in flight: Entry 1 of 17

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Berleigh

Industry ☐ Describe

Judging ☐ Years: 15

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		☐	Fruity, Malty, caramel
Hops		☐	hint of fusel alcohol
Fermentation		☐	low diacetyl
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

2.5 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Caramel forward.
Hops		☐	Citrus, pine
Bitterness		☐	medium bitterness
Fermentation		☐	slight methyl of low level diacetyl
Balance	Hoppy / Malty	☐	
Finish/Aftertaste	Dry / Sweet	☐	
Other			

12 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H ☐

Warmth ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency ☐

Other

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

7 / 10

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

Solid Beer Recipe, could be improved by lower ferment temp and diacetyl rest. good water chemistry

Judge Total 33.5 / 50

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21

Sub (a-f): A

Subcategory (Spell out): AIPA

Special Ingredients:

Entry #: 141457

Position in flight: Entry 1 of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 34.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	Honey - Clean.
Hops			✓	☐	Stonefruit-Lychee, Citrus-Lime Resin.
Fermentation	✓			☐	Clean.
Other					Very low Diacetyl if present.

8 / 12

Appearance

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

Clarity: ~~Brilliant~~, Hazy, Opaque ☐

Other

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

Retention: Quick, ~~Lasting~~ ☐

Texture: Tight.

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	Honey, Grainy (low).
Hops		✓		☐	Apricot, Citrus - Mandarin.
Bitterness		✓		☐	Firm - Clean
Fermentation	✓			☐	Low. Diacetyl.
Balance	Hoppy ✓		Malty	☐	Hops Dominate - Solid malt backbone.
Finish/Aftertaste	Dry ✓		Sweet	☐	Bitterness + Hop oils.
Other					Low Dryness in finish.

14 / 20

Mouthfeel

Body: Thin, ~~M~~, Full ☐

Carbonation: None L, ~~M~~, H ☐

Warmth: ✓ ☐

Creaminess: ~~None L~~, M, H ☐

Astringency: ✓ ☐

Other

4 / 5

Overall

Classic Example ✓ Not to Style

Flawless ✓ Significant Flaws

Wonderful ✓ Lifeless

7 / 10

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

Very good IPA, nice solid bitterness + hop intensity. Very light. Diacetyl actually boosts the other profile, but would be better without. Assume to be a dial back.

35.5 / 50 **Judge Total**

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4III - Certified

Email: liamsnorkel@gmail.com

Category#: 21 Sub (a-f): A Subcategory (Spell out): A IPA Special Ingredients: _____

Entry #: 155478

Position in flight: Entry 2 of 2

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 40.25 (may not be an average of judge's individual scores)

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate		
Malt		✓		☐	CARAMEL, BISCUIT.	
Hops		✓		☐	CITRUS, FLORAL, LOW STRENGTH.	
Fermentation	✓			☐	CLEAN	
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 ✓, Other ☐

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	BISCUIT
Hops		✓		☐	CITRUS, STONEFRUIT, PINE.
Bitterness		✓		☐	BITTER
Fermentation	✓			☐	CLEAN.
Balance	Hoppy ✓		Malty	☐	
Finish/Aftertaste	Dry ✓		Sweet	☐	LINGERING BITTERNESS + HOP FLAVOR.
Other					

17 / 20

Mouthfeel

Body: Thin, M ✓, Full, Inappropriate ☐

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

Warmth: ✓, Inappropriate ☐

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

Astringency: ✓, Inappropriate ☐

Other _____

5 / 5

Overall

Classic Example ✓ Not to Style

Flawless ✓ Significant Flaws

Wonderful ✓ Lifeless

7 / 10

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

VERY CLEAN EXAMPLE, HOP INTENSITY IS A BIT LOW FOR STYLE.

Judge Total 40 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21

Sub (a-f): A

Subcategory (Spell out): American IPA

Entry #: 155478

Special Ingredients:

Position in flight: Entry 2 of 17

Advanced to MINI-BOS: ☐

PLACE:

CONSENSUS SCORE: 40.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Boxleigh

Industry ☐ Describe

Judging ☐ Years: 15

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		☐	caramel, bready biscit
Hops		☐	tropical, pine
Fermentation		☐	slight esters
Other			

6 / 12

Appearance

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	malty, clean
Hops		☐	Piney, tropical
Bitterness		☐	firm, clean
Fermentation		☐	some esters
Balance	Hoppy Malty	☐	hop intensity low, shifting to malty
Finish/Aftertaste	Dry Sweet	☐	clean, bitter
Other			

16 / 20

Mouthfeel

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

4.5 / 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.

low in hop expression, all around good beer, balanced, firm, good minerality

Judge Total 40.5 / 50

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Sub (a-f): B5 Entry #: 269262

Subcategory (Spell out): Rye IPA

Special Ingredients:

Position in flight: Entry 13 of 17

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 23

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years: 15

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					☐	Rye, malt/caramel
Hops					☐	Tropical fruits, cheery
Fermentation					☐	warming alcohol
Other						hint of diacetyl

5 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color							☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity				☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	Other

	Quick	Lasting	Inappropriate	
Retention			☐	

Other _____ Texture _____

2.5 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt					☐	Grainy, rye, caramel
Hops					☐	cheery hops
Bitterness					☐	medium
Fermentation					☑	diacetyl, fusel
Balance	Hoppy		Malty		☐	lasting hops
Finish/Aftertaste	Dry		Sweet		☐	
Other						diacetyl

7.5 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body				☐	

	None	L	M	H	Inappropriate	
Carbonation					☐	
Warmth					☐	

	None	L	M	H	Inappropriate	
Creaminess					☐	
Astringency					☐	

Other: sticky

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

4 / 10

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

Nice rye character, but
Hopped a bit too much, cheery
and hoppy, warming alcohol
slight diacetyl.

Judge Total 22 / 50

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

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

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

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

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

7

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: snorkelog@gmail.com

Category# 21 Sub (a-f) B1 Entry # 269262

Subcategory (Spell out): RYE IPA.

Special Ingredients _____

Position in flight: Entry 13

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 23

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	✓			☐	BROWN BREAD CRUST, SWEET CARAMEL
Hops		✓		☒	MUTED, SPICY
Fermentation	✓			☒	MUSTY

Other: SHOWING SIGNS OF OXIDATION

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 ✓

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	CARAMEL, SPICE, BROWN BREAD
Hops	✓			☐	PINE
Bitterness	✓			☐	
Fermentation	✓			☐	CLEAN

Balance: Hoppy, Malty ✓ ☐

Finish/Aftertaste: Dry, Sweet ✓ ☐ — LINGERING SWEET/SPICY MALT.

Other _____

8 / 20

Mouthfeel

Body: Thin, M ✓, Full ☐ — Inappropriate

Carbonation: None L, M ✓, H ☐

Warmth: ✓ ☐

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

Astringency: ✓ ☐

Other: SLICK

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.

NICE BEER WITH GOOD RYE PRESENTATION.. MUTED HOP PROFILE SUGGESTS OXIDATION SO CHECK YOUR PACKAGING. KEEP IT UP.

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Reth

BJCP ID & Rank:

Email: Benny.reth92@gmail.com

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Burleigh

Industry ☐ Describe _____

Judging ☐ Years 15

Category# 21

Sub (a-f) A

Subcategory (Spell out): American IPA

Special Ingredients _____

Entry # 376466

Position in flight: Entry 3 of 17

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 20.25

may not be an average of judge's individual scores

Bottle Inspection ☐ OK highfill

Aroma

	None L M H	Inappropriate	
Malt		☐	malt is low, somewhat?
Hops		☐	low
Fermentation		☐	phenolic, brett, fruity
Other			pineapple, Medicinal

4 / 12

Appearance

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

1.5 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	
Hops		☐	low pineapple
Bitterness		☐	medium - low
Fermentation		☒	high fermentation character
Balance	Hoppy Malty	☒	lacking hops
Finish/Aftertaste	Dry Sweet	☐	
Other			

9 / 20

Mouthfeel

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

3 / 10

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

Use appropriate Yeast strain.
watch Sanitation practices
may be good as a hoppy Saison
or White IPA with more hops.

Judge Total 20.5 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name	Liam Anderson
BJCP ID & Rank	E4111 - Certified
Email	liamsnorkel@gmail.com

Category# 21 Sub (a-f) A Subcategory (Spell out) A IPA Special Ingredients _____

Entry # 376466-

Position in flight: Entry 3 of 3

Advanced to MINI-BOS ☐ PLACE

CONSENSUS SCORE: 20/25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Bottle Inspection ☑ ok _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	L	☐	low sweetness.
Hops	H	☐	Tropical - Pineapple, citrus.
Fermentation	L	☐	Phenolic - Bubblegum, clove
Other			funky broth notes.

5 / 12

Appearance

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	L	☐	some biscuit.
Hops	L	☐	Pineapple
Bitterness	L	☐	
Fermentation	L	☐	spicy/peppery, funk.
Balance	Hoppy, Malty	☐	
Finish/Aftertaste	Dry, Sweet	☐	lingering bitter + spicy
Other			yeast character dominates.

6 / 20

Mouthfeel

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

2 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

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

not to style. Possibly infected or exposed in unusual circumstances. Quite nice beer but presents as a healthy farmhouse ale.

4 / 10

Judge Total 20 / 50

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

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

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

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

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

7

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21

Sub (a-f): A

Subcategory (Spell out): A IPA

Special Ingredients:

Entry #: 572379.

Position in flight: Entry 4 of

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 28.5

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK — Plain can.

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓		✓	☐	Slight Bready.
Hops			✓	☐	Peach, Pineapple, Grapefruit
Fermentation	✓			☐	Clean
Other					

10 / 12

Appearance

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

Clarity: Brilliant ✓, Hazy, Opaque ☐

Other

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

Retention: Quick, Lasting ✓ ☐

Texture

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	White Bread
Hops			✓	☐	Tropical Fruit Punch
Bitterness	✓			☑	Soft
Fermentation	✓			☐	Clean
Balance	Hoppy	✓	Malty	☐	
Finish/Aftertaste	Dry	✓	Sweet	☐	Unclouded Hop oils.

Other: Bitterness too low for style.

9 / 20

Mouthfeel

Body: Thin, M ✓, Full ☐

Carbonation: None L, M ✓, H ☐

Warmth: ✓ ☐

Creaminess: None L, M ✓, H ☐

Astringency: ✓ ☐

Other: Flabby.

2 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4.5 / 10

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

Delicious beer however misses the mark for style - increase bitterness significantly and sulfate ratio to help dry out the finish.

28 / 50

Judge Total

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: benny.roth92@gmail.com

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☒ Brewery Burleigh

Industry ☐ Describe _____

Judging ☐ Years 15

Category# 21

Sub (a-f) A

Subcategory (Spell out) American IPA

Special Ingredients _____

Entry # 572379

Position in Flight: Entry 4 of 17

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 28.5

may not be an average of judge's individual scores

Bottle Inspection ☐ OK highfill

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

Aroma

Malt	Lacking malt aroma	
Hops	Tropical, pineapple	
Fermentation	some esters	
Other		

9 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

25 / 3

Flavor

Malt	Very low	
Hops	tropical fruit cocktail	
Bitterness	Lacking IBU	
Fermentation	Estery, unhealthy	
Balance (Hoppy – Malty)		
Finish/Aftertaste (Dry – Sweet)	flabby, warty hopburn	
Other		

7.5 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None L, M, H

Warmth

Creaminess: None L, M, H

Astringency

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.

Great Aroma but lacking in taste, bland flabby finish lackat water chem and fermentation health. Might do well as hazy IPA

Judge Total 29 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4III - Certified

Email: liamsnorkel@gmail.com

Category#: 21

Sub (a-f): B2

Subcategory (Spell out): BLACK IPA

Special Ingredients

Entry #: 582597

Position in flight: Entry 10 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 44.75

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

			Inappropriate	
Malt	None L	M	H	CHOCOLATE, MALT, LIGHT COFFEE
Hops				PINE, CITRUS, RESIN.
Fermentation				
Other	MALT A LITTLE HIGH FOR STYLE			

10 / 12

Appearance

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

Other

						Inappropriate
Head	White	Ivory ✓	Beige	Tan	Brown	
Retention	Quick		Lasting ✓			

Other

Texture

3 / 3

Flavor

				Inappropriate	
Malt	None L	M	H		BROWN BREAD CRUST, CHOCOLATE
Hops					PINE, RESIN
Bitterness					CLEAN
Fermentation					CLEAN
Balance	Hoppy		Malty		
Finish/Aftertaste	Dry		Sweet		LINGERING HOP FLAVOR WITH SUPPORTING MALT.

Other

18 / 20

Mouthfeel

				Inappropriate
Body	Thin	M	Full	
Carbonation	None L	M	H	
Warmth				

				Inappropriate
Creaminess	None L	M	H	
Astringency				

Other

5 / 5

Overall

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

9 / 10

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

GREAT BIPA, RIGHT UP MY ALLEY. OLD SCHOOL HOP PROFILE, TOUCH TOO MALT DRIVEN FOR THE GUIDELINES

Judge Total 45 / 50

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: benny.roth92@gmail.com

Category#: 21 Sub (a-f): B Entry #: 582597

Subcategory (Spell out): Black IPA

Special Ingredients:

Position in flight: Entry 10 of 17

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 44.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☑ Brewery Burleigh

Industry ☐ Describe _____

Judging ☐ Years 15

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		☐	restrained dark malts
Hops		☐	Little low to stand up to malt
Fermentation		☐	clean
Other			

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — ☐

Other

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

Retention: Quick, Lasting — ☐

Texture

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Roast, cocoa, coffee
Hops		☐	old wood, citrus
Bitterness		☐	restrained
Fermentation		☐	clean
Balance	Hoppy – Malty	☐	smooth
Finish/Aftertaste	Dry – Sweet	☐	
Other			

17.5 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H ☐

Warmth ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency ☐

Other

5 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

9 / 10

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

Malt profile leaning a little too much towards Roast/Burnt. Exceptional beer other than this

Judge Total 44.5 / 50

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

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

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

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

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

7

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21 Sub (a-f): B/b Subcategory (Spell out): WHITE IPA

Entry #: 589354

Special Ingredients: _____

Position in flight: Entry 17 of 17

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 27.5

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		M		☐	DOUGHY WHITE BREAD
Hops		L		☐	SPICE, HERBAL
Fermentation		L		☐	LIGHT WHITE PEPPER.
Other					VEGETAL

8 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		M		☐	WHITE BREAD CRUST
Hops		L		☒	SPICY, ORANGE, LOW
Bitterness		L		☒	
Fermentation		L		☐	LIGHT PHENOLS.
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry	L	Sweet	☐	LIGHT TARTNESS
Other					

8 / 20

Mouthfeel

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

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

3 / 5

Overall

Classic Example	L	Not to Style
Flawless	M	Significant Flaws
Wonderful	L	Lifeless

5 / 10

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

DOESN'T COMEC AT THE STYLE.
YEAST CHARACTER LEANS
TO PHENOLS RATHER THAN ESTERS,
HOPS TOO LOW FOR IPA.

Judge Total 27 / 50

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

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

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

7

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Sub (a-f): B6 Entry #: 589554

Subcategory (Spell out): White IPA

Special Ingredients:

Position in flight: Entry 17 of 17

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: Bentleigh

Industry ☐ Describe

Judging ☐ Years: 15

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

Aroma

Malt	wheaty.	
Hops	soapy, restraint	
Fermentation	fruity	
Other	Carvi and Al	

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque

Other

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

Retention: Quick, Lasting

Texture

3 / 3

Flavor

Malt	wheaty, clean	
Hops	lacking intensity	
Bitterness	slightly low	
Fermentation	infected, sour	
Balance	too malty	
Finish/Aftertaste	tart	
Other	worty, sour - only infection - tart	

7 / 20

Mouthfeel

Body: Thin, M, Full, Inappropriate

Carbonation: None, L, M, H

Warmth

Creaminess: None, L, M, H, Inappropriate

Astringency

Other

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

4 / 10

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

Misses the style, unfortunately sour / infected, lacking hop aroma and bitterness. try again

Judge Total 28 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Sub (a-f): A Subcategory (Spell out): American IPA

Entry #: 657333

Special Ingredients:

Position in flight: Entry 5 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 44

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years: 15

Aroma

	None L	M	H	Inappropriate	
Malt				☐	Slight caramel
Hops				☐	Tropical, Berry, Pine
Fermentation				☐	fruity, clean
Other					

11 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other

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

Retention: Quick, Lasting — ☐

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	malty, caramel backbone
Hops				☐	Pine, resin, Red fruits, tropical
Bitterness				☐	firm clean
Fermentation				☐	slight estes
Balance	Hoppy		Malty	☐	malt dominates
Finish/Aftertaste	Dry		Sweet	☐	Sweet, cloying finish
Other					

18 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☑

Carbonation: None L, M, H — ☐

Warmth — ☐

Creaminess: None L, M, H — Inappropriate ☐

Astringency — ☐

Other

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

8 / 10

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

Tweak water chem towards Sulphate to enhance dryness and maybe use a little less Caramel Malt

Judge Total: 44 / 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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21 A

Sub (a-f):

Subcategory (Spell out): A IPA

Special Ingredients:

Entry #: 657333.

Position in flight: Entry 5 of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 44

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L M H	Inappropriate	
Malt	L–M	☐	CARAMEL.
Hops	M–H	☐	TROPICAL, CITRUS, MANDARIN
Fermentation	L	☐	Very low phenol.
Other			

10 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	L	☐	CARAMEL. GRAINY.
Hops	M–H	☐	CITRUS, MANDARIN, LOW PINE
Bitterness	M–H	☐	PINEY
Fermentation	L	☐	CLEAN
Balance	Hoppy / Malty	☐	
Finish/Aftertaste	Dry / Sweet	☐	LINGERING HOP FLAVOR.
Other			

18 / 20

Mouthfeel

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

5 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

8 / 10

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

GREAT IPA, DANK CITRUS + BITTER WITH SUPPORTING MALTS.

Judge Total 44 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Sub (a-f): A Subcategory (Spell out): American IPA Special Ingredients:

Entry #: 732295

Position in flight: Entry 6 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 32

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years: 15

Bottle Inspection ☒ OK floaties

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

Aroma

				Inappropriate	
Malt	None L	M	H	☐	Low
Hops				☐	Pineapple, Tropical
Fermentation				☐	fruity
Other					

10 / 12

Appearance

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

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

2.5 / 3

Flavor

				Inappropriate	
Malt	None L	M	H	☐	clean
Hops				☐	lower than Expected
Bitterness				☐	higher than Expected
Fermentation				☐	warming alcohol, lowdiacetyl
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☒	Clayingsweet hopburn
Other					

10 / 20

Mouthfeel

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

				Inappropriate	
Creaminess	None L	M	H	☐	
Astringency				☒	
Other	hopburn				

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.

Great aroma, letdown, intasty off balance deep lacking Malt to stand onto the bitterness. add adjunc to balance Sulphates,

Judge Total 31.5 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21 A

Sub (a-f):

Subcategory (Spell out): 4 IPA

Special Ingredients:

Entry #: 732295

Position in flight: Entry 6 of 6

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 32

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	
Hops			✓	☐	CITRUS (MANDARIN), PINEAPPLE
Fermentation	✓			☐	LOW ALCOHOL.
Other					

11 / 12

Appearance

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

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

Other _____ Texture _____

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	WHITE BREAD CRUST,
Hops		✓		☐	PINEAPPLE, GRAPEFRUIT.
Bitterness		✓		☐	
Fermentation	✓			☐	LOW ALCOHOL NOTE
Balance	Hoppy ✓		Malty	☐	
Finish/Aftertaste	Dry ✓		Sweet	☐	LINGERING BITTERNESS, PINEAPPLE.
Other					

11 / 20

Mouthfeel

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

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

3 / 5

Overall

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

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

WONDERFUL AROMA. GOOD FLAVOUR IS LACKING, VERY LEAN MALT. TRY MORE HOPS MID-BOIL, VERY DRY FINISH COULD BENEFIT FROM A LITTLE MORE CHARACTER

6 / 10

Judge Total 32.5 / 50

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Entry#: 828365

Sub (a-f): B5

Subcategory (Spell out): Rye IPA

Special Ingredients:

Position in flight: Entry 14 of 17

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: Burleigh

Industry ☐ Describe

Judging ☐ Years: 15

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Malt (None L M H): Low malt, caramel, citrusy.

Hops: Tropical Hops, Grapefruit

Fermentation: Clean

Other

☐ Inappropriate

9 / 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

2.5 / 3

Flavor

Malt (None L M H): Rye spice,

Hops: Tropical, Citrus,

Bitterness: firm

Fermentation: Clean

Balance (Hoppy – Malty): well balanced

Finish/Aftertaste (Dry – Sweet): but sweet

Other

☐ Inappropriate

17 / 20

Mouthfeel

Body (Thin M Full)

Carbonation (None L M H)

Warmth

☐ Inappropriate

Creaminess (None L M H)

Astringency

Other

☐ Inappropriate

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

9 / 10

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

Low Rye character, nice Hop profile and Malt bitterness balance. Maybe emphasize Chloride more to drive Rye character

Judge Total 41.5 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21 Sub (a-f): B5 Entry #: 828369

Subcategory (Spell out): RYE IPA

Special Ingredients: _____

Position in flight: Entry 14 of 14

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 39

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Aroma

	None L	M	H	Inappropriate	
Malt		✓		☐	CARAMEL, SPICE
Hops			✓	☐	CITRUS, TROPICAL, FLORAL
Fermentation	✓			☐	SOME BOOZINESS

Other _____

8 / 12

Appearance

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

Clarity: Brilliant ✓, Hazy, Opaque, Inappropriate ☐

Other _____

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

Retention: Quick, Lasting ✓, Inappropriate ☐

Texture _____

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	CARAMEL, SPICE
Hops	✓			☐	FLORAL BUSH HONEY
Bitterness	✓	✓		☐	
Fermentation	✓			☐	

Balance: Hoppy, ✓, Malty, Inappropriate ☐ — BALANCED.

Finish/Aftertaste: Dry, ✓, Sweet, Inappropriate ☐ — LINGERING CARAMEL MALT WITH SUBTLE BITTERNESS.

Other _____

15 / 20

Mouthfeel

Body: Thin, M ✓, Full, Inappropriate ☐

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

Warmth: ✓, Inappropriate ☐

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

Astringency: ✓, Inappropriate ☐

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.

REALLY LOVELY BEER, BALANCE IS TWO MALT FORWARD FOR STYLE. WE ARE BOTH FOR 20 MINS AROUND THE FINAL POINTS OF BREWING RYE, BIERS. GOOD STUFF

Judge Total: 36.5 / 50

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: snorkel@gmail.com

Category#: 21

Sub (a-f): A

Subcategory (Spell out): A IPA

Special Ingredients _____

Entry #: 832936

Position in flight: Entry 7 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	✓			☐	WHITE BREAD.
Hops			✓	☐	MANGO, GUAVA, CITRUS.
Fermentation	✓			☐	

Other _____

9 / 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 _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	BRIOSY
Hops		✓		☐	PINEAPPLE, GRASSY
Bitterness	✓			☐	LOW
Fermentation	✓			☐	NEUTRAL

Balance: Hoppy, ✓, Malty ☐

Finish/Aftertaste: Dry ✓, Sweet ☐

Other: HOP FLAVOR LACKING

10 / 20

Mouthfeel

Body: Thin, M ✓, Full ☑ Inappropriate

Carbonation: None L, M ✓, H ☐

Warmth: ✓ ☐

Creaminess: None L ✓, M, H ☐ Inappropriate

Astringency: None L, ✓, H ☒ Inappropriate

Other _____

2 / 5

Overall

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

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

LACKS AROMA, VERY LIGHT FLAVOR + BODY LEAVES A GRASSY ASTRINGENCY. NEEDS MID-BOIL HOPS + DRY BOOST CHAMOMILE A TOUCH.

6 / 10

Judge Total 29 / 50

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Reth

BJCP ID & Rank:

Email: Benny.reth92@gmail.com

Category#: 21 Sub (a-f): A Subcategory (Spell out): American IPA Special Ingredients:

Entry #: 832936

Position in flight: Entry 7 of 17

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: Burleigh

Industry ☐ Describe:

Judging ☐ Years: 15

Bottle Inspection ☑ Ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

Malt: Low

Hops: fruity, muddled

Fermentation: fruity

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: Low

Hops: orange candy

Bitterness: low - Med

Fermentation: clean

Balance: Hoppy, Malty

Finish/Aftertaste: Dry, Sweet — grassy, astringent

Other: hopburn

10 / 20

Mouthfeel

Body: Thin, M, Full

Carbonation: None, L, M, H

Warmth:

Creaminess: None, L, M, H

Astringency:

Other:

4 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

7 / 10

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

Great aroma, fat down in flavor would be better as hazy IPA

Judge Total: 29 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21

Sub (a-f): B5

Subcategory (Spell out): PALE IPA

Special Ingredients: _____

Entry #: 836445

Position in flight: Entry 15 of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Aroma

	None L	M	H	Inappropriate	
Malt		✓		☐	CARAMEL, SPICE/BROWN BREAD
Hops			✓	☐	PINECONES, DANK WEED
Fermentation	✓			☑	LOW DIACETYL

Other _____

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color			✓				☐

	Brilliant	Hazy	Opaque	Other
Clarity	✓			☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	✓					☐

	Quick	Lasting	Other
Retention	✓		☐

Texture _____

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	CARAMEL, SPICE.
Hops			✓	☐	RESIN, PINE, HORRIBLE
Bitterness		✓		☐	CITRUS
Fermentation	✓			☐	

	Hoppy		Malty	
Balance		✓		☐

	Dry		Sweet	
Finish/Aftertaste		✓		☐

LINGERING PINE & SWEET MALT.

Other _____

16 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		✓		☐

	None L	M	H	Inappropriate
Carbonation		✓		☐
Warmth	✓			☐

	None L	M	H	Inappropriate
Creaminess	✓			☐
Astringency	✓			☐

Other _____

4 / 5

Overall

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

8 / 10

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

WOW, SUPER DANK SPICY CHEWY BEER, TOUCH OF DIAC. DON'T CARE, I LOVED IT. WE ARGUED FOR 20 MINS.

Judge Total 38.5 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Scoring Guide

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

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

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

7

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Sub (a-f): B5 Entry #: 836445

Subcategory (Spell out): Rye IPA

Special Ingredients:

Position in flight: Entry 15 of 17

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years: 15

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

Aroma

	None	L	M	H	Inappropriate	
Malt	○				☐	rye, caramel
Hops	○				☐	muddled hops
Fermentation	○				☐	slight/iadty
Other						

7 / 12

Appearance

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

2.5 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○				☐	lacking rye character
Hops	○				☐	subpoddy bitterness
Bitterness	○				☐	extreme (y high
Fermentation	○				☐	slight diacetyl
Balance	Hoppy			Malty	☐	~~[illegible]~~
Finish/Aftertaste	Dry			Sweet	☐	slick
Other						

12 / 20

Mouthfeel

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

5 / 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.

Small Diacetyl in flavor and aroma
Hop aroma and flavor are
muddled, lacking rye character.

Judge Total 33.5 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21

Sub (a-f): A

Subcategory (Spell out): AIPA

Special Ingredients:

Entry #: 896799

Position in flight: Entry 8 of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 34.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ Ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	CARAMEL, DRIED FRUIT
Hops			✓	☐	CITRUS, GRAPEFRUIT PINE
Fermentation	✓			☐	LOW ALCOHOL.
Other					

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color			✓				☐

	Brilliant	Hazy	Opaque	Other
Clarity	✓			☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head		✓				☐

	Quick	Lasting	Other
Retention		✓	☐

Texture _____

2.5 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	BREAD CRUST
Hops			✓	☐	CITRUS, GRAPEFRUIT
Bitterness	✓	✓	✓	☐	PITHY
Fermentation	✓			☐	
Balance	Hopsy	✓	Malty	☐	
Finish/Aftertaste	Dry ✓		Sweet	☐	LINGERING HOP FLAVOR + BITTER
Other					

15 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		✓		☐

	None L	M	H	Inappropriate
Carbonation		✓		☐
Warmth	✓			☐

	None L	M	H	Inappropriate
Creaminess	✓			☐
Astringency		✓		☑

Other _____

3 / 5

Overall

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

7 / 10

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

* NICE COMPLEXITY HOP PROFILE, SOLID MALT - ADD TOO RICH FOR STYLE. BITTERNESS A LITTLE HARSH ON FINISH.

Judge Total 35.5 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Rith

BJCP ID & Rank:

Email: Benny.rith92@gmail.com

Category#: 21 Sub (a-f): A Entry#: 896799

Subcategory (Spell out): American IPA

Special Ingredients:

Position in flight: Entry 8 of 17

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 34.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Beer leigh

Industry ☐ Describe

Judging ☐ Years: 15

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		☐	Raisins, dark Carmel
Hops		☐	Resin
Fermentation		☑	fusel alcohol
Other			

9 / 12

Appearance

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

2 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	dark dried fruit
Hops		☐	Pine resin
Bitterness		☐	assertive but clean
Fermentation		☐	fusely
Balance	Hoppy Malty	☐	appropriate
Finish/Aftertaste	Dry Sweet	☐	dry but sweet
Other			

13 / 20

Mouthfeel

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

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

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

good balance between hop and malt, fusel alcohols derivate, colour a little too much carmel malt, lacking hop intensity

Improve Fermentation

6 / 10

Judge Total 34 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsnorkel@gmail.com

Category#: 21

Sub (a-f): A

Subcategory (Spell out): A IPA

Special Ingredients:

Entry #: 924398

Position in flight: Entry 9 of 9

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 45.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ ok

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X	☐	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	L	☐	caramel
Hops	H	☐	citrus, floral
Fermentation	None	☐	
Other			

10 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — ☐

Other

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

Retention: Quick, Lasting — ☐

Texture

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	L	☐	grainy
Hops	M	☐	citrus, floral,
Bitterness	M	☐	clean - pithy
Fermentation	None	☐	clean
Balance	Hoppy / Malty	☐	
Finish/Aftertaste	Dry / Sweet	☐	[illegible]
Other			

19 / 20

Mouthfeel

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

4.5 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

9 / 10

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

Really nice IPA. The grainy clean & balanced, initial that profile. Could boost carbonation, and sulfate slightly but that is being picky. Nice one!

Judge Total 45.5 / 50

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Sub (a-f): A Entry #: 924398

Subcategory (Spell out): American IPA

Special Ingredients:

Position in flight: Entry 9 of 17

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 45.75 ✓

may not be an average of judge's individual scores

Bottle Inspection: ☒ OK

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☒ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years: 15

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		☐	low caramel
Hops		☐	Grapefruit, pithy
Fermentation		☐	Citrus, Clean
Other			

11 / 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			

2.5 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	low, allowing Hops to shine
Hops		☐	Citrus, clean
Bitterness		☐	firm, clean
Fermentation		☐	clean
Balance	Hoppy – Malty	☐	
Finish/Aftertaste	Dry – Sweet	☐	Clean, bitter
Other			

19 / 20

Mouthfeel

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

4.5 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

9 / 10

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

Could be more Citrely with higher Carb. All other elements are excellent & hint of grassy/ness as it warms up.

Judge Total 46 / 50

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: E4111 - Certified

Email: liamsmorkel@gmail.com

Category# 21 Sub (a-f) B2 Entry # 941947

Subcategory (Spell out): BIPA

Special Ingredients

Position in flight: Entry 11 of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 19

may not be an average of judge's individual scores.

Bottle Inspection ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery

Industry ☐ Describe

Judging ☐ Years

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

		Inappropriate	
Malt	M	☐	CHOCOLATE
Hops	L	☐	DARK, PINE
Fermentation	L	☒	SUBTLE FUNK.

Other: OVERALL LOW INTENSITY. SIGNS OF EARLY INFECTION

4 / 12

Appearance

		Inappropriate	
Color	Black	☐	Other
Clarity	Brilliant	☐	

		Inappropriate	
Head	Beige	☐	Other
Retention	Lasting	☐	

Other: _____ Texture: _____

3 / 3

Flavor

		Inappropriate	
Malt	M	☐	CHOCOLATE, DARK FRUITS
Hops	L	☐	DARK FRUITS SOME PINE
Bitterness	L	☐	
Fermentation	L	☐	FUNKY DARK FRUITS.
Balance	Malty	☐	
Finish/Aftertaste	Sweet	☐	LINGERING STEWED DARK FRUITS.

Other: _____

4 / 20

Mouthfeel

		Inappropriate
Body	Full	☐
Carbonation	M	☐
Warmth	L	☐

		Inappropriate
Creaminess	L	☐
Astringency	L	☐

Other: SLIGHT SLICKNESS

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.

QUITE NICE DRINKING, SHOWING SIGNS OF INFECTION, SO IT IS OUT OF STYLE. ENTER IT AS A DARK FARMHOUSE AT QABC

Judge Total 18 / 50

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth920@gmail.com

Category#: 21 Sub (a-f): B Subcategory (Spell out): Black IPA Special Ingredients:

Entry #: 941947

Position in flight: Entry 11 of 17

Advanced to MINI-BOS

PLACE: 19

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery: Burleigh

Industry ☐ Describe

Judging ☐ Years: 13

Bottle Inspection ☒ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt		☐	low
Hops		☐	low citrus
Fermentation		☑	Sour, fruity
Other			

3 / 12

Appearance

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Low chocolate / toast
Hops		☐	subdued
Bitterness		☐	medium
Fermentation		☑	Infected
Balance	Hoppy Malty	☐	overused Black malt
Finish/Aftertaste	Dry Sweet	☐	sweet, sour, astringent
Other			

8 / 20

Mouthfeel

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

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

3 / 10

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

Overused roasted malts dominate
hence infection not to style
sourness clashes with malt
lacking hop expression.

Judge Total 16 / 50

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

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

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benedict Roth

BJCP ID & Rank:

Email: Benny.roth92@gmail.com

Category#: 21 Entry #: 957944

Sub (a-f): B2

Subcategory (Spell out): Black IPA

Special Ingredients:

Position in flight: Entry 12 of 17

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: Burleigh

Industry ☐ Describe

Judging ☐ Years: 15

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				☐	Coffee, subtle Roast
Hops				☐	Citrus, Pine
Fermentation				☐	clean

Other

4 / 12

Appearance

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

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

Other

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	Roast Malt, coffee
Hops				☐	low or top (English) Style
Bitterness				☐	Supports Malt
Fermentation				☐	Clean
Balance	Hoppy		Malty	☐	well balanced
Finish/Aftertaste	Dry		Sweet	☐	leans malt

Other

5 / 20

Mouthfeel

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

	None L	M	H	Inappropriate	
Creaminess				☐	
Astringency				☒	

Other

4 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

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

Roast to dominant flavor
Hop aroma, bitterness - malt
well balanced but out of style

4 / 10

Judge Total 20 / 50

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

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

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

(7)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Liam Anderson

BJCP ID & Rank: ~~E1111 - Certified~~

Email: ~~liamsnorkel@gmail.com~~

Category# 21 Sub (a-f) B2 Subcategory (Spell out) BIPA.

Entry # 957944

Special Ingredients _____

Position in flight: Entry _____ of 12

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 _____

Judging ☐ Years _____

Aroma

	None L	M	H	Inappropriate	
Malt			✓	☐	ROAST COFFEE & CHOCOLATE
Hops	✓			☐	BERRIES, PINE
Fermentation	✓			☐	

Other _____

4 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color						✓	☐

	Brilliant	Hazy	Opaque	Other
Clarity	✓			☐

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head		✓				☐

	Quick	Lasting	Other
Retention		✓	☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	ROAST, COFFEE, DARK FRUITS
Hops	✓			☒	
Bitterness	✓			☐	
Fermentation	✓			☐	SOME ALCOHOL SOLVENTS.

	Hoppy		Malty
Balance		✓	

	Dry		Sweet
Finish/Aftertaste	✓		

LINGERING ROAST / COFFEE AFTERTASTE.

Other _____

5 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body	✓			☐

	None L	M	H
Carbonation		✓	
Warmth	✓		

	None L	M	H	Inappropriate
Creaminess	✓			☐
Astringency		✓		☒

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.

NICE BEER OVERALL BUT MISSING THE HOPS THAT ARE KEY TO THE STYLE. SOME ROAST ASTRINGENCY ALSO. NEEDS MORE HOPS, LESS ROASTED MALTS, KEEP AT IT.

Judge Total 19 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

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