



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW CHAND-NARAYAN
 BJCP ID & Rank _____
 Email thecharandnand@hotmail.com

Category# 29 Entry # 152458
 Sub (a-f) C
 Subcategory FRUIT BEER
 Special Ingredients SOUR CHERRIES, OAK

Position in flight Entry 5 of 19
 Advanced to MINI-BOS
 PLACE 36
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BURLINGTON BREWING
 Industry Describe CELLAR
 Judging Years 1 1/2 YEARS.

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other AROMATIC, Not much cherry.

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 Not Hazy But BLACK, Texture

3
3

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other Sour from cherries, slight coffee

15
20

Mouthfeel

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

3
5

Overall

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

5
10

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

Maybe never attenuated, giving it a thin mouthfeel. Sour from cherries is nice but not fruity enough.

35
50

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

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

| | | | |
|-----------------|-------------------------------------|-----------------|-------------------------------------|
| Acetaldehyde | | Metallic | |
| Alcoholic / Hot | | Musty | |
| Astringent | <input checked="" type="checkbox"/> | Oxidized | |
| Brettanomyces | | Plastic | |
| Diacetyl | | Solvent / Fusel | |
| DMS | | Sour / Acidic | <input checked="" type="checkbox"/> |
| 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 |



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name S. Wharton
 BJCP ID & Rank E1149 cert
 Email snowjules@bigpond.com

Category# 29 Entry # 152458
 Sub (a-f) C
 Subcategory Specialty fruit beer
 Special Ingredients Black IPA, oak
Rye, sour cherries

Position in flight 5 of 19
 Advanced to MINI-BOS
 PLACE 36
 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 None L M H Inappropriate
 Wheat. Subtle grainy notes
 Hops None L M H Inappropriate
 OK for style
 Bitterness None L M H Inappropriate
 Way too high for style
 Fermentation None L M H 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 |

Aroma

Malt None L M H Inappropriate
 rich, sweet, roasty, dough
 Hops None L M H Inappropriate
 V. low for style
 Fermentation None L M H Inappropriate
 spicy, light fruit, light
 Other None L M H Inappropriate
 low oak notes, alcohol. no phenols
 cherries?
9
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Retention Quick Lasting Other
 Other _____ Texture Big, Creamy
3
3

Flavor

Malt None L M H Inappropriate
 roast + bready notes mostly
 Hops None L M H Inappropriate
 low hop character - too low
 Bitterness None L M H Inappropriate
 low-med. A bit too low for style
 Fermentation None L M H Inappropriate
 Nice phenolic spice
 Balance Hoppy Maltly Inappropriate
 Balance wrong for BIPA
 Finish/Aftertaste Dry Sweet Inappropriate
 moderate
 Other None L M H Inappropriate
 nice juicy acidity from cherries. cherry
 flavour a bit low, but oak notes work well
15
20

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency None L M H Inappropriate
 Warmth None L M H Inappropriate
 Other _____
4
5

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.
6
10

Not a bad beer, but flavours are a little "muddled". Hop character is too low for a BIPA. cherry notes should be bolder. Bitterness a touch too low.
37
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BURLEIGH BREWING Date 2.6.18

Judge Name ANDREW CHAND-NARAYAN
BJCP ID _____
& Rank _____
Email theandrewian@hotmail.com

Category# 32 Entry # 176187
Sub (a-f) A
Subcategory SMOKED
Special Ingredients classic style

Position in flight Entry 11 of 19
Advanced to MINI-BOS
PLACE 35.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery BURLEIGH BREWING
Industry Describe CEWAR
Judging Years 1.5 YRS.

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other _____
Head _____
Retention _____
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 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 _____
Hops _____
Bitterness _____
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other clean, slight raisen/date note.

15
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 _____
Carbonation _____
Warmth _____
Creaminess _____
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.
Well done.

38
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 BRC Date 2.6.18.

Judge Name ANDREW CHAND-NARAYAN
BJCP ID & Rank _____
Email the.chandnaran@hotmail.com

Category# 32 Entry# 187835
Sub (a-f) B
Subcategory SMOKED
Special Ingredients Vanilla Beans

Position in flight Entry 13 of 19
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 BURRIGH BREWING
Industry Describe CEUAC
Judging Years 1.5 YES.

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other Vanilla?? Burnt Rubber.

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention _____
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 13
20
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 _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____ Thin, short lasting
Other No Vanilla.

10
20

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

Thin M Full Inappropriate
Body _____
Carbonation None L M H _____
Warmth _____
Creaminess None L M H _____
Astringency _____ _____
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.
lacking vanilla, burnt rubber
Astringent that caused me to confuse bitterness with fault.
Sorry.

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



Location _____ Date _____

Judge Name S. Wharton
 BJCP ID & Rank E11149 CERT.
 Email snowjokes@bigpond.com

Category# 32 Entry# 187835
 Sub (a-f) B
 Subcategory Specialty Smoked
 Special Ingredients Smoked malt, Vanilla

Position in flight 13
 of 19
 Advanced to MINI-BOS
 PLACE 29.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok

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

Example: How to fill in a Scoresheet
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L M H 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 |

Aroma

Malt None L M H Inappropriate Bready. Low foasty notes
 Hops None L M H Inappropriate V. low
 Fermentation None L M H Inappropriate clean
 Other None L M H Inappropriate light smoke notes. No vanilla phenolic spice detracts. Plasticity

6 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Other
 Clarity Brilliant Hazy Opaque Other
 Other None L M H Inappropriate Head White Long Beige Tan Brown Inappropriate Retention Quick Lasting Other
 Texture None L M H Inappropriate creamy

3 3

Flavor

Malt None L M H Inappropriate Sweet malt w-light roast
 Hops None L M H Inappropriate V. low
 Bitterness None L M H Inappropriate low bitterness - too low
 Fermentation None L M H Inappropriate light fruit esters
 Balance None L M H Inappropriate Hoppy Malty
 Finish/Aftertaste None L M H Inappropriate Dry Sweet
 Other None L M H Inappropriate light vanilla notes as it warms. phenolic plastic flavour detracts

12 20

Mouthfeel

Body Thin L M Full Inappropriate Creaminess None L M H Inappropriate Astringency None L M H Inappropriate Other None L M H Inappropriate

4 5

Overall

Classic Example None L M H Inappropriate Not to Style
 Flawless None L M H Inappropriate Significant Flaws
 Wonderful None L M H Inappropriate Lifeless

6 10

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

Beer is affected with a phenolic plastic taste, likely from wild yeast/bacteria infection. Malt lacks complexity. Bitterness lacking.

31 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name S. WHARTON
 BJCP ID & Rank E1149 - CEE
 Email snowjules@bigpond.com

Category# 34 Entry# 218466
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients lactose + oats

Position in flight
 Entry 16
 of 19

Advanced to MINI-BOS
 PLACE 29

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Sweet malt, low roast
 Hops X V. low
 Fermentation X hints of Fruity esters 7₁₂
 Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Texture light 2₃

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 13₆

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

Flavor

Malt None L M H Inappropriate low roast, sweet bready notes
 Hops X low - none
 Bitterness X low - too low
 Fermentation X light Fruity esters 11₂₀
 Balance Hoppy Maltly Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate clayey Sweet finish
 Other V. low oat character. Some lactose

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

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency X Inappropriate
 Warmth X Inappropriate
 Other _____ 4₅

Overall

Classic Example X Not to Style
 Flawless X Significant Flaws
 Wonderful X Lifeless 5₁₀

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

ok beer, but very sweet + clayey - lacking hallmarks of good IS, such as bold, complex roast malt, big hop bitterness + luscious texture.

| | | | |
|---------------|-------------|-------|---|
| 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 29₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW CHAND-NARAYAN
 BJCP ID & Rank NONE
 Email thechandrewan@hotmail.com

Category# 29 Entry# 275 125
 Sub (a-f) A
 Subcategory FRUIT BEER
 Special Ingredients MIXED BERRY

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

Non-BJCP Qualifications

Cicerone Rank CICERONE
 Pro Brewer Brewery BURLINGHAM BREWING CO.
 Industry Describe CELANO CREW
 Judging Years 1.5 YEARS

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other _____

Appearance

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

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
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Sour yet refreshing / slightly yeasty.

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 | <input checked="" type="checkbox"/> |
| Estery | | Smoky | |
| Grassy | | Spicy | |
| Light-Struck | | Sulfur | |
| Medicinal | | Vegetal | |

Mouthfeel

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

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.

Berries showed in taste
slight Berry colour
Nice Sour
Good Clean Finish ✓
slight Yeast finish (champagne....)

| | | | |
|---------------|-------------|-------|---|
| 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 37



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name S. Wharton
 BJCP ID & Rank ELI49 CERT
 Email snowjules@bigpond.com

Category# 29 Entry # 275125
 Sub (a-f) A
 Subcategory Fruit Beer
 Special Ingredients Mixed Berry

Position in flight _____
 of _____
 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 _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt low bready notes
 Hops negligible
 Fermentation light sourness
 Other Raspberries, mulberry?

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color light rose colour
 Clarity light rose colour
 Other _____
 Head loose bubbles
 Retention loose bubbles
 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 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 Low malt - appropriate
 Hops No hop flavour
 Bitterness negligible
 Fermentation moderate sour character
 Balance clean crisp. Refreshing
 Finish/Aftertaste low raspberry flavour. Hints of strawberry
 Other light biscuit notes in aftertaste

16
20

Mouthfeel

Thin M Full Inappropriate
 Body creamy carb. crisp finish
 Carbonation creamy carb. crisp finish
 Warmth creamy carb. crisp finish

5
5

Overall

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

7
10

Feedback

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

Good refreshing well made beer with no faults. Lactic sourness is light + crisp but balances out the low malt sweetness. Fruit/berry notes could be bolder to really lift the overall enjoyment.

39
50

well done!

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 Andrew Chand-Narayan
 BJCP ID & Rank _____
 Email thechandnewan@hotmail.com

Category# 34 Entry # 279237
 Sub (a-f) C
 Subcategory (spell out) Specialty
 Special Ingredients IPA liquid yeast

Position in flight Entry 17 of 19
 Advanced to MINI-BOS
 PLACE 26.
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BURLEIGH BREWING
 Industry Describe CELLAR
 Judging Years 1.5 yrs

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other Not very aromatic

6.
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Inappropriate
 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 X _____ Wheat. Subtle grainy notes
 Hops X _____ OK for style
 Bitterness X _____ Way too high for style
 Fermentation X _____ Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt X _____
 Hops X _____
 Bitterness X _____
 Fermentation _____
 Balance Happy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other Sour finish, lacking anything really.

10.
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body X _____
 Carbonation 1 _____
 Warmth X _____
 Creaminess X _____
 Astringency X _____
 Other _____

2.
5

Overall

Classic Example ? Not to Style
 Flawless X Significant Flaws
 Wonderful X Lifeless
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Sorry but not enjoying this at all.

6.
10

| | | | |
|---------------|-------------|-------|---|
| 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

26.
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 2.6.18

Judge Name ANDREW CHAND - NARAYAN
BJCP ID & Rank _____
Email Hechaandrewan@hotmail.com

Category# 33 Entry# 358787
Sub (a-f) B
Subcategory Wood BEER
Special Ingredients BARBON WOOD CHIP

Position in flight Entry 15 of 19
Advanced to MINI-BOS
PLACE 37
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery BURLEIGH BREWING
Industry Describe CELLAR
Judging Years 1.5 YRS

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt
Hops
Fermentation
Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color
Clarity Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other _____
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 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
Hops
Bitterness
Fermentation
Balance Happy Malty
Finish/Aftertaste Dry Sweet
Other Vanilla from Barbers

17
20

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

| | | | |
|-----------------|---|-----------------|---|
| Acetaldehyde | | Metallic | |
| Alcoholic / Hot | X | 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
Warmth
Creaminess None L M H
Astringency
Other _____

3
5

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.

6
10

Barbon Richness, warmth shines through.
Good Winter Beer,
Serving Temp, should been warmer temp.

37
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 ANDREW CHAND-NARAYAN
 BJCP ID & Rank None
 Email thechandrachand@hotmail.com

Category# 29 Entry# 362817
 Sub (a-f) A
 Subcategory FRUIT BEER
 Special Ingredients WATERMELON + CHERRY

Position in flight Entry of _____
 Advanced to MINI-BOS _____
 PLACE 44.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery BURLEIGH BREWING
 Industry Describe CENAR CREW
 Judging Years 1.5 YEARS

Bottle Inspection OK _____

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

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Strawberries? Fruity

10 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ Pink Head _____

Clarity Brilliant Hazy Opaque Other _____

Retention Quick Lasting Other _____

Other _____ Texture Fine

3 ₃

Example: How to fill in a Scoresheet
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

None L M H Inappropriate

Malt _____ _____ Wheat. Subtle grainy notes 13

Hops _____ OK for style

Bitterness _____ _____ Way too high for style

Fermentation _____ _____ Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy _____ Malty

Finish/Aftertaste Dry _____ Sweet

Other Sour, Refreshing, sherbert.

18 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 | <input checked="" type="checkbox"/> |
| Estery | | Smoky | |
| Grassy | | Spicy | |
| Light-Struck | | Sulfur | |
| Medicinal | | Vegetal | |

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____ _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other Tingly

5 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

8 ₁₀

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 |

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

Got smell of melon interesting when I tasted, I taste strawberries. Great Summer Quencher!

44 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW CHAND-NADATIAN
 BJCP ID _____
 & Rank _____
 Email thechandnadian@hotmail.com

Category# 30 Entry# 412873
 Sub (a-f) A
 Subcategory Veggie Beer
 Special Ingredients Smoked Malt + Cacao

Position In flight Entry 7
 of 19
 Advanced to MINI-BOS
 PLACE 39
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BURNEIGH BREWING
 Industry Describe CEWAR
 Judging Years 1.5 YEARS

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other Slightly medicinal, Campfire Smoke

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Brillant Hazy Opaque Other
 Clarity
 Other Very Dark
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 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 13
 Malt L M H Inappropriate
 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
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Dry Sweet
 Finish/Aftertaste Thin
 Other light choc but its there.

18
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 | <input checked="" type="checkbox"/> | Smoky | |
| Grassy | | Spicy | <input checked="" type="checkbox"/> |
| Light-Struck | | Sulfur | |
| Medicinal | <input checked="" type="checkbox"/> | Vegetal | <input checked="" type="checkbox"/> |

Mouthfeel

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

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.

Vegetable? Spice was Cinnamon to my mouth, Star of Anise.
Malt Complexity is lacking

39
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 S. WHARTON
 BJCP ID & Rank E11K9 CERT
 Email snowjules@bigpond.com

Category# 30 Entry# 412873
 Sub (a-f) a
 Subcategory Spice, herb or veg
 Special Ingredients smoked malt + cacao

Position in flight 7
 Entry of 19
 Advanced to MINI-BOS
 PLACE 39
 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 None L M H Inappropriate Wheat. Subtle grainy notes
 Hops L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L M H 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 |

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate light roast, woodsmoked malt
 Hops L M H Inappropriate NIL
 Fermentation None L M H Inappropriate neutral
 Other Hints of chocolate. low spice notes. 8

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
 Texture Dense 3

Flavor

Malt None L M H Inappropriate roast malt, coffee
 Hops None L M H Inappropriate low hop notes
 Bitterness None L M H Inappropriate moderate, smooth, lingering
 Fermentation None L M H Inappropriate Neutral. low fruit. 17
 Balance Hoppy Maltly
 Finish/Aftertaste Dry Sweet clean, dry finish
 Other low phenolic smoke, v. low cacao. 20

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other _____ 4

Overall

Classic Example _____
 Flawless _____
 Wonderful _____
 Not to Style _____
 Significant Flaws _____
 Lifeless _____
 Feedback 7
 Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Nice spiced porter but lacking malt complexity. chocolate flavour is lacking. Smoke is nice.
well done 39

Judge Total 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW CHAND-NARAYAN
 BJCP ID & Rank NOV
 Email thechandnayan@hotmail.com

Category# 29 Entry# 421348
 Sub (a-f) A
 Subcategory FRUIT BEER
 Special Ingredients BLACK CURRENT

Position in flight Entry 3 of 19
 Advanced to MINI-BOS
 PLACE 35,5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BURLEIGH BREWING
 Industry Describe CELAR CREW
 Judging Years 1 1/2 YEARS

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation _____
 Other Black currents shine through (Ribena)

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color PINK Other _____
 Head _____
 Clarity _____
 Retention _____
 Other _____ Texture Thin

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 L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 13

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other Sour, Crisp, DM
Astringent (yeast?)

14
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 | <input checked="" type="checkbox"/> |
| Estery | <input checked="" type="checkbox"/> | Smoky | |
| Grassy | | Spicy | |
| Light-Struck | | Sulfur | |
| Medicinal | | Vegetal | |

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____
 Creaminess _____
 Astringency _____
 Other _____

3
5

Overall

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

7
10

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

At first impression, Great Aroma.
Black current, sour, vibrant colour -
Unfortunate astringency took over
the pallet. Shame

37
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 S. Wharton
 BJCP ID & Rank E1149 CERT
 Email snowjules@bigpond.com

Category# 29 Entry# 42 1348
 Sub (a-f) A
 Subcategory Fruit Beer
 Special Ingredients Blackcurrent Season

Position in flight 3
 Entry of 19
 Advanced to MINI-BOS
 PLACE 35.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate mild bready note
 Hops low hop notes
 Fermentation flowery perfume
 Other Blackcurrent very low. Hard to pick 8 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate rose/orange
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other _____ Texture creamy, thick 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 20

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

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

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

Flavor

Malt None L M H Inappropriate low wheaty/bready notes
 Hops low noble hop flowery
 Bitterness moderate, slightly harsh
 Fermentation spicy, low phenols 14 20
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet lingering harsh bitterness.
 Other moderate flowery + fruity notes. Acidic. Blackcurrent not obvious.

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth Creaminess None L M H Inappropriate 3 5
 Astringency Too astringent
 Other _____

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.

pretty good Fruit Saison, however harsh bitterness + astringency detracts from enjoyment. Blackcurrent flavour could be bolder to lift overall flavour.

Judge Total 34 50

| | | | |
|---------------|-------------|-------|---|
| Scoring Guide | Outstanding | 45-50 | World-class example of style. |
| | Excellent | 38-44 | Exemplifies style well, requires minor fine-tuning. |
| | Very Good | 30-37 | Generally within style parameters, 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 S. W. HARTON
 BJCP ID & Rank Elite cert
 Email snowjules@bigpond.com

Category# 30 Entry# 438419
 Sub (a-f) A
 Subcategory Spice, herb or Veg
 Special Ingredients oatmeal, coffee

Position in flight 8 of 19
 Advanced to MINI-BOS
 PLACE 35.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate rich, sweet malt, roast
 Hops None L M H Inappropriate low hop notes
 Fermentation None L M H Inappropriate neutral - low esters.
 Other Hints of chocolate, wet paper. Low coffee 7₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Other _____ Texture creamy 3₃

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

Flavor

Malt None L M H Inappropriate sweet, almost cloying. Roasty,
 Hops None L M H Inappropriate light hops character
 Bitterness None L M H Inappropriate Too low for style
 Fermentation None L M H Inappropriate Light fruit esters
 Balance Hoppy Maltly Other out of balance for style
 Finish/Aftertaste Dry Sweet Inappropriate a touch cloying
 Other coffee too low for specialty label. 14₂₀

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other _____ 4₅

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. 7₁₀

Not bad, but lacking noticeable coffee. Bitterness too low to balance sweetness. oatmeal character missing.

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 35₅₀

No real oatmeal character



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name S. Wharton
 BJCP ID & Rank E1149 - CERT
 Email snowjules@bigpond.com

Category# 34 Entry# 477912
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients cats + chocolate

Position in flight 18
 Entry 19
 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 _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt X low roast character
 Hops X Sweet malt, doughy/bready
 Fermentation X Low hop - herbal
 Other X Light fruit esters 7
Bold cocoa aroma - dusty. Fake chocolate 12
aroma.

Appearance

Color X Inappropriate
 Yellow Gold Amber Copper Brown Black
 Head X Inappropriate
 White Ivory Beige Tan Brown
 Clarity X Other
 Brilliant Hazy Opaque
 Retention X Other
 Quick Lasting
 Other Muddy Texture pillowy - dies quickly 2
3

Flavor

None L M H Inappropriate
 Malt X sweet, light roast, caramel
 Hops X low hop notes
 Bitterness X low - moderate
 Fermentation X neutral 11
 Balance X Hoppy Malty
 Dry Sweet
 Finish/Aftertaste X A touch too sweet 20
 Other cloying cocoa flavor. oat slickness
lacking

Mouthfeel

Thin M Full Inappropriate
 Body X Creaminess X Inappropriate
 None L M H
 Carbonation X Astringency X
 Warmth X Other _____ 4
5

Overall

Classic Example X Not to Style
 Flawless X Significant Flaws
 Wonderful X Lifeless 5
10

Feedback

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

Lacking malt complexity of roasted grains coffee, etc.
Hops too low for balance.
cocoa dominates and is not really complimentary to overall experience 29
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC Date 2.6.18

Judge Name ANDREW CHAND-NARAYAN
BJCP ID & Rank _____
Email thehandrewand@hotmail.com

Category# 34 Entry# 482757
Sub (a-f) C
Subcategory Specialty/Experiment
Special Ingredients Homegrown Hops

Position in flight Entry 19 of 19
Advanced to MINI-BOS
PLACE 38.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank _____
Pro Brewer Brewery BURBIGH BREWING
Industry Describe CEAAR
Judging Years 1.5 yrs

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 |
| Hops | <input checked="" type="radio"/> None | <input 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 |

13₂₀

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

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

Scoring Guide

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

Aroma

| | | | | | | |
|--------------|---------------------------------------|------------------------------------|-------------------------|-------------------------|--|--|
| Malt | <input type="radio"/> None | <input checked="" type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate | |
| Hops | <input type="radio"/> None | <input checked="" type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate | |
| Fermentation | <input checked="" type="radio"/> None | <input type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate | |
| Other | _____ | | | | | |

8₁₂

Appearance

| | | | | | | | | |
|-----------|--|--|--------------------------------|---|-----------------------------|--|--|--|
| Color | <input type="radio"/> Yellow | <input type="radio"/> Gold | <input type="radio"/> Amber | <input checked="" type="radio"/> Copper | <input type="radio"/> Brown | <input type="radio"/> Black | <input type="checkbox"/> Inappropriate | |
| Clarity | <input checked="" type="radio"/> Brilliant | <input type="radio"/> Hazy | <input type="radio"/> Opaque | <input type="checkbox"/> Other | | | | |
| Head | <input type="radio"/> White | <input checked="" type="radio"/> Ivory | <input type="radio"/> Beige | <input type="radio"/> Tan | <input type="radio"/> Brown | <input type="checkbox"/> Inappropriate | | |
| Retention | <input checked="" type="radio"/> Quick | <input type="radio"/> Lasting | <input type="checkbox"/> Other | | | | | |
| Other | Vibrant | | Texture | | _____ | | | |

3₃

Flavor

| | | | | | | |
|-------------------|---------------------------------------|------------------------------------|-----------------------------|--------------------------------|--|--|
| Malt | <input type="radio"/> None | <input checked="" type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate | |
| Hops | <input type="radio"/> None | <input checked="" type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate | |
| Bitterness | <input type="radio"/> None | <input checked="" type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate | |
| Fermentation | <input checked="" type="radio"/> None | <input type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate | |
| Balance | <input type="radio"/> Hoppy | <input checked="" type="radio"/> M | <input type="radio"/> Malty | <input type="checkbox"/> Other | | |
| Finish/Aftertaste | <input type="radio"/> Dry | <input checked="" type="radio"/> M | <input type="radio"/> Sweet | <input type="checkbox"/> Other | | |
| Other | Dried fruit | | | | | |

17₂₀

Mouthfeel

| | | | | | |
|-------------|---------------------------------------|------------------------------------|------------------------------------|--|--|
| Body | <input type="radio"/> Thin | <input checked="" type="radio"/> M | <input type="radio"/> Full | <input type="checkbox"/> Inappropriate | |
| Carbonation | <input checked="" type="radio"/> None | <input type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate |
| Warmth | <input type="radio"/> None | <input checked="" type="radio"/> L | <input type="radio"/> M | <input type="radio"/> H | <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 |
| Astringency | <input type="radio"/> None | <input type="radio"/> L | <input checked="" type="radio"/> M | <input type="radio"/> H | <input type="checkbox"/> Inappropriate |
| Other | Thin | | | | |

3₅

Overall

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

8₁₀

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

Border lining a Maibock (HA HA).
Good dried fruit characters.
Vibrant Colour

Judge Total **39**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name S. Wharton
 BJCP ID & Rank E1149 - CERT
 Email snowjules@bigpond.com

Category# 34 Entry# 482757
 Sub (a-f) C
 Subcategory Experimental
 Special Ingredients Homegrown Hops

Position In Flight 19
 Entry of 19
 Advanced to MIN-BOS
 PLACE 38.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate mild grainy notes, sweet malt
 Hops None L M H Inappropriate low hop notes
 Fermentation None L M H Inappropriate low fruit esters
 Other clean, no faults

Appearance

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

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

Flavor

Malt None L M H Inappropriate light sweet grainy malt
 Hops None L M H Inappropriate herbal, savoury, light resin
 Bitterness None L M H Inappropriate clean, smooth lingering
 Fermentation None L M H Inappropriate light fruit esters
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate clean
 Other light vinous oxidation

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

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate 5
 Carbonation None L M H Inappropriate
 Astringency None L M H Inappropriate
 Warmth None L M H Inappropriate
 Other _____

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless 6
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 10

| | | | |
|---------------|-------------|-------|---|
| 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 |

Good Keller bock but lacking in good depth/complexity of malt that is hallmark of great examples. Lingering bitterness is very nice, but hop flavour is a bit "cheesy"
 Judge Total 38 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW CHAND-NARAYAN
 BJCP ID & Rank _____
 Email thechandrewan@hotmail.com

Category# 30 Entry# 494764
 Sub (a-f) A
 Subcategory Veg/Spice
 Special Ingredients Vanilla

Position in flight Entry 9 of 19
 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 RURLEIGH BREWING
 Industry Describe CEWAR
 Judging Years 1.5 yrs

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt
 Hops
 Fermentation
 Other LACKING VANILLA

8
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 BLACK NOT HAZY, 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 Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

13
20

Flavor

None L M H Inappropriate
 Malt CARAMEL
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

13
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 None L M H Inappropriate
 Carbonation
 Warmth
 None L M H Inappropriate
 Creaminess
 Astringency
 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.

Can't find the vanilla
Base beer is good

33
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 S. WHARTON
 BJCP ID & Rank E1119 CEPT.
 Email stephen.wharton61@gmail.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 L M H Inappropriate 13
 Wheat. Subtle grainy notes

Hops L M H Inappropriate
 OK for style

Bitterness L M H Inappropriate
 Way too high for style

Fermentation L M H 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 |

Category# 30 Entry# 494764
 Sub (a-f) A
 Subcategory Spice, herb, veg
 Special Ingredients Vanilla porter

Position in flight Entry, 9
 of 19

Advanced to MINI-BOS
 PLACE 34-5

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

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate Sweet malt low roast

Hops L M H Inappropriate V. low hops

Fermentation L M H Inappropriate Neutral

Other light chocolate + vanilla notes. Hints of caramel as it warms.

9
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Hazy Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Texture loose

2
3

Flavor

Malt None L M H Inappropriate nice caramel, choc + low roast

Hops L M H Inappropriate V. low

Bitterness L M H Inappropriate low bitterness - too low

Fermentation L M H Inappropriate Hints of fruit esters

Balance Hoppy Malty Other

Finish/Aftertaste Dry Sweet Inappropriate nice clean finish

Other Hints of vanilla as it warms. A touch too low

14
20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency L M H Inappropriate

Other _____

4
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifese _____

7
10

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

A good porter, but lacking bitterness to balance out the sweetness. Vanilla could be boosted a touch to improve overall flavour profile.

36
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name S. WARTON
 BJCP ID & Rank E11K9 CERT
 Email snowjokes@bigpond.com

Category# 29 Entry# 729367
 Sub (a-f) a
 Subcategory Fruit Beer
 Special Ingredients NEIPA + oranges

Position In flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 37
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection OK

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes 13

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Aroma

Malt None L M H Inappropriate low biscuity notes

Hops None L M H Inappropriate Bold, new world, citrus, lemon + orange

Fermentation None L M H Inappropriate Neutral

Other None L M H Inappropriate noticeable orange juice, sweet, light pith notes

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

Texture Other Hazy. High particulates tight

2 3

Flavor

Malt None L M H Inappropriate moderate malt sweetness

Hops None L M H Inappropriate High citrus, orange, some grassiness

Bitterness None L M H Inappropriate Medium. smooth

Fermentation None L M H Inappropriate neutral

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet light sweetness

Other None L M H Inappropriate Nice orange juice flavour but let down by hints of peel/pith.

15 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

3 5

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.

7 10

A nice fruit NEPA, but had to judge as an IPA, as NEIPA is not a base style. orange represented well, but harsh pith + hop astringency lets it down. Brassy/chlorophyll hop notes also detract.

Judge Total 36 50

Scoring Guide

| | | |
|-------------|-------|---|
| Outstanding | 45-50 | World-class example of style. |
| Excellent | 38-44 | Exemplifies style well, requires minor fine-tuning. |
| Very Good | 30-37 | Generally within style parameters, 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 BBC Date 2.6.18.

Judge Name ANDREW CHAND-NARAYAN
 BJCP ID & Rank _____
 Email thechandrewan@hotmail.com

Category# 33 Entry # 746857
 Sub (a-f) A
 Subcategory (Spell out) WOOD BEER
 Special Ingredients JACK DANIELS OAK

Position in flight Entry 14 of 19
 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 BURLEIGH BREWING
 Industry Describe CELLAR
 Judging Years 1.5 yrs.

Bottle Inspection ok

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

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____

Other Veginite _____

10 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Head White Ivory Beige Tan Brown Inappropriate

Clarity Brilliant Hozy Opaque Other

Retention Quick Lasting Other

Texture _____

3 ₃

Example: How to fill in a Scoresheet
 This example is from the flavor section for a Weissbier that is good, but too bitter for style.

Flavor

Malt Wheat. Subtle grainy notes 13 ₂₅

Hops OK for style

Bitterness Way too high for style.

Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other Tabacco, Ashtray _____

16 ₂₀

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

| | | | |
|-----------------|--|-----------------|---|
| Acetaldehyde | | Metallic | |
| Alcoholic / Hot | | Musty | |
| Astringent | | Oxidized | X |
| 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 _____

Warmth _____

Creaminess None L M H _____

Astringency _____

Other _____

2 ₅

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.

7 ₁₀

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 |

Veginite may be from astringency.

Very Flats but still drinkable

Oaky was nice, not too much burbon.

40 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Andrew Chand-Narayan
 BJCP ID & Rank _____
 Email thechandnaran@hotmail

Category# 29 Entry# 911962
 Sub (a-f) C
 Subcategory FRUIT BEER
 Special Ingredients RASPBERRY +

Position in flight 6 of 19
 Advanced to MINI-BOS
 PLACE 34
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery BURBIGH BREWING.
 Industry Describe CELLAR.
 Judging Years 1 1/2 YEARS.

Bottle Inspection OK GUSHER!!!

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

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

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

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

Aroma

None L M H Inappropriate

Malt _____
 Hops _____
 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 Unfortunate bottle gushed which sent yeast up. Light colour for a stout.

2
3

Flavor

None L M H Inappropriate

Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other Raspberry, shines through.

15
20

Mouthfeel

Thin M Full Inappropriate

Body _____
 Carbonation None L M H Inappropriate
 Warmth _____
 Creaminess None L M H Inappropriate
 Astringency _____
 Other Thin.

2
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

6
10

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

Thin mouthfeel for a Milk Stout
Lacking Malt Backbone.
Feel like this was not a true Stout...
Not Brown maybe, Thought it was nice beer just wrong category...

35
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name S. WHARTON
 BJCP ID & Rank E11149 CERT
 Email snowjules@bigpond.com

Category# 29 Entry# 911962
 Sub (a-f) C
 Subcategory Specialty Fruit
 Special Ingredients milk stout, raspberry

Position in flight Entry 6
 Advanced to MINI-BOS
 PLACE 34
 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 Gusher!!

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 Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate OK for style
 Bitterness None L M H Inappropriate Way too high for style
 Fermentation None L M H 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 |

Aroma

Malt None L M H Inappropriate sweet malt, biscuits, roast
 Hops None L M H Inappropriate V. low
 Fermentation None L M H Inappropriate fairly neutral
 Other nice chocolate/cacao. Raspberries + cherry. Milk chocolate as if warms 9

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Other Texture light foam 3

Flavor

Malt None L M H Inappropriate light roasty notes.
 Hops None L M H Inappropriate V. low
 Bitterness None L M H Inappropriate low - too low for style
 Fermentation None L M H Inappropriate Neutral
 Balance Hoppy Maltly Other out of balance
 Finish/Aftertaste Dry Sweet Other sweet + tart. Juicy
 Other good cherry + choc but lacking stout character! 13

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other med acidity 3

Overall

Classic Example None L M H Inappropriate
 Flawless None L M H Inappropriate
 Wonderful None L M H Inappropriate
 Not to Style
 Significant Flaws
 Lifeless 5

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

Nice beer with good representation of specialty ingredients. However, this is not a milk stout. Needs more roast, higher body, more bitterness. Might have done better with NE brown ale as the base beer. 33

Judge Total 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW CHAND-NARAYN
 BJCP ID & Rank _____
 Email thuchandnayan@hotmail.com

Category# 30 Entry# 974997
 Sub (a-f) A
 Subcategory (Spell out) Veg/Spice
 Special Ingredients Cacao, coffee beans

Position in flight Entry 10 of 19
 Advanced to MIN-BOS _____
 PLACE 38
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BURELGH BREWING.
 Industry Describe CELANO
 Judging Years 1.5 yrs.

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt
 Hops
 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 clear + Dark! 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 judges(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 Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

13
27

Flavor

None L M H Inappropriate
 Malt
 Hops
 Bitterness
 Fermentation
 Balance Hoppy Malty
 Dry Sweet
 Finish/Aftertaste _____
 Other Rich, bold, good level of coffee

17
20

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

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

Mouthfeel

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

3
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.

Should have been in Stout Category.
Great beer, Veg/spice??
Well done on coffee balance.
Do this again but if I'd
be fussy.... little bit more Oats....

40
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 S. W. MARTON
 BJCP ID & Rank E1149 Certified
 Email snowjules@bigpond.com

Category# 30 Entry# 974997
 Sub (a-f) A
 Subcategory Spice, herb, veg
 Special Ingredients oatmeal + coffee

Position in flight 10
 of 19
 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 _____

Bottle Inspection ok _____**Aroma**

Malt None L M H Inappropriate low roast, sweet malt. light bread
 Hops v. low
 Fermentation Neutral
 Other rich coffee, v. low chocolate

9 ₁₂**Appearance**

Color Yellow Gold Amber Copper Brown Black Inappropriate ruby
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hozy Opaque Other head ret too low
 Retention Quick Lasting Other
 Texture creamy

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

13 ₁₃**Flavor**

Malt None L M H Inappropriate rich roast, coffee, sweet.
 Hops low
 Bitterness Too low - out of balance
 Fermentation Neutral
 Balance Hoppy Malty Dry Sweet
 Finish/Aftertaste Too sweet for style
 Other coffee character is nice + smooth. Rich cacao is lacking, as is cereal/oatmeal character

14 ₂₀**Mouthfeel**

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

4 ₅**Overall**

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

7 ₁₀

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

A nice stout, but is out of balance towards sweetness. coffee is well done but needs more chocolate notes if it is to be highlighted in the description

36 ₅₀

Judge Total

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 **S. WHARTON**
 BJCP ID & Rank **E1149 certified**
 Email **stephen.wharton@icloud.com**

Category# **32** Entry# **979284**
 Sub (a-f) **a**
 Subcategory (Spell out) **Piwo Grodzizkie**
 Special Ingredients **Smoked wheat**

Position in flight Entry **12** of **19**
 Advanced to MINI-BOS
 PLACE **38.5**
CONSENSUS SCORE
may not be an average of Judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years _____

Bottle Inspection ok _____

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

Aroma

Malt None L M H Inappropriate **low graining wheat**
 Hops **spicy, lemon notes**
 Fermentation **clean**
 Other **light oak smoke, sweet candy, spice.**

10
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor **13**
20
 Malt None L M H **Wheat. Subtle grainy notes**
 Hops **OK for style**
 Bitterness **Way too high for style**
 Fermentation **Banana, Low Clove. Hint of bubblegum**

Flavor

Malt None L M H Inappropriate **light grainy. touch soapy**
 Hops **spicy, lemon hop notes**
 Bitterness **Moderate clean**
 Fermentation **clean**
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet **crisp, clean finish**
 Other **light oak smoke - could be bolder. finishes quickly**

15
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

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

4
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

6
10

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

Well made good, but lacks smoke + malt depth. Body is too thin, leaving a "watery" impression. suggest boosting body, bitterness + smoke malt.

38
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 BBC Date 2.6.18

Judge Name ANDREW CHAND-NARAYAN
BJCP ID & Rank _____
Email the.chandran2@hotmail.com

Category# 32 Entry# 979284
Sub (a-f) A
Subcategory SMOKED
Special Ingredients PINO GRUBER SKK SMOKED WHEAT

Position in flight Entry 12 of 19
Advanced to MINI-BOS
PLACE
38.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery BURTON BREWING
Industry Describe Cellar
Judging Years 1, 5 yrs.

Bottle Inspection ok

Aroma

None L M H Inappropriate
Malt
Hops
Fermentation
Other Baked Beans

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color
Clarity
Other _____
Head
Retention
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 Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana, Low Clove, Hint of bubblegum

13
12

Flavor

None L M H Inappropriate
Malt
Hops
Bitterness
Fermentation
Balance Hoppy Malty
Dry Sweet
Finish/Aftertaste _____
Other Bacon

14
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
Carbonation
Warmth
Creaminess
Astringency
Other Thin Thin

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.

Pete Smoke (eg scotch)
Great colour to nose experience.

| | | | |
|---------------|-------------|---------------------------------------|---|
| 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 | |

39
50

Judge Total