9

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 Sub (a-f): B Subcategory (Spell out): SAISON Special Ingredients: _____

Entry #: 186312

Position in flight: Entry 2 of 17

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 26.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	sweet, slight oxidation
Hops	X			☐	
Fermentation		X		☐	fruity, spicy
Other					

5 / 12

Appearance

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

Clarity: Brilliant X | Hazy | Opaque — ☐

Other: _____

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

Retention: Quick | Lasting X — ☐

Texture: _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	slightly too sweet
Hops	X			☐	
Bitterness			X	☐	decent bitterness
Fermentation			X	☐	spicy, slightly fruity
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	
Other					

9 / 20

Mouthfeel

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

2.5 / 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.

5 / 10

Judge Total: 24.5 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	L
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: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): Saison

Special Ingredients: Standard, pale

Entry #: 186312

Position in flight: Entry 2 of 17

Advanced to MINI-BOS: PLACE

CONSENSUS SCORE: 26.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	✓			☐	low
Hops	✓			☐	low
Fermentation			✓	☐	sweet, candy syrup
Other					bubblegum, vanilla

7 / 12

Appearance

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

Clarity: Brilliant ✓, Hazy, Opaque, Other ☐

Other _____

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

Retention: Quick, Lasting ✓, Other ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	low, sweet
Hops	✓			☐	none
Bitterness	✓			☑	too low
Fermentation				☐	slight warmth, vanilla, bubblegum, clove
Balance	Hoppy		Malty ✓	☐	
Finish/Aftertaste	Dry		Sweet ✓	☐	sweet
Other					

10 / 20

Mouthfeel

Body: Thin, M ✓, Full, Inappropriate ☐

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

Warmth: ✓, Inappropriate ☐

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

Astringency: ✓, Inappropriate ☐

Other _____

3 / 5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

5 / 10

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

Getting some great vanilla & bubblegum yeast character but overall everything dominated by sweetness. Finish is too full & sweet. Maybe under-attenuated? Check fermentation health. Add more kettle hops.

Judge Total 28 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: _____

Category#: 25 Sub (a-f): B

Entry #: 187769

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 4 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 28.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	X	☐	Wheat. Subtle grainy notes
Hops	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			☐	low
Hops				☐	low
Fermentation			X	☐	Brett

Other _____

3 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting (X) — Inappropriate ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	X			☐	low malt profile
Hops	X			☐	
Bitterness		X		☐	moderate
Fermentation				☐	Dominant Brett
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry X		Sweet	☐	

Other _____

9 / 20

Mouthfeel

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

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

Warmth: None L (X) — Inappropriate ☐

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

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

Other _____

3.5 / 5

Overall

Classic Example — Not to Style (X)

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.

Really nice beer but the Brett is too prominent so not to style!

Judge Total 22.5 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces	H	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: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25 Sub (a-f): b

Entry #: 187769

Subcategory (Spell out): Saison

Special Ingredients: Pale, standard

Position in flight: Entry 4 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 25 - 25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	low
Fermentation			✓	✓	Brett, lemon, lime

Other _____

5 / 12

Appearance

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

Clarity: Brilliant ✓, Hazy, Opaque — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting ✓ — Inappropriate ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	cracker
Hops	✓			☐	low
Bitterness	✓			☐	
Fermentation				✓	funk, lemon, earthy, Brett

Balance: Hoppy — Malty ☐

Finish/Aftertaste: Dry ✓ — Sweet ☐

Other _____

7 / 20

Mouthfeel

Body: Thin — M ✓ — Full ☐

Carbonation: None L — M — H ✓ ☐

Warmth: ✓ ☐

Creaminess: None L ✓ — M — H ☐

Astringency: ✓ ☐

Other _____

5 / 5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

5 / 10

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

A great tasting beer but dominated by Brett which is not to style. Enter as 28A Brett beer next time!

Judge Total 25 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category# 25 Sub (a-f) B

Subcategory (Spell out): SAISON

Special Ingredients: _____

Entry # 267217

Position in flight: Entry 14 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

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				☐	SLIGHT SWEETNESS
Hops	X			☐	
Fermentation			X	☐	SLIGHT FUNK
Other					

6 / 12

Appearance

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

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

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Bitterness		X		☐	
Fermentation				☐	LACKING SPICE, OVER-POWERING FRUIT
Balance	Happy	Malty		☐	
		X			
Finish/Aftertaste	Dry	Sweet		☐	
	X				
Other					

13 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	

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

Other _____

3.5 / 5

Overall

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

6.5 / 10

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

EASY TO DRINK, NOT QUITE TO STYLE AS SLIGHTLY FUNKY, LACKING SPICE & OVERPOWERING APPLE/PEAR VIBE

Judge Total 31 / 50

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

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

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
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9

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): Saison

Special Ingredients: Dark, Super

Entry #: 267217

Position in flight: Entry 14 of 17

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ ok _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt		✓		☐	toasty, caramel
Hops	✓			☐	low
Fermentation		✓		☐	vanilla, dark fruit
Other					ethanol sweetness

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 _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	toasted, maillard
Hops	✓			☐	low
Bitterness		✓		☐	lingering
Fermentation		✓		☐	phenolic
Balance	Hoppy	✓	Malty	☐	
Finish/Aftertaste	Dry ✓		Sweet	☐	
Other					

10 / 20

Mouthfeel

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

	None L	M	H	Inappropriate
Creaminess	✓			☐
Astringency		✓		☐

Other _____

4 / 5

Overall

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

5 / 10

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

Nice malt & good balance but yeast character is overly phenolic. Try different yeast or temperature to increase fruit/spice balance.

Judge Total 29 / 50

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

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

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

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 Sub (a-f): B Entry #: 339147

Subcategory (Spell out): SAISON

Special Ingredients: _____

Position in flight: Entry 3 of 17

Advanced to MINI-BOS: _____ PLACE

CONSENSUS SCORE: 29.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ ok _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
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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		X		☐	sweet
Hops	X			☐	
Fermentation		X		☐	MUSTY

Other _____

3 / 12

Appearance

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

Clarity: Brilliant, Hazy, Opaque — Inappropriate ☐

Other _____

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

Retention: Quick, Lasting

Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	soft sweetness
Hops	X			☐	
Bitterness		X		☐	decent bitterness
Fermentation		X		☐	spice is subtle

Balance: Hoppy — Malty: X

Finish/Aftertaste: Dry: X — Sweet

Other _____

12 / 20

Mouthfeel

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

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

Warmth: X — Inappropriate ☐

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

Astringency: X — Inappropriate ☐

Other _____

2.5 / 5

Overall

Classic Example — Not to Style: X

Flawless — Significant Flaws: X

Wonderful — Lifeless: X

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

carbonation slightly too low, leading to low head retention. Slightly too sweet and a funky aroma so just not quite to style.

5 / 10

Judge Total 24.5 / 50

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

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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: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): Saison

Special Ingredients: standard, pale

Entry #: 339147

Position in flight: Entry 3 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 28.75

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	vegetal
Fermentation	✓			☐	spicy

Other: musty

5 / 12

Appearance

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

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

Other _____

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

Retention: Quick, Lasting ✓ — Inappropriate ☑

Texture _____

1 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	sweet, slight DMS
Hops	✓			☐	low
Bitterness	✓			☑	too low
Fermentation		✓		☐	clove, vanilla
Balance	Hoppy		Malty ✓	☐	
Finish/Aftertaste	Dry		Sweet ✓	☑	sweet for style

Other _____

10 / 20

Mouthfeel

Body: Thin, M ✓, Full — Inappropriate ☐

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

Warmth: ✓ — Inappropriate ☐

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

Astringency: ✓ — Inappropriate ☐

Other _____

2 / 5

Overall

Classic Example ✓ Not to Style

Flawless ✓ Significant Flaws

Wonderful ✓ Lifeless

5 / 10

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

Bitterness too low for style & finishes sweet - maybe under-attenuated. Slightly musty/funky aroma. Good try but balance just not right for style. Slight DMS - ensure good boil.

Judge Total 23 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	L
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	L	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: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 Sub (a-f): B

Entry #: 462499

Subcategory (Spell out): _____

Special Ingredients: _____

Position in flight: Entry 5 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 44

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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		☐	light grain
Hops				☐	None.
Fermentation		X		☐	Fruity, spicy, citrus
Other					

10 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
Color	X						☐	

	Brilliant	Hazy	Opaque	Inappropriate
Clarity	X			☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
Head	X					☐	

	Quick	Lasting	Inappropriate
Retention		X	☐

Other _____ Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	slight grain
Hops		X		☐	
Bitterness		X		☐	
Fermentation		X		☐	Fruity, citrus
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry	X	Sweet	☐	nice bitterness, dry & spice
Other					

17 / 20

Mouthfeel

	Thin	M	Full	Inappropriate
Body		X		☐

	None L	M	H	Inappropriate
Carbonation		X		☐
Warmth	X			☐

	None L	M	H	Inappropriate
Creaminess		X		☐
Astringency	X			☐

Other _____

5 / 5

Overall

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

9 / 10

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

Really enjoyable to drink. Appropriate for style

Judge Total 44 / 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: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25 Sub (a-f): B

Entry #: 462499

Subcategory (Spell out): Saison

Special Ingredients: Table, Pale

Position in flight: Entry 5 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 44

may not be an average of judge's individual scores

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	✓			☐	low
Hops	✓			☐	floral
Fermentation		✓		☐	clove, vanilla, earthy

Other _____

9 / 12

Appearance

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

Clarity: Brilliant ✓, Hazy, Opaque

Other _____

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

Retention: Quick, Lasting ✓

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	vegetal / floral
Bitterness	✓			☐	could be a touch higher
Fermentation		✓		☐	earthy, slight citrus, spicy

Balance: Hoppy, Malty ☐

Finish/Aftertaste: Dry ✓, Sweet ☐

Other _____

18 / 20

Mouthfeel

Body: Thin, M ✓, Full ☐

Carbonation: None L, M, H ✓ ☐

Warmth: ✓ ☐

Creaminess: None L ✓, M, H ☐

Astringency: ✓ ☐

Other _____

5 / 5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

9 / 10

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

Great dry finish & balance of spicy/citrus yeast esters. Bitterness could be a touch higher but still good. Great example of table strength, could drink all day!

Judge Total 44 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients: standard, pale

Entry # 518179

Position in flight: Entry 6 of 17

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	✓			☐	low
Hops	✓			☐	low
Fermentation		✓		☐	clove, earthy
Other					

7 / 12

Appearance

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

Clarity: Brilliant ✓, Hazy, Opaque — Inappropriate ☐

Other: slightly dull colour

Head: White, Ivory ✓, Beige, Tan, Brown — Inappropriate ☑ — Other

Retention: Quick, Lasting ✓ — Inappropriate ☑

Texture

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	low
Bitterness		✓		☐	lingering
Fermentation				☐	earthy, funk, Brett?
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry ✓		Sweet	☐	
Other	slight sour/astringent aftertaste				

15 / 20

Mouthfeel

Body: Thin, M ✓, Full — Inappropriate ☐

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

Warmth: ✓ — Inappropriate ☐

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

Astringency: ✓ — Inappropriate ☐

Other

4 / 5

Overall

Classic Example ✓ ✓ Not to Style

Flawless ✓ Significant Flaws

Wonderful ✓ Lifeless

7 / 10

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

Great balance & showcase of yeast character. Earthy/Funk flavours dominate, Brett? Great beer but hard to fit against Saison guidelines, maybe try as 28A Brett beer.

Judge Total 36 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 Sub (a-f): B Entry #: 518179

Subcategory (Spell out): SAISON

Special Ingredients: _____

Position in flight: Entry 6 of 17

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	X	☐	Slightly sweet
Hops	X	☐	None
Fermentation	X	☐	Funky
Other			

7 / 12

Appearance

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

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

3 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Bitterness	X	☐	
Fermentation	X	☐	Slight Bell
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	Earthy.
Other			

12 / 20

Mouthfeel

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

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

3.5 / 5

Overall

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

6.5 / 10

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

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

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

COLOUR DARKER THAN EXPECTED. A LITTLE FULL ON THE BODY. UNEXPECTED FUNKY SOUR VIBES.

Judge Total 32 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 17 Sub (a-f): B Entry #: 564477

Subcategory (Spell out): OLD ALE

Special Ingredients: _____

Position in flight: Entry 16 of 17

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 24

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			☐	
Fermentation		X		☐	DARK, PORT,
Other					

8 / 12

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color					X		☐	

	Brilliant	Hazy	Opaque	Other
Clarity		X		☐

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head		X				☐	

	Quick	Lasting	Other
Retention	X		☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	MALT FORWARD
Hops	X			☐	
Bitterness	X			☐	LOW BITTERNESS
Fermentation		X		☐	LACKING YEAST CHARACTER

	Hoppy		Malty	
Balance			X	☐

	Dry		Sweet	
Finish/Aftertaste			X	☐

Other: SALTY

8 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body			X	☐	

	None L	M	H	Inappropriate	
Creaminess		X		☐	

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

Other _____

2 / 5

Overall

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

5 / 10

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

THE BARREL CHARACTER DOMINATES AND THERE IS AN OVERPOWERING SALTINESS

Judge Total 26 / 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: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 17B

Sub (a-f): B

Subcategory (Spell out): Old Ale

Special Ingredients:

Entry #: 564477

Position in flight: Entry 16 of 17

Advanced to MINI-BOS:

PLACE:

CONSENSUS SCORE: 24

may not be an average of judge's individual scores

Bottle Inspection: ☑ or

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	low
Fermentation	○		✓	☐	port, vinous, vanilla
Other					

4 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
				✓			☐

Clarity	Brilliant	Hazy	Opaque	Other
			✓	☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate
		✓				☐

Retention	Quick	Lasting	Other
	✓		☐

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	low
Bitterness	✓			☐	
Fermentation		✓		☐	dark fruit
Balance	Hoppy		Malty ✓	☐	
Finish/Aftertaste	Dry		Sweet ✓	☐	
Other	port, vinous, heavy - dominates				

8 / 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

4 / 10

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

Tastes great but dominated by port / vinous / oak flavours. Unfortunately just not to style. I think the cask has overwhelmed the base style.

Judge Total 22 / 50

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		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

9

BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 Sub (a-f): B Subcategory (Spell out): SAISON Special Ingredients: _____

Entry #: 566189

Position in flight: Entry 15 of 17

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 _____

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	○				☐	SLIGHTLY ROASTY
Hops	○	X			☐	
Fermentation	○		X		☐	

Other _____

7 / 12

Appearance

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

Clarity: Brilliant X, Hazy, Opaque

Other _____

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

Retention: Quick, Lasting X

Texture _____

2.5 / 3

Flavor

	None	L	M	H	Inappropriate	
Malt	○		X		☐	SLIGHTLY SWEET
Hops	X				☐	
Bitterness	○	X			☐	SLIGHTLY LOW
Fermentation	○	X			☐	LACKING YEAST CHARACTER

Balance: Hoppy, Malty X

Finish/Aftertaste: Dry X, Sweet

Other _____

11 / 20

Mouthfeel

Body: Thin X, M, Full — Inappropriate ☐

Carbonation: None L, M, H X

Warmth: ○ X

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

Astringency: ○ X

Other _____

3.5 / 5

Overall

Classic Example — 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.

AROMA IS SLIGHTLY ROASTY
LACKING YEAST CHARACTER
AND LACKING BITTERNESS
GOOD ATTEMPT BUT NOT
TO STYLE

Judge Total 30 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25

Sub (a-f): B

Entry #: 566189

Subcategory (Spell out): Saison

Special Ingredients: Dark, standard

Position in flight: Entry 15 of 17

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 29

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None	L	M	H	Inappropriate	
Malt	○	✓			☐	toast
Hops	○	✓			☐	low
Fermentation	○	✓			☐	low

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	○				☐	honey
Hops	○	✓			☐	low
Bitterness	○	✓			☐	too low
Fermentation	○	✓			☑	low

Balance: Hoppy, Malty — ☐

Finish/Aftertaste: Dry ✓, Sweet — ☐ — very dry/thin

Other _____

10/20

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

5/10

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

Nice colour but body feels thin, maybe due to use of sugar. Just needs more yeast character - change strain or ferment at higher temp.

Judge Total 28/50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category# 25 Entry # 692849

Sub (a-f) B

Subcategory (Spell out) SAISON

Special Ingredients _____

Position in flight: Entry 7 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 28

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				☐	SWEET
Hops	X			☐	NONE
Fermentation				☐	CITRUS
Other	MUSK CANDY				

8 / 12

Appearance

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Bitterness	X			☐	TOO LOW
Fermentation		X		☐	MUSK CANDY & CITRUS
Balance	Hoppy	X	Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other	SURPRISING MINERALITY				

9 / 20

Mouthfeel

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

3 / 5

Overall

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

6 / 10

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

SWEET MUSK CANDY AROMA
NOTABLE CITRUS BUT
A MINERALITY THAT IS
DULLING THE DRYNESS
PERHAPS A LITTLE GRASSY

Judge Total 29 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25 Sub (a-f): B Entry #: 692849

Subcategory (Spell out): Saison

Special Ingredients: Standard, Pale

Position in flight: Entry 7 of 17

Advanced to MINI-BOS ☐ PLACE

CONSENSUS SCORE: 28

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 ☐ — low

Hops: None ✓ L M H Inappropriate ☐ — low

Fermentation: None L M ✓ H Inappropriate ☐ — vanilla, bubblegum, citrus

Other _____

8 / 12

Appearance

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

Clarity: Brilliant ✓ Hazy Opaque ☐

Other _____

Head: White ✓ Ivory Beige Tan Brown Inappropriate ☐ Other

Retention: Quick Lasting ✓ ☐

Texture _____

3 / 3

Flavor

Malt: None L ✓ M H Inappropriate ☐ — low

Hops: None ✓ L M H Inappropriate ☐ — ~~too low~~

Bitterness: None ✓ L M H Inappropriate ☑ — too low

Fermentation: None L M H Inappropriate ☐ — vanilla, clove

Balance: Hoppy Malty ☐

Finish/Aftertaste: Dry ✓ Sweet ☐

Other: mineraly - dominating as it warms

8 / 20

Mouthfeel

Body: Thin ✓ M Full Inappropriate ☐

Carbonation: None L M ✓ H Inappropriate ☐

Warmth: None ✓ L M H Inappropriate ☐

Creaminess: None L ✓ M H Inappropriate ☐

Astringency: None ✓ L M H Inappropriate ☐

Other: mineral

3 / 5

Overall

Classic Example ✓ Not to Style

Flawless ✓ Significant Flaws

Wonderful ✓ Lifeless

5 / 10

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

Some great yeast character coming through. Bitterness is a bit low & there is a mineral character in the finish - check water chemistry.

Judge Total: 27 / 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: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 Sub (a-f): B Subcategory (Spell out): SAISON Special Ingredients: _____

Entry #: 766715

Position in flight: Entry 8 of 17

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 27.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt	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

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		M		☐	NOTABLY MALTY
Hops	None			☐	
Fermentation			X	☐	SLIGHT FUNK
Other					

7 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	None			☐	
Bitterness		X		☐	SLIGHTLY LOW
Fermentation				☐	LACKING YEAST CHARACTER
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other					

8 / 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 / 5

Overall

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

6.5 / 10

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

A LITTLE TOO SWEET
LACKING YEAST CHARACTER
AND A SLIGHT FUNK
NICE BEER BUT NOT
TO STYLE

Judge Total 28 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): Saison

Special Ingredients: Super pale

Entry #: 766715

Position in flight: Entry 8 of 17

Advanced to MINI-BOS ☐

PLACE

CONSENSUS SCORE: 27.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

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		✓		☐	toast
Hops	✓			☐	low
Fermentation		✓		☑	low
Other					

6 / 12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	Other
		✓					☐	

Clarity	Brilliant	Hazy	Opaque	Inappropriate
	✓			☐

Head	White	Ivory	Beige	Tan	Brown	Inappropriate	Other
		✓				☐	

Retention	Quick	Lasting	Inappropriate
		✓	☐

Other _____ Texture _____

2 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	bread, toast
Hops	✓			☐	low
Bitterness		✓		☐	little bit low
Fermentation		✓		✓	clove, low
Balance	Hoppy	✓	Malty	☐	
Finish/Aftertaste	Dry	✓	Sweet	☐	
Other					

10 / 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

5 / 10

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

Good malty notes but needs more bitterness to balance. Yeast character is too low, try different strain or ferment at higher temp.

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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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: Benn Martens

BJCP ID & Rank: E4106 Certified

Email: bennmartens@gmail.com

Category#: 27 Sub (a-f): A1 Entry #: 783641

Subcategory (Spell out): Kellerbier (Helles)

Special Ingredients _____

Position in flight: Entry 1 of 17

Advanced to MINI-BOS ☐ PLACE

CONSENSUS SCORE: 32.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

	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	✓			☐	bread
Hops	✓			☐	floral
Fermentation	✓			☐	Clean, slight sulphur

Other _____

8 / 12

Appearance

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

Clarity: Brilliant, Hazy ✓, Opaque — Inappropriate ☐

Other: OK for keller

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

Retention: Quick, Lasting ✓ — Inappropriate ☐

Texture _____

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	bread, cracker
Hops	✓			☐	spicy
Bitterness			✓	☐	high, lingering
Fermentation	✓			☐	clean
Balance	Hoppy ✓		Malty	☐	balance towards bitter
Finish/Aftertaste	Dry ✓		Sweet	☐	

Other _____

10 / 20

Mouthfeel

Body: Thin, M ✓, Full — Inappropriate ☐

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

Warmth _____

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

Astringency: ✓ — Inappropriate ☐

Other _____

4 / 5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

6 / 10

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

Good bready malt aroma & flavour. Bitterness too high for style, even as a kellerbier. Bitterness dominates the malt. Use less boil hops or maybe try as a pils instead.

Judge Total 31 / 50

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

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

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category# 27

Sub (a-f) A1

Subcategory (Spell out): Kellerbier

Special Ingredients: _____

Entry # 783641

Position in flight: Entry 1 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 32.25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK _____

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	Sweet, Grainy
Hops	X			☐	Herbal
Fermentation	X			☐	Sulphur
Other					

9 / 12

Appearance

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

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

Brilliant / Hazy / Opaque

Quick / Lasting

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	Nice Malt Flavour
Hops				☐	
Bitterness			X	☐	Too bitter
Fermentation				☐	
Balance				☐	
Finish/Aftertaste	X			☐	
Other					

Hoppy / Malty

Dry / Sweet

12 / 20

Mouthfeel

	Thin	M	Full	Inappropriate	
Body		X		☐	
Carbonation		X		☐	
Warmth	X			☐	

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

3 / 5

Overall

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

6.5 / 10

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

Judge Total: 33.5 / 50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Scoring Guide

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 Sub (a-f): B Entry #: 79153

Subcategory (Spell out): SAISON

Special Ingredients: _____

Position in flight: Entry 9 of 17

Advanced to MINI-BOS: _____ PLACE: _____

CONSENSUS SCORE: 25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ _____

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	L	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			☐	NONE
Hops	X			☐	NONE
Fermentation		X		☐	SLIGHT FUNK - BRETT

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 _____

3 / 3

Flavor

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

Other: SOLVENT PHENOLIC

8 / 20

Mouthfeel

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

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.

GOOD LOOKING BEER
SLIGHT BRETT FUNK AROMA
UNFORTUNATE UNPLEASANT
PHENOLIC TASTE

Judge Total 24 / 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: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): Saison

Special Ingredients: Stand, pale

Entry #: 791531

Position in flight: Entry 9 of 17

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 25

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ✓ OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

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

Malt: low

Hops: low

Fermentation: earthy, Brett, funk

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 _____

3 / 3

Flavor

	None L	M	H	Inappropriate
Malt	✓			☐
Hops	✓			☐
Bitterness	✓			☐
Fermentation		✓		☐

Malt: low

Hops: low

Bitterness: too low

Fermentation: lemon, earthy, phenolic

Balance: Hoppy — Malty ☐

Finish/Aftertaste: Dry ✓ — Sweet ☐

Other _____

8 / 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: ✓

5 / 10

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

Great tasting beer but dominated by Brett character - try entering under 28A. Bitterness is also a bit low. Tasty but not to Style.

Judge Total 26 / 50

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25 B

Sub (a-f): _____

Subcategory (Spell out): SAISON

Special Ingredients: _____

Entry #: 796133

Position in flight: Entry 10 of 17

Advanced to MINI-BOS: ☐

PLACE: _____

CONSENSUS SCORE: 23

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK LOW FILL

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	SWEET
Hops	X	☐	
Fermentation	X	☐	FRUITY, SPICY (LOW)
Other			

8 / 12

Appearance

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

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

2.5 / 3

Flavor

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

6 / 20

Mouthfeel

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

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.

SLIGHTLY HAZY NICE AROMA. HARSH CARBONIC BITE, SMOKEY PHENOLICS

Judge Total 23.5 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: E4106 Cert

Email: bennmartens@gmail.com

Category#: 25 Sub (a-f): B

Entry #: 796133

Subcategory (Spell out): Saison

Special Ingredients: Standard, Pale

Position in flight: Entry 10 of 17

Advanced to MINI-BOS: ☐

PLACE:

CONSENSUS SCORE: 23

may not be an average of judge's individual scores

Bottle Inspection: ☑ OK — low fill

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	sweet
Hops	✓			☐	low
Fermentation	✓			☐	clove

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 ✓ — ☐

Texture _____

3/3

Flavor

	None L	M	H	Inappropriate	
Malt		✓		☐	slightly sweet, bread
Hops	✓			☐	low
Bitterness			✓	☒	high, overpowering
Fermentation				☐	phenolic, smoky/sour
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry ✓		Sweet	☐	

Other _____

7/20

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

4/10

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

Flavour dominated by phenolic flavours that accentuate bitterness. Try different yeast or check yeast health. Carbonation is very high.

Judge Total 23/50

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: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): SAISON

Special Ingredients: _____

Entry #: 881536

Position in flight: Entry 11 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

	None L	M	H	Inappropriate	
Malt		X		☐	SLIGHT SWEETNESS
Hops	X			☐	
Fermentation		X		☐	BRETT
Other					

6 / 12

Appearance

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

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

3 / 3

Flavor

	None L	M	H	Inappropriate	
Malt		X		☐	
Hops	X			☐	
Bitterness				☐	
Fermentation				☐	LACKING FRUIT
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry		Sweet	☐	
Other	NO FRUIT, EARTHY, HORSE BLANKET				

10 / 20

Mouthfeel

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

5 / 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 LOOKING BEER
OBVIOUS BRETT VIBES
LACKING FRUITINESS
FOR SAISON.

Judge Total 30 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: E4106

Email: bennmartens@gmail.com

Category#: 25 Sub (a-f): B

Entry#: 881536

Subcategory (Spell out): Saison

Special Ingredients: Standard, Pale

Position in flight: Entry 11 of 17

Advanced to MINI-BOS: ☐

PLACE

CONSENSUS SCORE: 30

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ OK

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	low
Fermentation		✓		☐	Brett, lime, funk, earthy

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, Black — Inappropriate ☐ — Other

Retention: Quick, Lasting ✓ — Inappropriate ☐

Texture _____

3 / 3

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

Flavor

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	low
Bitterness		✓		☐	good
Fermentation		✓		☐	earthy, Brett, lemon, spicy
Balance	Hoppy		Malty	☐	
Finish/Aftertaste	Dry ✓		Sweet	☐	

Other _____

10 / 20

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

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

Mouthfeel

Body: Thin, M ✓, Full — Inappropriate ☐

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

Warmth: None L ✓ — Inappropriate ☐

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

Astringency: None L ✓ — Inappropriate ☐

Other _____

5 / 5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

30 / 10

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

Awesome tasting beer but dominated by Brett which is not to style. Try entering as 28A next time!

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.

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: Benn Martens

BJCP ID & Rank: E4106 Cert

Email _____

Category#: 25 Sub (a-f): B Entry #: 884254

Subcategory (Spell out): Saison

Special Ingredients _____

Position in flight: Entry 12 of 17

Advanced to MINI-BOS ☐ PLACE

CONSENSUS SCORE: 14.5

may not be an average of judge's individual scores

Bottle Inspection ☑ oz _____

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L	M	H	Inappropriate	
Malt	✓			☐	low
Hops	✓			☐	low
Fermentation		✓		☐	funk, musty, citrus
Other					

4 / 12

Appearance

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

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

2 / 3

Flavor

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

4 / 20

Mouthfeel

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

2 / 5

Overall

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

4 / 10

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

Body is very thin - mash higher or maybe an infection? High bitterness and phenols tending towards sour. Check yeast health & sanitation.

Judge Total 16 / 50

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

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

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

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): SAISON

Special Ingredients: _____

Entry #: 884254

Position in flight: Entry 12 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 14.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☑ _____

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			☐	NONE
Hops	X			☐	NONE
Fermentation				☑	DAMP
Other					

3 / 12

Appearance

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

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

2 / 3

Flavor

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

5 / 20

Mouthfeel

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

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

1.5 / 5

Overall

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

2 / 10

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

DAMP AROMA, TASTES INFECTED,

Judge Total 13.5 / 50

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BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version

Location _____ Date _____

Judge Name: Benn Martens

BJCP ID & Rank: EL4106 Cert

Email: bennmartens@gmail.com

Category# 25 B

Sub (a-f)

Subcategory (Spell out): Saison

Special Ingredients: Table, Pale

Entry # 966315

Position in flight: Entry 13 of 17

Advanced to MINI-BOS

PLACE

CONSENSUS SCORE: 32

may not be an average of judge's individual scores

Bottle Inspection ☑ OK

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
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	✓			☐	low
Hops	✓			☐	floral
Fermentation		✓		☐	phenols

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	✓			☐	low
Hops	✓			☐	low
Bitterness		✓		☐	good
Fermentation		✓		☐	spicy, phenolic, plastic

Balance: Hoppy — Malty ☐

Finish/Aftertaste: Dry ✓ — Sweet ☐ — dry balance

Other _____

14 / 20

Mouthfeel

Body: Thin ✓ — M — Full ☐

Carbonation: None L — M ✓ — H ☐

Warmth: ✓ ☐

Creaminess: None L ✓ — M — H ☐

Astringency: ✓ ☐

Other _____

3 / 5

Overall

Classic Example ✓ — Not to Style

Flawless ✓ — Significant Flaws

Wonderful ✓ — Lifeless

7 / 10

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

Nice & dry and nicely balanced beer. Body is a little thin - add more malt and/or mash higher. Yeast flavours mostly phenolic - not bad but could benefit from some fruity esters to balance out.

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: JEREMY OWEN

BJCP ID & Rank: _____

Email: jeremyowen83@gmail.com

Category#: 25

Sub (a-f): B

Subcategory (Spell out): SAISON

Entry #: 966315

Special Ingredients: _____

Position in flight: Entry 13 of 17

Advanced to MINI-BOS: _____

PLACE: _____

CONSENSUS SCORE: 32

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____

Pro Brewer ☐ Brewery _____

Industry ☐ Describe _____

Judging ☐ Years _____

Bottle Inspection ☐ OK _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Aroma

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Fermentation	X	☐	PLASTIC PHENOLICS
Other			

6 / 12

Appearance

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

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

2.5 / 3

Flavor

	None L M H	Inappropriate	
Malt	X	☐	
Hops	X	☐	
Bitterness	X	☐	
Fermentation		☐	LACKING FRUIT CHARACTER.
Balance	Hoppy X Malty	☐	
Finish/Aftertaste	Dry X Sweet	☐	
Other			

11 / 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		

3.5 / 5

Overall

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

6.5 / 10

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

OVERALL EASY TO DRINK
A LITTLE THIN AND
CARBONATION COULD BE
HIGHER. LACKING FRUIT
CHARACTER FOR STYLE.

Judge Total 29.5 / 50

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

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

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

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