



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 1 Entry # 122854  
Sub (a-f) B  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 2  
of 2  
Advanced to MINI-BOS  
PLACE  
**41.5**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  OK**Aroma**

None L M H Inappropriate  
Malt     Some sweetness  
Hops     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Other \_\_\_\_\_

**9**<sub>12</sub>**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color        \_\_\_\_\_  
Clarity     \_\_\_\_\_  
Other \_\_\_\_\_  
White Ivory Beige Tan Brown Inappropriate  
Head      \_\_\_\_\_  
Retention     \_\_\_\_\_  
Texture \_\_\_\_\_

**3**<sub>3</sub>**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor **13**

Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low Clove. Hint of bubblegum

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

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

**Flavor**

None L M H Inappropriate  
Malt     Clean  
Hops     Low to none  
Bitterness     Subtle bitterness  
Fermentation     \_\_\_\_\_  
Balance     Slight sweetness  
Finish/Aftertaste     Balanced well  
Other \_\_\_\_\_

**17**<sub>20</sub>**Mouthfeel**

Thin M Full Inappropriate  
Body     \_\_\_\_\_  
None L M H Inappropriate  
Carbonation     \_\_\_\_\_  
Warmth    \_\_\_\_\_  
None L M H Inappropriate  
Creaminess     \_\_\_\_\_  
Astringency     \_\_\_\_\_  
Other \_\_\_\_\_

**4**<sub>5</sub>**Overall**

Classic Example  \_\_\_\_\_ Not to Style  
Flawless  \_\_\_\_\_ Significant Flaws  
Wonderful  \_\_\_\_\_ Lifeless

**8**<sub>10</sub>

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Lovely drinking beer. A great balance between malt sweetness and bitterness. Overall some more hop character both in body and aroma

**41**<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Steven Gower**  
Certified  
BJCPID # E196  
happydaysbrew@outlook.com

### non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13

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

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

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

Category# 1 Entry # 122854  
Sub (a-f) B  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position In flight Entry 2

Advanced to MINI-BOS  
PLACE

41:5

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection  ok

### Aroma

None L M H Inappropriate  
Malt  1  Creamy, biscuity, Sweetness.  
Hops  1  low aroma  
Fermentation  1  clean  
Other \_\_\_\_\_

10<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  1  Fantastic  
Clarity  1  Other  
Other \_\_\_\_\_  
Head White Creamy Beige Tan Brown Inappropriate  
Retention Quick Lasting  Other  
Texture great head retention

3<sub>3</sub>

### Flavor

None L M H Inappropriate  
Malt  1  clean malt malt.  
Hops  1  low to none  
Bitterness  1  clean.  
Fermentation  1  clean ferment.  
Balance Hoppy Malty  great balance  
Finish/Aftertaste Dry Sweet  med dry finish.  
Other \_\_\_\_\_

16<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate  
Body  1  Carbonic bite.  
Creaminess None L M H Inappropriate  
Carbination None L M H  1  Other  
Astringency  1  good balance  
Warmth  1  \_\_\_\_\_

5<sub>15</sub>

### Overall

Classic Example  1  Not to Style  
Flawless  1  Significant Flaws  
Wonderful  1  Lifeless

8<sub>10</sub>

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

Excellent example of style, great easy drinking beer, well done, would drink plenty of this. Some more bitterness top this off.

42<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



**Steven Gower**  
Certified  
BJCPID # E1963  
hoppydaysbrew@outlook.com

### Non-BJCP Qualifications

- Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor	L	M	H	Inappropriate
Malt		X		
Hops	X			
Bitterness		X	X	
Fermentation		X		

Wheat. Subtle grainy notes  
OK for style  
Way too high for style  
Banana. Low clove. Hint of bubblegum

13

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

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

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

Location \_\_\_\_\_

Date \_\_\_\_\_

Category# 4 Entry # 127819  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 8  
Advanced to MINI-BOS   
PLACE 305  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
Malt     grainy sweetness, very low flavor  
Hops     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Other malt dominant

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color        Head      Inappropriate  
Clarity      Other Retention     Other  
Other great clarity Texture \_\_\_\_\_  
pale gold low to none head

2  
3

### Flavor

None L M H Inappropriate  
Malt     grainy sweet  
Hops     very low  
Bitterness     med bitterness  
Fermentation     good  
Balance     hoppy  
Finish/Aftertaste    dry  
Other soft creamy finish great balance, very low flavor

12  
20

### Mouthfeel

Thin M Full Inappropriate  
Body     Creaminess      
Carbonation     Astringency      
Warmth    Other \_\_\_\_\_  
low carb & body

3  
5

### Overall

Classic Example  Not to Style \_\_\_\_\_  
Flawless  Significant Flaws \_\_\_\_\_  
Wonderful  Lifeless \_\_\_\_\_

7  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
lacking head retention  
bit thin in body,  
low carb, nice head,  
easy drinking, lacking  
bit flavour

32  
150

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry# 127819  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 8  
Advanced to MINI-BOS PLACE \_\_\_\_\_  
**30.5**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  OK**Aroma**

None L M H Inappropriate  
Malt  Low grainy sweetness  
Hops  Low hop character  
Fermentation  \_\_\_\_\_  
Other First impression chlorine but only experienced once and never again

**8**<sub>12</sub>**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  \_\_\_\_\_ Head  \_\_\_\_\_  
Clarity  \_\_\_\_\_ Retention  \_\_\_\_\_  
Other \_\_\_\_\_ Texture \_\_\_\_\_

**2**<sub>3</sub>**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor **13**

Malt	<input checked="" type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="checkbox"/>	OK for style
Bitterness	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input checked="" type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

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

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

**Flavor**

None L M H Inappropriate  
Malt  Subtle honey  
Hops  Herbal quantity  
Bitterness  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Balance  Hoppy  Malty  
Finish/Aftertaste  Dry  Sweet  
Other \_\_\_\_\_

**10**<sub>20</sub>**Mouthfeel**

Thin M Full Inappropriate  
Body  \_\_\_\_\_ Creaminess  \_\_\_\_\_  
Carbonation  \_\_\_\_\_ Astringency  \_\_\_\_\_  
Warmth  \_\_\_\_\_ Other \_\_\_\_\_

**3**<sub>5</sub>**Overall**

Classic Example  \_\_\_\_\_ Not to Style  
Flawless  \_\_\_\_\_ Significant Flaws  
Wonderful  \_\_\_\_\_ Lifeless

**6**<sub>10</sub>

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

Bland, not here nor there.  
More hops, more spec malt desirable

**29**<sub>50</sub>

Judge Total

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	31-37	Generally within style parameters, minor flaws.
Good	24-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name Josh Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# S Entry # 172574  
Sub (a-f) B  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight 12  
Advanced to MINI-BOS  
PLACE 13  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  ok \_\_\_\_\_

### Aroma

Malt  None L  M  H  Inappropriate Sweet, honey. Plastacine  
Hops     No hop character  
Fermentation     \_\_\_\_\_  
Other \_\_\_\_\_

**3**<sub>12</sub>

### Appearance

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

**2**<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor  None L  M  H  Inappropriate **13**<sub>20</sub>

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

### Flavor

Malt  None L  M  H  Inappropriate Sweet upfront  
Hops     No hop character  
Bitterness     No bitterness  
Fermentation     \_\_\_\_\_  
Balance  Hoppy  Malty  Not balanced  
Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

**3**<sub>20</sub>

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Body  Thin  M  Full  Inappropriate  
Carbonation  None L  M  H  Inappropriate  
Warmth   \_\_\_\_\_  
Creaminess  None L  M  H  Inappropriate  
Astringency     \_\_\_\_\_  
Other \_\_\_\_\_

**2**<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

**3**<sub>10</sub>

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

Judge Total **13**<sub>50</sub>











# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Steven Gower**  
Certified  
BJCPID # E1963  
hoppydaysbrew@outlook.com

Category# 2 Entry # 522993  
Sub (a-f) A  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position  
in flight  
Entry  
3  
of

Advanced to  
MINI-BOS

PLACE

35

CONSENSUS SCORE

may not be an average of  
judge's individual scores

## Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years 3

Bottle Inspection  or

## Aroma

None L M H Inappropriate  
Malt  1  low - mal low, sweetness.  
Hops  1  floral hops, low.  
Fermentation  \_\_\_\_\_  \_\_\_\_\_  
Other light amt dms

## Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color 1  Head 1   
Clarity 1  Other \_\_\_\_\_ Retention 1  Other \_\_\_\_\_  
Other Slight haze Texture clean, dry

## Flavor

None L M H Inappropriate  
Malt  1  maltier malt  
Hops  1  low  
Bitterness  \_\_\_\_\_  mod bitterness, good balance  
Fermentation  \_\_\_\_\_  clean  
Balance 1  malt-y  
Finish/Aftertaste 1  dry finish  
Other \_\_\_\_\_

## Mouthfeel

Thin M Full Inappropriate  
Body 1  Creaminess 1   
Carbonation 1  Astringency 1   
Warmth  \_\_\_\_\_  Other lacking carb.

## Overall

Classic Example 1  Not to Style \_\_\_\_\_  
Flawless 1  Significant Flaws \_\_\_\_\_  
Wonderful 1  Lifeless \_\_\_\_\_

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

lacking carb & head retention, very low hop aroma  
4 Flaw

## Scoresheet Instructions

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

## Example: How to fill in a Scoresheet

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

Flavor 13

Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS	<input checked="" type="checkbox"/>	Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Judge Total

35<sub>150</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



**Steven Gower**  
Certified  
BJCPID # E196  
hoppydaysbrew@outlook.com

Location \_\_\_\_\_

Date \_\_\_\_\_

Category# 5 Entry # 523292  
Sub (a-f) B  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 13  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 38  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor 13

Malt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Way too high for style
Fermentation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Esters	<input checked="" type="checkbox"/>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection  OK

**Aroma**

None L M H  Inappropriate  
Malt  low grainy sweet  
Hops  honey, bread, biscuit-  
Fermentation  low hop aroma to nose.  
Other  ester, clean ferment

9 12

**Appearance**

Color  Inappropriate  
Yellow Gold Amber Copper Brown Black  
Clarity  Brilliant Hazy Opaque Other  
Head  Inappropriate  
White Ivory Beige Tan Brown  
Retention  Quick Lasting Other  
Other  pale color, good clarity.  
Texture  GOOD

3 3

**Flavor**

None L M H  Inappropriate  
Malt  soft med low bitterness  
Hops  grainy, bread, honey  
Bitterness  quality  
Fermentation  clean  
Balance  Hoppy Malty  
Finish/Aftertaste  Dry Sweet  
Other  soft, creamy  
Delicate finish, some ester pear, apple.

15 20

**Mouthfeel**

Thin M Full  Inappropriate  
Body  Creaminess  None L M H  
Carbonation  Inappropriate  
None L M H  
Astringency  Other  
Warmth  Lacking carbonation

4 5

**Overall**

Classic Example  Not to Style  
Flawless  Significant Flaws  
Wonderful  Lifeless

8 10

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

Very clean ferment, very balanced maybe slightly more hop aroma, white acid would benefit, lacking carbonation.  
Yummy.

39 157

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name John Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 5 Entry# 523292  
Sub (a-f) B  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight 13  
Advanced to MINI-BOS  
PLACE 38  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  ok \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt 1  Subdued malt, subtle bread  
Hops 1  No real hop aroma  
Fermentation 1  Clean  
Other \_\_\_\_\_

8<sub>12</sub>**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color 1  Head 1   
Clarity 1  Retention 1   
Other \_\_\_\_\_ Texture Very good!

3<sub>3</sub>**Flavor**

None L M H Inappropriate  
Malt 1  Delicate sweetness, honey  
Hops 1  Low hop flavour  
Bitterness 1   
Fermentation 1   
Balance Hoppy  Malty   
Finish/Aftertaste Dry  Sweet  Cereal after taste, soft  
Other Subtle pear on the finish

15<sub>20</sub>**Example: How to fill in a Scoresheet**

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

Flavor 13  
Malt 1  Wheat. Subtle grainy notes  
Hops X  OK for style  
Bitterness X  Way too high for style  
Fermentation 1  Banana, Low Clove, Hint of bubblegum

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

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

**Mouthfeel**

Thin M Full Inappropriate  
Body 1  Creaminess 1   
Carbonation 1  Astringency 1   
Warmth  Other \_\_\_\_\_

3<sub>5</sub>**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

8<sub>10</sub>

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

Lacks hop flavour that could benefit from better carbonation and a touch more bitterness

37<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



**Steven Gower**  
Certified  
BJCPID # E196  
hoppydaysbrew@outlook.com

### Non-BJCP Qualifications

- Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

Malt  None  L  M  H  Wheat. Subtle grainy notes

Hops  X   OK for style

Bitterness  None  L  X  H  Way too high for style

Fermentation  None  L  M  H  Banana. Low Clove. Hint of bubblegum

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	35-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-34	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

Location \_\_\_\_\_ Date \_\_\_\_\_

Category# 5 Entry # 577662

Sub (a-f) D

Subcategory \_\_\_\_\_  
(Spell out)

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

Position in flight Entry 17

Advanced to MINI-BOS

PLACE 36.75

CONSENSUS SCORE 9  
may not be average of judge's individual scores

Bottle Inspection  OK \_\_\_\_\_

### Aroma

Malt  None  L  M  H  Inappropriate medium aroma

Hops  None  L  M  H  Inappropriate Sweet fruit delicate

Fermentation  None  L  M  H  Inappropriate earthy hop aroma

Other \_\_\_\_\_

9 12

### Appearance

Color  Yellow  Gold  Amber  Copper  Brown  Black  Inappropriate

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other \_\_\_\_\_

Other hazy mod head retention Texture \_\_\_\_\_

2 3

### Flavor

Malt  None  L  M  H  Inappropriate moderate hop

Hops  None  L  M  H  Inappropriate bitterness slightly lacking

Bitterness  None  L  M  H  Inappropriate

Fermentation  None  L  M  H  Inappropriate

Balance  Hoppy  Malty  Inappropriate

Finish/Aftertaste  Dry  Sweet  Inappropriate moder finish

Other \_\_\_\_\_

13 20

### Mouthfeel

Body  Thin  M  Full  Inappropriate

Carbonation  None  L  M  H  Inappropriate

Warmth  None  M  H  Inappropriate

Creaminess  None  L  M  H  Inappropriate

Astringency  None  L  M  H  Inappropriate

Other slightly lacking carbonation

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

7 10

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

leaching hop bitterness of  
aroma very clean ferment  
of malt backbone

Judge Total 35 30



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Blieswe  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 5 Entry# 571662  
Sub (a-f) D  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position In flight Entry 17 of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**36.75**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  ok \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt  1  Grainy sweetness  
Hops  1  Floral - delicate  
Fermentation  1  Clean  
Other \_\_\_\_\_

**10**<sub>12</sub>**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  1  Brilliant  Hazy  Opaque Other \_\_\_\_\_  
Head White Ivory Beige Tan Brown Inappropriate  
Retention  1  Quick  Lasting Other \_\_\_\_\_  
Other \_\_\_\_\_ Texture \_\_\_\_\_

**2.5**<sub>3</sub>**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

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

**13**<sub>13</sub>**Flavor**

None L M H Inappropriate  
Malt  1  Sweet, med-low  
Hops  1  Low hop character  
Bitterness  1  Low bitterness  
Fermentation  1  Clean  
Balance Hoppy  1 Malty  \_\_\_\_\_  
Finish/Aftertaste Dry  1 Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

**14**<sub>20</sub>**Flaws for style** (mark L-M-H for all that apply)

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

**Mouthfeel**

Thin M Full Inappropriate  
Body  1  \_\_\_\_\_  
Carbonation None L M H Inappropriate  
 1  \_\_\_\_\_  
Warmth  \_\_\_\_\_  
Creaminess None L M H Inappropriate  
 1  \_\_\_\_\_  
Astringency  1  \_\_\_\_\_  
Other \_\_\_\_\_

**4**<sub>5</sub>**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

**8**<sub>10</sub>**Feedback**

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Easy drinker, dryness sits well and makes me want to drink more. More hops desirable

**36.5**<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
ed Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Steven Gower**  
Certified  
BJCPID # E1967  
hopydaysbrew@outlook.com

Category# 4 Entry# 587228  
 Sub (a-f) C  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight  
Entry 9  
of \_\_\_\_\_

Advanced to MINI-BOS  
PLACE  
**27**  
CONSENSUS SCORE

may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt  low malt aroma  
 Hops  low to none  
 Fermentation  clean  
 Other clean fermentation

**7**<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color 2  
 Clarity deep gold  
 Other very low head  
 Head 2  
 Retention quick  
 Texture \_\_\_\_\_

**2**<sub>3</sub>

### Flavor

None L M H Inappropriate  
 Malt  mod grainiest  
 Hops  some spice, low to  
 Bitterness  no bitter finish  
 Fermentation  corander flavor  
 Balance too high  
 Finish/Aftertaste sweet finish  
 Other very low hop bitterness

**11**<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate  
 Body 3  
 Carbonation low  
 Warmth low  
 Creaminess low  
 Astringency low  
 Other \_\_\_\_\_

**3**<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

**6**<sub>10</sub>

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

lacking hop bitterness,  
corander flavor to high  
very low carb if head retention  
finisher sweet.  
good attempt, clean ferment.

Judge Total **29**<sub>50</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor **13**

Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Blisner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 4 Entry# 587228  
Sub (a-f) C  
Subcategory (spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight 9 of \_\_\_\_\_  
Advanced to MINI-BOS PLACE 27  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
Malt 1  Very low malt butterscotch  
Hops 1  No hop character  
Fermentation 1  \_\_\_\_\_  
Other \_\_\_\_\_

**6** 12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color 1  Head 1  Inappropriate  
Clarity 1  Other \_\_\_\_\_ Retention 1  Other \_\_\_\_\_  
Other \_\_\_\_\_ Texture \_\_\_\_\_

**2** 3

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor **13**

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

**Flavor**

None L M H Inappropriate  
Malt 1  Caramel dominates  
Hops 1  Very low  
Bitterness 1  Very low  
Fermentation 1  \_\_\_\_\_  
Balance 1  Hoppy 1  Malty \_\_\_\_\_  
Finish/Aftertaste 1  Dry 1  Sweet \_\_\_\_\_  
Other \_\_\_\_\_

**10** 20

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

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

**Mouthfeel**

Thin M Full Inappropriate  
Body 1  Creaminess 1  Inappropriate  
Carbonation 1  Astringency 1  Inappropriate  
Warmth 1  Other \_\_\_\_\_

**2** 5

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

**5** 10

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

Very low head retention and carbonation. Caramel flavor overpowers all other aspects. Lacking bitterness

**Scoring Guide**

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

Judge Total

**25** 50





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version



**Steven Gower**  
Certified

BJCPID # E1963

hoppydaysbrew@outlook.com

Location \_\_\_\_\_

Date \_\_\_\_\_

Category# 5  
Sub (a-f) B

Entry # 621864

Subcategory \_\_\_\_\_  
(Spell out)

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

Position  
In flight  
Entry

14

Advanced to  
MINI-BOS

PLACE

35

CONSENSUS SCORE

may not be an average of  
judge's individual scores

### Non-BJCP Qualifications

- Cicerone  Rank \_\_\_\_\_
- Pro Brewer  Brewery \_\_\_\_\_
- Industry  Describe \_\_\_\_\_
- Judging  Years \_\_\_\_\_

Bottle Inspection  or \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt     mod low malt aroma

Hops     floral, fruity aroma

Fermentation   \_\_\_\_\_

Other esters present pea, apple

8<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        lack of head

Clarity     Head     Retention    Texture

Other \_\_\_\_\_

2<sub>3</sub>

### Flavor

None L M H Inappropriate

Malt     bitterness to high,

Hops     not balanced

Bitterness     great malt flavor,

Fermentation     little to no hop

Balance    flavor

Finish/Aftertaste    \_\_\_\_\_

Other \_\_\_\_\_

12<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body     creamy

Carbonation     Astringency    \_\_\_\_\_

Warmth    Other \_\_\_\_\_

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

nice aroma good malt backbone, high bitterness to style in flavor if mouthfeel clean ferment good beer well done

3<sub>5</sub>

7<sub>10</sub>

32<sub>50</sub>

Judge Total

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor	None	L	M	H	Inappropriate
Malt			X		
Hops	X				
Bitterness			X	X	
Fermentation		X			

Wheat. Subtle grainy notes  
OK for style  
Way too high for style  
Banana. Low clove. Hint of bubblegum

13

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Blum  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# \_\_\_\_\_ Entry # 621864  
Sub (a-f) \_\_\_\_\_  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 14 of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 30.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  OK \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt  1  Quite bitter in malt  
Hops  1  Subtle floral  
Fermentation  1  \_\_\_\_\_  
Other \_\_\_\_\_

7  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  1  \_\_\_\_\_  
Clarity  1  \_\_\_\_\_  
Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate  
Head  1  \_\_\_\_\_  
Retention  1  \_\_\_\_\_  
Texture \_\_\_\_\_

2  
3

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor  13  
Malt  1  Wheat. Subtle grainy notes  
Hops  1  OK for style  
Bitterness  1  Way too high for style  
Fermentation  1  Banana. Low clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate  
Malt  1  Bready  
Hops  1  Low to no hop flavour  
Bitterness  1  Astringent bitterness  
Fermentation  1  Clean  
Balance  1  \_\_\_\_\_  
Finish/Aftertaste  1  \_\_\_\_\_  
Other \_\_\_\_\_

11  
20

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

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

**Mouthfeel**

Thin M Full Inappropriate  
Body  1  \_\_\_\_\_  
Carbonation  1  \_\_\_\_\_  
Warmth  \_\_\_\_\_  \_\_\_\_\_

None L M H Inappropriate  
Creaminess  1  \_\_\_\_\_  
Astringency  1  \_\_\_\_\_  
Other Crisp!

3  
5

**Overall**

Classic Example  \_\_\_\_\_  \_\_\_\_\_  
Flawless  \_\_\_\_\_  \_\_\_\_\_  
Wonderful  \_\_\_\_\_  \_\_\_\_\_

Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_

6  
10

**Feedback**

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

Crisp beer but lacks hop quality and could benefit from better carbonation. Reasonably refreshing but not quite on the mark.

29  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Steven Gower**  
Certified  
BJCPID # E196  
happydaysbrew@outlook.com

Category# 5 Entry# 636335  
Sub (a-f) D  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry of 18  
Advanced to MINI-BOS  
PLACE 285  
CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  ok \_\_\_\_\_

### Aroma

None L M H Inappropriate  
Malt  1  low to no malt  
Hops  1  hop aroma masked  
Fermentation  \_\_\_\_\_  by acetaldehyde  
Other aroma as well as diacetyl 5 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color  1  \_\_\_\_\_  
Clarity  1  \_\_\_\_\_  
Other Slight haze 2.5 <sub>3</sub>

White Ivory Beige Tan Brown Inappropriate  
Head  1  \_\_\_\_\_  
Retention  1  \_\_\_\_\_  
Texture \_\_\_\_\_

### Flavor

None L M H Inappropriate  
Malt  1  low bitterness  
Hops  1  diacetyl present  
Bitterness  1  low mdt ity  
Fermentation  1  Sweetness  
Balance  1  \_\_\_\_\_  
Finish/Aftertaste  1  \_\_\_\_\_  
Other \_\_\_\_\_

### Mouthfeel

Thin M Full Inappropriate  
Body  1  \_\_\_\_\_  
Carbonation  1  \_\_\_\_\_  
Warmth  1  \_\_\_\_\_  
Creaminess  \_\_\_\_\_  \_\_\_\_\_  
Astringency  \_\_\_\_\_  \_\_\_\_\_  
Other \_\_\_\_\_

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_  
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

aroma of acetaldehyde  
if diacetyl etc this  
beer about carbon health  
vigors ferment of rest  
periods.

Judge Total 27.5 <sub>50</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13 <sub>13</sub>

Malt  1  Wheat. Subtle grainy notes  
Hops  1  OK for style  
Bitterness  1  Way too high for style  
Fermentation  1  Banana. Low Clove. Hint of bubblegum

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 5 Entry # 186335  
Sub (a-f) \_\_\_\_\_  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight of 18  
Advanced to MINI-BOS  
PLACE 28.5  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years first year

Bottle Inspection  ok

**Aroma**

None L M H Inappropriate  
Malt  Low malt  
Hops  Low hop  
Fermentation  Acetaldehyde, diacetyl  
Other \_\_\_\_\_

**6**<sub>12</sub>

**Appearance**

Color 1 (Yellow, Gold, Amber, Copper, Brown, Black) Inappropriate  
Clarity 1 (Brilliant, Hazy, Opaque) Other \_\_\_\_\_  
Head 1 (White, Ivory, Beige, Tan, Brown) Inappropriate  
Retention 1 (Quick, Lasting) Other \_\_\_\_\_  
Texture \_\_\_\_\_

**2.5**<sub>3</sub>

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor 13<sub>100</sub>  
Malt X Wheat. Subtle grainy notes  
Hops X OK for style.  
Bitterness X X Way too high for style.  
Fermentation X Banana. Low Clove. Hint of bubblegum.

**Flavor**

None L M H Inappropriate  
Malt 1  
Hops 1  
Bitterness 1  
Fermentation 1  
Balance Hoppy 1 Malty \_\_\_\_\_  
Finish/Aftertaste Dry 1 Sweet \_\_\_\_\_  
Other Diacetyl

**13**<sub>20</sub>

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

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

**Mouthfeel**

Thin M Full Inappropriate  
Body 1  
Carbonation 1 (None L M H) Inappropriate  
Warmth \_\_\_\_\_  
Creaminess 1 (None L M H) Inappropriate  
Astringency 1  
Other \_\_\_\_\_

**3**<sub>5</sub>

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_  
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

**5**<sub>10</sub>

Lacking bitterness, fermentation issues - infection? Slightly lacking in carbonation

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

**29.5**<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Steven Gower**  
Certified  
BJCPID # E196  
hopydaysbrew@outlook.com

Category# 2 Entry # 637791  
Sub (a-f) A  
Subcategory \_\_\_\_\_  
(Spell out)  
Special Ingredients \_\_\_\_\_

Position in flight  
Entry of 4  
Advanced to MINI-BOS  
PLACE  
**34.5**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor

Malt	<input type="checkbox"/> L	<input checked="" type="checkbox"/> M	<input type="checkbox"/> H	Wheat. Subtle grainy notes	<b>13</b>
Hops	<input checked="" type="checkbox"/> L	<input type="checkbox"/> M	<input type="checkbox"/> H	OK for style.	
Bitterness	<input type="checkbox"/> L	<input checked="" type="checkbox"/> M	<input checked="" type="checkbox"/> H	Way too high for style	
Fermentation	<input type="checkbox"/> L	<input checked="" type="checkbox"/> M	<input type="checkbox"/> H	Banana. Low Clove. Hint of bubblegum	

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	<input checked="" type="checkbox"/>
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

**Bottle Inspection**  OK

**Aroma**

None L M H Inappropriate

Malt     low-med low.

Hops     floral, spicy

Fermentation     \_\_\_\_\_

Other grainy sweet honey, hop character  
hint clove/fig.

**8**<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  Quick  Lasting  Other \_\_\_\_\_

Retention    \_\_\_\_\_

Texture low head retention.

**2**<sub>3</sub>

**Flavor**

None L M H Inappropriate

Malt     low malt

Hops     moderate bitterness

Bitterness     dominant hop bitterness

Fermentation     Clean.

Balance  Hoppy  Malty \_\_\_\_\_

Finish/Aftertaste  Dry  Sweet dry-med dry

Other not balanced between hop/malt  
bitterness.

**13**<sub>24</sub>

**Mouthfeel**

Thin M Full Inappropriate

Body    \_\_\_\_\_

Carbonation    \_\_\_\_\_

Warmth  \_\_\_\_\_

Creaminess None L M H  \_\_\_\_\_

Astringency     \_\_\_\_\_

Other very low carb, thin body

**3**<sub>5</sub>

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

**7**<sub>10</sub>

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

low head retention of  
carb, too hop forward to  
style, not balanced with malt  
clean fermentation.

**34**<sub>150</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name John Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 2 Entry # 63791  
Sub (a-f) A  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 4  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**34.5**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
Malt  Very slight, almost none  
Hops  Floral  
Fermentation   
Other \_\_\_\_\_

**9**  
12

### Appearance

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

**2**  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor **13**  
Malt  Wheat. Subtle grainy notes  
Hops  OK for style  
Bitterness   Way too high for style  
Fermentation  Banana. Low clove. Hint of bubblegum

### Flavor

None L M H Inappropriate  
Malt  Very light  
Hops   
Bitterness  Spicy, herbal  
Fermentation   
Balance  Hoppy  Malty Very bitter/hoppy  
Finish/Aftertaste  Dry  Sweet  
Other \_\_\_\_\_

**15**  
20

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

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

### Mouthfeel

Thin M Full Inappropriate  
Body  Creaminess  None L M H Inappropriate  
Carbonation  None L M H Astringency   
Warmth  Other \_\_\_\_\_

**2**  
5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

**7**  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Great aroma and flavor however let down by thin mouthfeel. Otherwise an approachable beer

**35**  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 5 Entry# 641186  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 28  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
Malt  \_\_\_\_\_  No sweetness  
Hops  \_\_\_\_\_  No hops  
Fermentation  \_\_\_\_\_  Clean  
Other Lychae character

5  
12

**Appearance**

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

2  
3

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor 13

Malt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	OK for style
Bitterness	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Way too high for style
Fermentation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

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

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

**Flavor**

None L M H Inappropriate  
Malt  \_\_\_\_\_  \_\_\_\_\_  Back end sweetness  
Hops  \_\_\_\_\_  Carsey but not overly so  
Bitterness  \_\_\_\_\_  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  \_\_\_\_\_  
Balance  Hoppy  Malty \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
Other lychae character still present

10  
20

**Mouthfeel**

Thin M Full Inappropriate  
Body  \_\_\_\_\_  \_\_\_\_\_  
None L M H Inappropriate  
Carbonation  \_\_\_\_\_  \_\_\_\_\_  
Warmth  \_\_\_\_\_  
Creaminess  \_\_\_\_\_  \_\_\_\_\_  
Astringency  \_\_\_\_\_  \_\_\_\_\_  
Other \_\_\_\_\_

4  
5

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

5  
10

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

Very easy to drink but lacks qualities dependent on the style. More hops, more sweetness required.

26  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



**Steven Gower**  
Certified  
BJCPID # E196  
happydaysbrew@outlook.com

Location \_\_\_\_\_ Date \_\_\_\_\_

Category# 5 Entry # 641186

Sub (a-f) A

Subcategory \_\_\_\_\_

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

Position in flight 11 of \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_

PLACE \_\_\_\_\_

**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_

Pro Brewer  Brewery \_\_\_\_\_

Industry  Describe \_\_\_\_\_

Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

Malt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	OK for style
Bitterness	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Way too high for style
Fermentation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Banana. Low Clove. Hint of bubblegum

**13**

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

Acetaldehyde	<input type="checkbox"/>	Metallic	<input type="checkbox"/>
Alcoholic / Hot	<input type="checkbox"/>	Musty	<input type="checkbox"/>
Astringent	<input type="checkbox"/>	Oxidized	<input type="checkbox"/>
Brettanomyces	<input type="checkbox"/>	Plastic	<input type="checkbox"/>
Diacetyl	<input type="checkbox"/>	Solvent / Fusel	<input type="checkbox"/>
DMS	<input checked="" type="checkbox"/>	Sour / Acidic	<input type="checkbox"/>
Esters	<input checked="" type="checkbox"/>	Smoky	<input type="checkbox"/>
Grassy	<input type="checkbox"/>	Spicy	<input type="checkbox"/>
Light-Struck	<input type="checkbox"/>	Sulfur	<input type="checkbox"/>
Medicinal	<input type="checkbox"/>	Vegetal	<input type="checkbox"/>

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

### Bottle Inspection OK

### Aroma

None L  M  H  Inappropriate

Malt  low malt aroma

Hops  low to med

Fermentation  clear

Other Fruity Aroma, ESTER ??  
Yoderng Ozone

**6**<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  Head  Inappropriate

Clarity  Other  Retention  Lasting  Other

Other low head Texture \_\_\_\_\_

**2**<sub>3</sub>

### Flavor

None L  M  H  Inappropriate

Malt  very low to low

Hops  low to med low

Bitterness  low to med

Fermentation  clear

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other Low med malt finish  
Sweetness

**12**<sub>20</sub>

### Mouthfeel

Thin  M  Full  Inappropriate

Body  Creaminess  None L  M  H

Carbonation  M  H

Warmth

Astringency

Other \_\_\_\_\_

**4**<sub>5</sub>

### Overall

Classic Example  Not to Style

Flawless  Significant Flaws

Wonderful  Lifeless

**6**<sub>10</sub>

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

lacking malt / hop aroma  
low carb / head retention  
easy drinking beer  
were dark  
clear ferment.

**30**<sub>30</sub>

Judge Total







# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Blicus  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# S Entry # 651516  
Sub (a-f) D  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight  
Entry of 19

Advanced to MINI-BOS  
PLACE 13  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  ok \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt  \_\_\_\_\_  Plastic dominates  
Hops  \_\_\_\_\_  Plastic dominates  
Fermentation  \_\_\_\_\_  \_\_\_\_\_  
Other Plastic ind

3<sub>12</sub>**Appearance**

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

2<sub>3</sub>**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor 13  
Malt  I  M  II Wheat. Subtle grainy notes  
Hops  X OK for style  
Bitterness  X  X Way too high for style  
Fermentation  X Banana. Low Clove. Hint of bubblegum

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

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

**Flavor**

None L M H Inappropriate  
Malt  \_\_\_\_\_  Plastic  
Hops  \_\_\_\_\_  No other aromas  
Bitterness  \_\_\_\_\_  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  \_\_\_\_\_  
Balance Hoppy Malty  \_\_\_\_\_  
Finish/Aftertaste Dry Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

1<sub>20</sub>**Mouthfeel**

Thin M Full Inappropriate  
Body  \_\_\_\_\_  \_\_\_\_\_  
None L M H Inappropriate  
Carbonation  \_\_\_\_\_  \_\_\_\_\_  
Warmth  \_\_\_\_\_  \_\_\_\_\_  
Creaminess None L M H Inappropriate  
Astringency  \_\_\_\_\_  \_\_\_\_\_  
Other \_\_\_\_\_

3<sub>5</sub>**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_  
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

4<sub>10</sub>

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

Judge Total

13<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



**Steven Gower**  
Certified  
BJCPID # E1963  
happydaysbrew@outlook.com

### Non-BJCP Qualifications

- Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

Malt	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	Wheat. Subtle grainy notes	13
Hops	<input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	OK for style	
Bitterness	<input type="radio"/> None <input type="radio"/> L <input checked="" type="radio"/> M <input checked="" type="radio"/> H <input type="checkbox"/> Inappropriate	Way too high for style	
Fermentation	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	Banana. Low Clove. Hint of bubblegum	

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

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

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

Location \_\_\_\_\_ Date \_\_\_\_\_

Category# 5 Entry # 699654

Sub (a-f) D

Subcategory (Spell out) \_\_\_\_\_

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

Position in flight Entry 20

Advanced to MINI-BOS \_\_\_\_\_

PLACE 42

CONSENSUS SCORE \_\_\_\_\_

may not be an average of judge's individual scores

Bottle Inspection  ok \_\_\_\_\_

**Aroma**

Malt	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	Initial malty sweet floral, spicy, earthy hop aroma	10 <small>12</small>
Hops	<input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate		
Fermentation	<input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate		
Other	<input type="checkbox"/> Inappropriate		

**Appearance**

Color	<input checked="" type="radio"/> Yellow <input type="radio"/> Gold <input type="radio"/> Amber <input type="radio"/> Copper <input type="radio"/> Brown <input type="radio"/> Black <input type="checkbox"/> Inappropriate	Head	<input checked="" type="radio"/> White <input type="radio"/> Ivory <input type="radio"/> Beige <input type="radio"/> Tan <input type="radio"/> Brown <input type="checkbox"/> Inappropriate	3 <small>3</small>
Clarity	<input checked="" type="radio"/> Brilliant <input type="radio"/> Hozy <input type="radio"/> Opaque <input type="checkbox"/> Other	Retention	<input checked="" type="radio"/> Quick <input type="radio"/> Lasting <input type="checkbox"/> Other	
Other	Dark Gold color	Texture	<input checked="" type="checkbox"/>	

**Flavor**

Malt	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	Great hop aroma if flavor, good lingering bitterness. nice balance with malt there med dry finish	15 <small>20</small>
Hops	<input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate		
Bitterness	<input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate		
Fermentation	<input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate		
Balance	<input checked="" type="radio"/> Hoppy <input type="radio"/> Malty <input type="checkbox"/> Inappropriate		
Finish/Aftertaste	<input checked="" type="radio"/> Dry <input type="radio"/> Sweet <input type="checkbox"/> Inappropriate		

**Mouthfeel**

Body	<input type="radio"/> Thin <input checked="" type="radio"/> M <input type="radio"/> Full <input type="checkbox"/> Inappropriate	Creaminess	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	4 <small>5</small>
Carbonation	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	Astringency	<input type="radio"/> None <input checked="" type="radio"/> L <input type="radio"/> M <input type="radio"/> H <input type="checkbox"/> Inappropriate	
Warmth	<input type="checkbox"/> Inappropriate	Other	_____	

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

lacking can

nearly balanced beer

good aroma if flavor

flaws come combination

a small sulphate issue

will improve increasing

bitterness - great work

Judge Total 41  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Bliesner  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# \_\_\_\_\_  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight  
 Entry 20  
 of \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 42  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years First year

Bottle Inspection  or \_\_\_\_\_

**Aroma**

None L M H Inappropriate

Malt  1  Sweet

Hops  1  Very floral

Fermentation  1  \_\_\_\_\_

Other \_\_\_\_\_

11  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color 1  \_\_\_\_\_

Clarity 1  \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head 1  \_\_\_\_\_

Retention 1  \_\_\_\_\_

Texture \_\_\_\_\_

3  
3

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor

Malt	<u>X</u>	Wheat. Subtle grainy notes
Hops	<u>X</u>	OK for style
Bitterness	<u>X</u> <u>X</u>	Way too high for style
Fermentation	<u>X</u>	Banana. Low Clave. Hint of bubblegum

13

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

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

**Flavor**

None L M H Inappropriate

Malt  1  Grainy

Hops  1  Harsh

Bitterness  1  Lingering

Fermentation  1  \_\_\_\_\_

Balance 1  \_\_\_\_\_

Finish/Aftertaste 1  \_\_\_\_\_

Other \_\_\_\_\_

17  
20

**Mouthfeel**

Thin M Full Inappropriate

Body 1  \_\_\_\_\_

None L M H Inappropriate

Carbonation 1  \_\_\_\_\_

Warmth  1  \_\_\_\_\_

None L M H Inappropriate

Creaminess 1  \_\_\_\_\_

Astringency 1  \_\_\_\_\_

Other \_\_\_\_\_

4  
5

**Overall**

Classic Example 1 \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless 1 \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful 1 \_\_\_\_\_ Lifeless \_\_\_\_\_

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

8  
10

Lacks bitterness into the aftertaste, otherwise fantastic example of 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, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

43  
50

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Blesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# S Entry # 753701  
Sub (a-f) C  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight 16  
of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 40.75

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years first year

Bottle Inspection  OK \_\_\_\_\_**Aroma**

None L M H Inappropriate  
Malt  1  Grainy sweetness  
Hops  1  Spicy, earthy, floral  
Fermentation  1  Very clean  
Other \_\_\_\_\_

10  
12

**Appearance**

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

25  
3

**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

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

13  
13

**Flavor**

None L M H Inappropriate  
Malt  1  Bready, cereal - subtle  
Hops  1  Earthy, spicy  
Bitterness  1  \_\_\_\_\_  
Fermentation  \_\_\_\_\_  
Balance  Hoppy  Malty \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet \_\_\_\_\_  
Other \_\_\_\_\_

17  
20

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

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

**Mouthfeel**

Thin M Full Inappropriate  
Body  1  \_\_\_\_\_  
Carbonation  None L M H Inappropriate  
Warmth  \_\_\_\_\_  
Creaminess  None L M H Inappropriate  
Astringency  1  \_\_\_\_\_  
Other \_\_\_\_\_

3.5  
5

**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

8  
10

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

Bitterness is bang on lingers beautifully. Crisp with great smoothness Great beer

41  
50

Judge Total

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









# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



**Steven Gower**  
Certified  
BJCPID # E1964  
hopydaysbrew@outlook.com

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor	L	M	H	Inappropriate
Malt		X		
Hops	X			
Bitterness		X	X	
Fermentation		X		

Wheat. Subtle grainy notes  
OK for style  
Way too high for style  
Banana. Low clove. Hint of bubblegum

13

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

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

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

Location \_\_\_\_\_ Date \_\_\_\_\_

Category# 2 Entry # 791892

Sub (a-f) 2 Position in flight 5

Subcategory \_\_\_\_\_ of 5

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

Advanced to MINI-BOS \_\_\_\_\_

PLACE 29

**CONSENSUS SCORE**

may not be an average of judge's individual scores

Bottle Inspection  OK

### Aroma

None L M H Inappropriate

Malt     low, honey malt sweetness

Hops     \_\_\_\_\_

Fermentation     \_\_\_\_\_

Other hint dms & diacetyl.

7

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity      \_\_\_\_\_

Other slight haze

Head     \_\_\_\_\_

Retention     \_\_\_\_\_

Texture med.

2.5

### Flavor

None L M H Inappropriate

Malt     low malt.

Hops     low hops.

Bitterness     too high.

Fermentation     o.k., some diacetyl.

Balance     too bitter from malt!

Finish/Aftertaste     astringent / lingering notes

Other astringent

10

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation     \_\_\_\_\_

Warmth     \_\_\_\_\_

None L M H Inappropriate

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other astringent bitterness.

3

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

talking head retention of carb. clarity astringent & malt bitterness, try more temp / longer boil?

Also hot & fully attenuated, diacetyl tasted.

Judge Total 28.5



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name John Bliesner  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 2 Entry# 791892  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 5 of \_\_\_\_\_  
 Advanced to MINI-BOS PLACE 29  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years First year

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt     Grainy sweetness, caramel  
 Hops     Subtle floral  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

**7**<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        \_\_\_\_\_  
 Clarity     Other \_\_\_\_\_  
 Head      Inappropriate  
 Retention     Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

**2.5**<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor **13**

Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low Clove. Hint of bubblegum

### Flavor

None L M H Inappropriate  
 Malt     Diacetyl, low malt character  
 Hops     Low hop character  
 Bitterness     More malt bitterness  
 Fermentation     \_\_\_\_\_  
 Balance     Hoppy Malty  
 Finish/Aftertaste     Dry Sweet Cloying  
 Other \_\_\_\_\_

**11**<sub>20</sub>

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<input checked="" type="checkbox"/>	Solvent / Fused	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

Thin M Full Inappropriate  
 Body     \_\_\_\_\_  
 Creaminess     \_\_\_\_\_  
 Carbonation     \_\_\_\_\_  
 Astringency     \_\_\_\_\_  
 Warmth     \_\_\_\_\_  
 Other \_\_\_\_\_

**3**<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

Feedback **6**<sub>10</sub>

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Cloying mouthfeel and taste.  
Perhaps an issue during  
fermentation. lovely aroma with  
Most very subtle floral character.  
More hops desirable.

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

Judge Total **29.5**<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Bliesner  
BJCP ID & Rank \_\_\_\_\_  
Email \_\_\_\_\_

Category# 2 Entry# 653738  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight Entry 6 of \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 41  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years First year

Bottle Inspection  ok**Aroma**

None L M H Inappropriate  
Malt  low malt  
Hops  Very subtle floral  
Fermentation  \_\_\_\_\_  
Other \_\_\_\_\_

10  
12**Appearance**

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

25  
3**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor 13

Malt	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low clove. Hint of bubblegum

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

Acetaldehyde	<input type="checkbox"/>	Metallic	<input type="checkbox"/>
Alcoholic / Hot	<input type="checkbox"/>	Musty	<input type="checkbox"/>
Astringent	<input type="checkbox"/>	Oxidized	<input type="checkbox"/>
Brettanomyces	<input type="checkbox"/>	Plastic	<input type="checkbox"/>
Diacetyl	<input type="checkbox"/>	Solvent / Fusel	<input type="checkbox"/>
DMS	<input type="checkbox"/>	Sour / Acidic	<input type="checkbox"/>
Estery	<input type="checkbox"/>	Smoky	<input type="checkbox"/>
Grassy	<input type="checkbox"/>	Spicy	<input type="checkbox"/>
Light-Struck	<input type="checkbox"/>	Sulfur	<input type="checkbox"/>
Medicinal	<input type="checkbox"/>	Vegetal	<input type="checkbox"/>

**Flavor**

None L M H Inappropriate  
Malt  Slight caramel  
Hops  Mandarin citrus, subtle  
Bitterness  \_\_\_\_\_  
Fermentation  Very clean  
Balance  Hoppy  Malty \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet Long lasting earthiness  
Other \_\_\_\_\_

17  
20**Mouthfeel**

Thin M Full Inappropriate  
Body  \_\_\_\_\_  
Carbonation  None L M H \_\_\_\_\_  
Warmth  \_\_\_\_\_  
Creaminess  None L M H \_\_\_\_\_  
Astringency  \_\_\_\_\_  
Other \_\_\_\_\_

4  
5**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

8  
10

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

This is a great beer. Not too much of anything and not lacking - makes me want another sip!  
Beautifully balanced but head retention lacking

41.5  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Steven Gower**  
Certified  
BJCPID # E1963  
hoppydaysbrew@outlook.com

Category# 2 Entry # 853730  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 6  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 41  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok

### Aroma

None L M H Inappropriate  
 Malt  low malt floral  
 Hops  very low to none  
 Fermentation  clean  
 Other corn, slight malty sweetness, clean aroma

**10**<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  pale straw  
 Clarity  brilliant  
 Other \_\_\_\_\_  
 Head White Ivory Beige Tan Brown Inappropriate  
 Retention  quick  
 Other \_\_\_\_\_

**2.5**<sub>3</sub>

### Flavor

None L M H Inappropriate  
 Malt  low to med low  
 Hops  low to none  
 Bitterness  balanced  
 Fermentation  clean  
 Balance  to malt  
 Finish/Aftertaste  med dry  
 Other \_\_\_\_\_

**16**<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate  
 Body  good carb, little thin  
 Carbonation  med  
 Warmth  \_\_\_\_\_  
 Creaminess  low  
 Astringency  low  
 Other \_\_\_\_\_

**4**<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
lacking head retention, clean fermentation, easy drinking beer, slightly thin in body, well balanced.

**8**<sub>10</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor **13**

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

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

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

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

Judge Total

**40.5**<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Category# 4 Entry # 863687  
 Sub (a-f) C  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight of 10  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 36  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores



**Steven Gower**  
**Certified**  
 BJCPID # **E1963**  
 happydaysbrew@outlook.com

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	33-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt     med-strength malt  
 Hops     low to none  
 Fermentation     clean  
 Other toasty rich,

10

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        med amber - copper, off white  
 Clarity     low head pour retention.  
 Other rich med high  
 Head       low head pour retention.  
 Retention     rich med high  
 Texture low head pour retention.

2

### Flavor

None L M H Inappropriate  
 Malt     rich med high  
 Hops     low to none  
 Bitterness     med malt bitterness  
 Fermentation     clean  
 Balance  Hoppy  Malty  rich med high  
 Finish/Aftertaste  Dry  Sweet  low head pour retention.  
 Other low head pour retention.

13

### Mouthfeel

Thin M Full Inappropriate  
 Body     low head pour retention.  
 Carbonation     rich med high  
 Warmth     low head pour retention.  
 Creaminess     low head pour retention.  
 Astringency     rich med high  
 Other low head pour retention.

4

### Overall

Classic Example  Not to Style \_\_\_\_\_  
 Flawless  Significant Flaws \_\_\_\_\_  
 Wonderful  Lifeless \_\_\_\_\_

7

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

colour dark for style  
well balanced between  
malt & hops enjoyable  
lacking carb & head  
retention, malt very  
strong to style.

36

Judge Total

enjoyable ✓







# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_



**Steven Gower**  
Certified  
BJCPID # E1963  
hopydaysbrew@outlook.com

Category# 2A Entry # 945483  
 Sub (a-f) 2A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight  
Entry 7  
of \_\_\_\_\_

Advanced to MINI-BOS  
PLACE  
**33.5**  
CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes	13
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style	
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Way too high for style	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low Clove. Hint of bubblegum	

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

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

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

Bottle Inspection  OK

### Aroma

None L M H Inappropriate

Malt     Creamy sweet

Hops     little to none.

Fermentation     \_\_\_\_\_

Other Corn aroma ok to style

9<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity     Other \_\_\_\_\_

Head       \_\_\_\_\_

Retention     Other \_\_\_\_\_

Other HAZY some particles floating in beer, good head!

2<sub>3</sub>

### Flavor

None L M H Inappropriate

Malt     low malt

Hops     low to none

Bitterness     high

Fermentation     clean

Balance     malty

Finish/Aftertaste    \_\_\_\_\_

Other med dry finish

13<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation     \_\_\_\_\_

Warmth    \_\_\_\_\_

None L M H Inappropriate

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other good combination

4<sub>5</sub>

### Overall

Classic Example  Not to Style \_\_\_\_\_

Flawless  Significant Flaws \_\_\_\_\_

Wonderful  Lifeless \_\_\_\_\_

7<sub>10</sub>

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

Easy drinking beer  
very low body, haze  
present with floating  
particles/yeast, small amount  
more hops would balance  
beer better.

35<sub>50</sub>





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Josh Bliesner  
 BJCP ID \_\_\_\_\_  
 & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# S Entry # 962857  
 Sub (a-f) D  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight  
 Entry 21  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE  
**35.75**  
**CONSENSUS SCORE**  
*may not be an average of judge's individual scores*

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years First year

Bottle Inspection  OK**Aroma**

None L M H Inappropriate  
 Malt  1  Grain Sweetness  
 Hops  1  Floral  
 Fermentation  1  Clean  
 Other \_\_\_\_\_

**10**<sub>12</sub>**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  1  Head  
 Clarity  1  Retention  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

**2**<sub>3</sub>**Scoresheet Instructions**

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

**Example: How to fill in a Scoresheet**

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

Flavor **13**

Malt	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low clove. Hint of bubblegum

**Flavor**

None L M H Inappropriate  
 Malt  1  low-med grain sweetness, bready  
 Hops  1  Low hop character  
 Bitterness  1   
 Fermentation  1  Clean  
 Balance  1  Happy  Malty  
 Finish/Aftertaste  1  Dry  Sweet  
 Other \_\_\_\_\_

**14**<sub>20</sub>**Flaws for style** (mark L-M-H for all that apply)

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

**Mouthfeel**

Thin M Full Inappropriate  
 Body  1   
 Creaminess  1   
 Carbonation  1   
 Astringency  1   
 Warmth  1   
 Other \_\_\_\_\_

**3**<sub>5</sub>**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

**7**<sub>10</sub>

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

Beautiful grain, malt character would benefit from either smaller spec malt addition or higher mash temp

**36**<sub>50</sub>

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



**Steven Gower**  
Certified  
BJCPID # E196  
hopydaysbrew@outlook.com

Location \_\_\_\_\_ Date \_\_\_\_\_

Category# S Entry # 962837

Sub (a-f) D

Subcategory (Spell out) \_\_\_\_\_

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

Position In flight Entry 21 of \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_

PLACE \_\_\_\_\_

**35.75**

**CONSENSUS SCORE**  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_

Pro Brewer  Brewery \_\_\_\_\_

Industry  Describe \_\_\_\_\_

Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Aroma

None L M H Inappropriate

Malt  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Fermentation  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Other \_\_\_\_\_

malt grain  
street mod flav  
hop aroma spicy  
clean ferment

**8**<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

Head  White  Ivory  Beige  Tan  Brown  Inappropriate

Retention  Quick  Lasting  Other \_\_\_\_\_

Texture \_\_\_\_\_

Other slight hazy med goic lack head retention

**2.5**<sub>3</sub>

### Flavor

None L M H Inappropriate

Malt  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Bitterness  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Fermentation  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Balance  Hoppy  Malty  \_\_\_\_\_

Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_

Other \_\_\_\_\_

lack hop bitterness  
mod grainy street  
malt character  
bready, doughy

**13**<sub>20</sub>

### Example: How to fill in a Scoresheet

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

Flavor \_\_\_\_\_ **13**<sub>30</sub>

Malt  \_\_\_\_\_  M  H  Inappropriate

Hops  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  Inappropriate

Bitterness  \_\_\_\_\_  X  Inappropriate

Fermentation  \_\_\_\_\_  M  H  Inappropriate

Wheat. Subtle grainy notes

OK for style

Way too high for style

Banana. Low clove. Hint of bubblegum

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

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

### Mouthfeel

Thin M Full Inappropriate

Body  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Carbonation  None  L  M  H  Inappropriate

Warmth  \_\_\_\_\_  Inappropriate

None L M H Inappropriate

Creaminess  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Astringency  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_  \_\_\_\_\_

Other \_\_\_\_\_

lacking combination

**4**<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

clean ferment, lack top  
bitterness if increased time  
nice beer not quite  
balanced with malt/hops

**8**<sub>10</sub>

Outstanding	45-50	World-class example of style.
Excellent	40-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Judge Total **35.5**<sub>50</sub>