



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Brian McGrath
 Judge BJCP ID E1426
 Judge Email Brian.P.McGrath@gmail.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 342164 (16A)

Subcategory (spell out) _____

Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

10 /12
COFFEE, DARK CARAMEL MALT
ROASTY, EARTHY, DARK FRUITS
SWEET

Appearance (as appropriate for style)

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

2 /3
DARK BROWN, GOLD AT MARGIN
LOW DARK TAN HEAD
APPEARS CLEAR

Flavor (as appropriate for style)

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

17 /20
MALT FORWARD SWEET
REASONABLE, SUBTLE BITTER FINISH
CHOCOLATE GRAINY / OATMEAL
SLIGHT ROAST ASTRINGENCY
ROSES (PETAL)

Mouthfeel (as appropriate for style)

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

4 /5
MED-FULL BODY
MODERATE CARBONATION
SLIGHT WARMTH
MODERATE CREAMINESS

Overall Impression

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

9 /10
WELL BALANCED DARK BEER
SLIGHTLY FILLING BUT NOT HEAVY
VERY DRINKABLE

Total 42 /50

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

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

(44)



BEER SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Chris Rosenborne
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 342164 (16A)

Subcategory (spell out) _____

Special Ingredients: _____

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
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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.

Comments _____

Aroma (as appropriate for style) _____ 11 /12

Comment on malt, hops, esters, and other aromatics
Chocolate note
Sweet grainy aroma.
Slight Ester

Appearance (as appropriate for style) _____ 3 /3

Comment on color, clarity, and head (retention, color, and texture)
Dark Brown.
Good Clarity. + Head.

Flavor (as appropriate for style) _____ 18 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malty/Chocolate flavour
dominating
Moderate Bitterness

Mouthfeel (as appropriate for style) _____ 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Full Bodied. moderate carbonation
slight sweetness.

Overall Impression _____ 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Easy Drinking malt forward
best. Good sweetness on the
after taste

Total 46 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
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Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

org

Brian McRae
 BJCP #E1426
 brian.p.mcrae@gmail.com
 ~~RECOGNIZED~~

Category # _____ Subcategory (a-f) _____ Entry # 416332 (13C)

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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- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
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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) 11 / 12

Comment on malt, hops, esters, and other aromatics

PLUM, COFFEE, SLIGHT TOFFEE
SLIGHT ROAST
SOME ALDEHYDES
BREADY TOFFEE (WARM)
MUTY

Appearance (as appropriate for style) 2 / 3

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

LIGHT BROWN / GOLD ON MARGINS
VERY MINIMAL DARK TAN HEAD
APPEARS CLOUDY

Flavor (as appropriate for style) 18 / 20

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

PEPPERY / ROASTY
FIRM / MALT FORWARDED BODY
WITH APPROPRIATELY BALANCED BITTER
PLEASANT RESIDUAL BITTER ON FINISH
LIGHT MOLASSES, ORANGE MALT
DARK CHOCOLATE

Mouthfeel (as appropriate for style) 5 / 5

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

MODERATE BODY
MODERATE CARBONATION
SLIGHT WARMTH & CREAMINESS
MINIMAL ASTRINGENCY

Overall Impression 9 / 10

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

VERY DRINKABLE DARK BEER
WITH NICE BALANCE AND
SUBTLE COMPLEXITY
NOT "BIG" BUT HAS SUBSTANCE
AND STILL REFRESHING / SESSION
BEER

REALLY NICE MORISHT

Total 45 / 50

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

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



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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Chris Rosewarne
 Judge BJCP ID /
 Judge Email /
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 416332 (13c)

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 _____

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
Coffee notes Floral/earthy.
Toasty malt flavour.
Slight diacetyl.

Appearance (as appropriate for style) _____ 2 / 3
 Comment on color, clarity, and head (retention, color, and texture)
Good colour + clarity
Minimal head / Poor retention

Flavor (as appropriate for style) _____ 18 / 20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Toasty flavour at the forefront
Medium low bitterness

Mouthfeel (as appropriate for style) _____ 5 / 5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Dry finish Medium Body
10+ carbonation low to moderate
Slight creamy texture

Overall Impression _____ 8 / 10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Well Balanced easy drinking.
Toasty upfront malt taste
& floral aroma.
Great Flavour & smooth
after taste.

Total _____ 43 / 50

SCORING GUIDE

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

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



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) DAMIAN MAGUINE
 Judge BJCP ID E1959
 Judge Email _____
Use Avery label # 5160

Category # 13 Subcategory (a-f) A Entry # 957785 (3A)

Subcategory (spell out) DARK MILD
 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) 8 /12

Comment on malt, hops, esters, and other aromatics
MALT - MEDIUM LOW BISCUIT, TOASTY,
LOW TOFFEE / BURNT SUGAR.
MEDIUM LOW ESTERS - R-50 APPLE.

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
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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.
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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) 3 /13

Comment on color, clarity, and head (retention, color, and texture)
DEEP BROWN.
GOOD CLARITY - NEARING OPAQUE.
LIGHT TAN HEAD - FADES QUICKLY

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MALT - MEDIUM LOW - BISCUIT, TOAST, NUTTY.
MODERATE ROAST. MEDIUM LOW ESTERS
MEDIUM LOW BITTERNESS. BALANCED TO
MALT. FINISHES DRY

Mouthfeel (as appropriate for style) 4 /15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM LOW BODY. MEDIUM LOW
CARBONATION. NO ALCOHOL
LIGHT ROAST ASTRINGENCY.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
VERY DRINKABLE BEER
GOOD ROAST CHARACTER
LACKING A LITTLE IN
COMPLEXITY

Total 38 /50

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) ROB MUNDANUS
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 13 Subcategory (a-f) A Entry # 957785 (13A)

Subcategory (spell out) DARK MILD
 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) 10 /12
 Comment on malt, hops, esters, and other aromatics

malty roast flavors bready
low esters low howness
no hop aromas

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

Appearance (as appropriate for style) 3 /13

Comment on color, clarity, and head (retention, color, and texture)
dark brown / good clarity
tan head that fades to a good
ring around glass

Flavor (as appropriate for style) 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

bready malt undertones
caramel toffee flavors
low esters plum flavors
slight low roasty
no hops

Mouthfeel (as appropriate for style) 6 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

dry mouth low body no style
low carbonation no style

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

pleasant drinking beer
balanced towards malt
fits well in style

Total 41 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
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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

39.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Chris Rosewarne
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 768379 (13B)

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) 9 /12
 Comment on malt, hops, esters, and other aromatics

Natty Malt Aroma.
Light floral note
Caramel Notes.

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

Dark reddish brown.
Good Clarity
Good Head retention

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

Dry slightly astringent
after taste.
Nuttier Toasty & slight floral
aroma.

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

Highly Carbonated.
Dry finish, slightly sharp.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well balanced with heavy malt
aroma.
Roasty Finish

Total 38 /50

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

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

39.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 768379
(13B)

RECOGNIZED

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

Comments _____

Non-BJCP Qualifications:

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

Aroma (as appropriate for style) 10 /12

Comment on malt, hops, esters, and other aromatics

COFFEE LIGHT ROASTY
SLIGHT PEPPERY PHTENOLIC
LIGHT STALTY, FLORAL HOP NOTES
LIGHT FRUIT ON WARMING

Descriptor Definitions (Mark all that apply):

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

Appearance (as appropriate for style) 3 /3

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

VERY SLIGHT DARK TAN HEAD ON SWIRL
MEDIUM BROWN, GOLD ON MARGINS
APPEARS TO BE CLEAR

Flavor (as appropriate for style) 16 /20

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

COFFEE AND DARK GRAINS w SOME
RESTRAINING ROASTINESS
MED TO HIGH CARBONATION - ACIDIC
MODERATE CREAMINESS
PEPPERY, LIGHT MALTY SWEETNESS

Mouthfeel (as appropriate for style) 5 /5

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

WELL ATTENUATED
CARBONATION HIGH & COLD
SLIGHT WARMTH & CREAMINESS
MOREOVER ASTRINGENT

Overall Impression 7 /10

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

A SESSIONABLE DARK ALE
BUT ROASTINESS IS OUT OF STYLE
AND POSSIBLE MASKS MALT SUBTL
WELL PRODUCED - NO TECHNICAL FLAWS
BACK OFF ON THE ROAST FOR
THIS STYLE FOR JUST 6% ALC
A NICE BEER
AND IGNORE GUIDELINES

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rob McDonald

Category # 20 Subcategory (a-f) C Entry # 421741
(20C)

Judge BJCP ID _____

Subcategory (spell out) IMPERIAL STOUT

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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) 9 /12

Comment on malt, hops, esters, and other aromatics

but esters sweet malt bitter chocolate
low hops burnt caramel

Non-BJCP Qualifications:

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

Appearance (as appropriate for style) 3 /3

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

black with brown head that
disappears to a low ring high head
opaque

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

Flavor (as appropriate for style) 15 /20

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

roast coffee flavors
sweet rich malt + plump flavors
low hops
cola flavors
bitter chocolate
burnt wood

Mouthfeel (as appropriate for style) 4 /5

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

full rich body creamy
medium carbonation
not cloying

Overall Impression 7 /10

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

big rich beer mouth complexity
low hops velvety texture

Total 38 /50

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

38



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) RAMIAN MAGNINE
 Judge BJCP ID E1959
 Judge Email _____
Use Avery label # 5160

Category # 20 Subcategory (a-f) C Entry # 42174 (200)
 Subcategory (spell out) IMPERIAL STOUT
 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) 8 /12
 Comment on malt, hops, esters, and other aromatics
MODERATELY STRONG MALT -
BLACK COFFEE, DARK CHOCOLATE, BROWN BREAD
MEDIUM LOW SWEET ALCOHOL
MEDIUM LOW DARK FRUIT - PLUM, CHERRY

Appearance (as appropriate for style) 3 /13
 Comment on color, clarity, and head (retention, color, and texture)
DEEP, DARK BROWN APPROACHING BLACK
OPAQUE
MODERATE CREAMY BROWN HEAD

Flavor (as appropriate for style) 15 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MODERATELY HIGH MALT, RICH, COFFEE,
DARK CHOCOLATE TASTY, MEDIUM FRUITINESS -
RAISIN, CURRANT, CHERRY, MEDIUM HIGH
BITTERNESS, MALTY BALANCE,

Mouthfeel (as appropriate for style) 4 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
FULL BODY VELVETY TEXTURE
MEDIUM ALCOHOL
MODERATE WARMTH, SLIGHTLY ASTRINGENT,
CREAMY.

Overall Impression 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
VERY WELL MADE BEER
WELL FERMENTED - CLEAN,
WELL ATTENUATED,
HARD TO FAULT BUT RECIPE
TWEAKS WOULD MAKE AN
OUTSTANDING BEER

Total 38 /50

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Hewes
 Judge BJCP ID _____
 Judge Email hewes@brewalt.com
Use Avery label # 5160

Category # 20 Subcategory (a-f) C Entry # 999443 (20C)
 Subcategory (spell out) IMPERIAL STOUT
 Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics
ash, powdery, acrid, malt sweetness, good but lacks complexity, autoxidized

Appearance (as appropriate for style) 2 /13

Comment on color, clarity, and head (retention, color, and texture)
jet black. brown head that dissipates very quickly.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
astringent, burnt, very high hop bitterness, sherry-like oxidized notes.

Mouthfeel (as appropriate for style) 2.5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
thin, astringent, very high carbonation, lacks malt backbone.

Overall Impression 7.5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
this beer might be a bit old and may have oxidized a little in the bottle. will make it thin. Good beer though. Consider some more crystal malt to lift the malt character and balance the roast malt astringency. maybe better.

Total 32 /50

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



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Curran
 Judge BJCP ID _____
 Judge Email curranblines@gmail.com
Use Avery label # 5160

Category # 20 Subcategory (a-f) C Entry # 993443
 Subcategory (spell out) Imperial Stout
 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.
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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

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

Aroma (as appropriate for style) 8 /12
 Comment on malt, hops, esters, and other aromatics
Malt fresh / aroma sweet malt. Slight hints of chocolate & coffee. No esters, low fruit esters.

Appearance (as appropriate for style) 25 /3
 Comment on color, clarity, and head (retention, color, and texture)
It's black, opaque, medium head retention

Flavor (as appropriate for style) 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Intense malt / heavy chocolate and malt body, low hop bitterness, balanced by malt. Old fruit forward and makes it hard to drink.

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

Overall Impression 9 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
There was an old fruit to the end, bitter or DMS. Without that would be an excellent beer.

Total 77.5 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
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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

39 Box 7



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Chris Rosenbaum

Category # _____ Subcategory (a-f) _____ Entry: 997856
(20C)

Judge BJCP ID _____

Subcategory (spell out) Imperial Stout

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Comments _____

Aroma (as appropriate for style) _____ 9 /12

Comment on malt, hops, esters, and other aromatics
Sweet caramel floral notes.
Roasty malt, slightly burnt notes!
Currants.

Appearance (as appropriate for style) _____ 3 /3

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

Flavor (as appropriate for style) _____ 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
High Bitterness, yet smooth
Complex, sweet, roasty/grainy
Caramel notes in aftertaste.

Mouthfeel (as appropriate for style) _____ 3 1/2 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium carbonation
Creamy
Full Body
Warming

Overall Impression _____ 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Complex warming, tasty
High alcohol tasting, but not
dominant.

Total _____ 39 1/2 /50

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

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

41.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) BRIAN McRAE
 Judge BJCP ID E1426
 Judge Email BRIAN.P.McRAE@CMAIL.COM
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 997856
 Subcategory (spell out) (20C)
 Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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

Aroma (as appropriate for style) 10 /12
 Comment on malt, hops, esters, and other aromatics
COFFEE, BREADY, CARAMEL, TOFFEE
EARTHY, FLORAL
ALCOHOL

Appearance (as appropriate for style) 25 /3
 Comment on color, clarity, and head (retention, color, and texture)
VERY DARK, GOLD / ROOY
SLIGHT DARK BROWN HEAD
CLARITY UNCERTAIN

Flavor (as appropriate for style) 18 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
BIG FULL MALT, CHOCOLATE COFFEE
NICE BITTERS, SLOW TO COME ON,
BUT GOOD
RAISINS, PLUMS, PISS, LICORICE
ANISE

Mouthfeel (as appropriate for style) 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MED CARB
VERY FULL
CREAMY
WARMING

Overall Impression 9 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
VERY BIG FULL VERY DARK BODY
HIDES ALCOHOL / WELLS BUT PRODS
SLOW SIPPING BY FIRESIDE
WELL BALANCED BITTERNESS

Total 43.5 /50

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

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

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Hendo

Judge BJCP ID _____

Judge Email hendo@brewit.com
Use Avery label # 5160

Category # 20 Subcategory (a-f) C Entry # 883815 (20C)

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

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) 7.5/12
Comment on malt, hops, esters, and other aromatics
Complex. roast sweet. floral hop
aroma. prunes. grain bread.

Appearance (as appropriate for style) 2.5/13
Comment on color, clarity, and head (retention, color, and texture)
jet black brown head with poor
head retention

Flavor (as appropriate for style) 16.5/20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
port/sterns. vanilla. burnt/acid.
sweet caramel. slight oxidized/veg/oxide.

Mouthfeel (as appropriate for style) 3.5/15
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
a little thin. still full but fullness
doesn't hold on the palate. low
carbonation. good.

Overall Impression 8/10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Nice beer. no noticeable faults.
could use a little more body.
may have attenuated out a little
too far. lovely beer

Total 38 /50

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

Classic Example	<input checked="" 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 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

35.75



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Carter
 Judge BJCP ID _____
 Judge Email (Walter@rain.com) Walter
Use every label # 9160

Category # 20 Subcategory (a-f) C Entry # 883815
 Subcategory (spell out) Imperial Stout (20C)
 Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
lots of coffee, pines, cherries, old funky element / cant get my finger on Raisins, etc.

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

Flavor (as appropriate for style) 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Complex and intense. Cherry, berry flavors, biscuit, slight cherry note, the old funk to flavor not out of control? Esters are a little higher fermentation temp?

Mouthfeel (as appropriate for style) 3-5 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
A bit thin for an imperial stout, lots of warmth, velvety, smooth (due to no astringency)

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Complex imperial stout, funky flavors, a lot going on. Sweet.

Total 33.5 /50

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) Chris Rosenbaum
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 252268 (200)

Subcategory (spell out) Imperial Stout
 Special Ingredients: _____

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style) 6/12

Comment on malt, hops, esters, and other aromatics
Strong alcohol sweet smell
Charalote notes.
Rum + Raisin.

Appearance (as appropriate for style) 2/3

Comment on color, clarity, and head (retention, color, and texture)
No Head.
Black in colour.

Flavor (as appropriate for style) 10/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Sweet - Dry taste, Lingering sweetness
Raisins
Low Hop notes
medium Malt character

Mouthfeel (as appropriate for style) 2/5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Hot alcohol
low Carbonation

Overall Impression 3/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Alcohol overpowers creating
excessive sweetness. ?? understated

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

24



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) BRIAN MCGEE
 Judge BJCP ID E1426
 Judge Email BRIAN.J.MCGEE@GMAIL.COM
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 252268
 Subcategory (spell out) _____ (20C)
 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.
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 Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

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

Comments _____

Aroma (as appropriate for style) _____ 6 /12

Comment on malt, hops, esters, and other aromatics

ALCOHOL
PLUM, CHOCOLATE
NOT ~~SO~~ COMPLEX

Appearance (as appropriate for style) _____ 2 /13

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

NO HEAD
VERY DARK, RUBY HIGHLIGHTS
CLARITY UNCERTAIN

Flavor (as appropriate for style) _____ 10 /20

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

SWEET, CLOYING MALT
RAISINS
ALCOHOL WARMTH
SHARP BITTER
COFFEE ASTRINGENCY
BURNT FICS, CARDAMOM

Mouthfeel (as appropriate for style) _____ 3 /15

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

LOW TO MED-LOW CARB
VERY FULL, SWEET, CLOYING FINISH

Overall Impression _____ 4 /10

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

BIG & DARK BUT NOT BALANCED
ALCOHOL PROMINENT NOT HIDDEN
POSSIBLY NEEDS MORE ATTENTION
AND/OR AGEING TO BALANCE
NOT PLEASANT DRINKING
DOESN'T "MELD"

Total 25 /50

SCORING GUIDE

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers.org

Judge Name (print) Rob McDonald

Category # 20 Subcategory (a-f) B Entry # 751253 (20B)

Judge BJCP ID _____

Subcategory (spell out) AMERICAN STOUT

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

sweetness perhaps alcohol derived
malt grana roast
alcoholic
no hop aroma

7 /12

Appearance (as appropriate for style)

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

very dark brown almost black
few head pillows that linger

3 /13

Flavor (as appropriate for style)

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

bread, malt caramel toffee flavors
clean ferment, low coffee
low esters, hoppy, sweet aftertaste
very little hoppy flavor
light licorice, aniseed flavor

11 /20

Mouthfeel (as appropriate for style)

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

smooth, no astringency
low carbonation

3 /5

Overall Impression

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

smooth, medium, sweetness alcoholic
slight hoppy aftertaste
low roast and hops not reflective of style

5 /10

Total

29 /50

SCORING GUIDE

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

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



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) DAMIAN MAGUINE

Category # 20 Subcategory (a-f) B Entry # 751253

Judge BJCP ID 11959

Subcategory (spell out) AMERICAN STOUT (20B)

Judge Email _____
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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

6 /12
MODERATE SWEET ALCOHOL.
MEDIUM LOW MALT - TOAST,
CHOCOLATE LOW FRUITY ESTERS.
LOW PINENY, CITRUS HOPS.

Non-BJCP Qualifications:

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

Appearance (as appropriate for style)

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

3 /13
VERY DARK BROWN.
GOOD CLARITY AT EDGES.
MODERATELY LARGE TAN HEAD DRIVEN BY
CARBONATION.

Descriptor Definitions (Mark all that apply):

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

Flavor (as appropriate for style)

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

10 /20
MEDIUM HIGH ALCOHOL DOMINATES.
MEDIUM ROAST GRAINS - TOASTY,
SWEET, NATTY. LOW ESTERS.
MEDIUM BITTERNESS. LOW CITRUS,
PINENY HOPS.

Mouthfeel (as appropriate for style)

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

3 /5
MEDIUM FULL BODY. MEDIUM HIGH
CARBONATION. WARMING ALCOHOL

Overall Impression

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

5 /10
ALCOHOL DOMINATED BEER
LACKING ROAST + HOPS TYPICAL
OF AN AMERICAN STOUT.

Total 27 /50

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

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

Judge BJCP ID _____

Judge Email hendoo@brewcult.com
Use Avery label # 5160

Category # 20 Subcategory (a-f) C Entry # 175919
(20C)

Subcategory (spell out) Imperial Stout

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

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

Comments _____

Aroma (as appropriate for style) 10 / 12
 Comment on malt, hops, esters, and other aromatics
roasting, pines, autohydro (good), caramel,
coffee, very complex,
some stery-like character.
NICE alcohol

Appearance (as appropriate for style) 3 / 3
 Comment on color, clarity, and head (retention, color, and texture)
Jet black dark brown head, nice legs.

Flavor (as appropriate for style) 17 / 20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Intense. Aweamer roasty, malty, astringent
coffee caramel very complex good
autohydro notes, well balanced high
bitterness against malt sweetness.

Mouthfeel (as appropriate for style) 4 / 5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
thick, full, aweamer low-med
Carbonation, good alcohol warmth.

Overall Impression 8.5 / 10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Stunning. Maybe one higher alcohol
but maybe in just nit picking.
Great beer 😊

Total 42.5 / 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

40.25



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Cowan
 Judge BJCP ID _____
 Judge Email Cowan@MaineCounil.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 175919
 Subcategory (spell out) Imperial Stout (20C)
 Special Ingredients: _____

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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

Raising ~~alcohol~~ alcohol - light, low malt character
Light - Sweet malterous

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

Jet Black, no head retention

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

Great balance with hops/malt. Strong malt character
very fresh flavor to it. Intense flavor.
Dark chocolate flavor, little yeast

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

Low carbonation, full bodied, not too chewy
Smooth alcohol warmth

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

Excellent, drinkable, lots going on, intense not
too heavy, good if. If improvement see a
cherry version!

Total 38.5 /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 checked="" type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless <input checked="" type="checkbox"/>	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful <input checked="" type="checkbox"/>	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



BEER SCORESHEET

#34
Box 6



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Chris Rosenbaum

Category # _____ Subcategory (a-f) _____ Entry # 751463
(20B)

Judge BJCP ID _____

Subcategory (spell out) American Stout

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Comment on malt, hops, esters, and other aromatics

Licorice
Spent coffee grain
Liquor type smell. /12

Appearance (as appropriate for style)

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

No Head
No Carbonation
Black / 13

Flavor (as appropriate for style)

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

Extremely Sweet
not attenuated. /20

Mouthfeel (as appropriate for style)

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

Warm
Astringent
Extremely Sweet / 5

Overall Impression

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

Appears not to have attenuated
zero carbonation/head
Phenolic - cough syrup. /10

Total

13 /50

SCORING GUIDE

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

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

(13)



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # **751463**

Subcategory (spell out) _____ **(20B)**

Special Ingredients: _____

RECOGNIZED

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

Comments _____

Aroma (as appropriate for style) _____ /12

Comment on malt, hops, esters, and other aromatics

LICORICE, VEGETAL, MUSHROOMS

COFFEE

DARK MALTS, CARAMEL

GRAIN / CORN AN OIL SEET

COFFEE / KNOCK BOX

Appearance (as appropriate for style) _____ /3

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

DARK BROWN TO BLACK

GOLD HIGHLIGHTS

NO HEAD; APPEARS CLEAR

Flavor (as appropriate for style) _____ /20

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

VERY UNPLEASANT

TASTES LIKE COFFEE KNOCK BOX

NOT WELL ATTENUATED

VERY SWEET & BITTER

ALMOST LIKE WORT

MEDICINAL - COUGH-SYRUP

Mouthfeel (as appropriate for style) _____ /5

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

LOW TO NO CARBONATION

SOME WARMTH

CLOYING

Overall Impression _____ /10

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

APPEARS TO HAVE A SERIOUS

FLAW BUT UNIQUE ORIGIN

POSSIBLE YEAST HEALTH ISSUES

Total **13** /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
- Lifeless

#31 Box 7



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

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

Category # _____ Subcategory (a-f) _____ Entry # 326332
 (20A)

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.
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- Light-Struck – Similar to the aroma of a skunk.
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- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) _____ 9 / 12

Comment on malt, hops, esters, and other aromatics
Toffee / Malty aroma
Bready.

Appearance (as appropriate for style) _____ 3 / 13

Comment on color, clarity, and head (retention, color, and texture)
Large Head - off white.
Brown / Amber
Good clarity

Flavor (as appropriate for style) _____ 15 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Coffee / Toffee notes
Ritter after taste with
astringency.

Mouthfeel (as appropriate for style) _____ 3 / 15

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Highly carbonated
Plummy Body.

Overall Impression _____ 7 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Malt forward grainy / brady
coffee flavours, less carbonation

Total 37 / 50

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

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

38



BEER SCORESHEET

http://www.bicp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 326332

Subcategory (spell out) _____ (20A)

Special Ingredients: _____

RECOGNIZED

Use Avery label # 5160

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) _____ 10 /12

Comment on malt, hops, esters, and other aromatics

TOFFEE, COFFEE
SLIGHT EARTHINESS
RAISINS

Appearance (as appropriate for style) _____ 0 /3

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

HUGE OFF-WHITE HEAD (1/2 GLASS)
DARK BROWN - GOLD
APPEARS CLEAR

Flavor (as appropriate for style) _____ 16 /20

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

MALT FORWARD, FULL
QUICKLY FOLLOWED BY BITTER
to MINERAL

Mouthfeel (as appropriate for style) _____ 5 /5

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

FULL TO MED-FULL BODY
DRY FINISH, SLIGHT ASTRINGENCY
MED TO MED-HIGH CARBON
SLIGHT CREAMINESS, SMOOTH TASTE

Overall Impression _____ 9 /10

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

FULL, BIG, DARK BEER
MALT FORWARD to
BALANCED BITTER to ROAST
WELL ATTENUATED to DRY TO TIGHT
ASTRINGENT FINISH
NOT OVERLY COMPLEX, SUBTLE
BUT QUITE NICE

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) C. W. Blair

Judge BJCP ID _____

Judge Email CWBlair@comcast.com

Use Avery label # 5160

Category # 20 Subcategory (a-f) A Entry # 537198 (20A)

Subcategory (spell out) American Porter

Special Ingredients: _____

BJCP Rank or Status:

Apprentice Recognized Certified

National Master Grand Master

Honorary Master Honorary GM Mead Judge

Provisional Judge Rank Pending

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP

Certified Cicerone Master Cicerone

Sensory Training Other _____

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

Comments _____

Descriptor Definitions (Mark all that apply):

Acetaldehyde – Green apple-like aroma and flavor.

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

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

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

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

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

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

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

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

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

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

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

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

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

Sulfur – The aroma of rotten eggs or burning matches.

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

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

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics

Dark malt aroma, coffee hints, sweet malt

Appearance (as appropriate for style) 25 /3

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

Dark brown, great head, no head retention

Flavor (as appropriate for style) 100 /20

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

Dark malt flavor, dry finish, little burnt taste, low bitterness, low hop flavor, but balances well with malt, light resin flavor from hops, no esters

Mouthfeel (as appropriate for style) 4 /5

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

A bit astringent, ~~full~~ medium-full body

Overall Impression 6 /10

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

Little more hop flavor, consistency to ~~balance~~ with malt to deeply malt/hop balance was

Total 33.5 /50

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

Classic Example <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Flawless <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Wonderful <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Technical Merit <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Intangibles <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style Significant Flaws Lifeless
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35.75



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) HEWOO
 Judge BJCP ID _____
 Judge Email he_hoo@brewcult.com
Use Avery label # 5160

Category # 20 Subcategory (a-f) 9 Entry # 537198

Subcategory (spell out) AMERICAN PORTER. (20A)
 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, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style) 8 /12

Comment on malt, hops, esters, and other aromatics
chocolate, grainy, caramel, sweet-low hop aroma. some faint ester.

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)
Dark brown, tan head. good head retention.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
some burnt, astringent character. Licorice. Sweet caramel malt with some chocolate notes. Bitterness somewhat subdued.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium bodied. low astringency. low carbonation.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good beer! No major faults detected. Bitterness could come up a bit. Perhaps some late hop character. Might benefit from dry hopping. Keep up the great work

Total 38 /50

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

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

http://www.bjcp.org AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org

Judge Name (print) Chris Rosemond
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 254645 (16B)

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) 11 /12

Comment on malt, hops, esters, and other aromatics
Chocolate / Coffee notes
Sweet malty note
Minimal Hop aroma
Nutty Grainy Aroma:

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)
Good Head +
Black in colour. Opaque.
Tan Head

Flavor (as appropriate for style) 18 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Well rounded flavour - choc/coffee notes smooth after taste that is not harsh
Matches Aroma

Mouthfeel (as appropriate for style) 5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Full Bodied, creamy smooth texture
medium carbonation

Overall Impression 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Easy Drinking smooth well balanced beer
Good oatmeal flavour not overpowering but smooth

Total 46 /50

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

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

45



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 254645 (16B)

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

BJCP Rank or Status:

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

Aroma (as appropriate for style) 10 /12

Comment on malt, hops, esters, and other aromatics

COFFEE, LIGHT TOASTY MALT, CHOCOLATE
LIGHT ROAST
LIGHT FLORAL HOP

Non-BJCP Qualifications:

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

Appearance (as appropriate for style) 3 /13

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

DEEP DARK BROWN, GOLD HIGHLIGHTS
MODERATE THICK, DARK BROWN HEAD
APPEARS CLEAR

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

Flavor (as appropriate for style) 17 /20

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

MED TO FULL BODY
MALT FORWARD, SUFFICIENT BITTER
HONEY, MOLASSES, ROCK CANDY BAL

Mouthfeel (as appropriate for style) 4 /5

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

CREAMY 3 FULL
MED TO LOW CARBONATION
BITTER SWEET FINISH
ROUND + FULL
SLIGHT WARMTH

Overall Impression 16 /10

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

APPROACHING "BIG" - DARK + FULL
VERY FILLING
NOT ALCOHOLIC BUT MAKES YOU
THINK IT MIGHT SNOAK UP ON YOU
VERY SUITED TO SLOW SIPPING ON
A WARM WINTER NIGHT, OR
BREAKFAST ON THE WOODEN

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Rob McDonald
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 16 Subcategory (a-f) B Entry # 748514
 (16B)
 Subcategory (spell out) OATMEAL STOUT
 Special Ingredients: _____

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

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

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

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

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
malt aroma medium roast light coffee
sweetness
esters
low malt aroma earthy

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
dark brown tan head persistent
low clarity (opaque?)

Flavor (as appropriate for style) 13 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
light roast flavor bread and
low waxy flavor
medium esters moderately high drink

Mouthfeel (as appropriate for style) 3 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body medium sweet finish
good carbonation for style
little apparent stickiness

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
medium body and low roast flavor
higher than expected esters tend
to dominate

Total 32 /50

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) DAMIAN MAGUIRE

Category # 16 Subcategory (a-f) B Entry # 748514

Judge BJCP ID E1959

Subcategory (spell out) OATMEAL STOUT (16B)

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

BJCP Rank or Status:

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

Comments _____

Non-BJCP Qualifications:

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

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

MEDIUM MALT + ROASTY, COFFEE, NUTTY, BREADY, TOASTY.

MEDIUM LOW FRUIT ESTERS.

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)

DARK BROWN

GOOD CLARITY.

MODERATE TAN HEAD - MIXED BUBBLES

Flavor (as appropriate for style) 14 /20

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

MEDIUM MALT. ROASTY, COFFEE,

DARK CHOCOLATE, NUTTY.

MEDIUM BITTERNESS.

MEDIUM LOW FRUIT ESTERS.

Mouthfeel (as appropriate for style) 3 /5

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

MEDIUM FULL BODY. MEDIUM CARB.

NO ALCOHOL. MILDLY CREAMY

NOT ASTRINGENT

Overall Impression 7 /10

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

WELL MADE BEER.

NICE NUTTINESS BUT LACKING

THE COFFEE CHARACTER OF THE STYLE.

ROAST CHARACTER TOO HARSH.

Total 34 /50

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

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



BEER SCORESHEET

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http://www.homebrewersassociation.org

Judge Name (print) Hendo
 Judge BJCP ID _____
 Judge Email hendo@brewcult.com
Use Avery label # 5160

Category # 15 Subcategory (a-f) b Entry # 121951 (15B)

Subcategory (spell out) Irish Stout
 Special Ingredients: _____

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics
Sweet, coconut-like aroma dominates. Some chocolate but not the coffee like style calls for grainy.

Appearance (as appropriate for style) 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)
Jet black with a tan head that dissipates quickly.

Flavor (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Caramel & toffee flavor dominates. Some chocolate flavor and graininess. Sweet finish almost cloying. Hop bitterness is low. Lacks roasty characteristics.

Mouthfeel (as appropriate for style) 2.5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Full bodied - cloying. low carbonation thick. Lacks astringency.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Full bodied. There seems to be too much oxidized malt in this beer for it to be considered a dry irish stout. Consider simplifying the grain bill, well brewed and fermented with no noticeable faults. Consider a different class for this beer. Nice touch.

Total 29 /50

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

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



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Cowan
 Judge BJCP ID _____
 Judge Email gambler@comcast.com
Use Avery label # 5160

Category # 15 Subcategory (a-f) B Entry # 121951 (15B)

Subcategory (spell out) Int'l Staff
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 bready, sulfury or yeast-like aroma or flavor.

Comments _____
Aroma (as appropriate for style) 5 /12

Comment on malt, hops, esters, and other aromatics
Fruit - cherries, medicinal, esters & phenols?
Coffee notes, roasty grain

Appearance (as appropriate for style) 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)
Color good, head low & not dense last

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Light oak / flavor
Efficient chocolate, dark chocolate, low hop flavor, low fruit, good caramel sweetness

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Body thin is light, low carbonation, no astringency

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Aroma was odd but tasted good. Lose the phenol aroma to head better. Lowish / heady process otherwise is a good beer

Total 32.5 /50

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

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



BEER SCORESHEET

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Judge Name (print) Chris Kozlowski
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 849482 (15B)

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) 9/12
 Comment on malt, hops, esters, and other aromatics
Sweet, Light coffee, Light Caramel, Slight Esters

- 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)
Black Opaque, Tan Head

Flavor (as appropriate for style) 15/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Roasty malt, Light coffee flavor, Medium Bitterness, slightly fruity aftertaste.

Mouthfeel (as appropriate for style) 3/5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
High Carbonation, Astringency - moderate Dry, medium Body.

Overall Impression 9/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Smooth astringent aftertaste, Tasty & smooth dry coffee like

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 type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Stylistic Accuracy Technical Merit Intangibles	Not to Style Significant Flaws Lifeless
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40.75



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 849482 (153)

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

~~RECOGNIZED~~

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
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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) 10 /12

Comment on malt, hops, esters, and other aromatics

COFFEE ROAST, DARK SWEET CORAMEL
SLIGHT BRITANNIA
DARK FRUITS, PLUM, FIG
ROAST, NUTTY

Appearance (as appropriate for style) 2.5 /3

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

MODERATE TIGHT DARK BROWN HEAD
DARK BROWN, GOLD HIGHLIGHTS
APPEARS CLEAR

Flavor (as appropriate for style) 17 /20

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

FULL TO MED BODY
MALT UP FRONT / ROAST ASTRINGENT
SLIGHT WARMTH BALANCE
CREAMY
BROWN / SUGAR SWEET

Mouthfeel (as appropriate for style) 4 /5

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

MED CARBONATION
MED CREAMINESS

Overall Impression 9 /10

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

FULL BODIED DARK BEER
MALT FORWARD, ROASTY
VERY TASTY
BALANCED / NOT OVERLY BITTER

Total 42.5 /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.	

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



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http://www.homebrewers.org

946182
(90)

Judge Name (print) DAMIAN MAGUIRE

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

Judge BJCP ID E1959

Subcategory (spell out) BALTIC PORTER

Judge Email 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

RICH MALT SWEETNESS. DARK FRUIT, RAISINS. MODERATE PEARMY ALCOHOL.

8 /12

Appearance (as appropriate for style)

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

DEEP, DARK BROWN. GOOD CLARITY - NEARING OPAQUE. LOW TAN HEAD - FADES QUICKLY

2 /3

Flavor (as appropriate for style)

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

RICH MALT. LIGHT TOAST. BURNT SUGAR. RAISIN. PLUM, CHERRY. LICORICE. MEDIUM HIGH CLEAN ALCOHOL. MEDIUM BITTERNESS. FINISHES MALT SWEET.

16 /20

Mouthfeel (as appropriate for style)

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

MEDIUM FULL BODY. MEDIUM CARBONATION. MODERATE ALCOHOL WARMTH. CREAMY.

4 /5

Overall Impression

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

WELL MADE BEER! ALCOHOL IS CLEAN BUT TOO PROMINANT. A LITTLE ROUGH AROUND THE EDGES. DESIRES SOME MORE AGING WOULD IMPROVE BEER. WELL DONE

7 /10

Total

37 /50

SCORING GUIDE

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

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

39



BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rob McDonald
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 9 Subcategory (a-f) C Entry # 946182

Subcategory (spell out) BALTIC PORTER (GC)
 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

malty sweetness best caramel
resin and light licorice

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

very dark brown tan head
beads quickly on rim around glass
possibly clear difficult to tell

Flavor (as appropriate for style) _____ 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

rich malt sweet flavors caramel
licorice + spices dried fruit/cake flavors
rasin / port flavors dried plums
esters high
complexity alcohol flavors

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

smooth mouthfeel high body
medium carbonation
lingering sweet no astringency
warm

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

very pleasant drinking beer
warming mouthfeel
robust + licorice notes roasty
aftertaste

Total 41 /50

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

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



BEER SCORESHEET

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Judge Name (print) Carla

Category # 9 Subcategory (a-f) C Entry # 187882
(9C)

Judge BJCP ID _____

Subcategory (spell out) Black Porter

Judge Email carla@homebrewer.com

Special Ingredients: _____

BJCP Rank or Status:

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

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

Comments _____

Non-BJCP Qualifications:

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

Aroma (as appropriate for style) 9 /12

Comment on malt, hops, esters, and other aromatics
Pinnes, smooth aroma. coffee. some esters - peppy?

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) 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)
low head retention due to low carbonation

Flavor (as appropriate for style) 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Crisp flavor. little (no) hop flavor present. Sweet spot dominated by malt dark malt flavors.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Full body, smooth. low carbonation with astringency

Overall Impression 7 /10

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

Thoroughly enjoyable palate, to style would drink.

More carbonation next time

Total 37.5 /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"/>	<input type="checkbox"/>	Not to Style	
	Flawless		<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

35.5



BEER SCORESHEET

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Judge Name (print) Hewoo
 Judge BJCP ID _____
 Judge Email hewoo@brewit.com
Use Avery label # 5160

Category # 9 Subcategory (a-f) C Entry # 187892 (30)

Subcategory (spell out) Basic Porter
 Special Ingredients: _____

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Comments _____

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics
Grainy. No hop aroma - good.
Subdued malt aroma but port/berry
like characteristics dominate.

Appearance (as appropriate for style) 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)
jet black. brown head. dissipates quickly.

Flavor (as appropriate for style) 12 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Good malty sweetness. Toffee, caramel,
licorice. Some nuttiness. medium hop
bitterness. No hop flavour. ~~Porter~~

Mouthfeel (as appropriate for style) 3.5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Full bodied but lacks alcohol warmth and
carbonation. no malt astringency - good.

Overall Impression 6.5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A good beer. Bitterness is a little on
the high side. no major faults detected.
Lacks that layering of malt one
would expect from a Baltic porter:
Keep making this beer. (:)

Total 33.5 /50

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



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#11

Judge Name (print) Chris Rosewarne

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 557456 (13B)

Subcategory (spell out) _____

Special ingredients: _____

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

Comments _____

BJCP Rank or Status:

Apprentice Recognized Certified

National Master Grand Master

Honorary Master Honorary GM Mead Judge

Provisional Judge Rank Pending

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

Esters - Apple/Banana/Pumpkin

Tasted note

Roasty

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP

Certified Cicerone Master Cicerone

Sensory Training Other _____

Appearance (as appropriate for style) 2 /13

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

Dark

Poor Head + Retention.

Good Clarity.

Descriptor Definitions (Mark all that apply):

Acetaldehyde – Green apple-like aroma and flavor.

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

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

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

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

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

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

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

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

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

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

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

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

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

Sulfur – The aroma of rotten eggs or burning matches.

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

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

Flavor (as appropriate for style) 12 /20

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

Roasty Malt slight caramel.

Dry Finish + Aftertaste of

fruit/ester. Astringent

Mouthfeel (as appropriate for style) 2 /5

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

Low carbonation

Hot/Peppery on the palate

Thin

Overall Impression 6 /10

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

Roasty taste with lingering

fruity/sweetness.

Total 28 /50

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

Classic Example <input type="checkbox"/>	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 checked="" 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

26.5



BEER SCORESHEET

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http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 557456 (138)

Subcategory (spell out) _____
Special Ingredients: _____

RECOGNIZED

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) 6 /12

Comment on malt, hops, esters, and other aromatics

BANANANA, COFFEE, NUTTY
BREWDY, UNDOO-RIPE BANANANA
GREEN APPLE
No 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, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Appearance (as appropriate for style) 2 /3

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

DARK GOLD TO BROWN
POSSIBLE SLIGHT HAZE
LOW BROWN HEAD

Flavor (as appropriate for style) 8 /20

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

STRONG COFFEE + DARK ROASTY MALT
POUNDED BY STRONG BITTER
THAT BECOMES INTENSE / ASTRINGENT
MOSTLY DRY FINISH BUT SOME
PERCEIVED SWEETNESS, ALMOST CLOYING
PEPPERY ON FINISH

Mouthfeel (as appropriate for style) 3 /5

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

MEDIUM CARBONATION
THIN / BITTER, BUT WITH AN
ODD SWEETNESS
POSSIBLY SOME WARMTH / GRAINY
ASTRINGENCY

Overall Impression 8 /10

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

NOT WELL BALANCED
STRONG BITTER / ROAST / BURN
GRAINY
SOME BREWDY MALT, ODD SWEETNESS
ROAST FLAVOURS IN APPROPRIATE FOR STYLE

Total 25 /50

SCORING GUIDE

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

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Curtain
 Judge BJCP ID _____
 Judge Email curtain@gmail.com
Use Avery label # 5160

Category # 13 Subcategory (a-f) A Entry # 786897 (13A)

Subcategory (spell out) Dark Mild
 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) 8 /12
Comment on malt, hops, esters, and other aromatics
Earthy, hints of coffee, cannot detect hop
aroma. P.
Dark sugar notes, smell almost fructose

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

Flavor (as appropriate for style) 18 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Malt & hops balance well, low to no bitterness
Bready, dry finish, no other detectable
malt character. Slight creamy finish, caramel notes,
coconut

Mouthfeel (as appropriate for style) 2.5 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Body a bit thin - light. A bit flat

Overall Impression 7 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Thin body, low flav. Watery,
Enjoyed the name

Total 27 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 checked="" type="checkbox"/> Flawless <input type="checkbox"/> Wonderful <input type="checkbox"/>	<input checked="" type="checkbox"/> Stylistic Accuracy <input type="checkbox"/> Technical Merit <input checked="" type="checkbox"/> Intangibles	<input type="checkbox"/> Not to Style <input type="checkbox"/> Significant Flaws <input type="checkbox"/> Lifeless
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41.75



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Hewes
 Judge BJCP ID _____
 Judge Email hewes@brewcult.com
Use Avery label # 5160

Category # 13 Subcategory (a-f) a Entry # 786897
 Subcategory (spell out) Dark Mild (13A)
 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.
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- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
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- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.


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

Aroma (as appropriate for style) 11 /12
 Comment on malt, hops, esters, and other aromatics
Excellent malt aroma. Toffee, raisin, caramel, biscuit & great!
Subtle floral hop character - excellent.

Appearance (as appropriate for style) 3 /13
 Comment on color, clarity, and head (retention, color, and texture)
Excellent mahogany colour, tan head, ok head retention

Flavor (as appropriate for style) 17 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
wonderful malt character, chocolate (though not astringent) clean yeast character, toffee, caramel with a nice mineral yeast character. Smooth with english style - great!!

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

Overall Impression 9 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Amazing well made beer. No faults detected and matches style to a tee. Well done. Keep up the great work


Total 44 /50

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) DAMIAN MAGUIRE
 Judge BJCP ID EL959
 Judge Email _____
Use Avery label # 5160

Category # B Subcategory (a-f) A Entry # 329937 (13A)
 Subcategory (spell out) DARK MILD
 Special Ingredients: _____

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

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

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

Descriptor Definitions (Mark all that apply):

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

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
MEDIUM HIGH ESTERS - APPLE / PEAR
NO HOPS DETECTED
MEDIUM LOW MALT - BREADY, TOASTY,
CARAMEL

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
DEEP BROWN.
GOOD CLARITY.
LIGHT TAN HEAD - FADES TO A RING OF
MEDIUM BUBBLES

Flavor (as appropriate for style) 11 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MEDIUM HIGH ESTERS - APPLE / PEAR.
MEDIUM MALT - BREADY, TOASTY - LIGHT
ROAST. CARAMEL, TOFFEE. LOW EARTHY,
FLORAL HOPS. MED LOW BITTERNESS
DRY FINISH.

Mouthfeel (as appropriate for style) 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM LIGHT BODY, MEDIUM CARB.
NO ALCOHOL, DRY / CRISP. LIGHT
ROAST ASTRINGENCY

Overall Impression 5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
BASE RECIPE SEEMS GOOD.
ESTERS DOMINATE - TOO HIGH.
MALT HARD TO FIND UNDER ESTERS.
REDUCE ESTERS TO ALLOW MALT
TO COME THROUGH

Total 30 /50

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

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

30.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rob McDonald
 Judge BJCP ID _____
 Judge Email _____

Use Avery label # 5160

Category # 13 Subcategory (a-f) A Entry # 329937 (3A)

Subcategory (spell out) DARK MILD
Special Ingredients: _____

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

Comments _____

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

low malt
no hop aroma
bready earthy
esters

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

dark brown
good clarity
light tan head that fades quickly

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

balance toward malt bready
caramels + slight roast flavours
low earthy hops bitterness
strong esters
possible acetaldehyde

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

light body, acceptable for style
low carbonation acceptable for style
dry finish

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

dominant ester overtake the
malt flavours

Total 31 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 738834
(13A)

Subcategory (spell out) _____

Special Ingredients: _____

RECOGNIZED

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

Aroma (as appropriate for style) 6 /12

Comment on malt, hops, esters, and other aromatics

COFFEE, CARAMEL, CHOCOLATE, NUTTY
NO ESTERS
VERY SLIGHT TOASTY MALT

Non-BJCP Qualifications:

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

Appearance (as appropriate for style) 2 /3

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

LIGHT TAN, LOW HEAD
DARK AMBER TO BROWN
GOOD CLARITY - CAN SEE THROUGH

Descriptor Definitions (Mark all that apply):

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

Flavor (as appropriate for style) 8 /20

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

THIN, WATERY
LOW BITTER - BALANCED W LOW MALT
CARBONATION & ACIDITY DOMINATE
SOME TANNIN

Mouthfeel (as appropriate for style) 2 /5

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

THIN MED TO HIGH CARB. REFRESHING
NOT CREAMY OR ALCOHOLIC
VERY SLIGHT ASTRINGENCY

Overall Impression 5 /10

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

A BIT LIKE SODA WATER G A
SMALL AMOUNT OF COFFEE ADDED
REFRESHING AND NOT UNPLEASANT
BUT LACKING MALTINESS AND FLAVOR
MAYBE TRY A LESS ATTENUATIVE
YEAST OR IF ALL GRAIN CHANGE,
MASH TEMP
MORE FLAVOUR AS CARBON

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

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

(24)



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Chris Rosawame

Category # _____ Subcategory (a-f) _____ Entry # 738834 (13A)

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:

- 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) 16 /12

Comment on malt, hops, esters, and other aromatics

Bready / Nutty Malt
Low Hop Aroma
Slight Acetaldehyde

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- 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)

Nice Brown Color
Clear
Small Head = Poor Retention

Flavor (as appropriate for style) 19 /20

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

Low Bittering
Grainy
Slight Sweetness

Mouthfeel (as appropriate for style) 3 /5

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

Thin Grainy Mouthfeel
Almost Watery
Astringent

Overall Impression 5 /10

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

Thin Body = grainy/nutty aroma
+ low hop aroma

Total 25 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers

ion.org

Judge Name (print) Rob MUDONALD

Category # 13 Subcategory (a-f) B Entry # 733821 (13B)

Judge BJCP ID _____

Subcategory (spell out) BRITISH BROWN ALE

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- 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 /12

Comment on malt, hops, esters, and other aromatics

low malt aroma
high esters
no hop aroma

Appearance (as appropriate for style) 3 /3

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

dark brown
good clarity
light tan head fades to ring around glass

Flavor (as appropriate for style) 12 /20

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

strong malt flavors, caramel/toffee
medium roast
no hops
medium/high esters red apple flavor

Mouthfeel (as appropriate for style) 4 /5

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

medium body
medium carbonation
slight astringency

Overall Impression 6 /10

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

caramel and toffee flavors are
dominated by esters

Total 33 /50

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

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

34



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) DAMIAN MAGUIRE
 Judge BJCP ID E1959
 Judge Email _____
Use Avery label # 5160

Category # B Subcategory (a-f) B Entry # 733821 (13B)

Subcategory (spell out) BRITISH BROWN ALE
 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*.
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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.

Comments _____

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

MEDIUM ESTERS - APPLE/PEAR
MEDIUM MALT - BISCUIT, NUTTY, CARAMEL
NO HOPS

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

DARK COPPER BROWN.
GOLD CLARITY - NEARING OPAQUE
MODERATE LIGHT TAN HEAD.

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

MEDIUM ESTERS - APPLE/PEAR
MEDIUM LOW MALT - BISCUIT, NUTTY.
MEDIUM CARAMEL FINISH, SOME ROAST.
DRY FINISH. MEDIUM LOW BITTERNESS

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

MEDIUM BODY, MEDIUM CARBONATION.
NO ALCOHOL CRISP. NOT ASTRINGENT.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

WELL MADE BEER
ESTERS DOMINATE A LITTLE AND GET
IN THE WAY OF THE MALT INSTEAD
OF ENHANCING IT.

Total 35 /50

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) Hendo

Judge BJCP ID _____

Judge Email hendo@brown12.com
Use Avery label # 5160

Category # 18 Subcategory (a-f) b Entry # 824278
(13B)

Subcategory (spell out) Branish Brown 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

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

phenolic/chlorophenolic aroma detected.
charcoal, caramel. no hop aroma detected
but that's ok

Non-BJCP Qualifications:

Professional Brewer Beer Sommelier Non-BJCP

Certified Cicerone Master Cicerone

Sensory Training Other _____

Appearance (as appropriate for style) 2.5 /3

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

amplified brown colour. off white head
some haze

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 bread, sulfury or yeast-like aroma or flavor.

Flavor (as appropriate for style) 11 /20

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

high level of up-front bitterness - too high.
chlorophenolic character suggests faulty
fermentation.
low malt sweetness but some nutty
notes detected.

Mouthfeel (as appropriate for style) 3.5 /5

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

med-low body - good.
good carbonation
some astringency

Overall Impression 5 /10

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

No fermentation of this beer suggests
poor yeast health or poor fermentation
conditions. The chlorophenolic character
from H2S dominates the beer. Consider
reviewing yeast pitching, propagation
and temperature control. Keep on brewing



Total 29 /50

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

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

26.75



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Curtain

Category # 13

Subcategory (a-f) B

Entry # 824278 (15B)

Judge BJCP ID _____

Subcategory (spell out) British Brown Ale

Judge Email curtain@ain.com

Special Ingredients: _____

Use Avery label #3160

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)

Comment on malt, hops, esters, and other aromatics

6 /12
Unky, light chocolate. Odd chemical ~~to~~ aroma. Plastic = phenols. Also smoky ish. Oxidised? Light floral notes, etc.

Descriptor Definitions (Mark all that apply):

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

Appearance (as appropriate for style)

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

2.5 /3
Head end of the color scale, but within parameters

Flavor (as appropriate for style)

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

8 /20
Tastes chlorophenolic - infected?
Malt sweetness, then foisted flavor then, light bitterness, slight fruity flavor

Mouthfeel (as appropriate for style)

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

4 /5
Good body & carbonation. Slight astringency from oxidation?

Overall Impression

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

4 /10
There is something wrong with this beer. The judge I stated as a goal here but something I cannot drink

Total

24.5 /50

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

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



BEER SCORESHEET

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Judge Name (print) Chris Rosewarne

Category # _____ Subcategory (a-f) _____ Entry # 929581
(19A)

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:

- 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) _____ /12

Comment on malt, hops, esters, and other aromatics

Piney / Resin / Plastic

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
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- 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

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

Colour Appropriate
Hazy

Flavor (as appropriate for style) _____ /20

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

Dry - Over Attenuated
? Infection

Mouthfeel (as appropriate for style) _____ /5

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

Low Carbonation
Astringent

Overall Impression _____ /10

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

Over Attenuated
Phenolic Overtones

Total 13 /50

SCORING GUIDE

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

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
BJCP #E1426
brian.p.mcrae@gmail.com

Category # _____ Subcategory (a-f) _____ Entry # 929581 (19A)

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

RECOGNIZED

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
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- 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

RAISINS / GRAPES
YEASTY
SPICY / PHENOLIC

Appearance (as appropriate for style) _____ /3

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

MODERATE TAN HEAD
SLIGHT HAZE
GOLD TO AMBER

Flavor (as appropriate for style) _____ /20

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

SOUL / ASTRINGENT
BITTER OVER MALT
WELL ATTENUATED
POSSIBLY SOME MALT BUT HARD TO GET PAST APPARENT INFECTED BY PRODUCTS

Mouthfeel (as appropriate for style) _____ /5

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

TOWARDS THIN / DRY
MEDIUM CARBONATION
MODERATE ASTRINGENCY
HOT CREAM / NO PARTICULAR WARMTH

Overall Impression _____ /10

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

APPARENT INFECTED
HARD TO GET PAST

Total 13 /50

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Hendo
 Judge BJCP ID _____
 Judge Email hendo@brewwith.com
Use Avery label # 5160

Category # 19 Subcategory (a-f) a Entry # 838846 (19A)
 Subcategory (spell out) American Amber 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 _____

Aroma (as appropriate for style) 5 /12
 Comment on malt, hops, esters, and other aromatics
Oxidized crystal malt & hops gives a butter maltol-type aroma. This is a sign of significant oxidation. Very subdued hop aroma due to oxidation.

- 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 /13
 Comment on color, clarity, and head (retention, color, and texture)
very good head retention, good red hue however there is a slight-green/grey tinge due to oxidation.

Flavor (as appropriate for style) 10 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
diacetyl, vegetal and oxidized notes dominate. Good firm siltiness and malt character. Diacetyl formed due to oxidation and not incomplete fermentation.

Mouthfeel (as appropriate for style) 3.5 /15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Good full body and carbonation. Slight astringency from hops.

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A well brewed and fermented beer however post fermentation beer handling is seeing the pick up of O₂. Consider reviewing beer transfer & packaging procedure to reduce O₂ pick up. Keep trying.

Total 26.5 /50

SCORING GUIDE

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

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

28



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Curran

Judge BJCP ID _____

Judge Email curranblaine@gmail.com

Use Avery label #5160

Category # 19 Subcategory (a-f) A Entry # 838846

Subcategory (spell out) American Amber Ale

(19A)

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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- 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

Sweet, butterscotch. Diacetyl? Resinous hop aroma,

Sweet waxy aroma.

7 /12

Appearance (as appropriate for style)

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

Low head retention, brown to a color could be
more amber. good clarity

2 /3

Flavor (as appropriate for style)

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

Malt body is soft. Balance between hops
A malt w/ light caramel sweetness, finishes
light and shows out malt forward on the bitterness
lingers

12 /20

Mouthfeel (as appropriate for style)

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

Good carbonation. Good body, small head.

3.5 /5

Overall Impression

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

Overall caramel sweetness indicates good malt
but not dominated by hops bitterness & hop
w/ forward end.

9 /10

Total

28.5
27.5 /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.
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- | | | | | | | |
|-----------------|--------------------------|--------------------|-------------------------------------|--------------------------|--------------------------|-------------------|
| 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

Brian McRae
BJCP #E1426

brian.p.mcrae@gmail.com

RECOGNIZED **Certified**

BJCP Rank or Status:

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

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- Non-BJCP

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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.

Category # _____ Subcategory (a-f) _____ Entry # 145985 (19B)

Subcategory (spell out) _____

Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style) 8 /12
Comment on malt, hops, esters, and other aromatics

HONEY
TROPICAL FRUITS
STRONGLY
NO ESTERS OR MALT NOTES OUTSTANDING

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

STRAW TO LIGHT AMBER
LOW OFF-WHITE HEAD
GOOD CLARITY - VERY SLIGHT HAZE

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

BITTER UP FRONT - RESTRAINED - BALANCE OK
LOW MALT PROFILE - CLEAN
NO OUTSTANDING HOP FLAVOUR
CLEAN FERMENTATION
DRY FINISH

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

LOW CARBONATION
THIN TO MILD BODY
DRY FINISH
SLIGHT ASTRINGENCY - NOT UNPLEASANT

Overall Impression 7 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

PLEASANT SESSION BEER
GOOD BALANCE
REFRESHING
BALANCED TO BITTER, LOW MALT,
THIN BODY & LOW CARB
RESTRAINING AROMA, BUT PRESENT
LACK CARMEL / TOASTY MALT
NOTES EXPECTED FOR STYLE

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

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

32



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Chris Rosewarne

Category # _____ Subcategory (a-f) _____ Entry # 145985
(198)

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:

- 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
- Non-BJCP
- Other _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Honey Aroma 7 /12
Slight Caramel Malt Notes
Slight Diacetyl Flavour

Descriptor Definitions (Mark all that apply):

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

Appearance (as appropriate for style)

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

Clarity Good 3 /13
Pale to Medium
Good Head & Lacing

Flavor (as appropriate for style)

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

Bitter After Taste / Dry 13 /20
Good Mouth Feel
Low Hop Taste

Mouthfeel (as appropriate for style)

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

Low Carbonation 2 /15
Creamy Mouthfeel

Overall Impression

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

Lacks a Toasty Flavour 7 /10
Good Lingering Aftertaste
Dry
Good Appearance
Good Fruity Aroma

Total 32 /50

SCORING GUIDE

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) HENOO
 Judge BJCP ID _____
 Judge Email henoo@brewcraft.com
Use Avery label # 5160

Category # 1a Subcategory (a-f) A Entry # 518391
 (19A)
 Subcategory (spell out) American Amber 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, coin, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Comments _____
Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
crust, pine. some vegetal and grass notes.

Appearance (as appropriate for style) 7 /13
 Comment on color, clarity, and head (retention, color, and texture)
gold-not quite amber, a little pale for style. head retention not so great.

Flavor (as appropriate for style) 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
high hop presence - good pine notes, subdued malt character, some vegetal esters to musty notes, starchy-like, some cardboard.

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

Overall Impression 6.5 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
a well made beer, I recommend reviewing the grist bill of this beer to ensure you hit a red colour and malt profile. 80% pale malt, 17.5% munich, 7% med crystal & 0.5% carafa (black) malt makes an awesome red colour. Keep up the good work (:) also watch beer handling to reduce O₂
 Total Pick up 33.5 /50

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

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

33.75



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Curtan Mcarty
 Judge BJCP ID _____
 Judge Email curtanm@comcast.net
Use Avery label # 5160

Category # 19 Subcategory (a-f) A Entry # 518391
 Subcategory (spell out) American Amber Ale (19A)
 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 bready, sulfury or yeast-like aroma or flavor.

Comments _____
Aroma (as appropriate for style) 8 /12
 Comment on malt, hops, esters, and other aromatics
light caramel note, low hop aroma, no fruity hop
aroma, with body evident

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
low to no haze, amber light amber

Flavor (as appropriate for style) 13 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Rich malt character, has a roasty character,
little malt sweetness, low hop bitterness. Little to
no hop flavor to speak of

Mouthfeel (as appropriate for style) 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Finishes smooth, slight tang, under carbonated,
no heat to speak of

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
I think it was too roasty for an amber
ale and that this characteristic dominated the
beer to exclusion of all else.

could do with bit more carbonation
 Total 34 /50

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewers-association.org

Judge Name (print) DAMIAN MAGUIRE
 Judge BJCP ID 6159
 Judge Email _____
Use Avery label # 5160

Category # 19 Subcategory (a-f) A Entry # 796141
 (19A)
 Subcategory (spell out) AMERICAN AMBER
 Special Ingredients: _____

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

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

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

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
MODERATE CARAMEL/TOFFEE MALT
LOW PINY, CITRUS HOPS
LOW RED APPLE ESTERS.

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)
DEEP AMBER.
GOOD CLARITY
MODERATE TAN HEAD – MIXED BUBBLES.

Flavor (as appropriate for style) 11 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MEDIUM CARAMEL/TOFFEE MALT
LOW PINY, CITRUS HOPS.
LOW ESTERS. MEDIUM BITTERNESS.

Mouthfeel (as appropriate for style) 2 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM LOW BODY. MEDIUM CARB.
NO ALCOHOL. SLIGHTLY CREAMY
LIGHT ASTRINGENCY

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
BODY TOO LOW FOR STYLE.
LACKING MALT BACKBONE.
HOPS PERHAPS FADED FROM AGE?
SEEMS OLD?

Total 29 /50

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

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

29



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rob Madonna

Category # 19 Subcategory (a-f) A Entry # 796141 (9A)

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:

- 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)

Comment on malt, hops, esters, and other aromatics

little hop flavors 6 /12
caramel malt undertones

Descriptor Definitions (Mark all that apply):

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

Appearance (as appropriate for style)

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

dark deep amber colour 7.5 /3
slightly hazy but within style
low head

Flavor (as appropriate for style)

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

caramel malt domineers 12 /20
little hop flavors for style
show notes (oxidized?)
medium esters

Mouthfeel (as appropriate for style)

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

medium/low carbonation 3.5 /5
light body
low astringency

Overall Impression

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

light body 5 /10
low hops and lacking malt
background

Total

29 /50

SCORING GUIDE

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

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input 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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) DAMIAN MAGUINS
 Judge BJCP ID E1959
 Judge Email _____
Use Avery label # 5160

Category # 19 Subcategory (a-f) A Entry # 623598 (19A)

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

Comments _____

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

MEDIUM HIGH HOPS - PINNEY, CITRUS, STONEFRUIT.
UNDERLYING BISCUITY, BEAN MALT.
LIGHT CARAMEL/TOFFEE. NO ESTERS.

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

AMBER BROWN. GOOD CLARITY
MODERATE TAN HEAD OF MIXED BUBBLES - EASILY ROUSED

Flavor (as appropriate for style) 16 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

MEDIUM HIGH HOPS - PINNEY, CITRUS STONEFRUIT. MEDIUM LOW CARAMEL, TOFFEE, BISCUITY MALT, CLEAN FERMENT
MEDIUM BITTERNESS. BALANCED TO HOPS.
LINGERING SLIGHTLY HARSH BITTERNESS

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

MEDIUM BODY. MEDIUM CARBONATION.
NO ALCOHOL. CRISP. LIGHT HOP
ASTRINGENCY. SLIGHTLY COARSE WITH HOP DEBRIS

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

VERY WELL MADE BEER.
HOP PROFILE PROMINANT.
LACKING A LITTLE IN MALT BACKBONE / CARAMEL TO BALANCE HOPS

Total 38 /50

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

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

38



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rob Mironaus
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # 19 Subcategory (a-f) A Entry # 623598 (19A)
 Subcategory (spell out) AMERICAN AMBER
 Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

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

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

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

Appearance (as appropriate for style) _____ 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
dark copper with light tan head
clear head lingering

Flavor (as appropriate for style) _____ 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
roast malt flavor medium
hops flavors high/bitter piney
resinous
balance toward the hops
roasty not caramel aftertaste

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

Overall Impression _____ 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
well made beer, roast malt
and hops dominate flavor

Total 38 /50

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

Classic Example	<input type="checkbox"/>	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
			<input type="checkbox"/>	Intangibles			
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless		



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Hendo

Judge BJCP ID _____

Judge Email hendo@brewcraft.com
Use Avery label # 5160

Category # 13 Subcategory (a-f) b Entry # 633786 (BB)

Subcategory (spell out) British Brown Ale

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) 6 /12
Comment on malt, hops, esters, and other aromatics
ginger note detected??
sherry-like notes show sign of oxidation.

Appearance (as appropriate for style) 2.5 /3
Comment on color, clarity, and head (retention, color, and texture)
Colour on the pale end of the spectrum but acceptable. high carbonation gave large bubbles in foam.

Flavor (as appropriate for style) 11 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
ginger notes detected. low caramel character. Sherry-like notes detected. no chocolate character detected. very low bitterness - too low for style.

Mouthfeel (as appropriate for style) 2.5 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
low-med body. high carbonation maybe a little too high.

Overall Impression 6 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
I think that there may have been some cross contamination with a prior batch hence the ginger. Consider reviewing malt to give this beer a darker colour and malt complexity. Keep on brewing (smiley face)

Total 28 /50

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

Stylistic Accuracy		Technical Merit	
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) William
 Judge BJCP ID _____
 Judge Email william@william.com
Use Avery label # 5160

Category # B Subcategory (a-f) B Entry # 633786 (13B)

Subcategory (spell out) British Bitter 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) 6 /12
 Comment on malt, hops, esters, and other aromatics
Smells like ginger, slight floral aroma. Not
not detect much in the way of malt
fruity breads and

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

Flavor (as appropriate for style) 10 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Slight floral flavor, slight chocolate
from the malt. Caramelly, with low bitterness
well balanced

Mouthfeel (as appropriate for style) 5 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Good body. A carbonation to style. Almost
effervescent

Overall Impression 4 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Like drinking ginger beer. Not IPA
to style, head of foam. odd characteristics.
Drinkable though.

Total 27.5 /50

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

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

27.75



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) DAMIAN MAGUIRE
 Judge BJCP ID E1959
 Judge Email _____
Use Avery label # 5160

Category # B Subcategory (a-f) B Entry # 872772 (13B)

Subcategory (spell out) BRITISH BROWN 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

Aroma (as appropriate for style) 7 /12
 Comment on malt, hops, esters, and other aromatics
MEDIUM LOW ESTERS - RED APPLE/PEAR.
MEDIUM LOW MALT - BISCUIT, NUTTY,
CARAMEL/TOFFEE LIGHT ROAST.

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

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
DARK BROWN. - RUBY HIGHLIGHTS
GOOD CLARITY.
LOW LIGHT TAN HEAD - MIXED BUBBLES

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

Flavor (as appropriate for style) 14 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MEDIUM LOW MALT - BISCUIT, NUTTY,
CARAMEL/TOFFEE. LIGHT COFFEE ROAST
MEDIUM ESTERS - RED APPLE/PEAR.
MEDIUM LOW BITTERNESS. DRY FINISH.

Mouthfeel (as appropriate for style) 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM BODY. MEDIUM CARBONATION.
NO ALCOHOL AND ASTRINGENCY
CRISP.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
GREAT DRINKING BEER.
FRUITY ESTERS DOMINATE THE
MALT AND REDUCE DRINKABILITY.
GOOD MALT FLAVOUR BUT OVERALL
MALT PROFILE COULD BE RAISED

Total 35 /50

SCORING GUIDE

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

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

35.5



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Rob McDonald

Category # 13 Subcategory (a-f) B Entry # 872772 (138)

Judge BJCP ID _____

Subcategory (spell out) BRITISH BROWN ALE

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- 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 bready, sulfury or yeast-like aroma or flavor.

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

9 / 12
bready malt slight sweet aroma
esters

Appearance (as appropriate for style)

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

2 / 13
Dark brown good clarity
persistent rocky head light tan

Flavor (as appropriate for style)

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

14 / 20
strong malt flavour low chocolate
malt sweetness flavour
low earthy hop flavour
low/medium esters fruit flavour
tend to get in the way

Mouthfeel (as appropriate for style)

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

6 / 15
light astringency (possibly roast malt
medium body deserved)
low carbonation

Overall Impression

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

7 / 10
pleasant drinking beer
strong emphasis on malt
medium esters dominate
low hops

Total 36 / 50

SCORING GUIDE

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

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer

n.org

Judge Name (print) Curran

Judge BJCP ID _____

Judge Email curranbain@gmail.com

Use Avery label #5160

Category # 19 Subcategory (a-f) C Entry # 698757 (19C)

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

Comments _____

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics

Milky sweet aroma, light hop smell - bit resinous

Light baked notes

Appearance (as appropriate for style) 3.25 /3

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

Clear end of color range. Clear, good head

Flavor (as appropriate for style) 12 /20

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

The flavor comes out at the front. Quite bitter - as per style. Good aftertaste with hop malt.

Hops & malt balance well together. Piny hop flavor

Is and hop bitterness

Mouthfeel (as appropriate for style) 4 /5

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

Carbonation lower than style. Body medium to medium low. Light astringency

Overall Impression 6 /10

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

Need to drink, but too highly hopped

hopped. Fits style well, good balance of hop

MAAT

Total 32.75 /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"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

32.75



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Hendon
 Judge BJCP ID _____
 Judge Email hendoo@brownst.com
Use Avery label # 5160

Category # 19 Subcategory (a-f) C Entry # 698757
 Subcategory (spell out) American Brown Ale (19C)
 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 bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 7.5/12
 Comment on malt, hops, esters, and other aromatics
some citrusy/resinous hop notes.
very subdued malt/caramel aroma.

Appearance (as appropriate for style) 3/13
 Comment on color, clarity, and head (retention, color, and texture)
spot on brown - with off-white tan head.

Flavor (as appropriate for style) 13/20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
quite malty arriving on the complex side.
some nuttiness. not particularly sweet.
med-high hop flavour
no diacetyl detected.

Mouthfeel (as appropriate for style) 3.5/15
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
quite thin with astringent hop
character from aggressive hopping.
good carbonation

Overall Impression 6.5/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
a well made beer. could benefit from
some more chocolate, Munich and
crystal malt. Kettle hopping could be
reduced slightly to reduce hop astringency
no major faults detected. well done

Total 33.5/50

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

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) DOB MUDONAWD

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 15 Subcategory (a-f) A Entry # 95 3544

Subcategory (spell out) IRISH RED

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

low grainy aroma

light floral hop aroma

esters

Appearance (as appropriate for style) _____ 3 / 3

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

medium amber

light tan head that fades away

quickly

Flavor (as appropriate for style) _____ 16 / 20

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

bread, flavors soft, nutty flavors,

light caramel toffee. Balanced toward

diacetyl malt

dry finish

low hop floral flavors

esters more apparent as beer warms

Mouthfeel (as appropriate for style) _____ 4 / 15

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

light body, crisp, no astringency

low carbonation

Overall Impression _____ 8.5 / 10

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

easy drinking beer well made/clean

perhaps more aroma

well attenuated

Total _____ 41.5 / 50

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

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

(41.25)



Box 4 #22



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

Judge Name (print) DAMIAN MAGUIRE
 Judge BJCP ID E1959
 Judge Email _____
Use Avery label # 5160

Category # 15 Subcategory (a-f) A Entry # 953544 (15A)

Subcategory (spell out) IRISH RED.
 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) 9 /12
 Comment on malt, hops, esters, and other aromatics
MEDIUM LOW MALT - GRAINY, CRAMEL,
NUTTY HIGHLIGHTS
LOW FRUITY ESTERS

Appearance (as appropriate for style) 3 /3
 Comment on color, clarity, and head (retention, color, and texture)
DEEP AMBER.
LIGHT HAZE.
LOW LIGHT TAN HEAD.

Flavor (as appropriate for style) 17 /20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MEDIUM LOW GRAINY MALT. BUTTERED
TOAST. NUTTY. CRAMEL HIGHLIGHTS
LOW FRUITY ESTERS. MEDIUM LOW
BITTERNESS. MALT BALANCE
FINISHES ROASTY DRY.

Mouthfeel (as appropriate for style) 4 /5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM LIGHT BODY. MEDIUM
CARBONATION. NO ALCOHOL
SLIGHTLY SLICK

Overall Impression 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
WELL MADE BEER,
HARD TO FAULT.
KEEP FINE TUNING TO MAKE
AN EXCELLANT BEER OUTSTANDING!

Total 41 /50

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

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Brian McRae
 BJCP #E1426
 brian.p.mcrae@gmail.com
 RECOGNIZED

Category # _____ Subcategory (a-f) _____ Entry # 461541 (14A)

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) _____ 9 /12

Comment on malt, hops, esters, and other aromatics
ROASTY ASTRINGENCY, COFFEE TOFFEE

SOME EARTHINESS, NOT FLORAL

SLIGHT ESTER ON WARMING

SOME ALCOHOLIC ON WARMING

Appearance (as appropriate for style) _____ 2 /3

Comment on color, clarity, and head (retention, color, and texture)
DARK BROWN GOLD HIGHLIGHTS
MINIMAL TO NO HEAD, LIGHT BROWN
POSSIBLE LAZE

Flavor (as appropriate for style) _____ 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MALT OVER BITTER BUT NOT BIG
CARBONIC ACIDITY
ROASTY COFFEE
CLEAN FINISH

Mouthfeel (as appropriate for style) _____ 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
THIN TO MOD BODY
LOW TO MODERATE CARB
NO ASTRINGENCY
MINERALLY ON FINISH

Overall Impression _____ 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A MODERATELY DARK SESSION BEER
BALANCED / LOW MALT, LOW BITE
MALT OVER BITTER
SLIGHT APPLE / RIDER ON FINISH
WOULD BENEFIT FROM MORE
MALT CHARACTER
ROAST IS ALMOST PUSHING STYLE

Total _____ 37 /50

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

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

(38)



BEER SCORESHEET



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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Chris Rosewarne
 Judge BJCP ID _____
 Judge Email _____
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 461541
 (14A)

Subcategory (spell out) _____
 Special Ingredients: _____

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

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

Aroma (as appropriate for style) _____ 9 / 12
 Comment on malt, hops, esters, and other aromatics
Spicy Citrus notes.
coffee / strong malty note.
Slight Esters.

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

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

Appearance (as appropriate for style) _____ 3 / 3
 Comment on color, clarity, and head (retention, color, and texture)
Dark, Brown/Amber
Clarity ✓
Head ✓

Flavor (as appropriate for style) _____ 16 / 20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Toasty malt slight roast notes.
Low Hop aroma
Medium Bitterness.

Mouthfeel (as appropriate for style) _____ 4 / 5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Medium body
Creamy.
Moderate Carbonation.
Dry Finish.

Overall Impression _____ 7 / 10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A little bit roasty - could have
done with a stronger malty
flavour

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



BEER SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewer.org

http://www.homebrewer.org

Judge Name (print) ROB McDONAU

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 13 Subcategory (a-f) C Entry # 791363 (13C)

Subcategory (spell out) ENGLISH PORTER

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) _____ 9 / 12

Comment on malt, hops, esters, and other aromatics
malty sweet caramel toffee
low esters low cola aroma

Appearance (as appropriate for style) _____ 3 / 3

Comment on color, clarity, and head (retention, color, and texture)
Dark brown tan head
good clarity

Flavor (as appropriate for style) _____ 15 / 20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
bread, toast, flavors mild, roasty
low flavors, cola, raisin
very low licorice
bitter chocolate light malty flavor

Mouthfeel (as appropriate for style) _____ 6 / 5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
medium body
light watery astringency (not unpleasant)
medium carbonation

Overall Impression _____ 7 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
very pleasant drinking beer
perhaps too roasty for style

Total 38 / 50

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

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

37.5



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) DAMIAN MAGUIRE

Category # 13 Subcategory (a-f) C Entry # 791363(134)

Judge BJCP ID 61959

Subcategory (spell out) ENGLISH PORTER

Judge Email _____

Special Ingredients: _____

Use Avery label # 5160

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- Professional Brewer
- Certified Cicerone
- Sensory Training
- Beer Sommelier
- Master Cicerone
- 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 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 LOW MALT - BREADY, NUTTY, TOASTY.
MOLASSES / BURNT SUGAR. DARK FRUIT.
LOW FRUITY ESTERS

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)
DEEP, DARK BROWN.
GOOD CLARITY - NEARLY OPAQUE.
LOW LIGHT TAN HEAD - MIXED BUBBLES

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
MEDIUM LOW MALT - BREADY, NUTTY, TOASTY.
LIGHT BURNT SUGAR. LIGHT DARK
FRUIT. MEDIUM LOW FRUIT ESTERS -
RED APPLE /PEAR. MED LIGHT ROAST.
MEDIUM LOW BITTERNESS DRY FINISH.

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
MEDIUM BODY. MEDIUM CARBONATION.
NO ALCOHOL, MODERATELY CREAMY,
LIGHT ROAST ASTRINGENCY.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
WELL MADE BEER. VERY DRINKABLE.
A LITTLE TOO ROASTY WITHOUT
ENOUGH SWEETNESS TO BACK IT UP.
A LITTLE TOO MUCH BURNT FLAVOUR

Total 37 /50

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

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Carlton
 Judge BJCP ID _____
 Judge Email carlton@rain.com
Use Avery label #5160

Category # 13 Subcategory (a-f) C Entry # 938811
(13C)

Subcategory (spell out) English Porter
 Special Ingredients: _____

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

BJCP Rank or Status:

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

Non-BJCP Qualifications:

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

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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- 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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- 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
Really nice, slight fruity hop aroma. Little bit of caramel

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture) 3 / 3
Dark brown, excellent head

Flavor (as appropriate for style)

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics 17 / 20
Crusty malt flavor, smooth low hop bitterness, little hop flavor.
Hops balance well with malt, slight sharpness toward finish from darker malts

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations 5 / 5
Crusty texture & good carbonation. Body/medium mouthfeel is to style.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement 7 / 10
Good port, balanced malt & hop body, slight sharp bitterness to the end

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

(38)



BEER SCORESHEET



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http://www.homebrewersassociation.org

Judge Name (print) Hendo
 Judge BJCP ID _____
 Judge Email hendo@brewalt.com
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 938811

Subcategory (spell out) _____ (13C)

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

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, esters, and other aromatics
wonderful breads biscuit with some chocolate malt aroma. very subdued hop aroma. mineral/powdery aroma. some acetaldehyde detected.

Appearance (as appropriate for style) 2.5 /3

Comment on color, clarity, and head (retention, color, and texture)
dark brown, no noticeable red hue. good head retention.

Flavor (as appropriate for style) 16 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
good tartness/bready malt character. some caramel/toffee notes. nice sweet finish. no diacetyl detected.

Mouthfeel (as appropriate for style) 3.5 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
good medium body. some malt/roast astringency. good carbonation. maybe sulfate/burtonised water.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A pretty good beer. Some acetaldehyde was detected so review wort aeration and yeast health/handling. This beer would benefit from a little more crust malt in the grist. Keep on brewin' 😊

Total 36 /50

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

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



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) CUNYAN
 Judge BJCP ID _____
 Judge Email CUNYAN@tdair.comail.com
Use Avery label # 5160

Category # 13 Subcategory (a-f) C Entry # 254321
 (13C)

Subcategory (spell out) English Porter
 Special Ingredients: _____

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

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

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

- Descriptor Definitions (Mark all that apply):**
- Acetaldehyde** – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
 Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
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 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
Slight aroma of vinegar, bile. Very low, just noticeable.

Crusty, low alcohol aroma, flat, aroma lacking - doesn't indicate much about beer

Appearance (as appropriate for style) 2.5 / 3
 Comment on color, clarity, and head (retention, color, and texture)
Reddish, clarity is essentially opaque, little head

Flavor (as appropriate for style) 11 / 20
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
Generally a nutty flavor. Not bitter, from hops, does have slight burnt flavor. Hints of treacle.

Just funk to back of beer. Can't be heard, noticeable. The light sherry-like taste at back?

Mouthfeel (as appropriate for style) 4 / 5
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
Not esp creamy, good carb & head

Overall Impression 7 / 10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
I couldn't smell much in this one, slight flat - good porter, would drink

Total 31.5 / 50

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

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

32.25



BEER SCORESHEET

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AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Hendo

Judge BJCP ID _____

Judge Email hendo@brownalt.com
Use Avery label # 5160

Category # 13 Subcategory (a-f) C Entry # 254321 (13C)

Subcategory (spell out) ENGLISH PORTER.

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 _____

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- 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) 7 /12
Comment on malt, hops, esters, and other aromatics
PLEASANT FLOUR HOP NOTE WITH SWEET CARAMEL AND BREADY MALT CHARACTER. SOME CHOCOLATE NOTES TOO.

Appearance (as appropriate for style) 2.5 /3
Comment on color, clarity, and head (retention, color, and texture)
DARK BROWN BUT NO RUBY CRYSTAL MALT COLOR. NICE TAN HEAD.

Flavor (as appropriate for style) 14 /20
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
VERY PLEASANT CHOCOLATE, BREADY, NUTTY MALT CHARACTER. LOW-MED HOP BITTERNESS. BACK ON STYLE. LOW SWEETNESS. SOME SWEET-LIKE NOTES SHOWING SIGN OF OXIDATION.

Mouthfeel (as appropriate for style) 3 /5
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
GOOD MEDIUM CARBONATION AND MPO. LOW BODY.

Overall Impression 6.5 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
A GOOD BEER. CLEAN. SHOWING FEW FLAWS. CONSIDER INCREASING THE AMOUNT OF MALT MALT IN THIS BEER TO GIVE IT INCREASED RED HUE, BODY AND CARAMEL MALT SWEETNESS. KEEP ON BREWING! WELL FORMULATED.

Total 33 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
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Stylistic Accuracy		Technical Merit		Intangibles	
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Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless