



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Antony Bjok  
 Judge BJCP ID 1950  
 Judge Email antony.bjok@outlook.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 998731 (11C)

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  
Early hop aroma, low to moderate  
sweetness, low malt aroma.

### Appearance (as appropriate for style) 3/3

Comment on color, clarity, and head (retention, color, and texture)  
good head retention, whitehead, color in range  
clarity good.

### Flavor (as appropriate for style) 12/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
light fruity esters, moderate bitterness  
finishes with clean bitterness. Malt flavors  
are restrained and that detracts

### Mouthfeel (as appropriate for style) 4/5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Carbonation to style, no astringency  
dry finish

### Overall Impression 7/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
quite a good example, a little more  
malt complexity would improve the  
final beer. Quite drinkable, enough  
bitterness in finish

Total 34/50

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



# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Syon Wakeham

Category # 11 Subcategory (a-f) C Entry # 998 731

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) Strong Bitter 11C

Judge Email \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

*Use Avery label # 5160*

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)

Comment on malt, hops, esters, and other aromatics

7 / 12  
a little fruity, grainyness/earthy  
low hop aroma,

### Non-BJCP Qualifications:

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

### Appearance (as appropriate for style)

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

3 / 13  
color good, head retention good,  
clarity good,

### Descriptor Definitions (Mark all that apply):

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

### Flavor (as appropriate for style)

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

10 / 20  
low bitterness, medium maltiness,  
low hop flavor,

### Mouthfeel (as appropriate for style)

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

4 / 15  
Dry finish carbonation medium.  
medium body.

### Overall Impression

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

6 / 10  
a little more malt flavour and bitterness  
is needed in this beer

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.
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	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		



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http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160J*

Category # 11 Subcategory (a-f) C Entry # 949776 (11C)

Subcategory (spell out) Strong Bitter  
 Special Ingredients: \_\_\_\_\_

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

Comments N/A

### BJCP Rank or Status:

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

Low hop aroma. Moderate malt aroma. Toasty notes with some caramel notes.

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

Brilliant clarity. Dark amber/copper colour. low-mod carbonation

Flavor (as appropriate for style) 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Mod-high bitterness. No astringency. low ester profile. + finishes quite dry. Hop flavour is low.

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

Medium body. dry finish. No apparent alcohol or warming. Moderate - low carbonation

Overall Impression 7.5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Very enjoyable. low esters + clean for ESS but remains very good example of style.

Total 38.5 /50

SCORING GUIDE

<b>Outstanding</b>	(45-50):	World-class example of style.
<b>Excellent</b>	(38-44):	Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30-37):	Generally within style parameters, some minor flaws.
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Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

37.25



# BEER SCORESHEET



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steen Gower  
 Judge BJCP ID E-1961  
 Judge Email Lopp.dan@brew@outlook.com  
*Use Avery label # 5160*

Category # 11 Subcategory (a-f) C Entry # 949776  
 Subcategory (spell out) STRONG BITTER 11C  
 Special Ingredients: \_\_\_\_\_

### 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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- 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  
low to moderate malt aroma of  
cereal, biscuit, low to none hop  
aroma. med to med low tart  
esters

Appearance (as appropriate for style) \_\_\_\_\_ 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Amber to light copper colour,  
excellent clarity, very low head,  
low

Flavor (as appropriate for style) \_\_\_\_\_ 15 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
med bitterness, bready, cereal, toffee  
malt flavour.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
medium to med light body,  
low carbonation,

Overall Impression \_\_\_\_\_ 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
very nice beer, lacking some  
hop aroma if flavoured -  
enjoyable.

Total

36 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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Wonderful	<input type="checkbox"/>	Intangibles	<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.homebrewersassociation.org

Judge Name (print) Anthony Brook  
 Judge BJCP ID 19501  
 Judge Email antonybrook@outlook.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 941925

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

### BJCP Rank or Status:

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- Honorary Master
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- Master
- Honorary GM
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### Non-BJCP Qualifications:

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- Beer Sommelier
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics 5/12  
low esters, earthy hop notes, low larks  
malt presence characteristic of style  
no ~~var~~ off aromas

### Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture) 3/13  
color good, white head, moderate head retention  
clarity good

### Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 9/20  
sweet toffee caramel notes, larks balancing  
bitterness  
no off flavours

### Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth/creaminess, astringency, and other palate sensations 4/15  
carbonation at high end for style

### Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement 5/10  
Strong hop aroma, overpowered  
was a little sweet - lacking some bitterness  
to make it more drinkable  
some recipe adjustments required.

Total 26/150

SCORING GUIDE

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Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
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# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) Sjon Wakeham

Category # 11 Subcategory (a-f) C Entry # 941925 (11C)

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Judge Email \_\_\_\_\_

Special Ingredients: Strong Bitter

Use Avery label # 5160

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

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

Comments \_\_\_\_\_

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

earthy hop aroma, warm, 6 /12

### Appearance (as appropriate for style)

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

color good, clarity good, retention good, 3 /3

### Flavor (as appropriate for style)

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

High hop aroma, medium hop bitterness,  
hop flavor over powers the malt, 10 /20

### Mouthfeel (as appropriate for style)

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

medium carbonation, medium body, 4 /5

### Overall Impression

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

more hop bitter at 60 min  
and less at the end would  
Balance this Beer Better 5 /10

Total

20 /50

SCORING GUIDE

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# BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Anthony Bijok  
 Judge BJCP ID 1950  
 Judge Email antony.bijok@outlook.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 753645  
11A

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

light fruity esters, low hop aroma  
low to no mouth aromatics

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

hale head - light amber color - moderate  
head retention

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

malt profile is very subdued, fruity esters  
tend to dominate. Moderate bitterness  
some earthiness from hops.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Carbonation moderate, clean finish

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

Quite drinkable, English Bitter. could drink  
a little more malt profile - some bread/ toasty  
notes and some extra bitterness would be  
good.

Total 28 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (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"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrew

753645  
(11A)

n.org

Judge Name (print) \_\_\_\_\_

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

Use Avery label # 5160

Category # 11 Subcategory (a-f) A Entry # \_\_\_\_\_

Subcategory (spell out) Ordinary Bitter

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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- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- Other \_\_\_\_\_
- Non-BJCP

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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

Fruity, med maltyness,

Appearance (as appropriate for style) \_\_\_\_\_ 2.5 /3

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

light in color, head retention good, clear

Flavor (as appropriate for style) \_\_\_\_\_ 10 /20

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

light malts, earthiness, medium Bitterness,

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3 /5

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

Dry, medium carbonation,

Overall Impression \_\_\_\_\_ 5 /10

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

needs a little more Bitterness and malt profile,

Total 27.5 /50

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

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

27.75





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharr85@qinet.com  
*Use Avery label # 5100*

Category # 11 Subcategory (a-f) A Entry # 555 147  
11A

Subcategory (spell out) Ordinary Bitter  
 Special Ingredients: \_\_\_\_\_

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

### 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.
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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.

Comments \_\_\_\_\_

Aroma (as appropriate for style) 2 /12

Comment on malt, hops, esters, and other aromatics  
High hop aroma – US hops dominate.  
Aroma is consistent with US IPA.  
– Not correct for this style.

Appearance (as appropriate for style) 1 /3

Comment on color, clarity, and head (retention, color, and texture)  
Pale gold ≈ 6-7 SRM  
Too pale for style  
Head retention moderate

Flavor (as appropriate for style) 5 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Bold US hop bitterness with med-high  
US hop flavour.  
Malt is subdued.  
Typical flavor of US IPA/APA  
Not too style

Mouthfeel (as appropriate for style) 2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Dry mouthfeel, moderate carbonation.  
Slight astringency

Overall Impression 3 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Really enjoyable IPA looks like  
It was entered into the wrong  
category???  
No faults.

Total 13 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input checked="" 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.homebrewer[redacted].org

Judge Name (print) Steen Gower  
 Judge BJCP ID E-1961  
 Judge Email hopydelaysbren@outlook.com  
*Use Avery label # 5160*

Category # 11 Subcategory (a-f) A Entry # 555147 (11A)

Subcategory (spell out) ORDINARY BITTER

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

Comments \_\_\_\_\_

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

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

Aroma dominated by American hops, low to no malt aroma

**Descriptor Definitions (Mark all that apply):**

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- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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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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- 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) \_\_\_\_\_ /13  
 Comment on color, clarity, and head (retention, color, and texture)

med gold color, nice head, slight haze

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

dominant hop flavor of S, no esters, w. hops, pine/citrus & resin, nb floral/earthy character

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

\_\_\_\_\_

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

no beer put in wrong category, would labelled incorrect, as nothing like a NA Bitter, no faults probably slightly to Bitter for a AA.

Total 13 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
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<b>Classic Example</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b> <input type="checkbox"/>	<input type="checkbox"/> <b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<b>Technical Merit</b> <input type="checkbox"/>	<input checked="" type="checkbox"/> <b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b> <input type="checkbox"/>	<input checked="" type="checkbox"/> <b>Lifeless</b>

13



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Sjon Wakeham

Judge BJCP ID \_\_\_\_\_

Judge Email \_\_\_\_\_

Use Avery label # 5160

Category # 11 Subcategory (a-f) B Entry # 659395

Subcategory (spell out) (11B)

Special Ingredients: Best Bitter

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):

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

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

toffee, sweet, Diacetyl, 5 /12

### Appearance (as appropriate for style)

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

color to dark, head retention poor, clarity good, 1 /3

### Flavor (as appropriate for style)

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

the sweet toffee over powers the other flavors in this beer low to medium Bitterness 8 /20

### Mouthfeel (as appropriate for style)

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

low carbonation, medium body 3 /15

### Overall Impression

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

lower the crystal malts to balance the beer and the other flavors might then, come through. 5 /10

Total

22 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50):	World-class example of style.
<b>Excellent</b>	(38 - 44):	Exemplifies style well, requires minor fine-tuning.
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Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	Lifeless
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Antony BIZOK  
 Judge BJCP ID 1950  
 Judge Email antony.bizok@outlook.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 659395 (11B)

Subcategory (spell out) \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments \_\_\_\_\_

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- 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  
*some toffee and caramel, diacetyl/butterscotch coming through*

### Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture) 3 /3  
*low head, color is darker than style good clarity*

### Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 19 /20  
*some fruity esters toffee notes low hop notes. Bitterness moderate.*

### Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations 3 /5  
*carbonation to style, no astringency medium body.*

### Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement 5 /10  
*Toffee flavour was dominated other flavours and quite unbalanced finished. Too much crystal malts*

Total 26 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50):	World-class example of style.
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<b>Problematic</b>	(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"/>
Flawless	<input type="checkbox"/>	Technical Merit		
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles		
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		<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) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 11 Subcategory (a-f) B Entry # 613585  
11B

Subcategory (spell out) Best Bitter  
 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) \_\_\_\_\_ 9.5 /12

Comment on malt, hops, esters, and other aromatics  
low-mod malt + hop aromas.  
Some caramel, toasty notes  
evident. Mild fruity and earthy aromas.

Appearance (as appropriate for style) \_\_\_\_\_ 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)  
pale amber colour at the low end  
of the acceptable colour spectrum

Flavor (as appropriate for style) \_\_\_\_\_ 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Moderate hop bitterness. Well balanced  
malt + hop flavours. low-moderate  
fruity esters. Mild hop flavour.  
Caramel, toast + bready malt  
character.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body with moderate  
carbonation. Soft mouthfeel.

Overall Impression \_\_\_\_\_ 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Very good example of style.  
Well balanced and enjoyable.

Total 42 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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"/>	Not to Style	
	Flawless		<input checked="" type="checkbox"/>	Technical Merit			
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws
			Intangibles				
Wonderful	<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.homebrewersassociation.org

Judge Name (print) Steven Gower  
 Judge BJCP ID E-1961  
 Judge Email happydaysbrew@outlook.com  
*Use Avert label # 5160*

Category # 11 Subcategory (a-f) B Entry # 613585 (11B)

Subcategory (spell out) BEST BITTEN

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) 10 /12

Comment on malt, hops, esters, and other aromatics

moderate malt aroma of toffee, biscuit, hint caramel, low hop aroma.

Appearance (as appropriate for style) 2 /3

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

pale amber color, good clarity, slight haze, moderate off white head.

Flavor (as appropriate for style) 17 /20

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

moderate to mod high bitterness, slight ester, low hop, caramel, bread, toffee, biscuit malts, dry finish.

Mouthfeel (as appropriate for style) 5 /5

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

medium body, low carbonation

Overall Impression 8 /10

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

Color on the lighter side of spectra, great aroma, balanced body, great 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 checked="" type="checkbox"/>	Stylistic Accuracy	<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"/>	Significant Flaws
Wonderful	<input checked="" 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.homebrewersassociation.org

Judge Name (print) Steven Gower  
 Judge BJCP ID E-1961  
 Judge Email hoppydayshew@outlook.com  
*Use every label # 5760*

Category # 11 Subcategory (a-f) B Entry # 721554  
 (11B)

Subcategory (spell out) BEST BITTER

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  
Prominent esters, low malt  
aroma, moderate bitterness  
growing sweetness, low malt profile.

Appearance (as appropriate for style) 1 /3

Comment on color, clarity, and head (retention, color, and texture)  
clear low head retention,  
high gold color, pale for style

Flavor (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
med bitterness, high intensity esters,  
dry, biscuit flavor, finish.  
dry!

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
light to med light body, low  
carbonation.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
no beer strong ester aroma  
color for light to style.

Total 28 /50

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

28.75



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 11 Subcategory (a-f) B Entry # 721554

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

Comments N/A.

### 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  
Moderate malt aroma with caramel and bready notes. Moderate esters (fruity + floral). Caramel/crystal malt sweetness. Aromatics moderate.

Appearance (as appropriate for style) 1 /13

Comment on color, clarity, and head (retention, color, and texture)  
Pale gold → borderline colour slightly below colour requirements for style. Low carbonation

Flavor (as appropriate for style) 11 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Moderate + assertive hop bitterness. No astringency. Mod-high fruity esters with moderate caramel sweetness.

Mouthfeel (as appropriate for style) 5 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium-light body, low carbonation

Overall Impression 6.5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Ester profile dominates malts. No obvious faults however balance of style components needs attention.

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 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 checked="" 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) antony BITOK  
 Judge BJCP ID 1950  
 Judge Email antony.bitok@outlook.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 399684  
 (11A)

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)

Comment on malt, hops, esters, and other aromatics

nice caramel/raisin notes, low hop aroma

7 /12

### Appearance (as appropriate for style)

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

light darker copper color than style  
low head retention

2 /13

### Flavor (as appropriate for style)

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

caramel malt, some fruity raisin notes as well  
lacks some bitterness to make it fully  
sessionable, flavour nice but a bit sweet  
on the finish

10 /20

### Mouthfeel (as appropriate for style)

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

low carbonation (in style) - a bit too sweet on  
finish

3 /15

### Overall Impression

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

Beer recipe needs more bitterness to leave  
the palate clean and ready for another glass.  
The caramel flavours and ~~heat~~ moderate  
fruitiness are to style

5 /10

Total

27 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(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"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>

25



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Son Wabphann  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 11 Subcategory (a-f) A Entry # 899684  
 Subcategory (spell out) Ordinary Bitter (11 A)  
 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) 5 /12

Comment on malt, hops, esters, and other aromatics

raisin, Alcoholic, Sweetness, Hop none

Appearance (as appropriate for style) 1 /13

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

color to Dark, clear, head retention poor

Flavor (as appropriate for style) 10 /20

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

chocolate, raisin, Sweet, High ABV, Harshness, no hop flavour

Mouthfeel (as appropriate for style) 3 /15

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

Light body, Low Carbonation, astringency

Overall Impression 4 /10

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

make ferment temp to high, malt Bill to Dark

Total 23 /50

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

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewon.org

858598 (24A)

Judge Name (print) Steen Goulet  
 Judge BJCP ID E-1961  
 Judge Email hopyclaysbrew@outlook.com  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # \_\_\_\_\_

Subcategory (spell out) BELGIAN WITBEER

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)

Comment on malt, hops, esters, and other aromatics

8 /12  
 moderate low grainy sweetness,  
 low to med. hop, low to med. esters,  
 spicy phenols. low to moderate. low esters.

### Appearance (as appropriate for style)

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

2 /13  
 Light gold color, ok head retention,  
 body yeast flocculation

### Flavor (as appropriate for style)

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

13 /20  
 Pleasant grain, malt character, slight  
 sweetness, open mouth with notes  
 of rounded hop and honey.  
 Dry finish

### Mouthfeel (as appropriate for style)

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

3 /15  
 medium body, good carbonation,  
 not bitter, quite dry  
 finish

### Overall Impression

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

7 /10  
 Nice beer, lacking the effervescent  
 character if carbonation, this has  
 ok head & few points to total.

Total

33 /50

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

31.75



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # 858598

Subcategory (spell out) Witbier

Special Ingredients: \_\_\_\_\_

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

Comments N/A

### 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) 7 / 12

Comment on malt, hops, esters, and other aromatics  
Low malt sweetness. Mod phenols present  
low-mod esters.  
Mild citrus + herbal aroma - very subtle

Appearance (as appropriate for style) 1.5 / 3

Comment on color, clarity, and head (retention, color, and texture)  
Pale straw w low-mod haze  
very little suspended yeast  
Carbonation is mod. Head retention is mod.

Flavor (as appropriate for style) 13.5 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Clean. Grainy sweetness is evident but  
subdued. Very dry for style. Hop bitterness  
+ flavor is very low.  
Citrus + herbal flavours are pleasant

Mouthfeel (as appropriate for style) 2.5 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Dry mouthfeel. Too thin for style  
Head retention/carbonation is ok.  
No astringency evident

Overall Impression 6 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Overall an enjoyable beer with  
some minor style inconsistencies.

Total 30.5 / 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 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless          |



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers

1.org

Judge Name (print) Steven Gowen  
 Judge BJCP ID E-1961  
 Judge Email hopyclaysbrew@outlook.com  
 Use Avery label # 5160

Category # 24 Subcategory (a-f) A Entry # 698994 (24A)

Subcategory (spell out) BELLIAN WITBIER  
 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  
Low to moderate low, aromatic  
Sweetness, esters of banana &  
pear, moderate low phenols of coriander  
& spice.

Appearance (as appropriate for style) 2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Pale straw color, prominent yeast  
 haze. low head.

Flavor (as appropriate for style) 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Walty, arom. Sweetness hint of honey,  
low to med low herbal spicy  
flavors with low med low  
bitterness. A bit thin.

Mouthfeel (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Bit thin in body, low head &  
retention.

Overall Impression 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Lacking carbonation of head, yeast  
characteristics affected by this for aroma  
& flavor  
Try different yeast of carthage  
at a lot higher level.

Total 26 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

25.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # 698994

Subcategory (spell out) Witbier  
 Special Ingredients: \_\_\_\_\_

Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.  
 Comments N/A.

### 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 \_\_\_\_\_

Aroma (as appropriate for style) 6.5 /12

Comment on malt, hops, esters, and other aromatics  
Mod grainy aroma with  
pear, honey + spice esters  
low phenols.

### 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) 1.5 /3

Comment on color, clarity, and head (retention, color, and texture)  
Pale straw + mod-high haze  
Carbonation + head retention  
is low

Flavor (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Grainy sweetness dominates,  
low bitterness, some citrus + herbal  
flavors however phenols are subdued

Mouthfeel (as appropriate for style) 2 /5

Comment on body, carbonation, warmth, creaminess, astringency and other palate sensations  
Light - light med body - a bit thin.  
Soft mouthfeel. Beers suffers from  
low carbonation.

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
The beer is pleasant but suffers  
from under carbonation.  
Phenols are low which places more  
attention on grain sweetness +  
esters - perhaps amend mash rests /  
fermentation temps

Total 25 /50

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.competition.org

Judge Name (print) Anthony Bijok  
 Judge BJCP ID 1950  
 Judge Email anthony.bijok@outlook.com  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # 843417 (24A)

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

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

Comments \_\_\_\_\_  
**Aroma** (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
nice citrus aroma to style

- 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).  
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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 bread, sulfury or yeast-like aroma or flavor.

**Appearance** (as appropriate for style) 10.5 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
short haze, could be cloudier head retention poor try adding 1-2 tablespoons of stout - mixed with cold water - into last 5 minutes of boil

**Flavor** (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
get some astringency on the finish - too much peel path - enhances bitterness. Should have softer finish. Lack of carbonation makes beer a bit lifeless.

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Carbonation on low side. This style does well with high carbonation adding crispness to finish

**Overall Impression** 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Try for higher carbonation and maybe less orange peel (or carefully rest).

Total 27.5 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
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	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
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<b>Classic Example</b> <input type="checkbox"/>	<b>Stylistic Accuracy</b> <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Not to Style</b>
<b>Flawless</b> <input type="checkbox"/>	<b>Technical Merit</b> <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>
<b>Wonderful</b> <input type="checkbox"/>	<b>Intangibles</b> <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>

26.25



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Sjon Wakeham  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # 843417  
 Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_  
(24 A)

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

Comments \_\_\_\_\_  
**Aroma** (as appropriate for style) \_\_\_\_\_ 5 /12  
 Comment on malt, hops, esters, and other aromatics  
Zesty, estery, Fruity

### 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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- 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.
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- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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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 bread, sulfury or yeast-like aroma or flavor.

**Appearance** (as appropriate for style) \_\_\_\_\_ 1 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Looking head, low carbonation, clear

**Flavor** (as appropriate for style) \_\_\_\_\_ 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
no hop flavor, bitter note from orange peel, medium body

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
low carbonation, slight astringency, medium body, harsh

**Overall Impression** \_\_\_\_\_ 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
making the beer a little drier would make this a lot more refreshing

Total 25 /50

SCORING GUIDE

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

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





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Sjon Wakeham  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 644361 (24A)

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 \_\_\_\_\_

### 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

wine like, Fruity, Zesty

**Appearance** (as appropriate for style) \_\_\_\_\_ 205 /3  
 Comment on color, clarity, and head (retention, color, and texture)

Rice straw hbl., Hazy, cloudy, Head lacking

**Flavor** (as appropriate for style) \_\_\_\_\_ 14 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

grainy, crisp, Dry, Fruity, Hop Gloss note, Low bitterness, a little citrus,

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

Light Body, Dry, medium Carbonation, no astringency,

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

low levels of spice, make up just a little to give a little more life to the Beer

Total 33.5 /50

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

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

33.25



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Anthony Birk  
 Judge BJCP ID 1950  
 Judge Email antony.birk@outlook.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 644361

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) 7 /12

Comment on malt, hops, esters, and other aromatics  
Pleasant citrus and coriander aroma slight perfume  
no off aromas. Aroma faded fairly quickly

### Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)  
straw yellow, hazy to skill, low head

### Flavor (as appropriate for style) 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
light lemon citrus flavour dry finish, slightly  
some sweet malt in background, sweet  
no off flavours. Low bitterness but to  
style.

### Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
good carbonation creamy mouthfeel, no  
astringency, light body

### Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Good example of style refreshing.  
The citrus/spice notes are not overpowering

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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebr 342329 (24A) tion.org

Judge Name (print) Skills Gowen  
 Judge BJCP ID E-1961  
 Judge Email hoppys@sbrewoutlook.com  
*Use A very label # 5160*

Category # 24 Subcategory (a-f) A Entry #         

Subcategory (spell out) BEIGIAN WITBIER  
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) 4 /12  
 Comment on malt, hops, esters, and other aromatics  
moderate low malt sweetness with a hint of honey. very low loriander aroma. low phenols. low fruit aroma.

**Appearance** (as appropriate for style) 1 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
very clear, almost no head & laces.

**Flavor** (as appropriate for style) 8 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
malt, sweet flavor upfront, herbal spiciness, flavor of bitterness, slight astringency on finish.

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
low carbonation, low to med low body. Lacking body. not refreshing.

**Overall Impression** 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
The lack of carbonation has let this down, has hurt the aroma & flavor. very clear should be slight-bizzy for this style with more yeast character - I try different dosage of pump with CO2

Total 19 /50

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

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

20.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # 342329

Subcategory (spell out) Wit Lier  
 Special Ingredients: \_\_\_\_\_

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

Comments N/A

### 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.
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- 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 5 /12  
Low-mod malt sweetness w honey  
Low citrus, around w herbal +  
spicy notes. Coriander is mild.

### Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture) 1 /3  
Brilliantly clear – pale straw colour  
Under carbonated – low head retention  
Too clear for style

### Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 10 /20  
Sweet grains with some honey.  
Citrus & coriander driven flavors  
Some spice, very low hop bitterness.  
Lacks necessary phenols /flavor  
compounds

### Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations 2 /5  
Very thin → low carb lets the beer  
down. Essentially flat.  
No creaminess.

### Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement 4 /10  
The beer lacks some of the  
key flavor components for the  
style (eg. phenols). Flat – no carb.  
Too clear.

Total 22 /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.
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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	<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"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharvo85@gmail.com  
Use Avery label # 5160\1

Category # 1 Subcategory (a-f) D Entry # 469468  
1D

Subcategory (spell out) American Wheat  
 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):

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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
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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 N/A Glass only

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

low hop aroma. Grainy sweetness is present.  
Overall low aroma - predominant grainy character.

Appearance (as appropriate for style) \_\_\_\_\_ 2.5 /3  
 Comment on color, clarity, and head (retention, color, and texture)

Light gold to pale straw. Slight haze acceptable for style.  
Moderate carbonation + head retention

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

Moderate grainy, bready character.  
Low apparent hop flavor  
 bitterness is moderate for style

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

Medium body with soft, creamy mouthfeel

Overall Impression \_\_\_\_\_ 6.5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Enjoyable beer. Hop flavor could be increased to all  
No apparent faults.

Total 32.5 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
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Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<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.homebrewers-association.org

Judge Name (print) Steven Lione  
 Judge BJCP ID E-1961  
 Judge Email hopydaysbrow@outlook.com  
*Use Avery label # 5160*

Category # 1 Subcategory (a-f) D Entry # 469468  
 (1D)

Subcategory (spell out) American Wheat  
 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) 6 /12  
 Comment on malt, hops, esters, and other aromatics

Young sweet aroma, breadly, some esters present. Low hop aroma.

### Descriptor Definitions (Mark all that apply):

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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 breadly, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 2-5 /13  
 Comment on color, clarity, and head (retention, color, and texture)

moderate gold colour, good head retention, good clarity, slight haze.

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

modest malt flavor with breadly, breadly, doughy notes. low to none hop bitterness. esters present.

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

med light body, moderate carbonation,

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

good beer, lacking hop aroma, off-flavor of bitterness, otherwise great effort.

Total 28-5 /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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

2015



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Blair Noel

Category # 1 Subcategory (a-f) D Entry # 325331 (1D)

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Judge Email \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

Comments \_\_\_\_\_

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

Aroma (as appropriate for style) \_\_\_\_\_

Comment on malt, hops, esters, and other aromatics

10 /12

Bready, malty, sweet aroma, very low hop aroma, slight ester.

### Non-BJCP Qualifications:

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

Appearance (as appropriate for style) \_\_\_\_\_

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

3 /13

Excellent head, retains very well, crystal clear, pale yellow.

### 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.

Flavor (as appropriate for style) \_\_\_\_\_

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

15 /20

Very well balanced, nice malt up front finishing clean and balanced with a moderate hop bitterness.

Mouthfeel (as appropriate for style) \_\_\_\_\_

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

4 /15

very well carbonated, nice solid mouthfeel, finish crisp.

Overall Impression \_\_\_\_\_

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

7 /10

Very well balanced beer, brews very well to style. The only slight issue is the finish's bitterness is "touch" harsh, but an excellent beer overall.

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.

Classic Example	<input checked="" type="checkbox"/>	Stylistic Accuracy	<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"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" 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

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

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 325331

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 \_\_\_\_\_

### 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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- 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

very nice bread, aroma, slight sweetness  
hops restrained - to within style

Appearance (as appropriate for style) 3 / 13

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

very good head retention. Crystal clear  
nicely hazy head. Light straw yellow to  
style.

Flavor (as appropriate for style) 15 / 20

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

nicely balanced beer that has a clean  
slightly bitter finish. Light estery esters  
with a little sweet malt

Mouthfeel (as appropriate for style) 4 / 15

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

nicely carbonated, that adds to the crisp  
finish. Clean bitterness, no astringency

Overall Impression 7 / 10

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

well made beer that hits the style.  
Easy drinking and refreshing with  
good carbonation. Well done

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 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"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

75





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Steven Cover  
 Judge BJCP ID E-1961  
 Judge Email happydays@northbrook.com  
Use Avery label # 5160

Category # 1 Subcategory (a-f) D Entry # 188187  
 (1D)

Subcategory (spell out) AMERICAN BOUTERIE  
 Special Ingredients: RYE

Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.  
 Comments N/A

**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  
moderate high hop aroma classic US hops, beaked up with grain breadly malt aroma, hint of spic from rye.

**Appearance** (as appropriate for style) 2.5 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
good head retention excellent clarity dark load color, influenced by the rye. slightly too dark to style.

**Flavor** (as appropriate for style) 14 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
moderate hop interest, med malt breadly, dough malt character, dry crisp finish, hint of spic from rye.

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

**Overall Impression** 8 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
good head, slightly on darker side very nice overall, if what we think is more available high to show hop interest slightly high acidity overall good effort

Total 36.5 /50

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

(32)



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID —  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 1 Subcategory (a-f) D Entry # 188187  
 Subcategory (spell out) AMERICAN WHEAT  
 Special Ingredients: RYE

### 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 N/A Glass only.

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics

Med-High US hop aroma - Mosaic??  
Some rye spice on nose. low malt aroma  
otherwise: very pleasant

Appearance (as appropriate for style) 2 /3

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

Deep gold to mild copper colour  
considering rye colour may still be  
slightly dark for style. Brilliant clarity.

Flavor (as appropriate for style) 14-5 /20

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

Moderate to slightly high hop bitterness  
some slight astringency. Hop flavor exhibits  
earthy, citrus and berry. Mild wheat  
flavour. some rye spice present.  
Dry finish

Mouthfeel (as appropriate for style) 4 /5

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

High carbonation. Dry mouthfeel.  
slight astringency.

Overall Impression 7 /10

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

Very nice beer. Hopping slightly high for  
style but really enjoyed it.  
Very little malt character evident  
↳ Hops taking center stage.

Total

35.5 /50

SCORING GUIDE

Outstanding	(45 - 50): World-class example of style.
Excellent	(38 - 44): Exemplifies style well, requires minor fine-tuning.
Very Good	(30 - 37): Generally within style parameters, 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 checked="" 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.homebrewersassociation.org

Judge Name: Antony Bijok

BJCP ID: E1950

BJCP Rank: Recognised

Judge Email: antony.bijok@outlook.com

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 174614 (1D)

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) \_\_\_\_\_ /12

Comment on malt, hops, esters, and other aromatics

Stronger fruity hop aroma, quite pleasant within style. Does lack the wheat/malt aroma - hops dominate

Appearance (as appropriate for style) \_\_\_\_\_ /13

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

very clear, good head retention

Flavor (as appropriate for style) \_\_\_\_\_ /20

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

Not as assertively bittered, finishes dry hop bitterness dominates the flavor profile, some light malt but overpowered by hops. No off flavors

Mouthfeel (as appropriate for style) \_\_\_\_\_ /5

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

carbonation OK, finish is a bit thin and also astringent, hop bitterness is too high.

Overall Impression \_\_\_\_\_ /10

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

no issues in making the beer, no off flavours etc. you need to look at recipe formulation to brew within style, less on the hops and more wheat presence. Bitterness too high

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

23.5



# 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 # 1 Subcategory (a-f) D Entry # 174614  
ID

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 None

### Descriptor Definitions (Mark all that apply):

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- 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)

Comment on malt, hops, esters, and other aromatics

Strong melan has aroma. Very fruity  
Very high hop aroma for the style.  
No grain or bready character noticeable.

7 /12

### Appearance (as appropriate for style)

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

Nice light gold colour, very clear, big  
white head that faded quickly

2 /13

### Flavor (as appropriate for style)

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

Very bitter for style, astringent puckering  
finish. No malt character to speak  
of at all. Finishes very dry.

8 /20

### Mouthfeel (as appropriate for style)

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

Low carb & flat, very thin.

2 /15

### Overall Impression

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

Too heavily hopped for style leaving  
a high astringent bitterness. Body too  
thin to support it. While no bad flaws  
not in style and not balanced.

4 /10

Total

23 /50

SCORING GUIDE

- Outstanding** (45 - 50): World-class example of style.
- Excellent** (38 - 44): Exemplifies style well, requires minor fine-tuning.
- Very Good** (30 - 37): Generally within style parameters, 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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

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

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 381597 (1D)

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

**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 \_\_\_\_\_

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 6 /12  
 Comment on malt, hops, esters, and other aromatics  
light citrus aroma, slight malt sweetness  
in aroma

**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) within 3 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
moderate head, slightly cloudy - ~~too~~ style  
light straw color

**Flavor** (as appropriate for style) 7 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
dry, flavour dominates - tastes of light apple  
with a little sweet butterscotch.  
Lacks malt sweetness.  
Bitterness is on high end of style guidelines  
and adds to slight astringency on finish.

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
carbonation low which creates impression  
of thinness. slight astringency on finish

**Overall Impression** 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
check you have a good pitch of healthy  
yeast and well oxygenated wort. keef  
shows signs of fermentation stress.

Total 22 /50 ✓

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

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

(23)



# 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 # 1 Subcategory (a-f) D Entry # 381597  
 ID 10  
 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 \_\_\_\_\_

### 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) 5 /12  
 Comment on malt, hops, esters, and other aromatics

Moderate citrus hop aroma. Very sweet smelling, fruit and apples present

**Appearance** (as appropriate for style) 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)

Golden, with sand clarity, good head that retains well.

**Flavor** (as appropriate for style) 8 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Malt overpowered by fruity sweetness (possible acetaldehyde), medium hop flavor with bitterness in the high range for style. Finishes dry

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

Well carbonated, good medium body, finishes dry.

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

Ok beer that is slightly too sweet more than likely due to a fermentation issue. Possibly taken out of balance by having too bitter for the malt present.

Total 24 /50 ✓

SCORING GUIDE

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

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Gower  
 Judge BJCP ID E-1961  
 Judge Email hoppidanshrew@outlook.com  
Use a very label # 5160

Category # 1 Subcategory (a-f) D Entry # 695162  
 ID 1D

Subcategory (spell out) AMERICAN WHEAT

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) 6/12  
 Comment on malt, hops, esters, and other aromatics

Low hop aroma, grassy, bread, doughy malt, overall moderate, grassy, sweet, some low esters, notes.

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

Pale Gold color, good clarity with slight haze, good head retention.

Flavor (as appropriate for style) 12/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

moderate grassy dough, bread, malt flavor with a touch of sweetness, dry finish with some hop spritzes, lacking hop flavor of interest.

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

mod low to med body, ok carbonation.

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

Lacking hop aroma & flavor not balanced with the malt, otherwise good beer.

Total 30.5 /50

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

*Handwritten signature*



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 1 Subcategory (a-f) D Entry # 695162 (1D)

Subcategory (spell out) American wheat  
 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 N/A - Glass only

**Aroma** (as appropriate for style) \_\_\_\_\_ 5.5 / 12  
 Comment on malt, hops, esters, and other aromatics  
Moderate grainy aroma.  
low hop aroma.  
Very subtle yeast driven esters - acceptable for style!

**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)  
pale gold - straw. Slight haze  
Very good head retention

**Flavor** (as appropriate for style) \_\_\_\_\_ 11 / 20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Very low hop flavour. Slight earthy/spicy hop character (very slight)  
Very dry finish. Any malt flavour present  
low - moderate bitterness.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2.5 / 5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Mod carbonation  
Dry finish - too dry for style.

**Overall Impression** \_\_\_\_\_ 6 / 10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
pleasant, easy drinking beer but lacks style accuracy.  
More US hop character would be for US wheat.  
No apparent faults.

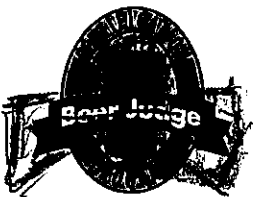
Total 27.5 / 50

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

29.25





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Goulet  
 Judge BJCP ID E-1961  
 Judge Email hoppylaysbren@outlook.com  
*Use every label # 5160*

Category # 1 Subcategory (a-f) D Entry # 935652  
 (1D)

Subcategory (spell out) AMERICAN WHEAT  
 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) 6.5 /12  
 Comment on malt, hops, esters, and other aromatics  
low grain sweet, bread, aroma,  
low hop aroma with a hint  
of citrus

**Appearance** (as appropriate for style) 5 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Pale gold color, excellent carbonation

**Flavor** (as appropriate for style) 9 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
light low bread aroma malt flavor  
low hop aroma w/ bitterness, crisp  
if dry

**Mouthfeel** (as appropriate for style) 2 /15  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
good carbonation astringent finish  
long lasting, thin body

**Overall Impression** 5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
low hop aroma w/ flavor, body  
low thin, astringent long lasting finish

Total 25.5 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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 checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless

26.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 1 Subcategory (a-f) D Entry # 935 652 ID  
 Subcategory (spell out) American Wheat  
 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 N/A – Glass only.

Aroma (as appropriate for style) \_\_\_\_\_

Comment on malt, hops, esters, and other aromatics \_\_\_\_\_ 7 /12

Low-Med grainy aroma. Very clean. Low hop aroma – subtle grapefruit/ citrus like hop aroma.

Appearance (as appropriate for style) \_\_\_\_\_

Comment on color, clarity, and head (retention, color, and texture) \_\_\_\_\_ 3 /3

Pale straw. Straight haze. True to style – Very nice.

Flavor (as appropriate for style) \_\_\_\_\_

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics \_\_\_\_\_ 10 /20

Low hop flavour. Slight astringency in finish ~~part~~ → Intensified by dry mouthfeel. Low-Med grainy malt character.

Mouthfeel (as appropriate for style) \_\_\_\_\_

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations \_\_\_\_\_ 2 /5

Very dry mouthfeel – Too dry for style. Slight astringency.

Overall Impression \_\_\_\_\_

Comment on overall drinking pleasure associated with entry, give suggestions for improvement \_\_\_\_\_ 5-5 /10

Too dry for style which detracts from required mouthfeel + malt flavours for style. Would benefit from more hops, more damp + more hop character.

Total 27.5 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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 checked="" 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



# 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 # 1 Subcategory (a-f) D Entry # 798947  
 ID 1D  
 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 NOVICE

### 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.

Comments \_\_\_\_\_  
**Aroma** (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
Medium passionfruit/melon aroma no  
noticeable malt character present.

**Appearance** (as appropriate for style) .2 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Dark yellow to gold. thin white head that  
fades quickly. slight haze.

**Flavor** (as appropriate for style) .12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
hop flavor of melon/passionfruit dominates  
over any of the malt character. No  
bready or grainy character apparent. Finishes  
rich and clean.

**Mouthfeel** (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Medium body with good body from  
the malt.

**Overall Impression** 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
While a well made beer will suffer  
for being out of balance towards the  
happy bitter side for the style.

Total 31 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	<b>Problematic</b> (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 checked="" type="checkbox"/>		Technical Merit	<input type="checkbox"/>		
			Wonderful			<input checked="" type="checkbox"/>	Intangibles	<input type="checkbox"/>
						<input type="checkbox"/>		Lifeless

*Blair Noel*



# 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 every label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 798947  
 (1D)

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 \_\_\_\_\_

**Aroma** (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
 nice galaxy aroma. Low to no malt  
 of coconut through  
 no off aromas

- 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)  
 good head retention, slight haze to style

**Flavor** (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
 hop flavor, tends to dominate. Ideally  
 grainy/malty flavors should come through  
 to complement the hops. Clean finish  
 No sedimentation issues.

**Mouthfeel** (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
 Carbonation fair the style needs medium high  
 to high carbonation to give a good crisp finish  
 No astringency

**Overall Impression** 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
 well made beer. Needs more wheat malt  
 presence to be true to style. Still very  
 drinkable. Look for malt flavors  
 and higher carbonation

Total 32 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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	<input checked="" 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"/>	Lifeless

31.5



# 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 # 1

Subcategory (a-f) D

Entry #

724534  
ID

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):

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

Comment on malt, hops, esters, and other aromatics

Slight fruity aroma with a hint of a malty note.

6 /12

Appearance (as appropriate for style)

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

Very pale yellow to straw, ok head that quickly disappears.

1.5 /3

Flavor (as appropriate for style)

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

Crisp beer, slight clove/phenol taste. No wheat character present, finish very dry.

9 /20

Mouthfeel (as appropriate for style)

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

Medium high carbonation but missing the body that is normally present in a wheat beer.

3 /5

Overall Impression

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

A well made beer but likely to be better in the wheat category as a recipe issue, missing the Vancouver hop character.

4 /10

Total

23.5 /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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

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

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 724534 (1D)

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 \_\_\_\_\_

### Descriptor Definitions (Mark all that apply):

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- 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.
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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 bread, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics  
*light hop aroma with slight fruity esters coming through. Low to no malt aroma. Very nice aroma - pleasant*

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)  
*nice strong head, ~~good~~ light straw color*

Flavor (as appropriate for style) 9 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
*no fermentation flaws. Lacks wheat doughy flavours. Tastes very nice but not too style, flavour and aroma more noble hop character than American. More of a German Pils character.*

Mouthfeel (as appropriate for style) 3 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
*Carbonation a bit low. The style needs good carbonation to give a crisp finish*

Overall Impression 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
*Nice well made beer that is very drinkable - unfortunately it is to style. Needs more American hop character and a more wheat flavour. Look at recipe suggestions*

Total 25 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
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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
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless

29.25



# 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 # 10 Subcategory (a-f) A Entry # 369772  
10A

### 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

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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.

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

Typical ester and phenol aroma trending  
flavors banana, no hop aroma  
present.

Appearance (as appropriate for style) 2 /3

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

Gold with a fluffy off white head  
which persists well

Flavor (as appropriate for style) 12 /20

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

Strong phenolic flavor, also present  
is a unpleasant phenolic / solventy flavor.  
banana ester present

Mouthfeel (as appropriate for style) 2.5 /5

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

Medium carbon but body is  
a little thin.

Overall Impression 4 /10

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

Phenolic and estery as to style but  
also a phenolic solvent like faint missing  
more of the malt character to balance!

Total 27.5 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
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Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

50.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer

ion.org

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

Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 369772  
(10A)

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):

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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)

Comment on malt, hops, esters, and other aromatics

light clove aroma with some noble hops coming through. Aroma should be stronger to be a good true hestyle 7/12

### Appearance (as appropriate for style)

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

good head, slight haze, light copper 3/13  
too style

### Flavor (as appropriate for style)

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

light banana/clove flavour. some malt sweetness. The esters and phenolics are a bit subdued for style. 12/20

### Mouthfeel (as appropriate for style)

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

nice carbonation, finishes a little sweet but not cloying 3/15

### Overall Impression

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

Lacks the aromatic aromas for German wheat. Yeast health, pitching date, temperature, oxygen all impact the yeast character. 6/10

Total

31/50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(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"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<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"/>	Lifeless

29.25





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharvo85@gmail.com  
*Use Avery label # 5160*

Category # 10 Subcategory (a-f) A Entry # 167367  
10A

Subcategory (spell out) Weissbier  
 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 bready, sulfury or yeast-like aroma or flavor.

Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.  
 Comments NA – Glass only.

**Aroma** (as appropriate for style) \_\_\_\_\_ 2 / 12  
 Comment on malt, hops, esters, and other aromatics  
Skunky aroma w/ tart (almost lactic) aroma.  
Low phenols + esters required for style.

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 / 13  
 Comment on color, clarity, and head (retention, color, and texture)  
Gold – Acceptable for style  
Good head retention

**Flavor** (as appropriate for style) \_\_\_\_\_ 4 / 20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Fault is overpowering  
Typical phenolic + ester characteristics are absent.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 / 5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Light body. Mod carbonation

**Overall Impression** \_\_\_\_\_ 3 / 10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Apparent fault inhibits ability to judge appropriately. Possible infections likely during fermentation.

Total 13 / 50

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

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) John Gover  
 Judge BJCP ID E-1961  
 Judge Email hopydays@protonmail.com  
Use Avery label # 5160

Category # 10 Subcategory (a-f) A Entry # 167367 (10A)

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: /

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

- 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 \_\_\_\_\_

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 2 /12  
 Comment on malt, hops, esters, and other aromatics  
Dominant fault of stinky lacto  
craving overpowers all other aroma.

- 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)  
mid to med dark gold, good head  
retention

**Flavor** (as appropriate for style) 4 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
not good, astringent, warming.

**Mouthfeel** (as appropriate for style) 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
warming astringent, thin body

**Overall Impression** 3 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
fast review help understanding  
crack to judge check yeast  
stain temp then ferment,  
check for infection.

Total 13 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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 checked="" type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Lifeless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Brian Noel

Category # 10 Subcategory (a-f) A Entry # 449948  
10A

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

Judge Email \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

Use Avery label # 5160

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

### BJCP Rank or Status:

Comments \_\_\_\_\_

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

**Aroma** (as appropriate for style) \_\_\_\_\_ 3 /12

Comment on malt, hops, esters, and other aromatics

Solventy and unpleasent character. Slight sweet note from the malt but is overpowered.

### Non-BJCP Qualifications:

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

**Appearance** (as appropriate for style) \_\_\_\_\_ 2 /13

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

Low golden with solid persistent white 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 bready, sulfury or yeast-like aroma or flavor.

**Flavor** (as appropriate for style) \_\_\_\_\_ 4 /20

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

Some banana ester but immediately over taken by solvent/medicinal flavors.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 /5

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

Slightly under carbonated and thin

**Overall Impression** \_\_\_\_\_ 3 /10

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

Quite unpleasant and difficult to judge beyond its faults.

Total 14 /50

SCORING GUIDE

- Outstanding** (45 - 50): World-class example of style.
- Excellent** (38 - 44): Exemplifies style well, requires minor fine-tuning.
- Very Good** (30 - 37): Generally within style parameters, 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.

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Antony BITOK  
 Judge BJCP ID 1950  
 Judge Email antony.bitok@outlook.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 449948  
 (10A)

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) \_\_\_\_\_ /12

Comment on malt, hops, esters, and other aromatics  
strong solvent phenolic aroma coming through

**Appearance** (as appropriate for style) \_\_\_\_\_ /13

Comment on color, clarity, and head (retention, color and texture)  
head retention good, quite clear, straw color golden 2/3

**Flavor** (as appropriate for style) \_\_\_\_\_ /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
unpleasant flavour. check water to remove chlorine check fermentation temp - solvent flavour/aroma can come from too high temps

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ /5

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

**Overall Impression** \_\_\_\_\_ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
significant flaws. check water quality and fermentation temp. phenolic off flavours can also come from infection check cold side sanitation and bottle cleaning

Total 13 /50

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

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

13-5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 10 Subcategory (a-f) A Entry # 447245  
10A

### 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.

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

Comments N/A – Glass only.

**Aroma** (as appropriate for style) \_\_\_\_\_ /12

Comment on malt, hops, esters, and other aromatics  
low phenols w mod-high esters (banana). No apparent hop aroma. wheat aroma present → low-Med.

**Appearance** (as appropriate for style) \_\_\_\_\_ /15 13

Comment on color, clarity, and head (retention, color, and texture)  
pale straw w low head retention. lacks carbonation

**Flavor** (as appropriate for style) \_\_\_\_\_ 12.5/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Banana esters are prominent + pleasant. low phenols present. imbalance between esters + phenols

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 3/5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
low carbonation. soft mouthfeel – Med Body.

**Overall Impression** \_\_\_\_\_ 6.5/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A good overall beer. low carbonation detracted from overall impression. Ester vs phenol balance needs improvement

Total 30.5/50

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

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



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) Steen Gouler

Category # 10 Subcategory (a-f) A Entry # 447245  
(10A)

Judge BJCP ID E-1961

Subcategory (spell out) \_\_\_\_\_

Judge Email happydaysbren@outlook.com  
*(Use Avery label # 5160)*

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

7 /12  
*aroma of banana ester, low of phenols of spicy clove, grainy bread, clove, low to here hop aroma.*

### Appearance (as appropriate for style)

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

2 /3  
*pale to mod, pale straw, ok head, slight haze*

### Flavor (as appropriate for style)

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

12 /20  
*moderate banana ester, finish with hint spicy clove phenols, bread grain wheat character slight sweetness*

### Mouthfeel (as appropriate for style)

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

3 /5  
*lacking in carbonation, head retention no white mouth consistent head*

### Overall Impression

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

6.5 /10  
*beer has good banana ester, unfortunately lacking phenols, most probably from lack of carbonation*

Total

30.5 /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
- Flawless
- Wonderful
- Stylistic Accuracy
- Technical Merit
- Intangibles
- Not to Style
- Significant Flaws
- Lifless



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 1D Subcategory (a-f) B Entry # 577 986  
103

Subcategory (spell out) Dunkles Weissbier  
 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 N/A – Glass only.

Aroma (as appropriate for style) \_\_\_\_\_ 10 /12  
 Comment on malt, hops, esters, and other aromatics  
Med malt aroma supported well by balanced phenol + ester character.  
Mlt sweetness evident.

Appearance (as appropriate for style) \_\_\_\_\_ 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Deep copper, some suspended yeast / haze.

Flavor (as appropriate for style) \_\_\_\_\_ 16 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Rich bread, toasted malt character  
Balance of clove like phenols + banana like esters is pleasant.  
Well balanced flavour profiles.  
Slight bitter astringency on the finish.

Mouthfeel (as appropriate for style) \_\_\_\_\_ 3.5 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Med – med full body.  
Slight astringency  
Med – high carbonation

Overall Impression \_\_\_\_\_ 8 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Great beer.  
Flavour changes as it warmed were a delight.  
Rich, satisfying and delicious.

Total 40.5 /50 ✓

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	

81.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Steven Golub  
 Judge BJCP ID E-1061  
 Judge Email lappydays@comcast.net  
 Use Avery label # 5160

Category # 10 Subcategory (a-f) B Entry # 577966 (10B)

Subcategory (spell out) Dunkel Weisshie-  
 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  
Moderate phenols of clove, hot pepper, medicinal herb, esters, moderate malt aroma, biscuit, toffee, caramel toast.

**Appearance** (as appropriate for style) 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Light brown color, great head retention & carbonation.

**Flavor** (as appropriate for style) 16 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Moderate phenols flavor of clove, hot pepper, medicinal herb, ester supported by the malt with moderate toffee, biscuit, richness. Dry finish.

**Mouthfeel** (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
med to med full body, great carbonation & creaminess.

**Overall Impression** 8 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
very nice beer, well balanced enjoyed it, all maybe slightly off the high side for malt flavor.

Total 41 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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"/>	Not to Style
Flawless	<input checked="" 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"/>	Lifeless
<b>Stylistic Accuracy</b>					
<b>Technical Merit</b>					
<b>Intangibles</b>					

40.75





# 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 # 10 Subcategory (a-f) A Entry # 754141  
10A

Subcategory (spell out) \_\_\_\_\_  
 Special Ingredients: \_\_\_\_\_

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

### 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 NOVICE

Comments \_\_\_\_\_

**Aroma** (as appropriate for style) 9 /12  
 Comment on malt, hops, esters, and other aromatics

light ester and phenolic notes with a nice breadly aroma in the background.

### 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.
- Diacyl** – 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 breadly, sulfury or yeast-like aroma or flavor.

**Appearance** (as appropriate for style) 1 /3  
 Comment on color, clarity, and head (retention, color, and texture)

Staw color with small head that ~~loses~~ leaves quickly.

**Flavor** (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Nice balance of banana and clove, mouthiness is present but finishes a touch sweet.

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

under carbonated for the style but has good body.

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

Good weissbier that just finishes a touch sweet. Mouthfeel under attenuated, and a touch clove at the end.

Total 24 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

46



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Antony BITOK  
 Judge BJCP ID 1950  
 Judge Email antony.bitok@outlook.com  
*Use Avery Label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 754141 (10A)

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  
balanced aroma but quite subdued.  
esters & phenolics not prominent as required

**Appearance** (as appropriate for style) \_\_\_\_\_ 3 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
slight haze, good head, straw yellow

**Flavor** (as appropriate for style) \_\_\_\_\_ 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
low to no hops finishes very sweet.  
The classic wheat beer flavours hidden by the sweet malt

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
carbonation a little low very low for style - combined with sweetness it is a cloying finish

**Overall Impression** \_\_\_\_\_ 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
the beer was too sweet did it attenuate properly. was there enough wheat in the Dabbinbillo

Total 25 /50 ✓

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

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

23



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Steven Cower  
 Judge BJCP ID E-1961  
 Judge Email hopydaysbrew@outlook.com  
*Use Avery label # 5160*

Category # 12 Subcategory (a-f) B Entry # 975566  
 (12B)  
 Subcategory (spell out) Australian Sparkling ALE.  
 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 N/A

Aroma (as appropriate for style) 7 /12  
 Comment on malt, hops, esters, and other aromatics  
Moderate malt aroma, pronounced esters apples, pears, lacking hop aroma. Light solvent. clean.

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

Flavor (as appropriate for style) 12 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Moderate malt aroma, bread, flavor, dry finish. It's a slightly astringent bitterness, esters apples of banding.

Mouthfeel (as appropriate for style) 4 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
good carbonation, creamy head, well body, slightly tallow body, bit thin.

Overall Impression 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
nic beer, lacking hop aroma. bit more body required! light solvent aromas, overall pleasant temp's, fine sitting on glass

Total 33 /50

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

32.25



# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

975 566

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email jakeharro85@gmail.com  
Use Avery label # 5160

Category # 12 Subcategory (a-f) B Entry # ~~95177~~ 12B  
 Subcategory (spell out) Aus Sparkling Ale  
 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 N/A, Glass only.

**Aroma** (as appropriate for style) \_\_\_\_\_ 6.5/12  
 Comment on malt, hops, esters, and other aromatics  
Pleasant, soft aromas. Yeast + malt dominant. Little apparent hop aroma

- 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)  
Golden straw colour. True to style. Some haze present – acceptable for style.

**Flavor** (as appropriate for style) \_\_\_\_\_ 12.5/20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Some bitter astringency on the finish. Little hop flavor present. Attenuation is high → Dry finish.

**Mouthfeel** (as appropriate for style) \_\_\_\_\_ 2.5/5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
Light – med body, mild astringency. Perhaps a little too dry for style.

**Overall Impression** \_\_\_\_\_ 7/10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Enjoyable beer. Some minor faults however solvent aroma likely attributed to Aus Ale yeast. Some minor style inconsistencies

**Total** \_\_\_\_\_ 31.5/50

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

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



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID                       
 Judge Email jakeharro85@gmail.com  
*Use Avery label # 5160*

Category # 12 Subcategory (a-f) B Entry # 955 177  
 Subcategory (spell out) Australian Sparkling Ale 12B  
 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 No I applicable - Glass only.

**Aroma** (as appropriate for style) 4 /12  
 Comment on malt, hops, esters, and other aromatics  
Apparent phenolic, medicinal aromas  
Malt aroma is prominent with some earthy  
hop character

**Appearance** (as appropriate for style) 12 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Slightly darker colour than style requires.  
~1.0-1.2 SRM, some haze

**Flavor** (as appropriate for style) 11 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Phenolic flavour persists (as per aroma).  
Medicinal flavor. Dry finish

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

**Overall Impression** 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

**Total** 24 /50

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

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

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Steven Gower  
 Judge BJCP ID E-1961  
 Judge Email Lopudonshrew@outlook.com  
 Use Avery label # 5160

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 955177  
 (12B)

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) 4 /12  
 Comment on malt, hops, esters, and other aromatics

moderate esters, moderate phenol, solvent/nail polish aroma, Band out, medicinal aroma, moderate malt grain, low hop presence. Creamy sweet

Appearance (as appropriate for style) 2.5 /3  
 Comment on color, clarity, and head (retention, color, and texture)

moderate to high color, color, excellent head retention, good clarity

Flavor (as appropriate for style) 8 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

medium malt flavor, esters, a bandaid flavor, warming sensation on finish.

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

warming sensation on finish,

Overall Impression 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

check yeast strain, ferment temp, a check for infection, color, slightly pale.

Total 20.5 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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 checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless

22.25



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID jakeharro85@gmail.com  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 12 Subcategory (a-f) A Entry # 958174  
 Subcategory (spell out) British Golden Ale 12A  
 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 flans only - N/A.

### Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

5 / 12  
Mild phenolic solvent like aroma.  
light grassy, faint hop character  
grainy base malt aroma  
present

### Appearance (as appropriate for style)

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

2 / 3  
pale straw colour with slight haze  
appropriate colour for style.

### Flavor (as appropriate for style)

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

13.5 / 20  
Assertive hop bitterness with little or no  
astringency. Yeast driven esters apparent  
but not unpleasant. Bready, grainy base malt  
character suits style. Some residual sweetness  
but finishes quite dry.

### Mouthfeel (as appropriate for style)

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

3.5 / 5  
Medium body with low carbonation  
little or no astringency

### Overall Impression

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

6.5 / 10  
some minor faults but is pleasant beer.

Total

30.5 / 50

SCORING GUIDE

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

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

30.5



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Steven Gower  
 Judge BJCP ID E-1961  
 Judge Email Lappyclauschen@outlook.com  
Use Avery label # 5160

Category # 12A Subcategory (a-f) A Entry # 958174 (12A)

Subcategory (spell out) British Golden Ale  
 Special Ingredients: \_\_\_\_\_

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

**BJCP Rank or Status:**

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

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  
Lacking hop aroma, prominent esters with a phenol, low malt aroma, nail polish / solvent aroma - grassy hop cream

**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.
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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 bread, sulfury or yeast-like aroma or flavor.

**Appearance** (as appropriate for style) 2-5 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Slight haze good steam to gold color, head ok.

**Flavor** (as appropriate for style) 11 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
medium hop bitterness, moderate hop aroma dry finish, esters prominent of banana.

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

**Overall Impression** G-5 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
This beer has a solvent aroma not overbearing but present. Requires more hop aroma to balance with malt. Maybe check yeast from a esters present

Total 30.5 /50

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

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





# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Steve Gower  
 Judge BJCP ID E-1961  
 Judge Email happydaysbrew@outlook.com  
*Use Avery label # 5160*

Category # 12 Subcategory (a-f) A Entry # 391624 (12A)  
 Subcategory (spell out) 12A English Golden Ale  
 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) 5 /12  
 Comment on malt, hops, esters and other aromatics  
Slight hop aroma, moderate malt, aroma of caramel biscuit toffee. Malt bitter. Moderate.  
malt sweet. This style should not have caramel. Overdone.

**Appearance** (as appropriate for style) 2 /13  
 Comment on color, clarity, and head (retention, color, and texture)  
Light to moderate gold color. Slight, too dense, excellent clarity. head good!

**Flavor** (as appropriate for style) 10 /20  
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics  
Low hop flavor & low bitterness, med malt flavor dominates. No esters. Dry finish with a bit of grain husk astringency.

**Mouthfeel** (as appropriate for style) 3 /5  
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  
med body, moderate carbonation, slight grainy husk astringency.

**Overall Impression** 6 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Lacking hop aroma & flavor, malt overly slightly to stark in color, not drinkable beer but doesn't fit into this category. More hop character needed for. Many the better mals 'd will be a great beer to style.

Total 26 /50

SCORING GUIDE	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (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"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>

26.25



# BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JAKE HARRISON  
 Judge BJCP ID —  
 Judge Email jakeharvo85@gmail.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # 391624  
 Subcategory (spell out) 12A English Golden Ale  
 Special Ingredients: \_\_\_\_\_

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

### 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 breadly, sulfury or yeast-like aroma or flavor.

### Comments

### Aroma (as appropriate for style) 5 /12

Comment on malt, hops, esters, and other aromatics

Mild hop aroma, subtle noble aroma but very mild  
some malt aroma present. Caramel aroma present

### Appearance (as appropriate for style) 2 /3

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

Color turns appropriate for style ≈ 10.8nm  
Low head/carbonation – true to style  
Very clear

### Flavor (as appropriate for style) 11 /20

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

Moderate bitterness balances well with malt profile. No diacetyl detectable.  
Medium body.  
Malt always comprise mild breadly with some caramel notes – pleasant flavor but some style conflicts.

### Mouthfeel (as appropriate for style) 3.5 /5

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

Mouthfeel is medium body with low to moderate carbonation – true to style.

### Overall Impression 5 /10

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

Very enjoyable beer with no obvious faults! Beer spec is not representative of British Golden Ale – More representative of an ESB. due to malt aroma and caramel sweetness.

Total 26.5 /50

SCORING GUIDE

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

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