



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Steven Taylor

Judge BJCP ID _____

Judge Email Steven.T.85@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 771671 (6C)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

fruit cake, stone fruit, toast. little to no hop presence

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)

appropriate colour, hazy, tight head with some lacing. The beer should be clear from legering

Flavor (as appropriate for style) 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

caramel, hint of licorice, caramel, firm bitterness. Some alcohol, rich malty character. clean fermentation, dried fruit & fruit cake flavors

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body, appropriate carbonation. some alcohol, too much for the style as it dries the beer out.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

rich, fruity, slightly boozy. more malt and toast flavors would improve the beer. check fermentation temps and yeast health.

Total 36 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy					Not to Style Significant Flaws Lifeless
	Technical Merit					
	Intangibles					

35.5



BEER SCORESHEET



http://www.bjcp.org

Sanctioned Competition Program

http://www.homebrewersassociation.org



Judge Name (print)

Judge BJCP ID

Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 771671/BC

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

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- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

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- Beer Sommelier
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- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 10 / 12

Comment on malt, hops, esters, and other aromatics

Medium - bready / malt aroma.
damages with toast undertone.
Slight alcohol

Appearance (as appropriate for style) 2 / 3

Comment on color, clarity, and head (retention, color, and texture)

Dark copper / tan - colour good
head stand / opaque in clarity

Flavor (as appropriate for style) 14 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Maltiness sweetness, present, however,
dominated by hop bitterness &
alcohol / Balanced towards bitterness,
gradually lacking the malt forward
flavour required of style.

Mouthfeel (as appropriate for style) 3 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium bodied with apparent
carbonation / Alcohol present leading
to be slightly solventy.

Overall Impression 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A good attempt at the style,
dominated by alcohol & some fusels
detracts from drinkability.
-> increased wash temp & decrease
ferm temp.

Total 35 / 50

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		Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Significant Flaws
		Intangibles <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor

Judge BJCP ID _____

Judge Email Steven.T.85@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 833258
(2A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
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Non-BJCP Qualifications:

- Professional Brewer
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- Master Cicerone
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- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics
aroma of apple, quickly dissipates, slight bread and crust, grain sweetness

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)
appropriate colour, lasting head,

Flavor (as appropriate for style) 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
low grain flavors, bit of lager yeast character low bitterness, that lingers well in the after taste, yeast phenol.

Mouthfeel (as appropriate for style) 5 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
dry, moderate to medium high carbonation slight carbonation prickles. appropriate.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
try improving yeast health and reducing bitterness, all other characteristics were appropriate, on track to be good beer with minor adjust ments

Total 35 /50

SCORING GUIDE

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Good	(21 - 29):	Misses the mark on style and/or minor flaws.
Fair	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
	<input type="checkbox"/>		<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless
	<input type="checkbox"/>		<input type="checkbox"/>	



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BJCP Sanctioned Competition Program

http://www.homebrewers.org



Judge Name
Judge BJCP
Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 833258 (2A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

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- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 6 / 12

Comment on malt, hops, esters, and other aromatics
Phenolic / tending to a solvent character, slight hop spice but masked by phenol/solvent character from avian.

Appearance (as appropriate for style) _____ 3 / 13

Comment on color, clarity, and head (retention, color, and texture)
To style slight opaqueness. head appropriate

Flavor (as appropriate for style) _____ 14 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
low grain bitterness is cooling and helps to mask grain character, balanced body, bitter with fusel alcohols enhancing bitterness to detract from drinkability.

Mouthfeel (as appropriate for style) _____ 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
well attenuated / tending to dry finish with persistent bitterness.

Overall Impression _____ 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good attempt at the style. faults reduced due to presence of fusel alcohols generally from stressed yeast - watch fermentation temps (10-14°C) + connect with water.

Total 32 33 / 50

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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not to Style		
	Flawless		<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	Significant Flaws
			Wonderful		<input type="checkbox"/>	Intangibles		<input type="checkbox"/>	
				<input type="checkbox"/>				<input type="checkbox"/>	

(33.5)



BEER SCORESHEET

http://www.b

P Sanctioned Competition Program http://www.homebrewer ion.org

Judge Name

Judge BJCI

Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 365874 (1B) ✓

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics
Slight grassiness/graininess. Light DMS. Slight spice from hops. Slight acetaldehyde but does not detract.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)
Pale straw, clear low head retention - to style

Flavor (as appropriate for style) 17 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
low grain with a slight sweet on the finish / crisp / tending to bitterness / spiced / slight alcohol - moderate dry to finish.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Med low body / carbonation appropriate but on the lower end. Generally not in style

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A great attempt at style. Tending to be a little on the bitter side. - reduce IBU slightly 25-10

Total 40 /50

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	Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Lifeless
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Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.85@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 365824
(13)

Subcategory (spell out) _____
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

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- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

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- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12
 Comment on malt, hops, esters, and other aromatics
citrus, sulphur, bread, hint of acetaldehyde
in malt

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
appropriate colour, lasting ring of head

Flavor (as appropriate for style) 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Sulphur, dry & crisp, firm bitterness possibly too
bitter for the style

Mouthfeel (as appropriate for style) 5 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
light, well attenuated, prickly carbonation
appropriate for the style

Overall Impression 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
easy to drink, couple of minor flaws (bitter
note, slight acetaldehyde) oxygenate well
and check hopping rates

Total 40 /50

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			Intangibles				



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http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 3160

Category # 5 Subcategory (a-f) D Entry # 145674
 Subcategory (spell out) GERMAN PILS (SD)
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

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- Professional Brewer Beer Sommelier Non-BJCP
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- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) 6 / 12
 Comment on malt, hops, esters, and other aromatics
No distinctive hop aroma.

Appearance (as appropriate for style) 3 / 3
 Comment on color, clarity, and head (retention, color, and texture)
Good creamy head. Good clarity

Flavor (as appropriate for style) 12 / 20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Good hop bitterness. Crisp and bitter finish. Some after taste of musty/oxidized.

Mouthfeel (as appropriate for style) 2.5 / 5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Good carbonation and medium body

Overall Impression 6 / 10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Check freshness of ingredients.

Total 29.5 / 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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Cary MacDonald

Judge BJCP ID # ET955

Judge Email cmac73@live.com.au

Use Avery label # 5160

Category # 5 Subcategory (a-f) D Entry # 145674
(5D)

Subcategory (spell out) German Pils

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 / 12

stale musty aroma slightly
acetic
low green apple notes

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 / 3

pale gold, crystal clear,
med white head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

12 / 20

harsh flavors dominate moderate
attenuation low green apple notes
med high hop bitterness, bitterness
dry & harsh

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

2 / 5

med body high carbonation
moderate attenuation

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 / 10

Although made with good intent
finished harsh - look at hop profile
bittering additions. - also acetaldehyde
present. - leave on yeast cake longer.

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, some minor flaws.
Good	(21 - 29):	Misses the mark on style and/or minor flaws.
Fair	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Intangibles
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless

28.75



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Steven Taylor

Judge BJCP ID _____

Judge Email Steven.T.BS@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 566718
(5D)

BJCP Rank or Status:

Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
Some corn + DMS, sweet malt and grain slight soapiness.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 3 /13
 Comment on color, clarity, and head (retention, color, and texture)
Appropriate, lingering ring of head

Flavor (as appropriate for style) 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
corn and grain flavors, no off flavors (some DMS acceptable), some sulphur in the flavour. malt character dominates the initial taste, then gives way to lingering bitterness. some fermentation flavours which seem out of place

Mouthfeel (as appropriate for style) 4 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium, dries quickly, slightly lower carbonation than expected.

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
malt/hop balance could use some work, check yeast health & fermentation schedule to reduce yeast/fermentation character

Total 34 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Technical Merit						
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
	Intangibles						
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		



BEER SCORESHEET

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Sanctioned Competition Program

http://www.homebrewersassociation.org



Judge Name (f)

Karl Robinson

Judge BJCP ID

BJCP#E1956

Judge Email

qcdabassk@gmail.com

Category #

Subcategory (a-f)

Entry #

566718
(SD)

Subcategory (spell out)

Special Ingredients:

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments

BJCP Rank or Status:

- Apprentice
- Recognized
- Certified
- National
- Master
- Grand Master
- Honorary Master
- Honorary GM
- Mead Judge
- Provisional Judge
- Rank Pending

Non-BJCP Qualifications:

- Professional Brewer
- Beer Sommelier
- Non-BJCP
- Certified Cicerone
- Master Cicerone
- Sensory Training
- Other

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Mild sweetness with slight grainy
phenol honey, V buttery
Diacetyl presence searching for
the hop notes. 5 / 12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

held gold / slight opaqueness
head stand good 3 / 13

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

low malt / dominated by hops
tendency to be med. Diacetyl
present diacetyl low dankness
Bitter / Dry finish. Some medicinal
notes. Some fusels. 13 / 20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body / carbs appropriate /
slight astringency (Diacetyl) 3 / 15

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A good attempt at style -
Seems to be a bit young - take hopping
change - leaving yeast health
to future tings 6 / 10

Total

30 / 50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy				<input type="checkbox"/>	Not to Style
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Flawless	<input type="checkbox"/>	Technical Merit				<input type="checkbox"/>	Significant Flaws
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Wonderful	<input type="checkbox"/>	Intangibles				<input type="checkbox"/>	Lifeless
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

22



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cary McDonald

Judge BJCP ID # 1955

Judge Email cmac75@live.com.au

Use Avery label # 5160

Category # 5 Subcategory (a-f) D

Entry # 235515
(5D)

Subcategory (spell out) German Pils

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

low bread, grainy, sweet malt
no hop aroma
low DMS/corn like

7 / 12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

low gold, crystal clear, low white head.

3 / 3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

low grainy bread, sweet malt
med hop bitterness finishes dry, clean after taste towards hop bitterness.

14 / 20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

med. body, med high carbonation
low grainy, harsh astringency
check sparge technique
Temp 78°C

3 / 15

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good presentation on style, not as clear crisp and refreshing
look sparging technique
also hop aroma lacking
check hop freshness

6 / 10

Total

33 / 50

SCORING GUIDE

- Outstanding** (45 - 50): World-class example of style.
- Excellent** (38 - 44): Exemplifies style well, requires minor fine-tuning.
- Very Good** (30 - 37): Generally within style parameters, some minor flaws.
- Good** (21 - 29): Misses the mark on style and/or minor flaws.
- Fair** (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- | | | | | | | |
|-----------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless |

32.25



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) ANDREW LARSEN
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 5 Subcategory (a-f) D Entry # 235515
 (5D)

Subcategory (spell out) GERMAN PILS
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

BJCP Rank or Status:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Aroma (as appropriate for style) 6 /12
 Comment on malt, hops, esters, and other aromatics
No distinctive hop aroma. Some grain/sweetness

Non-BJCP Qualifications:
 Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 2 /3
 Comment on color, clarity, and head (retention, color, and texture)
Good clarity and colour. Some lacing. No creamy head.

Flavor (as appropriate for style) 13 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Not the expected bitterness/crisp finish. Good clean lager

Mouthfeel (as appropriate for style) 3.5 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium carbonation and body

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Not as dry/crisp as expected. Still in style

Total 31.5 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless
	Technical Merit <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	



BEER SCORESHEET

http://www.bjcp

Sanctioned Competition Program <http://www.homebrewersassociation.org>



Judge Name (F)

Judge BJCP ID

Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 819821
(SD)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- Recognized
- Certified
- National
- Master
- Grand Master
- Honorary Master
- Honorary GM
- Mead Judge
- Provisional Judge
- Rank Pending

Non-BJCP Qualifications:

- Professional Brewer
- Beer Sommelier
- Non-BJCP
- Certified Cicerone
- Master Cicerone
- Sensory Training
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- Light-Struck – Similar to the aroma of a skunk.
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- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics
Grassy mild aroma lacking the
'sweet' herbal hop presence
Slight DMS

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)
Straw colour / clarity is good
Head retention excellent

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
High hop bitterness dominates but
is supported by malt backbone.
Tending to grainy. Defs better balanced
finish is dry / crisp long bitterness
(carbonic bite).

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Mild light body / some creaminess
appropriate to style

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good attempt at the style,
Nice balance although dominated
by the hops - could be reduced
a bit to let the malt a more
look in it - increases wash temp
~0.5-1°C

Total 38 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38-44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless
	Technical Merit <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	Intangibles <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T-BS@gmail.com
Use Avery label # 8160

Category # _____ Subcategory (a-f) _____ Entry # 819821
 (5D)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 7 /12

Comment on malt, hops, esters, and other aromatics
light sulphur, bread crust. Some sweetness. not a bit of aroma overall.

Appearance (as appropriate for style) _____ 3 /3

Comment on color, clarity, and head (retention, color, and texture)
pale straw, lasting white head - appropriate for the style.

Flavor (as appropriate for style) _____ 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
floral hops, some grain presence which supports the hop flavour and bitterness.

Mouthfeel (as appropriate for style) _____ 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
dry, slightly too much for the style. carbonation is good.

Overall Impression _____ 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
no significant off flavours, well brewed beer. good beer, some rough edges but good. maybe push the mash temp up

Total 36 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

(37)



BEER SCORESHEET



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 5 Subcategory (a-f) D Entry # 756399
(SD)

Subcategory (spell out) GERMAN PILS

Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Clean aroma. No noticeable hop aroma. 6 / 12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Slight haziness. Good straw colour.
Good head / lacing in glass. 2.5 / 3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Missing the expected crisp / bitter finish.
Slightly sweet finish. 12 / 20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Needs a little more carbonation. 3 / 5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Not the expected crisp / bitter finish of a GERMAN PILS. Still good clean Lager. 6.5 / 10

Total 30 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless		<input type="checkbox"/>	Technical Merit			Significant Flaws
			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	Wonderful		<input type="checkbox"/>	Intangibles			Lifeless
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>				



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cary MacDonald
 Judge BJCP ID # EY55
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 5 Subcategory (a-f) D Entry # 756399 (5D)

Subcategory (spell out) German Pils.
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

BJCP Rank or Status:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Aroma (as appropriate for style) 7/12
 Comment on malt, hops, esters, and other aromatics
low grainy sweet pils aroma
low med spicy herbal hop aroma.

Non-BJCP Qualifications:
 Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
 - Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 3/3
 Comment on color, clarity, and head (retention, color, and texture)
pale gold slightly hazy,
good white head

Flavor (as appropriate for style) 14/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
med sweet grainy pils malt. low
floral spicy hop notes. med high
hop bitterness finishes dry & crisp.

Mouthfeel (as appropriate for style) 3/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
med body high carbonation
relatively clean no astringency
→ longer longer to clean up
a bit ?

Overall Impression 7/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
well made beer. not as clean
and crisp for style

Total 34/50

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style.
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37):	Generally within style parameters, some minor flaws.
Good	(21 - 29):	Misses the mark on style and/or minor flaws.
Fair	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

32



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cory MacDonald
 Judge BJCP ID #E1955
 Judge Email cmoe73@live.com.au
Use Avery label # 5160

Category # 5 Subcategory (a-f) D Entry # 931575 (SD)

Subcategory (spell out) German Pils.

Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 Grassy – Aroma/flavor of fresh-cut grass or green leaves.
 Light-Struck – Similar to the aroma of a skunk.
 Metallic – Tinny, coin, copper, iron, or blood-like flavor.
 Musty – Stale, musty, or moldy aromas/flavors.
 Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

med high honey malt sweetness dominates, low hop aroma -

6 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

med gold, crystal clear low head retention

2 /3

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

flat honey sweet malt flavors predominate, low hop flavors. bitterness, little sweet → underattuned? check FG.

11 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

med full body, low carbonation

2 /5

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Overall good job finishes too sweet for style.

4 /10

Total

25 /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, some minor flaws.
Good	(21 - 29):	Misses the mark on style and/or minor flaws.
Fair	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 5 Subcategory (a-f) D Entry # 931575 (5D)

Subcategory (spell out) GERMAN PILS.
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

- BJCP Rank or Status:**
- Apprentice
 - National
 - Honorary Master
 - Provisional Judge
 - Recognized
 - Master
 - Honorary GM
 - Rank Pending
 - Certified
 - Grand Master
 - Mead Judge

- Non-BJCP Qualifications:**
- Professional Brewer
 - Certified Cicerone
 - Sensory Training
 - Beer Sommelier
 - Master Cicerone
 - Non-BJCP
 - Other _____

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 4 /12
 Comment on malt, hops, esters, and other aromatics
Milky sweetness present. / Oxidized

Appearance (as appropriate for style) _____ 1 /3
 Comment on color, clarity, and head (retention, color, and texture)
Slight haziness. Lacking the creamy persistent head.

Flavor (as appropriate for style) _____ 11 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Missing the crisp/bitterness of a Pils.

Mouthfeel (as appropriate for style) _____ 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Lacking carbonation.

Overall Impression _____ 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Check yeast health / starter. Not fully attenuated. Possible Oxidization

Total 24 /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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless <input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

24.5



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Steven Taylor

Judge BJCP ID _____

Judge Email Steven.T.85@gmail.com
Use Avery label #5160

Category # _____ Subcategory (a-f) _____ Entry # 786835
(7A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics
Some roasted aroma, backed up by caramel no obvious hop aroma, toasty and multi-rich. Sweet malt. Slightly too much roast up front, but this quickly fades.

Appearance (as appropriate for style) _____ /3

Comment on color, clarity, and head (retention, color, and texture)
amber and clear, persistent tan ring of head

Flavor (as appropriate for style) _____ /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
clean fermentation character, some caramel and toast flavours with a hint of malt. backed by firm, balancing hop bitterness which keeps it from being cloying. good malt complexity.

Mouthfeel (as appropriate for style) _____ /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium-light body, smooth, creamy carbonation

Overall Impression _____ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
good example of the style, balanced, very drinkable, good beer! No notable off flavors.

Total 42 /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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

40.75



BEER SCORESHEET

http://www.bjcp

Sanctioned Competition Program http://www.homebrewersassociation.org



Judge Name ()

Judge BJCP #

Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 786835
(7A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- Recognized
- Certified
- National
- Master
- Grand Master
- Honorary Master
- Honorary GM
- Mead Judge
- Provisional Judge
- Rank Pending

Aroma (as appropriate for style) 8/12

Comment on malt, hops, esters, and other aromatics
Medium malt aroma some
toast present. Slight space from
the hops. Slight fresh alcohol

Non-BJCP Qualifications:

- Professional Brewer
- Beer Sommelier
- Non-BJCP
- Certified Cicerone
- Master Cicerone
- Sensory Training
- Other _____

Appearance (as appropriate for style) 5/13

Comment on color, clarity, and head (retention, color, and texture)
Copper in color / clarity is good.
head retention appropriate.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style) 17/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Soft/light malt flavor with
balance with fine hop bitterness
Slight caramel, dry finish with
at least bitterness / some fresh
alcohol presence tending to be
solvent, but only slightly.

Mouthfeel (as appropriate for style) 4/15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Good body appropriate to style
Carbonation appropriate. Slight
creamy. could be more.

Overall Impression 7.5/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A great attempt at style.
Hit most of the marks malt
aroma could be more prominent.
possibly raise mash temp by (0.5-1°C)

Total 39.5/50

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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
	Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Lifeless
		Stylistic Accuracy					
		Technical Merit					
		Intangibles					



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven-T.65@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 179173
(5D)
 Subcategory (spell out) _____
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
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- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 / 12
 corn, DMS, some solvent and vinegar or pickles? some esters, no malt or hop aroma. Some sweetness. pickle aroma could be from sulphur

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 / 3
 appropriate to style

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

15 / 20
 corn, DMS and bread crust. Bitterness is spot on, hop presence is restrained and appropriate.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

5 / 5
 Dry, appropriate carbonation, crisp

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

7 / 10
 Too much DMS in the aroma fades quickly from the flavor. try to reduce DMS the "pickle" aroma stand out, these - Issue aside its a good beer

Total

35 / 50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

http://www.bjcp.c



Sanctioned Competition Program http://www.homebrewer.org

Judge Name (print)

Karl Robinson

Judge BJCP ID

BJCP#E1956

Judge Email

qdabass@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 179173
(5D)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
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- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 / 12

Comment on malt, hops, esters, and other aromatics

Med sweet grain with notes of
honey/slight DMS under tone
Flavor has notes some slight
Slight

Appearance (as appropriate for style) 5 / 13

Comment on color, clarity, and head (retention, color, and texture)

Appropriate to style

Flavor (as appropriate for style) 17 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Medium hop bitterness that lingers
Undertone of the graininess/sweetness
Floral/herbaceous hop flavor with
good/clean firm character/medium
dry finish

Mouthfeel (as appropriate for style) 4 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Appropriate to style

Overall Impression 8 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A great attempt at style. Lingers
12 lingers ticks all the boxes
DMS under tone should be looked
at. Well done.

Total 40 / 50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

37.5



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.BS@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 535858

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Aroma (as appropriate for style) _____ 8 / 12

Comment on malt, hops, esters, and other aromatics
Some DMS. some sweet caramel & bread aromas, hint of hops.

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Appearance (as appropriate for style) _____ 3 / 3

Comment on color, clarity, and head (retention, color, and texture)
appropriate and to style. lasting head

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style) _____ 14 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
herbal hops with bread crust. balanced towards hops & bitterness, hops linger in to the after taste while malt fades quickly. maybe some diacetyl. hint of sulphur.

Mouthfeel (as appropriate for style) _____ 5 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
all to style, appropriate carbonation

Overall Impression _____ 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
good beer, no significant or out of style off flavors, probably too bitter and mouth coating in the hops. try reducing hopping rates and possibly try another variety?

Total _____ 36 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



BEER SCORESHEET



http://www.bjcp.org

Sanctioned Competition Program http://www.homebrewers.org

Judge Name: **Karl Robinson**
 Judge BJCP #: **E1956**
 Judge Email: **qdabassk@gmail.com**

Category # _____ Subcategory (a-f) _____ Entry # **535858 (3B)**

BJCP Rank or Status:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Subcategory (spell out) _____
 Special Ingredients: _____

Non-BJCP Qualifications:
 Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
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 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 9 / 12
 Comment on malt, hops, esters, and other aromatics
Medium malt aroma. tends to be bread-like, Spicy hop aroma not low. slight aldehydes/esters but appropriate

Appearance (as appropriate for style) 3 / 3
 Comment on color, clarity, and head (retention, color, and texture)
Appropriate to style

Flavor (as appropriate for style) 13 / 20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malt present but dominated by bitterness which tends to linger & last. Esters are a little dominated & depart from the malt/bitterness balance

Mouthfeel (as appropriate for style) 14 / 15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium-low body / carbonation appropriate @ moderate

Overall Impression 6 / 10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good attempt at the style. Bitterness tends to be a little aggressive on the finish pull back. Had 18UN5-10 - Raise wash temp by 10C

Total 35 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy					Not to Style Significant Flaws Lifeless
	Technical Merit					
	Intangibles					

35.5



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.85@gmail
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 72814
(3B)

Subcategory (spell out) _____
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
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- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 6 /12

Comment on malt, hops, esters, and other aromatics
DMS background floral hops. Some sulphur not much malt, if any. hint of sweetness as it warms.

Appearance (as appropriate for style) _____ 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)
appropriate colour, thick head which quickly disappears

Flavor (as appropriate for style) _____ 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Slight soap flavor - appropriate bitterness, good balance of hops and malt but the bitterness lingers a bit long. herbal and floral hops. bitterness becomes unbalanced as the beer warms

Mouthfeel (as appropriate for style) _____ 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
dry, could have a bit more body. appropriate carbonation

Overall Impression _____ 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
not a bad beer, starts fairly well balanced but loses balance as it warms. significant DMS in the initial aroma. try fast chilling to reduce DMS and back the hops off a bit.

Total _____ 31.5 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy					Not to Style Significant Flaws Lifeless
	Technical Merit					
	Intangibles					



BEER SCORESHEET



http://www.bjcp.org



Sanctioned Competition Program <http://www.homebrewersassociation.org>

Judge Name (print)
Judge BJCP ID
Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 728114
(3B)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- Light-Struck – Similar to the aroma of a skunk.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 5 /12
Comment on malt, hops, esters, and other aromatics

Malt dominant tendency to grainy/musty/DMS → some hop spice but lacking broader malty complexity of style

Appearance (as appropriate for style) _____ 3 /3
Comment on color, clarity, and head (retention, color, and texture)

Appropriate to style

Flavor (as appropriate for style) _____ 10 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Generally lustless with respect to style lacking complexity. Bitter dominant & lingers with low/slight esters present with graininess underneath.

Mouthfeel (as appropriate for style) _____ 3 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

low body with carbonation appropriate

Overall Impression _____ 5 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A good attempt at the style wishes to work on malt dominant bread & rounded bitterness

Total _____ 27 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Lifeless <input type="checkbox"/>

29.25



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.85@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 153817
(3A)

Subcategory (spell out) _____
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 Grassy – Aroma/flavor of fresh-cut grass or green leaves.
 Light-Struck – Similar to the aroma of a skunk.
 Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
 Musty – Stale, musty, or moldy aromas/flavors.
 Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12
 Comment on malt, hops, esters, and other aromatics

DMS + Diacetyl, sweet grain, no hop aroma detected

Appearance (as appropriate for style) 2 /3
 Comment on color, clarity, and head (retention, color, and texture)

Brilliantly clear, lasting head, slightly too dark

Flavor (as appropriate for style) 11 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

appropriate bitterness, some bread and sweetness, diacetyl, toffee, some phenols and solvent flavors.

Mouthfeel (as appropriate for style) 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

dry, slightly puckering but not sour, appropriate carbonation

Overall Impression 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

try to reduce DMS & work on yeast health, maybe check fermentation temps and schedule, base recipe seems good, work to reduce the off flavors and this could end up a good beer

Total 27 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Stylistic Accuracy		Technical Merit	
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Intangibles		Lifeless	
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



BEER SCORESHEET

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http://www.homebrewers.org

www.bjcp.org



Judge Name (_____)
Judge BJCP ID (_____)
Judge Email (_____)

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 153817
(3A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics
Sweet malt arom present with low spicy base aroma / Diacetyl present & detracts from arom

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)
Appropriate to style

Flavor (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Real sweetness present but masked by excessive Diacetyl & esters character leading to medicinal / phenolics with detracts from dulcety / ...

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
med. body carbonation appropriate leading to be drying

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good attempt at style, however, DMS & esters dominate & detract from drinkability. -> yeast health / fermentation

Total 27 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless		<input type="checkbox"/>	Technical Merit				Significant Flaws
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	Wonderful		<input type="checkbox"/>	Intangibles				Lifeless
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cory MacDonda
 Judge BJCP ID # E1955
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 2 Subcategory (a-f) A Entry # 829989 (2A)
 Subcategory (spell out) International Pale Lager
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste, harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) _____ 9 /12
 Comment on malt, hops, esters, and other aromatics
sweet grainy malt aroma
Diastase notes detected on low side.
low DMS corn like
no ferment flaws

Appearance (as appropriate for style) _____ 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
light gold crystal clear
good white head

Flavor (as appropriate for style) _____ 17 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
sweet grainy bready malt
spicy Diastase hop notes. balanced
towards malt finishes little sweet
some malt & hop bitterness linger
into aftertaste. no ferment flaws

Mouthfeel (as appropriate for style) _____ 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
med body, med high carbonation
very slight graininess

Overall Impression _____ 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
This is a well made beer. good
job. possibly little sweet in
the finish -> check malt bill
reduce astringency slight grainy in
palate. -> look at sparging
technique

Total 39 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Stylistic Accuracy		Not to Style	
Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Technical Merit		Significant Flaws	
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Intangibles		Lifeless	
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 2 Subcategory (a-f) A Entry # 829989 (2A)

Subcategory (spell out) Int. Pale Lager

Special Ingredients: _____

BJCP Rank or Status:

Apprentice Recognized Certified

National Master Grand Master

Honorary Master Honorary GM Mead Judge

Provisional Judge Rank Pending

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP

Certified Cicerone Master Cicerone

Sensory Training Other _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____ 8 /12

Comment on malt, hops, esters, and other aromatics

Slight hop aroma, very clean malt

Descriptor Definitions (Mark all that apply):

Acetaldehyde – Green apple-like aroma and flavor.

Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.

Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.

Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.

DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.

Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).

Grassy – Aroma/flavor of fresh-cut grass or green leaves.

Light-Struck – Similar to the aroma of a skunk.

Metallic – Tinny, coin, copper, iron, or blood-like flavor.

Musty – Stale, musty, or moldy aromas/flavors.

Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.

Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).

Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.

Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).

Sulfur – The aroma of rotten eggs or burning matches.

Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) _____ 3 /13

Comment on color, clarity, and head (retention, color, and texture)

Good clarity, good head retention

Flavor (as appropriate for style) _____ 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good flavour, crisp finish, not overly happy or bitter.

Mouthfeel (as appropriate for style) _____ 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Good crisp clean taste.

Overall Impression _____ 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good example of the style

Total _____ 38 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Flawless <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Wonderful <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
	Technical Merit <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
	Intangibles <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

38.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Blair Noel

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 5 Subcategory (a-f) B Entry # 981945
SB

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 3 /12

Comment on malt, hops, esters, and other aromatics

Very unpleasant strong phenolic aroma.
Over power anything else

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)

Inverted the darker colour eval for the
style, good head but dissipates quickly.

Flavor (as appropriate for style) 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Over powering skunky & plastic and
medicinal flavors also tending towards
solvents.

Mouthfeel (as appropriate for style) 1 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

low carbonation, thin

Overall Impression 2 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Definitely a major issue with this
highly phenolic and solventy. Not drinkable.
More than likely an infection issue.

Total 113 /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, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Stylistic Accuracy	
Classic Example	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Intangibles	
Wonderful	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name: Antony Bijok
 BJCP ID: E1950
 BJCP Rank: Recognised
 Judge Email: antony.bijok@outlook.com
 Use Avery label # 5160

Category # 5 Subcategory (a-f) B Entry # 981945 (5B)
 Subcategory (spell out) _____
 Special Ingredients: _____

BJCP Rank or Status:

Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 4 /12
 Comment on malt, hops, esters, and other aromatics
unpleasant phenolic aroma coming through that suggest strong infection

Appearance (as appropriate for style) 2 /3
 Comment on color, clarity, and head (retention, color, and texture)
head ~~good~~ nice clarity. at the dark end of color range

Flavor (as appropriate for style) 5 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
strong band aid flavour that indicates infection. smoky solvent.

Mouthfeel (as appropriate for style) 2 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Carbonation light to medium

Overall Impression 2 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Unfortunately this beer is infected, check sanitation and look at all cold side equipment. It may also be a dirty bottle. Check sberching

Total 15 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Stylistic Accuracy	
Classic Example <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Technical Merit	
Flawless <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Intangibles	
Wonderful <input type="checkbox"/>	Lifeless <input type="checkbox"/>

(14)



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cory McDonald
 Judge BJCP ID # EY955
 Judge Email cmcd73@i.e.com.au
Use Avery label # 5160

Category # 5 Subcategory (a-f) C Entry # 238866
(5C)
 Subcategory (spell out) German Export Beer
 Special Ingredients: _____

BJCP Rank or Status:

Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) _____ 11/12
 Comment on malt, hops, esters, and other aromatics
Bready grainy malt aroma
spicy chocolate hop aroma. light floral notes
low esters.
no ferment faults

Appearance (as appropriate for style) _____ 2/3
 Comment on color, clarity, and head (retention, color, and texture)
Pale color, crystal clear, good
head retention

Flavor (as appropriate for style) _____ 18/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Nice bread, grainy malt presence
spicy hop character well balanced
1 hoppy den hop flavors persist
into aftertaste
no ferment faults

Mouthfeel (as appropriate for style) _____ 4/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body high carbonation
clean mouthfeel no astringency
smooth

Overall Impression _____ 9/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
This is an outstanding beer
very well done

Total 45/50

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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input checked="" type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input checked="" type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 5 Subcategory (a-f) C Entry # 238866
(5C)

Subcategory (spell out) GERMAN EXPORT BEER

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 10 / 12

Comment on malt, hops, esters, and other aromatics
Nice malt & hops aroma

Appearance (as appropriate for style) _____ 3 / 3

Comment on color, clarity, and head (retention, color, and texture)
Good clarity. Persistent lacing

Flavor (as appropriate for style) _____ 18 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Very clean taste that allows
↓ bitterness and underlying malt
to shine

Mouthfeel (as appropriate for style) _____ 5 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Crisp, salty and well bittered to
style

Overall Impression _____ 8 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Very well done. Excellent

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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

44.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Blair Noel

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 5

Subcategory (a-f) B

Entry # 234263
(SB)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other None

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Nice subdued fruit note. Slightly sweet light esters

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)

light to medium gold, head retention slightly lacking, clarity very good

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Malt flavor not balanced enough by the hops, too bread, sweet, doesn't finish as crisp as it should

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

lowish carbonation, finishes flat and not crisp.

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

No glaring flaws but not to style. Too matty and missing crispness. Possibly finishing gravity too high and lack of hops contributing factors.

Total 29 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

www.bjcp.org

Jur Judge Name: Antony Bijok
 Ju BJCP ID: E1950
 Ju BJCP Rank: Recognised
 Ju Judge Email: antony.bijok@outlook.com

Use Avery label # 5160

Category # 5 Subcategory (a-f) B Entry # 734263 (5B)

Subcategory (spell out) _____
Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 / 12

Comment on malt, hops, esters, and other aromatics
light malt sweetness, little to no esters/fruit
little to no hop aroma
No off flavours

Appearance (as appropriate for style) 3 / 13

Comment on color, clarity, and head (retention, color) and texture
nice clarity good head retention
color within style

Flavor (as appropriate for style) 11 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
light apple fruitiness - sweetness
finishes quite sweet - lacks hop bitterness
and is slightly cloying on the finish
no off flavours

Mouthfeel (as appropriate for style) 3 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
well carbonated, finishes sweet

Overall Impression 4 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Beer is too sweet on the finish it would be hard
to have a second drink. Not sure if the beer didn't
fully ferment out - was the FG high? or whether
not enough hops to get the reduced bitterness
Look at recipe is aim for clean crisp
finish, slightly bitter

Total 27 / 50

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style.
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37):	Generally within style parameters, some minor flaws.
Good	(21 - 29):	Misses the mark on style and/or minor flaws.
Fair	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Stylistic Accuracy	
Classic Example <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Significant Flaws
Intangibles	
Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Lifeless

(78)



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Blair Noel

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other None

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Category # 5 Subcategory (a-f) B Entry # 232152
5B

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Fruity, slightly sweet. Smells of apple and melon. Probably a touch to fruit and sweetness for the style.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Pale gold, great clarity. Good head retention and colour.

Flavor (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Finishes crisp and dry, nice bitterness. Slight winny taste present. Slight astringency in the aftertaste, winny character too high.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium-high carbonation, crisp, astringent aftertaste.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Nice beer perhaps little out of style. Too fruity/winy/estersy possible a slight fermentation issue.

Total 30 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewerassociation.org

Judge Name: Antony Bijok
 BJCP ID: E1950
 BJCP Rank: Recognised
 Judge Email: antony.bijok@outlook.com

Category # 5 Subcategory (a-f) B Entry # 232153
 (5B)

Subcategory (spell out) _____
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

BJCP Rank or Status:

Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
light fruit esters, sweet malt, light hop
around. to style, no est aromas!

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
clear, good head. light color to style

Flavor (as appropriate for style) 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
fruity esters, very pleasant. Light creamy
presence, slightly initial sweetness,
but finishes with nice bitterness.
good sedimentation.

Mouthfeel (as appropriate for style) 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
well carbonated, crisp bitter finish

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
nice beer to drink, nice bitter finish that
leaves you ready for another one
well made beer!

Total 33 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless

31.5



BEER SCORESHEET

http://www.bjcp.org



Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name

Karl Robinson

Judge BJCP

BJCP#E1956

Judge Email

qdabask@gmail.com

Category # _____

Subcategory (a-f) _____

Entry #

196251
(2A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____

Comment on malt, hops, esters, and other aromatics

Tending to be coming medium malt with light DMS, they aroma med-low

7 / 12

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) _____

Comment on color, clarity, and head (retention, color, and texture)

Pale shows good clarity, persistent head retention with a creamy character - to style

3 / 13

Flavor (as appropriate for style) _____

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Tending to moderate grain flavor with a slight bread-like character on the end. Hops flavor present with bitterness tending to be moderate for style, tending to bitterness. Bitterness lingers to finish with cloying

15 / 20

Mouthfeel (as appropriate for style) _____

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Tending to a med. body, not appropriate, carbonic like, masked by bitterness. Tends to be cloying & lingering on the finish

Overall Impression _____

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A good attempt @ style tending to be a bit too bitter for style - Reduce hop water by ~ 5-10 IBU.

7 / 10

Total

35 / 50

SCORING GUIDE

- Outstanding** (45 - 50): World-class example of style.
- Excellent** (38 - 44): Exemplifies style well, requires minor fine-tuning.
- Very Good** (30 - 37): Generally within style parameters, some minor flaws.
- Good** (21 - 29): Misses the mark on style and/or minor flaws.
- Fair** (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

		Stylistic Accuracy					
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
		Technical Merit					
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
		Intangibles					
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	

35.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.BSC@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 196251
(2A)

Subcategory (spell out) _____
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

- BJCP Rank or Status:**
- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Aroma (as appropriate for style) 3 /12
 Comment on malt, hops, esters, and other aromatics
Good, sulphur @ Lager yeast character, DMS/room
in the aroma, grain little to no hop aroma.
sweet grain.

- Non-BJCP Qualifications:**
- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Appearance (as appropriate for style) 2 /13
 Comment on color, clarity, and head (retention, color, and texture)
slightly too dark, cloudy

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 Grassy – Aroma/flavor of fresh-cut grass or green leaves.
 Light-Struck – Similar to the aroma of a skunk.
 Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
 Musty – Stale, musty, or moldy aromas/flavors.
 Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style) 15 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
light flavor, slightly too much hop flavor,
appropriate bitterness, slight grain flavor.
possible oxidation. bitterness lingers too long.
slight cardboard

Mouthfeel (as appropriate for style) 4 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body, moderate carbonation, could be
higher.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Clean, a couple of minor flaws but on the right
track. try reducing hopping rates or first chilling.
too much flavor and aroma for the style

Total 36 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Stylistic Accuracy	
Classic Example <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Intangibles	
Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless



BEER SCORESHEET

http://www.bjcp.org

Sanctioned Competition Program <http://www.homebrewersassociation.org>



Judge Name ()
Judge BJCP ID
Judge Email

Karl Robinson
BJCP#E1956
qdbask@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 315574
(4A)
Subcategory (spell out) _____
Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

9 /12
Grassy slight malt tendency to
subtle/low spicy hop aroma
with a low DMS / appropriate
to style.

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

3 /13
Pale gold appearance / cloudy good
Head retention moderate

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

18 /20
Sweet malt up front leading
to a well rounded finish.
not biting of clove / a touch
Bubbiness appropriate at moderate
Some residual sweetness & slight
graininess on the finish

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

5 /15
Appropriate to style

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

9 /10
A very good beer, nice
with good bubbiness
Well done !!

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, some minor flaws.
- Good** (21 - 29): Misses the mark on style and/or minor flaws.
- Fair** (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

		Stylistic Accuracy					
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
		Technical Merit					
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
		Intangibles					
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.85@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 315574
 (4A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 10 /12
 Comment on malt, hops, esters, and other aromatics

caramel & sweet bread, hint of spicy hops
rich caramel as it warms

Appearance (as appropriate for style) _____ 3 /3
 Comment on color, clarity, and head (retention, color, and texture)

pale gold brilliantly clear

Flavor (as appropriate for style) _____ 17 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

over all low flavour, spicy & floral hop presence
caramel/melanoidin sweetness, seems fresh
no DMS detected. clean fermentation, no yeast
character. appropriate bitterness.

Mouthfeel (as appropriate for style) _____ 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

seems slightly too dry, appropriate carbonation

Overall Impression _____ 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Very clean, well brewed beer, slightly too
dry, no perceivable off flavours. more malt
character and body would have made this
a very good beer.

Total 42 /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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless <input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless

43



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cary McDonald
 Judge BJCP ID #EM55
 Judge Email cmcc@live.com.au
Use Avery label # 5160

Category # 4 Subcategory (a-f) A Entry # 858712
(4A)
 Subcategory (spell out) Munich Helles
 Special Ingredients: _____

BJCP Rank or Status:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Non-BJCP Qualifications:
 Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Aroma (as appropriate for style) _____ 8 /12
 Comment on malt, hops, esters, and other aromatics
medium sweet bready grainy notes
low diacetyl notes
low spicy floral hop notes.

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coinny, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) _____ 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
Pale gold, crystal clear.
med white retention.

Flavor (as appropriate for style) _____ 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
moderate sweet bready grainy malt
low spicy floral hop flavors, low
buttery, low diacetyl notes
finishes sweet malt presence in
the after taste: little harsh

Mouthfeel (as appropriate for style) _____ 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
med. light body, med carbonation
low astringency, little harshness
not as smooth as the style

Overall Impression _____ 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Overall a well made beer:
finishes little harsh (grainy) looks
a sparging - temp & length of time.

Total 34 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless <input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

.org

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 4 Subcategory (a-f) A Entry # 858712 (4A)

Subcategory (spell out) Munich Helles

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

Apprentice Recognized Certified

National Master Grand Master

Honorary Master Honorary GM Mead Judge

Provisional Judge Rank Pending

Aroma (as appropriate for style) 17 /12

Comment on malt, hops, esters, and other aromatics

Slight sweet malty aroma

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP

Certified Cicerone Master Cicerone

Sensory Training Other _____

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 - Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck** – Similar to the aroma of a skunk.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty** – Stale, musty, or moldy aromas/flavors.
 - Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur** – The aroma of rotten eggs or burning matches.
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Very clear, good persistent lacing

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good malty sweetness balanced well

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Well lagered and malt/bitterness balanced well

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good/Excellent example of style

Total 38 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless <input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
			Intangibles			

(36)



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Cary McDonald
 Judge BJCP ID # 1955
 Judge Email cmcd73@live.com.au
Use Avery label # 5160

Category # 4 Subcategory (a-f) A Entry # 188334 (4A)
 Subcategory (spell out) Munich Helles
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) 7/12
 Comment on malt, hops, esters, and other aromatics
light esters and fusel alcohol up front.
dominate background bready
rainy malt low to no hop presence
light alcohol notes as worms.

Appearance (as appropriate for style) 2/3
 Comment on color, clarity, and head (retention, color, and texture)
med gold clear & low white
head retention

Flavor (as appropriate for style) 14/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
bready sweet malt low caramel
low floral hop notes med-low bitterness
low alcohol notes
finishes little sweet

Mouthfeel (as appropriate for style) 2/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
light body med carbonation
slight alcohol warmth

Overall Impression 7/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Well made beer possibly little
dark low style & low caramel notes
defeeted -> check print, r. low fusel
alcohol notes up front -> talk at
pitch rate yeast health, oxygenate wort
etc.

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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Stylistic Accuracy	
Classic Example <input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Intangibles	
Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless

32.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 4 Subcategory (a-f) A Entry # 188334
(4A)
 Subcategory (spell out) MUNICH PILLES
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) _____ 18 /12
 Comment on malt, hops, esters, and other aromatics
Malty aroma, slight sweetness, very clean
flavour profile

Appearance (as appropriate for style) _____ 3 /13
 Comment on color, clarity, and head (retention, color, and texture)
Good clarity, good persistent lacing

Flavor (as appropriate for style) _____ 11 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Sweet malty flavour. Medium bitterness
sweet finish on palate.

Mouthfeel (as appropriate for style) _____ 4 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Suitable to style and well lagered.

Overall Impression _____ 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Suitable to style slight sweetness.
Very clean laging.

Total _____ 33 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless
	Technical Merit <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	Intangibles <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersas

336959
(4A)

Judge Name (print) ANDREW LARSEN

Category # 4 Subcategory (a-f) A Entry #

Judge BJCP ID

Subcategory (spell out) MUNICH HELLES

Judge Email

Special Ingredients:

Use Avery label # 5160

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments

Aroma (as appropriate for style)

10 / 12

Comment on malt, hops, esters, and other aromatics

Good malt/grain aroma

Appearance (as appropriate for style)

3 / 3

Comment on color, clarity, and head (retention, color, and texture)

Good clarity and colour, persistent lacing

Flavor (as appropriate for style)

17 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

malt/sweetness is well balanced

Perhaps a little too bitter for style now the less is very good

Mouthfeel (as appropriate for style)

4 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Finish is a little crisp rather than dry. Very well lagered

Overall Impression

8 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good to excellent example of style

Total

42 / 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, some minor flaws.
- Good** (21 - 29): Misses the mark on style and/or minor flaws.
- Fair** (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

43.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cory MacDonald
 Judge BJCP ID # 21955
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 4 Subcategory (a-f) A Entry # 336959
(4A)
 Subcategory (spell out) Munich Helles
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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 Light-Struck – Similar to the aroma of a skunk.
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 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

rich bready grainy sweet malt aroma
v. low spicy hop presence.
no ferment flaws

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

pale gold, crystal clear
low white head retention

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

clean sweet bready grainy malt
dominates, low spicy hop flavor
med bitterness, finishes slightly dry
with good balance of malt & spicy
hops into aftertaste probably make malty

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

smooth med body med carbonation
no astringency, no other
palate sensations

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Outstanding beer what else
can I say - give me more

Total 45/50

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, some minor flaws.
Good (21 - 29): Misses the mark on style and/or minor flaws.
Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

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Sanctioned Competition Program <http://www.homebrewer.org>

Judge Name ()

Karl Robinson

Judge BJCP #

BJCP#E1956

Judge Email

qdabask@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 799269
(4A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 7 /12

Comment on malt, hops, esters, and other aromatics
*low grain slightly sweeter
low aroma tended to spicy
herbal / slight higher alcohols*

Appearance (as appropriate for style) _____ 3 /3

Comment on color, clarity, and head (retention, color, and texture)
Appropriate for style

Flavor (as appropriate for style) _____ 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
*Malt backbone balanced toward
bitter's. Flavor tends to be
slight alcohol finish tends
to be crisp/dry.*

Mouthfeel (as appropriate for style) _____ 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
*body is lacking in thin malt
downward shiver/make appropriate
with some slight astringency.*

Overall Impression _____ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
*A good attempt at style -
style is balanced toward malt
and needs this / this is better
forward. - increase malt temp
(1-2°C)*

Total 33 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless		<input type="checkbox"/>	Technical Merit				Significant Flaws
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	Wonderful		<input type="checkbox"/>	Intangibles				Lifeless
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				

#34



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.85@gmail.com
Use Avery label #5160

Category # _____ Subcategory (a-f) _____ Entry # 799269
(4A)
 Subcategory (spell out) _____
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) _____ /12
 Comment on malt, hops, esters, and other aromatics
DMS, bread & crust, rich caramel. no hops detected. too much DMS

Appearance (as appropriate for style) _____ /13
 Comment on color, clarity, and head (retention, color, and texture)
golden & brilliantly clear, head fades quickly

Flavor (as appropriate for style) _____ /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
rich caramel, some DMS but not as much as the aroma, some yeast character, moderately low bitterness. some hop character

Mouthfeel (as appropriate for style) _____ /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
soft, dry, appropriate carbonation. too dry

Overall Impression _____ /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
slightly too dry, could use more rich malt & caramel, bread character. check mash temps, maybe be check grain bill. check yeast health

Total 35 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET



<http://www.bjcp.org>



Sanctioned Competition Program <http://www.homebrewersassociation.org>

Judge Name (

Judge BJCP I

Judge Email

Karl Robinson

BJCP#E1956

qdabask@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 993356
(7A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 7 / 12

Comment on malt, hops, esters, and other aromatics
Moderate malt aroma / leading to be best 'caramel' dominated. Hop present & slightly noticeable.

Appearance (as appropriate for style) 2 / 3

Comment on color, clarity, and head (retention, color, and texture)
Dark copper good clarity good head stand

Flavor (as appropriate for style) 14 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malt forward lacking elegance leading to ligourie. This is the appropriate.

Mouthfeel (as appropriate for style) 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Moderate body encourages in chase however masked by Speciality malt addition! Good appropriate

Overall Impression 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good abstrat at the style. Malt 'crystal' leading to be way over done and leading to cheap ligourie tones / flavors - All other aspects good

Total 52 / 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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless		<input type="checkbox"/>	Technical Merit				Significant Flaws
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	Wonderful		<input type="checkbox"/>	Intangibles				Lifeless
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor

Judge BJCP ID _____

Judge Email Steven.T.B5@gmail.com

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 993356
(7A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
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- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
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- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 8 /12

Comment on malt, hops, esters, and other aromatics

DMS overwhelming the aroma. once it dies down grain and bread flavors come through. some toast and crust, no roast, caramel, or hop aroma. fresh cracked grain

Appearance (as appropriate for style) _____ 3 /13

Comment on color, clarity, and head (retention, color, and texture)

Copper amber, brilliantly clear, persistent head ring

Flavor (as appropriate for style) _____ 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

fresh cracked malt/vienna malt, toffee, some dms, some honey and butterscotch rich malt, not overly complex, no notable hop flavor but slightly too bitter in the aftertaste.

Mouthfeel (as appropriate for style) _____ 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

medium body, medium low carbonation, not creamy and smooth

Overall Impression _____ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

DMS was really over powering in the aroma, Vienna malt breadiness is a bit overwhelming too. possible recipe issue? try fast chilling to reduce DMS

Total 33 /50

SCORING GUIDE

- Outstanding** (45 - 50): World-class example of style.
- Excellent** (38 - 44): Exemplifies style well, requires minor fine-tuning.
- Very Good** (30 - 37): Generally within style parameters, some minor flaws.
- Good** (21 - 29): Misses the mark on style and/or minor flaws.
- Fair** (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
- Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

- | | | | | | | | |
|-----------------|--------------------------|--------------------|--------------------------|--------------------------|--------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style |
| Flawless | <input type="checkbox"/> | Technical Merit | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful | <input type="checkbox"/> | Intangibles | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless |

32.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.05@gmail.com
Use Avery label # 5160 U

Category # _____ Subcategory (a-f) _____ Entry # 41737
(8A)

Subcategory (spell out) _____
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

toast, crust, slight chocolate, some sulphur.
no hop aroma detected. some yeast aroma

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Bright copper-amber

Flavor (as appropriate for style) 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

balanced bitterness, smooth, soft toast
flavors. Slightly too sweet. hint of floral
hops, clean fermentation character. some cold flavors
no burnt, astringent malt flavors.

Mouthfeel (as appropriate for style) 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Soft, creamy, medium-full bodied.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

no off flavours clean ferment. maybe back
off the crystal malts if used.
some recipe tweaks could make this a
very good beer. back off on sweetness

Total 37 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
		Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Stylistic Accuracy							
Technical Merit							
Intangibles							



BEER SCORESHEET



http://www.bjcp.org

Sanctioned Competition Program http://www.homebrewers.org 411737 (8A)



Judge Name (p)

Judge BJCP ID

Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) _____ 7 / 12

Comment on malt, hops, esters, and other aromatics
Malt sweetness present leading to a caramel/toffee presence. Bread/toast's subdued. Slight astringency/yeasty notes some fused undertones.

Appearance (as appropriate for style) _____ 3 / 3

Comment on color, clarity, and head (retention, color, and texture)
Deep copper off white/tan persistent head good clarity all apparent to style.

Flavor (as appropriate for style) _____ 14 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malt flavors very soft, searching for the richness & complexity. Some nuttiness present on the finish. Bitterness perceptible & appropriate. Clean finish.

Mouthfeel (as appropriate for style) _____ 3 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium low body detracts generally. Lacking the texture required. Carbonation appropriate.

Overall Impression _____ 7 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good attempt at the style. Needs to be lacking the richness/breadth/depth/complexity required towards drinking - Raso mark temp by - (1-2°C)

Total _____ 34 / 50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, some minor flaws.
Good	(21 - 29): Misses the mark on style and/or minor flaws.
Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

35.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cary MacDonald
 Judge BJCP ID # E1955
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 6 Subcategory (a-f) A Entry # 736363 (6A)

Subcategory (spell out) Marzen

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Aroma (as appropriate for style) _____ 7 /12

Comment on malt, hops, esters, and other aromatics
v. low sweet bread dough aroma
no hop aroma.
phenolic notes detected

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) _____ 12 /3

Comment on color, clarity, and head (retention, color, and texture)
light copper crystal clear
low head retention

Flavor (as appropriate for style) _____ 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
low bread dough -toasty malt flavor
v. low spicy herbal hop flavour
med low bitterness, little dry
low phenolic notes detected
spicy infection
check sanitation

Mouthfeel (as appropriate for style) _____ 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
med light body med carb
not smooth

Overall Impression _____ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Good try at this style.
unfortunately the malt profile falls flat.
low phenolics - suggest low grade infection
check sanitation

Total _____ 30 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style			
	Flawless		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 6 Subcategory (a-f) A Entry # 736363 (6A)

Subcategory (spell out) MÄRZEN

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
Rich malty aroma.

Appearance (as appropriate for style) 22 /3
 Comment on color, clarity, and head (retention, color, and texture)
Good clarity. Some head retention. Good colour

Flavor (as appropriate for style) 13 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Sweet - dry finish

Mouthfeel (as appropriate for style) 2.5 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body & carbonation. Not alot of creaminess

Overall Impression 6.5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Seems to be in style, some sweetness present.

Total 31 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy				Not to Style <input type="checkbox"/> Significant Flaws <input type="checkbox"/> Lifeless <input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
	Technical Merit				
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Intangibles					

30.5



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.BS@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 462711/8A

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
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- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics
chocolate, DMS (volatile, dissipates quickly) crust, toast, biscuit

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)
Slightly too dark, brilliantly clear when viewed against light. Persistent head

Flavor (as appropriate for style) 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
chocolate, some caramel, toast, some coffee. slight malt astringency. no DMS detected. appropriate bitterness. slightly delaying.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium mouth feel, moderate carbonation. could use a bit more body

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
more body without increasing sweetness would help this beer. DMS quickly disappears from aroma. Slightly too dark for the style. malt

Total 34 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
	Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Lifeless
Stylistic Accuracy							
Technical Merit							
Intangibles							



BEER SCORESHEET

http://www.bjcp.org



Sanctioned Competition Program http://www.homebrewers.org

Judge Name (pr)

Karl Robinson

Judge BJCP ID

BJCP#E1956

Judge Email

qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 462711
(8A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 7 /12
Comment on malt, hops, esters, and other aromatics

Malt/roast/sweetness present underlines of 'bonid' toffee. Hay aroma tends to be spicy. backing had richness of bread crust.

Appearance (as appropriate for style) 3 /13
Comment on color, clarity, and head (retention, color, and texture)

Deep copper amber highlights/chart good / persistent head.

Flavor (as appropriate for style) 10 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Flavour dominated by Munich malts and is generally to style. Tends to a bonidish/toasty/grainy slight bitterness is appropriate and the beer balanced well.

Mouthfeel (as appropriate for style) 4 /15
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium full body - etc appropriate carb - some astringency. Carbonation appropriate.

Overall Impression 6 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A good attempt at the style. -> tends to be a little toffee/astringent with specialty malt added / everything else good.

Total 36 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

35



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cory MacDonald
 Judge BJCP ID # 1055
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 9 Subcategory (a-f) A Entry # 769812
9A

Subcategory (spell out) Doppelbock
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments "Bottle Guster"

Aroma (as appropriate for style) 10/12
 Comment on malt, hops, esters, and other aromatics
rich complex malt aroma, bready
toasty caramel notes
low hop aroma.
clean ferment.

Appearance (as appropriate for style) 2/3
 Comment on color, clarity, and head (retention, color, and texture)
Dark brown very hazy chunky
long lasting light tan head

Flavor (as appropriate for style) 18/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
rich dark complex malt flavors, toasty roasty
caramel. no hop flavor, real hop
bitterness
clean alcohol notes = "spicy"

Mouthfeel (as appropriate for style) 5/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
red full body, high carbonation
slight grainy astringency
low alcohol warmth
mild creaminess

Overall Impression 8/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
This is a great example of the
style. Unfortunately, gusted
at pairing so lost its clean
character) but still good.

Total 43/50

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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	Technical Merit					
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	Intangibles					
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 9 Subcategory (a-f) A Entry # 769812 (9A)

Subcategory (spell out) DOPPELBOCK

Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments — Big head on pouring.

Aroma (as appropriate for style) 10 / 12

Comment on malt, hops, esters, and other aromatics Strong malt aroma.

Appearance (as appropriate for style) 2 / 3

Comment on color, clarity, and head (retention, color, and texture) Large persistent head. Some haziness/cloudiness

Flavor (as appropriate for style) 1.7 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics Missing the clean lager character. However rich and malty.

Mouthfeel (as appropriate for style) 3 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations Full body and moderate carbonation. Somewhat harsh but acceptable

Overall Impression 8 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement Good example of style. Not as clean lager profile as expected.

Total 40 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless
	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	

41.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.85@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 930381
9A

Subcategory (spell out) _____
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics
Some caramel, slight DMS, sweet grain.
no hop aroma detected.

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)
appropriate colour for pale variant, little head,
good lacing.

Flavor (as appropriate for style) 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
stone fruit, bread and crust, some alcohol
rich. no obvious yeast off flavors - more
alcohol as it warms, some caramel. appropriate
bitterness

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
crisp but med-full bodied. moderate carbonation.
alcohol dryness.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Alcohol is not over whelming, providing balance
and dryness to a full bodied beer - more
focus on the malt flavors would benefit this
beer, rather than the more prominent stone fruit.

Total 34 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style		
	Flawless		<input type="checkbox"/>	Technical Merit				Significant Flaws	
			Wonderful	<input type="checkbox"/>	Intangibles				Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			



BEER SCORESHEET

http://www.bjcp.org



Sanctioned Competition Program http://www.homebrewers.org

Judge Name (print) Karl Robinson

Judge BJCP ID BJCP#E1956

Judge Email qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 938381 (9A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics
Malt aroma present however is low, grainy lacking the toasty notes required.

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)
Colour is a little light @ 0.5x, good clarity / moderate head stand which dissipates easily.

Flavor (as appropriate for style) 14 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malt flavour dominates / some esters with moderate ale presence. Fermentation is clean /

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body lots of alc weight with some astringency / heavy finish.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good attempt at the style / malts notes generally lacking in this beer and the ale standard to dominate - this raising work for 0.5-1.0C

Total 31 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy				Not to Style Significant Flaws Lifeless
	Technical Merit				
	Intangibles				
	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>				

32-5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 9 Subcategory (a-f) A Entry # 975623
(9A)

Subcategory (spell out) DOPPELBOCK

Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style) _____ 6 /12

Comment on malt, hops, esters, and other aromatics
Good rich malty aroma

Appearance (as appropriate for style) _____ 2 /13

Comment on color, clarity, and head (retention, color, and texture)
Good colour & clarity.
Missing the lacing in glass.

Flavor (as appropriate for style) _____ 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Some esters present in after taste

Mouthfeel (as appropriate for style) _____ 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Good medium body & carbonation.
Not overly harsh. Some smoothness

Overall Impression _____ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Close to style, however estery after taste

Total 29 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	Not to Style
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	Lifeless
	<input type="checkbox"/>		<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cary Macdonald
 Judge BJCP ID # E1955
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 9 Subcategory (a-f) A Entry # 975623 (9A)

Subcategory (spell out) Doppelbock
 Special Ingredients: 11

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

BJCP Rank or Status:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Aroma (as appropriate for style) 5/12
 Comment on malt, hops, esters, and other aromatics
Pea & apple esters dominate.
low rich complex malt notes detected
no hop aroma

Non-BJCP Qualifications:
 Professional Brewer Beer Sommelier Non-BJCP
 Certified Cicerone Master Cicerone
 Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

Acetaldehyde – Green apple-like aroma and flavor.

Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.

Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.

Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.

DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.

Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).

Grassy – Aroma/flavor of fresh-cut grass or green leaves.

Light-Struck – Similar to the aroma of a skunk.

Metallic – Tinny, coin, copper, iron, or blood-like flavor.

Musty – Stale, musty, or moldy aromas/flavors.

Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.

Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).

Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.

Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).

Sulfur – The aroma of rotten eggs or burning matches.

Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 2/3
 Comment on color, clarity, and head (retention, color, and texture)
Dark brown, ruby highlights
brilliant clarity, v. low white - off white head

Flavor (as appropriate for style) 12/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
low rich complex malt flavors
no hop flavor, low hop bitterness
finishes little sweet - possibly under-attenuated.
low spicy alcohol.

Mouthfeel (as appropriate for style) 3/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
med body, low carbonation,
low alcohol warmth

Overall Impression 6/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Good attempt at style though
let down by esters in aroma
- leave or yeast cake, check yeast health
pitch rate, oxygenation.
also by low malt flavor profile.
fairly little flat possible oxidation.
check bottle filling technique
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, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless <input type="checkbox"/>
	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	
	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	

28/50



BEER SCORESHEET

http://www.bjcp.org

Sanctioned Competition Program <http://www.homebrewersassociation.org>



Judge Name (print)

Judge BJCP ID

Judge Email

Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 461489
(9A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 / 12

Comment on malt, hops, esters, and other aromatics

Malt present however not strong. Slight toast, slight spice hop aroma / generally hard to search for the attributes of the style. Some alcohol.

Appearance (as appropriate for style) 2 / 3

Comment on color, clarity, and head (retention, color, and texture)

Golden in color, head stand a little lacking / clarity is good.

Flavor (as appropriate for style) 14 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Underlying malt presence however generally dominated by alcohol. Warmth / some fresh yeast / adding to a low harshness flavor balance present but over taken by alc.

Mouthfeel (as appropriate for style) 3 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Malt present but due to alc content detracts from drinkability of style.

Overall Impression 5 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A good attempt at the style, all attributes masked by high alcohol. Raise mash temp (1°C - 2°C)

Total 30 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example <input type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless
	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer

ion.org

Judge Name (print) Steven Taylor

Judge BJCP ID _____

Judge Email Steven.T.85@gmail.com

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 461489
(9A)

Subcategory (spell out) _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) _____ 8 /12

Comment on malt, hops, esters, and other aromatics
malt sweet, cola, stone fruit, slight alcohol
slight DMS, sugar syrup

Appearance (as appropriate for style) _____ 2 /3

Comment on color, clarity, and head (retention, color, and texture)
Bright gold, brilliantly clear, no head, probably
from the alcohol

Flavor (as appropriate for style) _____ 13 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Alcohol, caramel, alcohol sweetness, malt
sweetness, bit clayey, bitterness seems accentuated
by the alcohol, throwing it out of balance. clean
yeast character, no sulphur or esters detected.
no DMS in flavour

Mouthfeel (as appropriate for style) _____ 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
full bodied but alcohol dries it out quickly.
moderately low carbonation.

Overall Impression _____ 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
the alcohol overwhelms and holds the beer
back. Ensure the wort is well oxygenated
at pitching, healthy yeast and temp control
may help if this wort properly managed.

Total _____ 33 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style		
	Flawless		<input type="checkbox"/>	Technical Merit				Significant Flaws	
			Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			Intangibles
				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			

31.5



BEER SCORESHEET

http://www.bjcp.org

Sanctioned Competition Program http://www.homebrewersassociation.org



Karl Robinson
BJCP#E1956
qdabassk@gmail.com

Judge Name (pri)
Judge BJCP ID
Judge Email

Category # _____ Subcategory (a-f) _____ Entry # 486645/68

Subcategory (spell out) _____
Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Nice smoky (hardly bacon) aroma. Generally supportive of the malt-sweet backbone.

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)

Dark copper / head stand is lacking. Clarity is good.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good malt balanced with the smoke / supported through malt sweetness with lingering smoke / finish is dry.

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Medium body with appropriate carb. & quality smooth some clings but not detracting from drinkability.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A good attempt at the style / good balance between the smoke & malt / head stand needs attention (hardful of flattened body)

Total 30 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters; some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style			
	Flawless		<input type="checkbox"/>		Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
			<input type="checkbox"/>			<input type="checkbox"/>	
	Wonderful		<input type="checkbox"/>		Intangibles	<input checked="" type="checkbox"/>	Lifeless
<input type="checkbox"/>		<input type="checkbox"/>					



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Steven Taylor
 Judge BJCP ID _____
 Judge Email Steven.T.85@gmail.com
Use Avery label # 5160J

Category # _____ Subcategory (a-f) _____ Entry # 486645
 (6B)

Subcategory (spell out) _____
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) _____ /12
 Comment on malt, hops, esters, and other aromatics
low smokiness, DMS, some fermentation characters

Appearance (as appropriate for style) _____ /13
 Comment on color, clarity, and head (retention, color, and texture)
coppery red colour, low quickly dissipating head

Flavor (as appropriate for style) _____ /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
bacon smokiness, some toast and bread crust, rich, low to no hop presence, some roasty, some hot alcohol

Mouthfeel (as appropriate for style) _____ /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body, medium carbonation, some alcohol dryness

Overall Impression _____ /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
balanced, interesting smoke gives complexity to the base beer, the only thing that lets it down is the hot/fusel alcohol

Total 36 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
		Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Stylistic Accuracy							
Technical Merit							
Intangibles							



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) ANDREW LARSEN.

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 7 Subcategory (a-f) A Entry # 284671 (7A)

Subcategory (spell out) VIENNA LAGER

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Non-BJCP
- Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) 7 / 12
 Comment on malt, hops, esters, and other aromatics
Good malt aroma.

Appearance (as appropriate for style) 3 / 13
 Comment on color, clarity, and head (retention, color, and texture)
Persistent head retention, Good Clarity and colour.

Flavor (as appropriate for style) 15 / 20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Finishes a bit sweet. Mouthfeel complex. Multigrain is present.

Mouthfeel (as appropriate for style) 4 / 5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Low carbonation, Not smooth or creamy. Slight bitter sweetness on palate.

Overall Impression 7 / 10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total 36 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy				Not to Style
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		Technical Merit				
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Intangibles				Significant Flaws
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	

38.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cary MacDonal
 Judge BJCP ID # ETASS
 Judge Email cmac75@live.com.au
Use Avery label # 5160

Category # 7 Subcategory (a-f) A Entry # 284671
(7A)
 Subcategory (spell out) Vienna Lager
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice
- National
- Honorary Master
- Provisional Judge
- Recognized
- Master
- Honorary GM
- Rank Pending
- Certified
- Grand Master
- Mead Judge

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other _____
- Non-BJCP

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

Aroma (as appropriate for style) 9/12
 Comment on malt, hops, esters, and other aromatics
clean toasty bread crust, rich malt
aroma. low spicy hop aroma
no ferment faults

Appearance (as appropriate for style) 3/3
 Comment on color, clarity, and head (retention, color, and texture)
Copper & crystal clear,
gold solid light tan head
retention

Flavor (as appropriate for style) 16/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Rich complex bread toasty malt
flavors, med. spicy hop bitterness
finishes dry hop bitterness lingers a little
clean ferment.

Mouthfeel (as appropriate for style) 4/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
clean smooth med body
moderate carbonation

Overall Impression 8/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
This is an excellent example of the
style well done.
Not picking - but possible balanced
towards the bitter side

Total 40/50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
		Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

36/40

38



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cary Macdonald
 Judge BJCP ID # E1955
 Judge Email cmac73@live.com.au
Use Avery label # 5160

Category # 8 Subcategory (a-f) B Entry # 355616 (8B)

Subcategory (spell out) Schwarzbier
 Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____

- BJCP Rank or Status:**
- Apprentice
 - National
 - Honorary Master
 - Provisional Judge
 - Recognized
 - Master
 - Honorary GM
 - Rank Pending
 - Certified
 - Grand Master
 - Mead Judge

- Non-BJCP Qualifications:**
- Professional Brewer
 - Certified Cicerone
 - Sensory Training
 - Beer Sommelier
 - Master Cicerone
 - Other _____
 - Non-BJCP

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde – Green apple-like aroma and flavor.
 - Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 - Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 - Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 - DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 - Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 - Grassy – Aroma/flavor of fresh-cut grass or green leaves.
 - Light-Struck – Similar to the aroma of a skunk.
 - Metallic – Tinny, coin, copper, iron, or blood-like flavor.
 - Musty – Stale, musty, or moldy aromas/flavors.
 - Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 - Sulfur – The aroma of rotten eggs or burning matches.
 - Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
 - Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 9/12
 Comment on malt, hops, esters, and other aromatics
toasty, burnt crusts, low chocolate notes
no ferment faults

Appearance (as appropriate for style) 2/3
 Comment on color, clarity, and head (retention, color, and texture)
med brown colour, excellent clarity, low white-ten head

Flavor (as appropriate for style) 16/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
med complex malt presence - low roasty notes chocolate coffee like, low sour hop flavour med bitterness clean balanced finish dry

Mouthfeel (as appropriate for style) 4/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
med body, med high carbonation, clean soft character

Overall Impression 8/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
I really enjoyed this beer, good balance between roast malts and hop bitterness.

Total 39/40/50

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style.
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37):	Generally within style parameters, some minor flaws.
Good	(21 - 29):	Misses the mark on style and/or minor flaws.
Fair	(14 - 20):	Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Technical Merit						
	Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
	Intangibles						
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless	

38.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) ANDREW LARSEN
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 8 Subcategory (a-f) B Entry # 355616
(881)
 Subcategory (spell out) SCHWARZBIER
 Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Some sweet roast malt present 7 /12

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

Good colour & clarity. Moderate head retention 3 /13

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Good clean malt flavour. Hints of chocolate coffee like flavours. 17 /20

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Smooth mouth feel. Moderate carbonation. 3 /15

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Good clean style. No faults. 8 /10

Total 38 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
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Fair	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy			Not to Style
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit			Significant Flaws
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles			Lifeless
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	