(8)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21B4 Entry # 142629
Sub (a-f) _____
Subcategory (fill out) Red 1774
Special Ingredients _____

Position in flight, Entry 1 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	X	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		O		☐	Toffee, toast
Hops		O		☐	Citrus, grapefruit, Pine
Fermentation	O			☐	

Other _____

10 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting (O) — Inappropriate ☐

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		O		☐	Toffee, toast
Hops		O		☐	Pine, limited citrus
Bitterness		O		☐	Even
Fermentation	O			☐	Clean
Balance	Hoppy	O	Malty	☐	Bitter finish
Finish/Aftertaste	Dry	O	Sweet	☐	off-dry

Other _____

14 / 20

Mouthfeel

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

3 / 5

Overall

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

7 / 10

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

All elements present but bitterness overpowers malt and hops leaving a slightly astringent, bitter finish. Carbonation is also low for the style

Judge Total 36 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date 24/

Judge Name: Thomas Parker.

BJCP ID & Rank: _____

Email: ~~parker~~ thomas.parker@ ~~[illegible]~~ [illegible]wood.com.au

Category#: 21B

Sub (a-f): _____

Entry #: 22414262 9

Subcategory (Spell out): 4 Red IPA.

Special Ingredients: _____

Position in flight: Entry 1 of 19

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery S+W.

Industry ☑ Describe _____

Judging ☐ Years 29.

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

	None L	M	H	Inappropriate	
Malt	✓			☐	
Hops		✓		☐	Piney, resinous.
Fermentation	✓			☐	

Other _____

9. /12

Appearance

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

Clarity: Brilliant ✓ | Hazy | Opaque — ☐

Other _____

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

Retention: Quick | Lasting ✓ — ☐

Texture _____

3. /3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	good crystal malt balance
Hops			✓	☐	great hop flavours
Bitterness		✓		☐	sl low to style.
Fermentation				☐	
Balance	Hoppy	✓	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	good finish.

Other _____

16. /20

Mouthfeel

Body: Thin | M ✓ | Full — Inappropriate ☐

Carbonation: None L | M | H — ☐

Warmth: ✓ — ☐

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

Astringency: ✓ — ☐

Other _____

3 /5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

7. /10

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

some astringency.
fantastic presentation.
low carbonation

Judge Total 38 /50

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21B4 Entry # 146524
Sub (a-f) _____
Subcategory (pull out) Red IPA
Special Ingredients _____

Position in flight: Entry 3 of 19

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

	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		O		☐	Toffee, toast
Hops		O		☐	Citrus, pine
Fermentation	O			☐	Restrained
Other					

7/12

Appearance

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

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

2/3

Flavor

	None L	M	H	Inappropriate	
Malt		O		☐	Malt forward
Hops		O		☐	
Bitterness		O		☐	Low for style
Fermentation	O			☐	
Balance	Hoppy	O	Malty	☐	Lacking hop balance + bitterness
Finish/Aftertaste	Dry	O	Sweet	☐	
Other					finishes soft, Diacetyl

12/20

Mouthfeel

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

Creaminess: None L, M, H — M — Inappropriate ☐
Astringency: O — Inappropriate ☐
Other _____

4/5

Overall

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

6/10

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

Very Good beer, but lacks the assertive bitterness of a Red IPA. More hop flavor/aroma greatly would add better in American Amber category.

Judge Total 31/50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank: _____

Email: thomas.parker@stonewood.com

Category#: 21 B4

Sub (a-f): _____

Subcategory (Spell out): _____

Special Ingredients: _____

Entry #: 416524

Position in flight: Entry ___ of ___

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 SdW.

Industry ☑ Describe _____

Judging ☑ Years ~9

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None	L	M	H	Inappropriate	
Malt	○	X			☐	some grainness
Hops	○		X		☐	piney
Fermentation	○		X?		☐	diac considered...

Other _____

7 / 12

Appearance

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

Clarity: Brilliant ✓, Hazy, Opaque — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting ✓ — Inappropriate ☐

Texture _____

3 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○	X			☐	[illegible]
Hops	○		X		☐	
Bitterness	○	X			☐	[illegible] at low to style
Fermentation	○	X			☐	
Balance	Hoppy	X		Malty	☐	
Finish/Aftertaste	Dry	X		Sweet	☐	

Other _____

13 / 20

Mouthfeel

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

3 / 5

Overall

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

7 / 10

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

great presentation - good head ret.
Some debate with judges.
over diac - could be from
crystal malt
low bitterness

Judge Total 33 / 50

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

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

Scoring Guide

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21C
Sub (a-f) _____
Subcategory (spell out) Hazy IPA
Special Ingredients _____
Entry # 154146

Position in flight: Entry 7 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 20

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	O		☐	
Hops	○	O		☐	light citrus
Fermentation	○	O		☐	

Other _____

5 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		O					☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity		O		☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	O					☐	

	Quick	Lasting	Inappropriate	Other
Retention	O		☐	

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	O		☒	sweet grain
Hops	○	O		☐	citrus
Bitterness	○	O		☐	
Fermentation	○	O		☐	acetaldehyde

	Hoppy	Malty	Inappropriate
Balance		O	☒

	Dry	Sweet	Inappropriate
Finish/Aftertaste		O	☒

Seems like fermentation is incomplete

Other _____

7 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		O		☐

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

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

Other _____

4 / 5

Overall

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

4 / 10

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

Good beer, but lacking hop character and attenuation! Try more late/dry hops, and let fermentation yeast to eliminate acetaldehyde. Pitch plenty of healthy yeast.

Judge Total 21 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank: _____

Email: thomas.parker@stoneandwood.com

Category# _____ Sub (a-f) _____ Entry # 154 146

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: 20.

CONSENSUS SCORE: _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank: SSW

Pro Brewer ☐ Brewery: _____

Industry ☑ Describe: _____

Judging ☑ Years: ~9

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops	X			☐	low - looking for intense
Fermentation				☐	of sweetness - diac?

Other _____

5 / 12

Appearance

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

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	sweet, malty hint
Hops	X			☐	low for style
Bitterness	X			☐	
Fermentation			X	☐	unfermented sweetness.
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other _____

7 / 20

Mouthfeel

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

2 / 5

Overall

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

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

Tastes underattenuated - explaining sweetness, dominance of malt. Ensure Plato bottom'd out. Low hop presence on palate for

4 / 10

Judge Total 17 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21C Entry # 216979
Sub (a-f) _____
Subcategory (spell out) Hazy IPA
Special Ingredients _____

Position in flight: Entry 8 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 26

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Aroma

Malt: None L M H ☐
Hops: None L M H ☐ citrus
Fermentation: None L M H ☐
Other _____

5/12

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 _____

2/3

Flavor

Malt: None L M H ☐ light grain ✓
Hops: None L M H ☐ okay for style
Bitterness: None L M H ☐ ok
Fermentation: None L M H ☐
Balance: Hoppy Malty ☐
Finish/Aftertaste: Dry Sweet ☐
Other _____

11/20

Mouthfeel

Body: Thin M Full ☐
Carbonation: None L M H ☐
Warmth: None L M H ☐
Creaminess: None L M H ☐
Astringency: None L M H ☐
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.

Good beer. No significant flaws, but hop character and carbonation are way too low for this style. Mouthfeel is good.

Judge Total 26/50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stoneandwood.com.au

Category# 21C Entry # 216979

Sub (a-f):

Subcategory (Spell out): H

Special Ingredients:

Position in flight: Entry 8 of 20

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 26.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☑ Brewery S&W

Industry ☑ Describe

Judging ☑ Years ~9

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	✓	☐	
Hops	○	☐	low
Fermentation	○	☐	v yeasty aroma.
Other			

4 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — X — ☐

Other

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

Retention: Quick, Lasting — X — ☐

Texture

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	○ X	☐	
Hops	○ X	☐	low for style. Quality as exp.
Bitterness	○ X	☐	low - to style.
Fermentation	○ X	☐	
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry Sweet	☐	
Other			

12 / 20

Mouthfeel

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

Carbonation: None L, M, H — X — ☐

Warmth: ○ X — ☐

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

Astringency: ○ X — ☐

Other

4 / 5

Overall

Classic Example — X — Not to Style

Flawless — X — Significant Flaws

Wonderful — X — Lifeless

5 / 10

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

v sl astringency.
hop aroma needs bolstering.
→ lift in carbonation should help.

Judge Total 27 / 50

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

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

Scoring Guide

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

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(8)

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@shoreandwood.com

Category# 21C Entry # 261617

Sub (a-f):

Subcategory (Spell out): Hazy

Special Ingredients: ✓

Position in flight: Entry 9 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery: SAW

Industry ☑ Describe

Judging ☑ Years: ~9

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	✓			☐	
Hops		X		☐	Fruity, berry (thiolyl!)
Fermentation	✓			☐	

Other: low intensity for style.

7 / 12

Appearance

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

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

Other:

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

Retention: Quick, Lasting X ☐ Other

Texture:

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	low for style, but
Bitterness	X			☐	
Fermentation	X			☐	
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	sl dry - considering lactose

Other:

12 / 20

Mouthfeel

Body: Thin X, M, Full ☐ Inappropriate

Carbonation: None L, M X, H ☐ Inappropriate

Warmth: X ☐

Creaminess: None L X, M, H ☐ Inappropriate

Astringency: X ☐

Other:

3 / 5

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

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

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

6 / 10

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

Good beer for hazy.
Aroma great but slightly low for style.
Yeast-driven astringency
Lactose addition not appropriate for style.

Judge Total 30 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category#: 21 C
Sub (a-f):
Subcategory (spell out): Hazy IPA
Special Ingredients:

Entry #: 261617

Position in flight: Entry 9 of 19

Advanced to MINI-BOS:

PLACE:

29

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Aroma

None L M H — Inappropriate

Malt: 0
Hops: 0
Fermentation: 0
Other:

grainy, citrus, pine

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: Not rocky or meringue like

2 / 3

Flavor

None L M H — Inappropriate

Malt: 0
Hops: 0
Bitterness: 0
Fermentation: 0
Balance: Hoppy, Malty
Finish/Aftertaste: Dry, Sweet
Other:

Too for style

Too sweet for style

12 / 20

Mouthfeel

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

Creaminess: None L, M, H
Astringency:
Other: Slight hot burn

2 / 5

Overall

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

4 / 10

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

Good, but Too sweet for style. Lactose not used in this category. More carbonation needed, and more conditioning to remedy hot burn. Low hop character. Enter in Specialty category next time

Judge Total 28 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21 B4 Entry # 334342
Subcategory (b (a-f)) _____
Subcategory (all out) Lect IPA
Special Ingredients _____

Position in flight: Entry ____ of ____

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	○	●		☐	Dark toffee, light toast
Hops	○	●		☐	Pine, citrus, grapefruit
Fermentation	○	●		☐	Redwood
Other					

8 / 12

Appearance

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

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

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○	●		☐	Toffee, toast
Hops	○	●		☐	Citrus, grapefruit, pine
Bitterness	○	●		☐	low for style
Fermentation	○	●		☐	Redwood
Balance	Hoppy	●	Malty	☐	Hop forward
Finish/Aftertaste	Dry	●	Sweet	☐	off dry
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

7 / 10

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

Nice example of style.
Slight astringency detracts from finish. More bittering would also lift the beer.
Try more balancing hops and shorter dry hop.

Judge Total 37 / 50

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

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

Scoring Guide

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank: _____

Email: thomas.parker@stoneandwood.com.au

Category#: 21B4 Entry #: 334342

Sub (a-f): _____

Subcategory (Spell out): Red IPA

Special Ingredients: _____

Position in flight: Entry _____ of _____

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 36.

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery S+W

Industry ☑ Describe _____

Judging ☑ Years 9.

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	○		X	☐	sweet, toffee.
Hops	○ X			☐	low.
Fermentation	○	X		☐	

Other _____

8 / 12

Appearance

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

Clarity: Brilliant, Hazy X, Opaque — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting X — Inappropriate ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○		X	☐	
Hops	○ X			☐	low presence for style
Bitterness	○ X			☐	
Fermentation	○ X			☐	

Balance: Hoppy — Malty X ☐

Finish/Aftertaste: Dry — Sweet X ☐

Other _____

15 / 20

Mouthfeel

Body: Thin, M X, Full — Inappropriate ☐

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

Warmth ☐

Creaminess: None L, M, H — Inappropriate ☐

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

Other _____

3 / 5

Overall

Classic Example — Not to Style

Flawless — Significant Flaws

Wonderful — Lifeless

6 / 10

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

good red tinge
slight haze [illegible]
too malty for style - increase
hopping or consider
some astringency
some fermentation characters
showing - would be masked
by more hop.

Judge Total 35 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stoneandwood.com.au

Category#: 21C

Entry #: 337713

Sub (a-f):

Subcategory (Spell out): Hazy.

Special Ingredients:

Position in flight: Entry 10 of 19

Advanced to MINI-BOS: ☐

PLACE:

CONSENSUS SCORE: 35

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery S&W

Industry ☑ Describe _____

Judging ☑ Years ~9

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	☒ ✓			☐	
Hops	○	X		☐	low for style.
Fermentation	○ X			☐	ol peak char.
Other					

6 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	○ X			☐	
Hops	○	X		☐	Good presence - more than aroma
Bitterness	○ X			☐	
Fermentation	○ X			☐	
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	✓	Sweet	☐	
Other	Well balanced finish; only detracted by astringency				

16 / 20

Mouthfeel

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

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

4 / 5

Overall

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

7 / 10

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

Lacking head - good accomplishment for style.
Slight astringency.
Despite to style, highlight the better in this style.
Aroma is lower cf to palate

Judge Total 36 / 50

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

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

8

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21C
Sub (a-f)
Subcategory (pull out): Hazy IPA
Special Ingredients

Entry # 337713

Position in flight: Entry 10 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 35

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	L	☐	
Hops	M	☐	Citrus, grapefruit
Fermentation	L	☐	fruity Esters, yeast
Other			

9/12

Appearance

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

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

2/3

Flavor

	None L M H	Inappropriate	
Malt	L	☐	
Hops		☐	Pine, Citrus, grapefruit
Bitterness	L	☐	
Fermentation	L	☐	
Balance	Hoppy, Malty: Malty	☐	
Finish/Aftertaste	Dry, Sweet: Sweet	☐	
Other	Too much Pine		

12/20

Mouthfeel

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

4/5

Overall

Classic Example	8	Not to Style
Flawless	8	Significant Flaws
Wonderful	9	Lifeless

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

Very good. Lot calling carbonation and high aroma. Too much pine hop flavor for style. Try mostly dry hop c amarillo instead to take advantage of biotransformation.

7/10

Judge Total 34/50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stonewood.com

Category# 21C. Entry # 348587

Sub (a-f):

Subcategory (Spell out): Hazy.

Special Ingredients:

Position in flight: Entry 11 of 20.

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 S+W

Industry ☑ Describe _____

Judging ☑ Years 29

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	sl toast
Hops		✗		☐	apricot; muted, sl pine
Fermentation	✗			☐	

Other: muted for style, different fruit-char

8 / 12

Appearance

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

Other _____

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

Other _____

Other _____ Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✗			☐	
Hops		✗		☐	good fruit, of diff. nat. to exp. for style
Bitterness		✗		☐	medium bitterness
Fermentation	✗			☐	
Balance	Hoppy ✗		Malty	☐	
Finish/Aftertaste	Dry		Sweet ✗	☐	

Other _____

14 / 20

Mouthfeel

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

bright - settled in bottle, indicating relying on yeast haze, not hop. otherwise, reasonable example of style

Judge Total 35 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21C
Sub (a-f) _____
Subcategory (spell out) Hazy IPA
Special Ingredients _____

Entry # 348587

Position in flight: Entry 11 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 36

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

Malt: None L M H — Inappropriate ☐ — grain
Hops: ☐ — Pine, Citrus, grapefruit
Fermentation: ☐
Other _____

8 / 12

Appearance

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

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

2 / 3

Flavor

Malt: None L M H — Inappropriate ☐ — light grainy
Hops: ☐ — Citrus, grapefruit, stonefruit, pine
Bitterness: ☐
Fermentation: ☐
Balance: Hoppy, Malty ☐
Finish/Aftertaste: Dry, Sweet ☐
Other _____

16 / 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.

Very good. More hop aroma needed, and slight pine flavour is inappropriate. Carbonation is on the low end.

Judge Total 37 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date 24

Judge Name: Thomas Parker

BJCP ID & Rank: _____

Email: thomasparker@steveandavid.com.au

Category# _____ Sub (a-f) _____ Entry # 45659.

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight: Entry ___ of ___

Advanced to MINI-BOS: ☐ PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery SdW

Industry ☑ Describe _____

Judging ☑ Years 19

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

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

Other: low overall - needed a good swirl

9 / 12

Appearance

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

Clarity: X Brilliant | Hazy | Opaque ☐

Other _____

Head: White | Ivory | Beige | Tan | Brown ☐ Other

Retention: X Quick | Lasting ☐

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops		X		☐	spicy.
Bitterness	X			☐	low
Fermentation	X			☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	good body - to style.

Other _____

16 / 20

Mouthfeel

Body: Thin X | M | Full ☐

Carbonation: None L | X | M | H ☐

Warmth: ☐

Creaminess: X None L | M | H ☐

Astringency: None L | X | M | H ☐

Other _____

3 / 5

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

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

Overall

Classic Example X | Not to Style

Flawless X | Significant Flaws

Wonderful X | Lifeless

5 / 10

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

great hop flavours, but intensity on low side for style

some astringency, sl low in carb, poor head

Judge Total 35 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21B4 Entry # 45659
Sub (a-f) _____
Subcategory (spell out) Red IPA
Special Ingredients _____

Position in flight: Entry 4 of 19

Advanced to MINI-BOS: ☐ PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X	☐	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, toast
Hops		☐	Pine, citrus
Fermentation		☐	Red apricot
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

	None L M H	Inappropriate	
Malt		☐	Caramel, toast
Hops		☐	Pine, citrus
Bitterness		☐	Low for style
Fermentation		☐	Red apricot fruits
Balance	Hoppy – Malty	☐	Malt forward
Finish/Aftertaste	Dry – Sweet	☐	long for style
Other			

15 / 20

Mouthfeel

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

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

4 / 5

Overall

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

6 / 10

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

Very good beer. Body is too thick for style and lacks the bitter dry finish of an IPA. More hop bitterness flavor and aroma needed. Might do better in American Ale category.

Judge Total 33 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP Provisional Judge
BJCP & Ra: skids1067@gmail.com
Entry

Category# 21 C
Sub (a-f)
Subcategory (Spell out) Hazy IPA
Special Ingredients

Entry # 49,626

Position in flight: Entry 12 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt				☐	
Hops				☐	citrus, grapefruit
Fermentation				☐	

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

	None L	M	H	Inappropriate	
Malt				☐	grainy
Hops				☐	citrus, grapefruit
Bitterness				☐	
Fermentation				☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	

Other _____

15 / 20

Mouthfeel

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

Creaminess: None L, M, H — Inappropriate ☐
Astringency — ☐
Other hop burn

3 / 5

Overall

Classic Example		Not to Style
Flawless		Significant Flaws
Wonderful		Lifeless

8 / 10

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

Very good. Just more hop aroma and flavor needed. Slight hop burn also detracts from experience. To remedy, allow more conditioning time.

Judge Total 36 / 50

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

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8

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stoneandwood.com

Category# 21C Entry# 491626

Sub (a-f):

Subcategory (Spell out): Hazy

Special Ingredients:

Position in flight: Entry 12 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 37

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery: SSW

Industry ☑ Describe

Judging ☑ Years: ~9.

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	✓			☐	
Hops		✓		☐	piney, med-sl low to sty
Fermentation	✓			☐	

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 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	
Hops		✓		☐	Well balanced
Bitterness	✓			☐	Low - good for styl.
Fermentation	✓			☐	
Balance	Hoppy ✗		Malty	☐	
Finish/Aftertaste	Dry	✗	Sweet	☐	

Other

16 / 20

Mouthfeel

Body: Thin, M ✓, Full — Inappropriate ☐

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

Warmth: ✓ — Inappropriate ☐

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

Astringency: ✓ — Inappropriate ☐

Other

-1 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.

Judge Total 38 / 50

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

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

Scoring Guide

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

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

8

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@alumni.duke.edu

Category# 21C Entry # 515382

Sub (a-f):

Subcategory (Spell out): Haze

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery: SOW

Industry ☐ Describe

Judging ☑ Years: 9.

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	spicy rye char?
Hops		X		☐	grassy?
Fermentation	X			☐	

Other

7 / 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

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	good, but a bit out of style in char.
Bitterness	X			☐	
Fermentation				☐	
Balance (Hoppy – Malty)	X			☐	
Finish/Aftertaste (Dry – Sweet)	X			☐	thin for style.

Other

14 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate ☐

Carbonation: None L, M, H — Inappropriate ☐

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.

Judge Total 33 / 50

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

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

Scoring Guide

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21C
Sub (a-f)
Subcategory (spell out) Hazy IPA
Special Ingredients

Entry # 515382

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 33

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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	8	☐	
Hops	8	☐	citrus
Fermentation	6	☐	
Other			

6 / 12

Appearance

	Yellow Gold Amber Copper Brown Black	Inappropriate	
Color	0	☐	Other
Clarity	Brilliant Hazy Opaque 0	☐	
Other			

	White Ivory Beige Tan Brown	Inappropriate	
Head	0	☐	Other
Retention	Quick Lasting 0	☐	
Texture			

2 / 3

Flavor

	None L M H	Inappropriate	
Malt	0	☐	grainy
Hops	0	☐	citrus, stonefruit
Bitterness	0	☐	
Fermentation	0	☐	
Balance	Hoppy 0 Malty	☐	
Finish/Aftertaste	Dry 0 Sweet	☐	
Other			

15 / 20

Mouthfeel

	Thin M Full	Inappropriate		None L M H	Inappropriate
Body	0	☐	Creaminess	0	☐
Carbonation	None L M H: 0	☐	Astringency	0	☐
Warmth	0	☐	Other		

3 / 5

Overall

Classic Example	0	Not to Style
Flawless	0	Significant Flaws
Wonderful	0	Lifeless

6 / 10

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

Very good Sour. but lacking hop flavor and character. More late hops needed and carbonation is on the low side.

Judge Total 32 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name	Simon Skidmore
BJCP ID & Rank	BJCP Provisional Judge
Email	skids1067@gmail.com

egory# 21C (a-f) _____ category (out) Hazy IPA cial Ingredients _____

Entry # 528262

Position in flight: Entry 14 of 19

Advanced to MINI-BOS _____ PLACE _____

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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		●		☐	
Hops		●		☐	citrus
Fermentation		●		☐	

Other _____

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color		●					☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity		●		☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	●					☐	

	Quick	Lasting	Inappropriate	Other
Retention		●	☐	

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt				☐	grainy
Hops		●		☐	Stonefruit, citrus
Bitterness		●		☐	
Fermentation		●		☐	

	Hoppy		Malty	Inappropriate
Balance		●		☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste		●		☐

Other _____

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		●		☐

	None L	M	H	Inappropriate
Carbonation		●		☐
Warmth		●		☐
Creaminess		●		☐
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 bar. All the right flavors, but more hop aroma and flavor needed. More carbonation needed.

Judge Total 31 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@demandmed.com

Category#: 21C

Sub (a-f):

Subcategory (Spell out): Hazy.

Special Ingredients:

Entry #: 528262

Position in flight: Entry 14 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery: 5 gal

Industry ☑ Describe

Judging ☑ Years: 2

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	sl toasty
Hops	X	☐	very muted
Fermentation	X	☐	
Other			

6 / 12

Appearance

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

Clarity: Brilliant Hazy Opaque — X — ☐

Other

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

Retention: Quick Lasting — X — ☐

Texture

2 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	
Hops	X	☐	low, but right char
Bitterness	X	☐	
Fermentation	X	☐	
Balance (Hoppy – Malty)	X	☐	
Finish/Aftertaste (Dry – Sweet)	X	☐	sl thin for style.
Other			

12 / 20

Mouthfeel

Body: Thin M Full — X — Inappropriate ☐

Carbonation: None L M H — X — ☐

Warmth: X — ☐

Creaminess: None L M H — X — Inappropriate ☐

Astringency: X — ☐

Other

4 / 5

Overall

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

5 / 10

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

Hazy. v low for style.
Very low in hops

Judge Total 29 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 2, B4 Entry # 548314
(a-f) _____
Category (sub) Red IPA
Special Ingredients _____

Position in flight: Entry 5 of 14

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Aroma

	None L M H	Inappropriate	
Malt		☐	Dark caramel, toast
Hops		☐	Citrus, lime
Fermentation		☐	
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 _____

3 / 3

Flavor

	None L M H	Inappropriate	
Malt		☐	Caramel, toast
Hops		☐	Citrus, pine
Bitterness		☐	Low for style
Fermentation		☐	
Balance	Hoppy – Malty	☐	Malt forward
Finish/Aftertaste	Dry – Sweet	☐	Too long + soft for style
Other			

12 / 20

Mouthfeel

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

Creaminess: None L, M, H — Inappropriate ☐
Astringency
Other _____

3 / 5

Overall

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

6 / 10

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

Very good beer, but lacks the bitter, dry finish of an IPA. More hop flavour, aroma needed. Would do better in American Amber category. Try ~~[illegible]~~ a diacetyl rest + more time fermenting to eliminate diacetyl!

Judge Total 30 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stonedwood.com.au

Category#: 21B4 Entry #: 548314

Sub (a-f):

Subcategory (Spell out):

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery: S&W

Industry ☑ Describe

Judging ☑ Years: 9

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None	L	M	H	Inappropriate	
Malt			X		☐	
Hops		X			☐	marked.
Fermentation					☐	low diac.
Other						

4 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque — Inappropriate ☐

Other

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

Retention: Quick, X, Lasting — Inappropriate ☐

Texture

2 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt			X		☐	
Hops		X	X		☐	good hop flavour
Bitterness		X			☐	low to style.
Fermentation		X			☐	
Balance	Hoppy		X	Malty	☐	
Finish/Aftertaste	Dry	X	X	Sweet	☒	
Other	sl sweet finish.					

14 / 20

Mouthfeel

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

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

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

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

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

Other

4 / 5

Overall

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

7 / 10

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

deep ruby red hue - brown from aro
some astringency - hard to avoid
in style.
diac present - watch pitch rate &
diac rest.

Judge Total 31 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21C Entry# 559157
Sub (a-f) _____
Subcategory (fill out) Heavy IPA
Special Ingredients _____

Position in flight: Entry 15 of 19

Advanced to MINI-BOS: ☐ PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	○			☐	
Hops	○			☐	citrus, grapefruit
Fermentation	○			☐	
Other					

6 / 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	○			☐	light grainy
Hops	○			☐	citrus, grapefruit, pine
Bitterness	○			☐	
Fermentation	○			☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

15 / 20

Mouthfeel

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

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

Very good beer but lacking hop flavor, aroma, and body. Also lacking carbonation which not appropriate to this style, but I'd overlook that, if it wasn't double.

Judge Total 33 / 50

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

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stoneandwood.com

Category#: 21C Entry #: 559157

Sub (a-f):

Subcategory (Spell out): Hazy

Special Ingredients: IPA or

Position in flight: Entry 5 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery S&S

Industry ☐ Describe _____

Judging ☑ Years 29

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	classic for style, slightly
Fermentation	X			☐	

Other _____

8 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque ✓, Clear — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting ✓ — Inappropriate ☐

Texture _____

2 / 3

Flavor

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

Other _____

15 / 20

Mouthfeel

Body: Thin, M X, Full — Inappropriate ☐

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

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

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

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

Other _____

4 / 5

Overall

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

6 / 10

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

Hop burn prevalent - enzyme yeast has dropped out. so yeast astringency.

Judge Total 35 / 50

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

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

Scoring Guide

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21C Entry # 1119
(a-f) _____
Subcategory (out) Hazy IPA
Special Ingredients _____

Position in flight: Entry 16 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	O			☐	
Hops		O		☐	citrus, grapefruit
Fermentation	O			☐	
Other					

7 / 12

Appearance

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

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	O			☐	light grainy
Hops		O		☐	citrus, grapefruit, pine
Bitterness	O			☐	
Fermentation	O			☐	
Balance	Hoppy	O	Malty	☐	
Finish/Aftertaste	Dry	O	Sweet	☐	
Other					

14 / 20

Mouthfeel

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

4 / 5

Overall

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

7 / 10

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

Very good beer, just taking the flavors + aroma. More carbonation needed. Overnige, on the right track.

Judge Total 34 / 50

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

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

Scoring Guide

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@[illegible]andwood.com

Category#: 21C Entry #: 611191

Sub (a-f):

Subcategory (Spell out): Hazy

Special Ingredients:

Position in flight: Entry 16 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 34

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery: S&W

Industry ☑ Describe:

Judging ☑ Years: 9

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	Good balance. Solid rep
Fermentation	X			☐	

Other

9 / 12

Appearance

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

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

Other

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

Retention: Quick, Lasting — X

Texture

2 / 3

Flavor

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

Other: Hop burn.

14 / 20

Mouthfeel

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

4 / 5

Overall

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

6 / 10

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

Hop burn prevalent - ensure yeast out of solution

Judge Total 35 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: T. Parker

BJCP ID & Rank:

Email: thomas.parker@gmail.com

Category#: 21C Entry #: 711196

Sub (a-f):

Subcategory (Spell out): Hazy

Special Ingredients:

Position in flight: Entry 17 of 19

Advanced to MINI-BOS:

PLACE:

31

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☑ Describe S&W

Judging ☐ Years ~9

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 H_2S	✓
Medicinal		Vegetal	

Aroma

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

Other _____

7 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color		X					☐	Other

	Brilliant	Hazy	Opaque	Inappropriate	
Clarity			X	☐	

Other _____

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head						☐	Other

	Quick	Lasting	Inappropriate	
Retention	X		☐	

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	Good balance.
Bitterness		X		☐	
Fermentation	X			☐	✓ sl sulfur.

	Hoppy	Malty	Inappropriate	
Balance	X		☐	

	Dry	Sweet	Inappropriate	
Finish/Aftertaste		X	☐	

Other _____

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation	X			☐	
Warmth	X			☐	

	None L	M	H	Inappropriate	
Creaminess	X			☐	
Astringency		X		☐	

Other _____

4 / 5

Overall

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

6 / 10

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

Low carb detracted head
Appearance low value, but
head very detracting.

Judge Total 31 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21 C
Sub (a-f) _____
Subcategory (self out) HAZY IPA
Special Ingredients _____
Entry # 711196

Position in flight: Entry 17 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

None L M H — Inappropriate

Malt: L — light grainy
Hops: M — citrus, grapefruit
Bitterness: L
Fermentation: L
Balance: Hoppy, Malty
Finish/Aftertaste: Dry, Sweet
Other _____

14 / 20

Mouthfeel

Body: Thin, M, Full — Inappropriate
Carbonation: None L, M, H
Warmth _____

Creaminess: None L, M, H — Inappropriate
Astringency
Other _____

3 / 5

Overall

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

6 / 10

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

Very good beer, but lacking flavour and aroma. Almost still, which is not to style.

Judge Total 31 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Simon Skidmore
BJCP ID & Rank: BJCP Provisional Judge
Email: skids1067@gmail.com

Category# 21 B4 Entry # 83297
Sub (a-f) _____
Subcategory (spell out) Red IPA
Special Ingredients _____

Position in flight: Entry 6 of 19

Advanced to MINI-BOS

PLACE

31

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ☐ OK _____

Aroma

Malt: None L M H — Inappropriate ☐ — Dark caramel, toast
Hops: — citrus, pine notes
Fermentation: — prune
Other: diacetyl

6 / 12

Appearance

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

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

2 / 3

Flavor

Malt: None L M H — Inappropriate ☐ — Dark caramel toast
Hops: — citrus, pine
Bitterness: — too for style
Fermentation: — prunes
Balance: Hoppy Malty — too hop forward
Finish/Aftertaste: Dry Sweet — Not dry enough.
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

6 / 10

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

Very good, but lacking dry, bitter finish of an IPA. Needs more hop aroma + flavour. Try more hops + gypsum to give a dry, bitter hop forward beer. More time in ferment too eliminate diacetyl.

30 / 50 Judge Total

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

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	

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date 24/6

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stoneandwood.com

Category# 21B4 Entry# 832977.

Sub (a-f):

Subcategory (Spell out): Red IPA

Special Ingredients:

Position in flight: Entry of

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank

Pro Brewer ☐ Brewery: S&W

Industry ☑ Describe

Judging ☑ Years: ~9.

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor — 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	○	X		☐	good crystal char
Hops	○	X		☐	fruity, berry, sl bane.
Fermentation	X			☐	v l diac?, sl farm char

Other

7/12

Appearance

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

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

Other

Texture

3/3

Flavor

	None L	M	H	Inappropriate	
Malt	○	X		☐	
Hops	○	X		☐	fruity. berry.
Bitterness	○	X		☐	good bitterness.
Fermentation	○	X		☐	
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	sl sweet for styl.

Other

4/20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

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

Other

3/5

Overall

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

5/10

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

good lingering bitterness, sl sweet finish some minor farm char carry through - ensure good pitch rate

Judge Total: 32/50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Simon Skidmore
BJCP Provisional Judge
skids1067@gmail.com

Category# 22A Entry # 859354

Sub (a-f) _____

Subcategory (Spell out) Double IPA

Special Ingredients _____

Position in flight: Entry 19 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 26

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

	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		O			☐	
Hops		O			☐	Dank, citrus,
Fermentation		O			☐	

Other _____

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color		O					☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity		O		☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	O					☐	

	Quick	Lasting	Inappropriate
Retention	O		☐

Other _____ Texture _____

2 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt		O			☐	grainy
Hops		O			☒	Dank hints of citrus
Bitterness		O			☒	Low for style
Fermentation		O			☐	

	Hoppy		Malty	Inappropriate
Balance			O	☐

	Dry		Sweet	Inappropriate
Finish/Aftertaste		O		☐

Balance: malt forward.

Other _____

10 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		O		☐

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

Other _____

3 / 5

Overall

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

5 / 10

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

Good beer, but for hop aroma and flavor. Very dank more citrus floral note needed. Drier style finish needed. Try adding more gypsum and more bittering hops.

Judge Total 26 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location 859 354 Date

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stonecandwell.com

Category# 22A Entry # 859354

Sub (a-f):

Subcategory (Spell out): Double

Specific Ingredients:

Position in flight: Entry 19 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 26

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank: SGH

Pro Brewer ☐ Brewery:

Industry ☐ Describe: Q29

Judging ☐ Years:

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	reinforcing
Hops		X		☐	moderate for style
Fermentation	X			☐	~~S~~ sulphur.
Other					

9 /12

Appearance

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

Texture:

2 /3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	
Bitterness		X		☐	
Fermentation	X			☐	
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry		Sweet X	☐	too sweet for style. cloying.
Other					

10 /20

Mouthfeel

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

3 /5

Overall

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

4 /10

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

Finish too sweet for style – drier finish is key.

Judge Total 26 /50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name _____

BJCP ID & Rank _____

Email _____

Category# 21 C Entry # 875381

Sub (a-f) _____

Subcategory (Spell out) HEAVY IPA

Special Ingredients _____

Position in flight Entry 18 of 19

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE 31

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None	L	M	H	Inappropriate	
Malt	○	X			☐	
Hops	○		X		☐	citrus, pine
Fermentation	X				☐	

Other _____

6 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color		X					☐	

	Brilliant	Hazy	Opaque	Inappropriate	Other
Clarity		X		☐	

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate	Other
Retention	X		☐	

Other _____ Texture _____

2 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○	X			☐	grainy
Hops	○		X		☐	Citrus, chestnut
Bitterness	○		X		☐	
Fermentation	X				☐	

	Hoppy		Balanced		Malty
Balance			X		

	Dry		Balanced		Sweet
Finish/Aftertaste			X		

Other _____

13 / 20

Mouthfeel

	Thin		M		Full	Inappropriate
Body			X			☐

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

Other _____

3 / 5

Overall

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

6 / 10

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

Very good beer, but lacking hop flavor, aroma, carbonation and mouthfeel.

Judge Total 30 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Thomas Parker

BJCP ID & Rank:

Email: thomas.parker@stormandcoast.com.au

Category# 21C Entry # 875381

Sub (a-f):

Subcategory (Spell out): Hazy

Special Ingredients:

Position in flight: 18 of 19

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 31

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank: Sth

Pro Brewer ☐ Brewery:

Industry ☑ Describe:

Judging ☑ Years: 9

Bottle Inspection ☐ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	
Fermentation		X		☐	est fermchar?
Other					

7 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
	X						☐	

Clarity	Brilliant	Hazy	Opaque	Inappropriate	Other
			X	☐	

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
						☐	

Retention	Quick	Lasting	Inappropriate
	X		☐

Other: _____ Texture: _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	
Hops		X		☐	low intensity.
Bitterness	X			☐	
Fermentation	X			☐	
Balance	Hoppy X		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other	some oxidation.				

14 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

	None L	M	H	Inappropriate	
Carbonation		X		☐	
Warmth				☐	

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

4 / 5

Overall

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

5 / 10

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

sl hop burn - yeast present?

for style, more hop needed!

Judge Total 32 / 50

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

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

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

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