



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**

Email **tonyvanderlinden@hotmail.com**

Category# 01 Entry # 116114
Sub (a-f) C
Subcategory CREAM ALE
Special Ingredients _____

Position in flight
Entry 1
of 13

Advanced to MINI-BOS
PLACE
33.5
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt | | | SLIGHTLY SHARP, LIGHT CORN
Hops | | | HOPS SLIGHTLY HIGH FOR STYLE
Fermentation | | | LIGHT SULFUR INITIALLY
Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color | | | | | Head | | | | | Inappropriate
Clarity | | | | | Other Retention | | | | | Other
Other LOW HEAD Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

None L M H Inappropriate
Malt | | | | | LOW MALT, SOME GRN, UNGER!
Hops | | | | | OK FOR STYLE
Bitterness | | | | | SLIGHTLY HIGH FOR STYLE
Fermentation | | | | | VLIGHT
Balance | | | | | Hoppy | | | | | Malty
Finish/Aftertaste | | | | | Dry | | | | | Sweet
Other _____

15
20

Mouthfeel

Thin M Full Inappropriate
Body | | | | | Creaminess | | | | | Inappropriate
Carbonation | | | | | 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.

WEW MADE BEER BUT MISSES THE MARK STYLISTICALLY ON HOPPING & BITTERNESS

36
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name David Marshall
 BJCP ID & Rank _____
 Email davidpaul.marshall@gmail.com

Category# 1 Entry # 116114
 Sub (a-f) C
 Subcategory Cream Ale
 Special Ingredients _____

Position in flight Entry 1
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 33.5
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt _____

Hops strong hop spiciness, (not subtle)

Fermentation 7

Other _____

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.

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

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

Flavor

None L M H Inappropriate

Malt _____

Hops some grossness?

Bitterness _____

Fermentation 12

Balance Happy Malty

Finish/Aftertaste Dry Sweet

Other _____

Texture low/no head.

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 2

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

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

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.

Some corn DMS character (to style)

Very hoppy aroma, perhaps too much?

Good beer, but hops not to style

Refreshing

Dial down hops or enter into 77.5?

Historical category.

240

7

31

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**Email **tonyvanderlinden@hotmail.com**

Category# 7 Entry # 142935
 Sub (a-f) A
 Subcategory VIENNA LAGER
 Special Ingredients _____

Position in flight
 Entry 8
 of 13

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 _____

Bottle Inspection ok**Aroma**

None L M H Inappropriate
 Malt BREADY, LIGHT CRUST.
 Hops LIGHT SPICY/NOSBE HOP.
 Fermentation CLEAN
 Other _____

10₁₂**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Head Retention Texture _____
 Brilliant Hozy Opaque Other Quick Lasting Other
 Clarity Other _____

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 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		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt MODERATE TOAST MALT
 Hops MED-LOW SPICY NOSBE
 Bitterness _____
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

16₂₀**Mouthfeel**

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

4₅**Overall**

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

8₁₀**Feedback**

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

WELL MADE BEER, LOVELY
ADVANCE, OUT OF STYLE JUST
A LITTLE ON HOPPING & CARB
LOW HEAD WHICH DISSIPATED QUICKLY

40₅₀**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.
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	Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name David Moshell
 BJCP ID & Rank _____
 Email david.paul.moshell@comcast.com

Category# 7 Entry# 142 955
 Sub (a-f) a
 Subcategory Vinna Lager
 Special Ingredients _____

Position in flight 8
 Advanced to MINI-BOS _____
 PLACE B9
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt
 Hops restrained noble
 Fermentation very clean
 Other _____

9
12

Appearance

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

2.5
3

Flavor

None L M H Inappropriate
 Malt interesting
 Hops noble, spicy
 Bitterness firm, but restrained nice
 Fermentation clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

15
20

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13

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

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

Mouthfeel

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

4
5

Overall

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

5
10

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

Malt is good, could work on the complexity a little.
Good, restrained noble hop character.
would dial back a little.

39.5
50

Judge Total

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
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Problematic	0-13	Major off flavors and aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name David Marshall
 BJCP ID & Rank _____
 Email david.gou.marshall@gmail.com

Category# 6 Entry # 162449
 Sub (a-f) a
 Subcategory Molson
 Special Ingredients _____

Position in flight 4
 Entry of _____
 Advanced to MINI-BOS _____
 PLACE 30.
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK**Aroma**

None L M H Inappropriate
 Malt low/none
 Hops noble hop.
 Fermentation clean
 Other _____

6.₁₂**Appearance**

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

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 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		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt
 Hops Exaggerate noble hop.
 Bitterness appropriate
 Fermentation Very clean.
 Balance Hops too strong for style
 Finish/Aftertaste Dry Sweet
 Other _____

10.₂₀**Mouthfeel**

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

4₁₅**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.

A good beer, but appearance was to style while hop character more like a fest beer (at 4a). This beer still has the 2 styles, so struggles in a comp.
Very drinkable though.

28.₅₀

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 **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**

Email **tonyvanderlinden@hotmail.com**

Category# 6 Entry # 162449
 Sub (a-f) A
 Subcategory MÄRZEN
 Special Ingredients _____

Position In flight
 Entry 4
 of 13

Advanced to MINI-BOS
 PLACE _____

30

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate
 Malt Bready, toasty, light sweetness / light bitterness
 Hops Evident noble hop character
 Fermentation Low yeast character
 Other _____

8 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Head 2
 Clarity Other Retention 3
 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	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate
 Malt Bready malt
 Hops Spicy hop character
 Bitterness Lingering bitterness
 Fermentation Some fruity ester
 Balance Still malty but not as dominant as should be
 Finish/Aftertaste _____
 Other _____

13 ₂₀

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess 3
 Carbonation Astringency 5
 Warmth Other _____

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 beer but misses the mark stylistically mostly on hopping & balance.

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

32 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**

Email **tonyvanderlinden@hotmail.com**

Category# 02 Entry # 173611
Sub (a-f) B
Subcategory INT. AMBER LAGER
Special Ingredients _____

Position in flight
Entry 3
of 13

Advanced to
MINI-BOS

PLACE

40

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

None L M H Inappropriate

Malt | | LOW CARAMEL.

Hops | | LOW SPICY HOP

Fermentation | | CLEAN

Other _____

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color | | | DARK END OF COLOR.

Clarity | | | Other _____

Head | | | Inappropriate

Retention | | | Other _____

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 | | | | **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		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate

Malt | | SOME CARAMEL.

Hops | | BOW SPICY HOP.

Bitterness | | FIRM BITERNES.

Fermentation | | CLEAN

Balance | | Hoppy Malty

Finish/Aftertaste | | Dry Sweet

Other _____

16
20

Mouthfeel

Thin M Full Inappropriate

Body | | 4

Carbonation | | None L M H Inappropriate

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 MADE BEER WHICH
TICKS MOST BOXES. A
LITTLE LOW ON MALT FLAVOR.

41
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 David Marshall
 BJCP ID & Rank _____
 Email david.paul.marshall@gmail.com

Category# 2 Entry# 173611
 Sub (a-f) B
 Subcategory Int Amber Lager
 Special Ingredients _____

Position in flight 3
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
40.
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt some toasty malt
 Hops restrained spicy hops
 Fermentation clean
 Other _____

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Head
 Clarity Other _____ Retention Other _____
 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	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	OK for style
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Way too high for style
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate
 Malt slight graininess
 Hops spicy
 Bitterness noticeable, firm, spicy, borderline too strong
 Fermentation clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

14
20

Mouthfeel

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

4
15

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.

Slightly too bitter either dial back or bring malt up to match.
Otherwise very enjoyable. Ticking all the style boxes.
Really enjoyed hop character.

39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**Email **tonyvanderlinden@hotmail.com**Category# **6**Sub (a-f) **B**Subcategory **RAVEN BEER**

Special Ingredients _____

Entry # **192319**Position in flight
Entry **5**
of _____Advanced to
MINI-BOS

PLACE

43**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 **PROMINENT LOW SMOKE & TOASTED MALT**
 Hops **VERY LOW NOTICE HOPS**
 Fermentation **CLEAN**
 Other _____

11
12

Appearance

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

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

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

Flavor

None L M H Inappropriate
 Malt **MORE MALT EVIDENT IN FLAVOR.**
 Hops _____
 Bitterness **FIRM SUPPORTING BITTERNESS.**
 Fermentation **CLEAN**
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

16
20

Mouthfeel

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

5
5

Overall

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

9
10

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

**EXCELLENT BEER ONLY
 LACKING A LITTLE MORE
 MALT INTENSITY**

44
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 David Marshall
 BJCP ID & Rank _____
 Email david.paul.marshall@gmail.com

Category# 6 Entry # 192319
 Sub (a-f) B
 Subcategory Rauchbier
 Special Ingredients _____

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

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation Clean
 Other Nice smoke character

10
12

Appearance

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

2.5
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

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops appropriate
 Bitterness appropriate
 Fermentation Clean
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Good smoke

12.5
16.5
20

Mouthfeel

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

4
15
33.5

Overall

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

9
10

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Hard to fault.
Good smoke character
Nice mouth, could be a little more complex
Needs a better bottle - deserves one!
Excellent Beer though.

42
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name David Marshall
 BJCP ID & Rank _____
 Email david.marshall@gmail.com

Category# 6 Entry # 231 231
 Sub (a-f) C
 Subcategory Dunkles Bock
 Special Ingredients _____

Position in flight 7
 of _____
 Advanced to MINI-BOS _____
 PLACE 41
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK

Aroma

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

10
12

Appearance

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

2.5
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 _____ _____ _____
 Wheat. Subtle grainy notes
 OK for style
 Way too high for style
 Banana. Low Clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate
 Malt _____ _____ _____
 Hops _____ _____ _____
 Bitterness _____ _____ _____
 Fermentation _____ _____ _____
 Balance _____ _____ _____
 Finish/Aftertaste _____ _____ _____
 Other _____

15
20

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

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

Mouthfeel

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

4
5

Overall

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

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	

Very good ratings / dark fruit for malt
easy drinker
clear ferment
well done

40.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**

Email **tonyvanderlinden@hotmail.com**

Category# 6 Entry # 237231
 Sub (a-f) C
 Subcategory DUNKLES BOCK
 Special Ingredients _____

Position in flight
 Entry 7
 of 13

Advanced to MINI-BOS _____
 PLACE 41
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt _____ SWEET LIGHT TOAST SOME FINISH.
 Hops _____ _____
 Fermentation _____ _____
 Other _____

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____ _____
 Clarity _____ _____
 Other _____

White Ivory Beige Tan Brown Inappropriate
 Head Retention _____ _____
 Quick Lasting Other
 Texture _____

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

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

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

Flavor

None L M H Inappropriate
 Malt _____ DEEP TOASTY MALT, SWEET CARAMEL
 Hops _____ _____
 Bitterness _____ TO STYLE
 Fermentation _____ CLEAN.
 Balance _____ _____
 Finish/Aftertaste _____ _____
 Other _____

11₂₀

Mouthfeel

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

5₁₅

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.

WELL MADE BEER, TO STYLE.
RICH MALT BUT WOULD HAVE
HAD MORE COMPLEXITY, ESP.
ON NOSE.

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 **41**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name: Tony van der Linden

BJCP ID _____

& Rank E2964 - Rank Pending

Email tonyvanderlinden@hotmail.com

Category# 7 Entry# 246191
 Sub (a-f) A
 Subcategory VIENNA LAGER
 Special Ingredients _____

Position in flight
 Entry 9
 of 13

Advanced to MINI-BOS
 PLACE 78

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 DIACETYL DOMINATES.

Hops LOW NOBSE HOP.

Fermentation _____

Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head Retention Quick Lasting 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

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate

Malt FRESH

Hops MID-LOW SPICY HOPS.

Bitterness EXTRANEUS BITTERNESS.

Fermentation FLAVOUR CLEANER THAN AROMA.

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

13
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

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.

5
10

DIACETYL ISSUE MAINLY IN AROMA BUT OTHERWISE RECENT BEER. DIACETYL FERMENTATION FLAVOUR DOMINATES LEAD LOW FOR STYLE.

29
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 David Marshall
 BJCP ID & Rank _____
 Email david.paul.marshall@gmail.com

Category# 7a Entry# 246 191
 Sub (a-f) _____
 Subcategory (Spell out) Vienna Lager
 Special Ingredients _____

Position in flight 9
 of _____
 Advanced to MINI-BOS _____
 PLACE 28
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation Needs D-rest
 Other Diacetyl on nose. strong

6
12

Appearance

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

2.5
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 _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Wheat. Subtle grainy notes
 OK for style
 Way too high for style
 Banana. Low Clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate
 Malt Interesting. Car's beer well.
 Hops Nice noble hop.
 Bitterness _____
 Fermentation Diacetyl
 Balance _____
 Finish/Aftertaste _____
 Other _____

10
20

Mouthfeel

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

3.5
5

Overall

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

5
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Strong Diacetyl.
Other nice, good noble hops good malt.
R-brew with a good D-rest and it should score well.

27
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 **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**Email **tonyvanderlinden@hotmail.com**

Category# **7** Entry # **259767**
 Sub (a-f) **A**
 Subcategory (Spell out) **VIENNA LAGER**
 Special Ingredients _____

Position in flight
 Entry **10**
 of **13**

Advanced to
 MINI-BOS
 PLACE

27**CONSENSUS SCORE**

may not be an average of
 judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate
 Malt | | **SWEET BREADY**
 Hops | | _____
 Fermentation | | **FELTY ESTERS - LOW**
 Other **AROMA BREADY RATHER THAN TOASTY BANANA, APPLE**

5₁₂

Banned

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 **A TANK LIGHT. Texture _____**

6₃**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 _____
 Hops L M H _____
 Bitterness L M H _____
 Fermentation L M H _____
 Wheat. Subtle grainy notes
 OK for style
 Way too high for style
 Banana. Low clove. Hint of bubblegum

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

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

Flavor

None L M H Inappropriate
 Malt | | **BREADY LOCKING TAST**
 Hops | | **MED - LOW SPICY NOBIAE**
 Bitterness | | _____
 Fermentation | | **ESTERS, LOW FUSL.**
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet **MED DRY.**
 Other _____

11₂₀**Mouthfeel**

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

4₅**Overall**

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

5₁₀

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

SOME FERMENTATION FLAWS IN THIS BEER. LOOK AT YEAST HEALTH + MASH TEMP FOR MORE MALT RICHNESS.

27₅₀

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 David Marshall
 BJCP ID & Rank _____
 Email david.marshall@regmail.com

Category# 7 Entry # 259767
 Sub (a-f) a
 Subcategory Vieona Lager
 Special Ingredients _____

Position In flight Entry 10
 of _____
 Advanced to MINI-BOS _____
 PLACE 27
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection or _____

Aroma

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

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity Other _____
 Other slight too light
 White Ivory Beige Tan Brown Inappropriate
 Head _____
 Retention Other _____
 Texture _____

1.5
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

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation Acetaldehyde
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet abit too sweet
 Other _____

10
20

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

6
10

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

color a little too light
Something no reason / flaws, Acetyldehyde
It detracts from the enjoyment of the beer.
Otherwise nice with bubble hops.
look at yeast health & ferment schedule
 Judge Total 265
50

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 Tony van der Linden**BJCP ID****& Rank** E2964 - Rank Pending**Email** tonyvanderlinden@hotmail.com

Category# 9 Entry # 499258
 Sub (a-f) B
 Subcategory SCHWARZBIER
 Special Ingredients _____

Position in flight
 Entry 12
 of 13

Advanced to MINI-BOS
 PLACE
37.5
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**

None L M H Inappropriate
 Malt _____ TOAST & DEHYDRATED ROAST.
 Hops _____ NOBLE.
 Fermentation _____ CLEAN
 Other _____

9₁₂**Appearance**

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

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

13**Flavor**

None L M H Inappropriate
 Malt _____ PILS + ROAST MARK
 Hops _____ SPICY NOBLE HOP
 Bitterness _____ FIRM BITTERNESS.
 Fermentation _____ _____
 Balance Hoopy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

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

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

Mouthfeel

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

4₅**Overall**

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

7₁₀**Feedback**

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

WELL MADE BEER WHICH
JUST LACKED SOME BREAD MAJ
CHARACTER.
A TOUCH ASTRINGENT.

37₅₀**Judge Total**

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name David Marshall
 BJCP ID & Rank _____
 Email david.marshall@gmail.com

Category# 8 Entry # 499258
 Sub (a-f) B
 Subcategory Schwartz beer
 Special Ingredients _____

Position in flight 12
 of _____
 Advanced to MINI-BOS
 PLACE 37.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection ok**Aroma**

None L M H Inappropriate
 Malt roast, caramel
 Hops _____
 Fermentation clean
 Other _____

9 12**Appearance**

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

25 3**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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	

Flavor

None L M H Inappropriate
 Malt roasty, caramel
 Hops _____
 Bitterness firm
 Fermentation clean
 Balance Hoppy _____ Malty _____
 Dry _____ Sweet _____
 Finish/Aftertaste roast & bitterness lingers
 Other _____

15 20**Mouthfeel**

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

4 15**Overall**

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

75 100

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

Good example of style
Maybe restrain bitterness & play
with the dark malts a bit
to develop the beer

38 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**Email **tonyvanderlinden@hotmail.com**

Category# **6** Entry # **729867**
 Sub (a-f) **B**
 Subcategory **RAUCHBIER**
 Special Ingredients _____

Position in flight
Entry _____Advanced to
MINI-BOS

PLACE

37.5**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**

None L M H Inappropriate
 Malt **SWEET SMOKE AND MALT**
 Hops _____
 Fermentation **SOME FRUITY ESTERS**
 Other _____

8₁₂**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity Brilliant Hazy Opaque Other _____
 Other **AT DARK END BUT OK.**

White Ivory Beige Tan Brown Inappropriate
 Head _____
 Retention Quick Lasting Other _____
 Texture _____

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

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

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

Flavor

None L M H Inappropriate
 Malt **BALANCE TO SWEET MALT OVER SMOKE**
 Hops _____
 Bitterness **SUPPORTING BITTERNESS**
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

15₂₀**Mouthfeel**

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

A WELL MADE BEER BUT MISSES. MARK ON BALANCE AND MALT CHARACTER, WHICH WAS A LITTLE SWEET.

7₁₀

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	

37₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name David Marshall
 BJCP ID & Rank _____
 Email davidpaul.marshall@gnoricon

Category# 6 Entry# 729867
 Sub (a-f) B
 Subcategory Paunch beer
 Special Ingredients _____

Position in flight 6
 of _____
 Advanced to MINI-BOS _____
 PLACE 375
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt lowish
 Hops _____
 Fermentation clean
 Other low-moderate smoke. very pleasant.

9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Darkish too dark
 Head _____
 Clarity Other _____
 Retention _____
 Other _____ Texture _____

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 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		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	

Flavor

None L M H Inappropriate
 Malt interesting, though a little ID
 Hops restrained, appropriate
 Bitterness _____
 Fermentation very clean
 Balance slightly under attenuated?
 Finish/Aftertaste _____
 Other low-moderate smoke

15₂₀

Mouthfeel

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

4₅

Overall

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

8₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very clean, enjoyable beer.
Malts could be a little more complex, but carry the beer well as-is.
Low-moderate smoke very enjoyable.
Mashed down slightly as it's ~~too~~ dark, also slightly sweet.

38₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Tony van der Linden
BJCP ID
& Rank E2964 - Rank Pending
Email tonyvanderlinden@hotmail.com

Category# 8 **Entry #** 767763
Sub (a-f) A
Subcategory (Spell out) MUNICH DUNKEL
Special Ingredients

Position in flight 11
of 13
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 _____

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate DEEP TOAST + LIGHT CARAMEL
Hops None L M H Inappropriate LOW NERVE HOP
Fermentation None L M H Inappropriate CLEAN
Other _____

9 ₁₂

Appearance

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

3 ₃

Flavor

Malt None L M H Inappropriate DREAD CRUST + LIGHT TOAST
Hops None L M H Inappropriate SPICY NERVE HOP
Bitterness None L M H Inappropriate A TOUCH HIGH FOR STYLE
Fermentation None L M H Inappropriate LOW YEASTY CHARACTER
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

14 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 _____

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.

WELL MADE BEER BUT A LITTLE
 OUT OF STYLE ON HOPPING,
 BITTERNESS + MALT BALANCE
 + FLAVORS

Judge Total 37 ₁₅₀

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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 David Marshall
 BJCP ID & Rank _____
 Email dmarshall.moshol@gmail.com

Category# 8 Entry # 767763
 Sub (a-f) a
 Subcategory (Spell out) Munich Dunkel
 Special Ingredients _____

Position in flight 11
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 36
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt X bread, (roasted, lightly)
 Hops X noble spiciness
 Fermentation X clean
 Other _____

9
12

Appearance

Inappropriate
 Yellow Gold Amber Copper Brown Black
 Color X red hues
 Clarity X opaque
 Other _____
 Inappropriate
 White Ivory Beige Tan Brown
 Head X quick
 Retention X lasting
 Texture _____

25
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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	

Flavor

None L M H Inappropriate
 Malt X strong character light roast - nuts. borderline burn / roast.
 Hops X medium. noble spice.
 Bitterness X firm, perceptible, but restrained
 Fermentation X clean
 Balance X hoppy
 Finish/Aftertaste X dry
 Other _____

13
20

Mouthfeel

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

Nice maltiness though bordering on too much, best roast / burnt character. Maybe dial this back a little. Otherwise it ticks the style's boxes. Hop character a little too strong for style.

7
10

35.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964th Rank Pending**Email **tonyvanderlinden@hotmail.com**

Category# 01 Entry # 953275
 Sub (a-f) c
 Subcategory CREAM ALE
 Special Ingredients _____

Position in flight
 Entry 2
 of 13

Advanced to
MINI-BOS

PLACE

36.75**CONSENSUS SCORE**may not be an average of
judge's individual scores**Non-BJCP Qualifications**

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate
 Malt SWEET MALT
 Hops OK FOR STYLE
 Fermentation LOW FRUITY ESTERS
 Other _____

10
12**Appearance**

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

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**
 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	M	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt LOW MALT, CORN LINGERS
 Hops BITTERNESS DOMINATES
 Bitterness LOW FRUITY ESTERS
 Fermentation RIGHT FOR STYLE
 Balance
 Finish/Aftertaste
 Other _____

14
20**Mouthfeel**

Thin M Full Inappropriate
 Body Creaminess
 Carbonation Astringency
 Warmth Other _____

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.

WELL MADE BEER MISSING THE MARK ON BITTERNESS & ASTRINGENCY. LOOK AT HOP ADDITIONS OR VARIETY.

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 David Marshall
 BJCP ID & Rank _____
 Email David.Paul.Marshall@gmail.com

Category# 1 Entry # 953275
 Sub (a-f) C
 Subcategory (Spell out) Clean Ale
 Special Ingredients _____

Position in flight Entry 2
 of _____
 Advanced to MINI-BOS _____
 PLACE 3675
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation strong character. (pleasant.)
 Other _____

9
12

Appearance

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

2.5
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation Strong yeast character (pleasant)
 Balance _____
 Finish/Aftertaste _____
 Other Well balanced. Enjoyable

14
20

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	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess _____
 None L M H Inappropriate
 Carbonation _____
 Astringency _____
 Warmth _____
 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.
Solid example of style.
Very enjoyable & more-ish.
Some hop bitterness/astringency on back palate,
could be dialed back.

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	

36.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name David Marshall
 BJCP ID & Rank _____
 Email david.paul.marshall@gmail.com

Category# 8 Entry # 971189
 Sub (a-f) B
 Subcategory schwarz beer
 Special Ingredients _____

Position in flight Entry 13
 Advanced to MINI-BOS
 PLACE 385
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years 1

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt caramel.
 Hops noble. spicy
 Fermentation very slight phenols/esters?
 Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color red hues
 Clarity Brilliant Hazy Opaque Other _____
 Other _____

White Ivory Beige Tan Brown Inappropriate
 Head _____
 Retention Quick Lasting 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

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

13

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

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

Phenolic, L

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

Flavor

None L M H Inappropriate
 Malt rich, bread, caramel
 Hops restrained - nobt. spicy
 Bitterness restrained
 Fermentation some phenols/esters
 Balance Hoppy Malty _____
 Finish/Aftertaste Sweet _____
 Other _____

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation None L M H _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

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

Craicher beer. more-ish.
fits stylistic boxes
 nice malt, could use a little more complex.
But excellent as-is
Very slight esters/phenolic, but not detracting
too much from the beer.

Judge Total 385



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Tony van der Linden**

BJCP ID _____

& Rank **E2964 - Rank Pending**Email **tonyvanderlinden@hotmail.com**

Category# 8 Entry # 971189
 Sub (a-f) B
 Subcategory SCHWARZBIER
 Special Ingredients _____

Position in flight
Entry 13
of 13

Advanced to
MINI-BOS

PLACE

CONSENSUS SCORE

38.5

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 TOAST MALT & LIGHT COFFEE
 Hops _____
 Fermentation ESTERS - LOW BERRY
 Other W/COLOUR

9

Appearance

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

2.5

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**

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

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

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

Flavor

None L M H Inappropriate
 Malt A LITTLE ONE - BIT: LOW ROAST.
 Hops _____
 Bitterness _____
 Fermentation SOME FLAVOUR TO AROMA.
 Balance _____
 Finish/Aftertaste _____
 Other _____

16

Mouthfeel

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

4

Overall

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

7

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

VERY GOOD BEER, INITIALLY
SOME ESTERS & LOW PHENOLICS
WHICH QUICKLY DISSIPATED. LOOK
AT FERMENT BOTTING

38.5

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