



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name SAM MIDDLER
 BJCP ID _____
 & Rank _____
 Email samaski@gmail.com

Category# 10A Entry # 114547
 Sub (a-f) _____
 Subcategory _____
 (Spell out)
 Special Ingredients _____

Position in flight
 Entry 2
 of 18
 Advanced to MINI-BOS
 PLACE
22
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 No green caps, fill fine

Aroma

None L M H Inappropriate
 Malt _____
 Hops _____
 Fermentation esters, red apple hides any expected banana.
 Other was this fermented < 19C?

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Head _____
 Clarity Not to style, too dark and clarity is quite bright
 Retention _____
 Other _____

1.5
3

Flavor

None L M H Inappropriate
 Malt Too dark, heavy handed with Munich / high crystal
 Hops None - to style
 Bitterness low - to style
 Fermentation esters
 Balance Malty, sweetness, lacking character
 Finish/Aftertaste Perhaps slightly under attenuated, or incorrect fermentation profile leaves the malt to stand on its own.
 Other _____

9
20

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	<u>H</u>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess _____
 Carbonation _____
 Astringency _____
 Warmth _____
 Other A little sweet / flabby, possibly due to under attenuation

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.
Not to style. I question the fermentation profile / recipe, and process. Overbearing 'red apple' esters dominate the aroma. Review yeast, grainbill, and fermentation schedule.

23.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **JAKE HARRISON**
 BJCP ID & Rank **E2969**
 Email **jake@ballisticbeer.com.au**

Category# **10** Entry # **114547**
 Sub (a-f) **A**
 Subcategory **Weissbier**
 Special Ingredients _____

Position in flight
 Entry _____
 of _____
 Advanced to MINI-BOS
 PLACE **22**
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery **BALLISTIC**
 Industry Describe _____
 Judging Years **2**

Bottle Inspection OK **glass, green cap. OK.**

Aroma

None L M H Inappropriate
 Malt **Very low malt profile**
 Hops **low - none**
 Fermentation **low banana/clove notes**
 Other **Red Apple - Ethyl Hexanoate ester dominates**

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color **Too dark for style.**
 Clarity **Too dark for style.**
 Other _____
 White Hazy Beige Tan Brown Inappropriate
 Head **Fine, lacy**
 Retention **Quick**
 Texture **Quick**

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

Flavor

None L M H Inappropriate
 Malt **Slightly sweet - under attenuation**
 Hops **low - none**
 Bitterness **very low**
 Fermentation **low phenols, high Ethyl ester**
 Balance **Slightly sweet**
 Finish/Aftertaste **Lacks attenuation + style flaws**
 Other **Misses the mark for style guidelines**

9
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	H	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body **Thin**
 Creaminess **Low**
 Carbonation **High**
 Astringency **Low**
 Warmth **Low**
 Other _____

2.5
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.

The beer lacks signature 4VG (clove) and iso-amyl-acetate (banana) notes. Ethyl Hexanoate (ester) dominates. Too dark, clear & underattenuated. Consider revising yeast strain + ferment temps.

20
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 SAM MIDDLER
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 10A Entry # 162722
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight 3 of 18
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 _____

Bottle Inspection OK Fill good

Aroma

None L M H Inappropriate
Malt Bready on the nose
Hops - low, not perceivable
Fermentation lots of character, skewed towards cloves / phenols
Other _____

7.5
20

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Other
Clarity Other
Other Possibly
White Ivory Beige Tan Brown Inappropriate
Head Other
Retention Other
Texture Fine, tight carbonation

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		Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	L	Vegetal	

Flavor

None L M H Inappropriate
Malt Bready, doesn't overpower.
Hops low - to style
Bitterness low - to style.
Fermentation High character, phenols etc.
Balance Malty balance with yeast (to style)
Finish/Aftertaste Finishes relatively dry, lingers.
Other _____

11
20

Mouthfeel

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

3
5

Overall

Classic Example Other
Flawless Other
Wonderful Other

6
10

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

Missing some of the key markers that would easily identify it as a classical example of style. Phenols dominate (cloves and others), the wheat character (particularly in the mouthfeel, appearance) are lacking.

29.5
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

162722
(10A)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **JAKE HARRISON**
 BJCP ID & Rank **E2969**
 Email **jake@ballisticbev.com.au**

Category# **10** Entry# **162722**
 Sub (a-f) **A**
 Subcategory **Weissbier**
 Special Ingredients _____

Position in flight _____
 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 **BALLISTIC**
 Industry Describe _____
 Judging Years **2**

Bottle Inspection **PET BOTTLE - HIGH FILL.**

Aroma

None L M H Inappropriate
 Malt **brassy, hint of clove, low banana.**
 Hops **low - none**
 Fermentation **Slight musty/oxidised aroma**
 Other **Some very low medicinal notes.** 7

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brillant Hazy Opaque Other Retention Quick Lasting Other
 Other **Slightly bright.** Texture **Tight, fine lace.** 2

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Flavor

None L M H Inappropriate
 Malt **low-mod malt. Some grainy character.**
 Hops **low - none**
 Bitterness **low**
 Fermentation **Estery w/ varied phenols.**
 Balance Hoppy Malty **Adequate for style**
 Finish/Aftertaste Dry Sweet **Dry, hint of acetylaldehyde**
 Other _____ 10

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

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

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess **2.5**
 Carbonation None L M H Astringency **5**
 Warmth Other **Slack finish**

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless
 Feedback 5

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A fair attempt but some flaws are present. Initial musty/oxidised notes + lasting hint of acetylaldehyde on pallet. Consider improving ferment profile + yeast health. 26.5

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

215377
(12B)



Location _____

Date _____

Judge Name JAKE HARRISON
BJCP ID & Rank E2969
Email jake@ballisticbeer.com.au

Category# 12 Entry # 215377
Sub (a-f) B
Subcategory AUS SPARKLING
Special Ingredients _____

Position in flight 14 of 18
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 Ballistic
Industry Describe _____
Judging Years 2

Bottle Inspection PET.

Aroma

Malt None L M H Inappropriate Bready, grainy
Hops None L M H Inappropriate Hop dominant, tropical
Fermentation None L M H Inappropriate Estery, yeast stress
Other Apparent yeast stress/ester
aroma.

Score: 5.5 / 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Retention Quick Lasting Other _____
Texture Fine - mid fine
lace.

Score: 2 / 3

Flavor

Malt None L M H Inappropriate Sweet, grainy, underattuned
Hops None L M H Inappropriate Tropical notes one too high for style.
Bitterness None L M H Inappropriate Moderate.
Fermentation None L M H Inappropriate Estery. Not to style.
Balance Hoppy Malty Other _____
Finish/Aftertaste Dry Sweet Other _____
Clogging w/du lingering ester.

Score: 10 / 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 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

Score: 13 / 30

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

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

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 Agging

Score: 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.

Score: 5 / 10

Just missed the mark. Overly hoppy with strong yeast driven ester profile -> yeast stress.
Suggest improving sanitation, yeast health + ferment process

Judge Total 25.5 / 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 SAM MIDDLE
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 12B Entry # 215377
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight _____
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 _____
Industry Describe _____
Judging Years _____

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt Bready malt.
Hops Quite hoppy, New World / fruity
Fermentation Med-High esters (apple, pear)
Other High esters + perfume arom

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Head
Clarity Retention
Other Perhaps slightly too dark for style. Texture _____

2
3

Flavor

None L M H Inappropriate
Malt Sweet, bready, grainy.
Hops Not skewed to typical aussie hop profile.
Bitterness Moderate.
Fermentation High esters.
Balance Hop heavy for style
Finish/Aftertaste Slightly Sweet Finish.
Other _____

10
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 _____ 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	<u>PH</u>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body Creaminess
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.

5
10

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	Meets 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

Slightly under-attenuated and estery to be to style, but otherwise an alright crack at the style. Did you use New World Hops? Strong yeast character.

26
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

264217
(11C)



Location _____

Date _____

Judge Name **JAKE HARRISON**
 BJCP ID & Rank **E2969**
 Email **jake@ballisticbeer.com.au**

Category# **11** Entry # **264217**
 Sub (a-f) **C**
 Subcategory (Spell out) **Strong Bitter**
 Special Ingredients _____

Position In flight Entry **9** of **18**
 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 **BALLISTIC**
 Industry Describe _____
 Judging Years **2**

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.

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate **Caramel, biscuit, sweet.**
 Hops None L M H Inappropriate **Low earthy overtones**
 Fermentation None L M H Inappropriate **Mod-High fruity esters**
 Other None L M H Inappropriate **Diacetyl w/over present.**

7₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Head White Cream Beige Tan Brown Inappropriate
 Retention Quick Lasting Other _____
 Other _____ Texture **light, quite fading.**

3₃

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**₁₀
 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 Glove. Hint of bubblegum**

Flavor

Malt None L M H Inappropriate **Caramel, toffee, biscuit.**
 Hops None L M H Inappropriate **low hop flavor (note)**
 Bitterness None L M H Inappropriate **low bitterness.**
 Fermentation None L M H Inappropriate **Overy sweet, Diacetyl**
 Balance Hoppy Malty Inappropriate **Malty, low bitterness.**
 Finish/Aftertaste Dry Sweet Inappropriate **Sticky - diacetyl.**
 Other **Sweet, slightly undercarbonated.**

10₂₀

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate **2.5**
 Astringency None L M H Inappropriate **5**
 Other **Sticky - diacetyl**

Overall

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

5.5₁₀

Feedback

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

I feel this beer would be an excellent example with improved fermentation process/attenuation. Diacetyl too high for style + sticky, sweet finish.

Judge Total

28₅₀

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

213812
(12B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com.au

Category# 12 Entry# 213812
 Sub (a-f) B
 Subcategory Aus Sparkling
 Special Ingredients _____

Position In flight Entry 12 of 18
 Advanced to MINI-BOS
 PLACE 31
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery BALLISTIC
 Industry Describe _____
 Judging Years 2

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 M H Inappropriate Wheat. Subtle grainy notes
 Hops None M H Inappropriate OK for style
 Bitterness None M H Inappropriate Way too high for style
 Fermentation None 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 Clear glass water bottle? 16

Aroma
 Malt None M H Inappropriate White bread, light toast, pale.
 Hops None M H Inappropriate Dominant new world hop aroma?
 Fermentation None M H Inappropriate clean, low yeast note. 7
 Other None M H Inappropriate lovely aroma (hoppy) but not to style 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 None M H Inappropriate Looks amazing Texture Fine, Tasting good. 3

Flavor
 Malt None M H Inappropriate Clean, pale malts, bread.
 Hops None M H Inappropriate Bright, tropical, new world.
 Bitterness None M H Inappropriate No bite.
 Fermentation None M H Inappropriate Clean, wheat 12
 Balance Hoppy Maltly Inappropriate Hops dominate
 Finish/Aftertaste Dry Sweet Inappropriate lovely dry finish, no astringency
 Other None M H Inappropriate Bright, tropical but not as per style requirements.

Mouthfeel
 Body Thin M Full Inappropriate
 Creaminess None M H Inappropriate 4
 Carbonation None M H Inappropriate
 Astringency None M H Inappropriate
 Warmth None 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.
Wondering if you've entered in wrong category? Loved it, well made hoppy pale ale - sadly its no Australian sparkling! Keep up the good work but revise category selection. 32



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name SAM MIDDLEY
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 12B Entry # 213812
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 31
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 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	
Esters		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 Bottle selection wrong?

Aroma

None L M H Inappropriate
Malt X _____ Light, white bread and sweet
Hops _____ X _____ High/Dominant New World, smells great!
Fermentation X _____ Clean, low esters!
Other Huge aroma, not to style - suits an APA better!
6.5 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color X _____ Beautiful Beer!
Clarity X _____
Head X _____
Retention X _____
Texture fine bubble, good legs
3 3

Flavor

None L M H Inappropriate
Malt X _____ clean white bready
Hops _____ X _____ Massive hop presence (not to style)
Bitterness _____ X _____ Moderate but smooth.
Fermentation _____ X _____ Clean ferment, little to no esters!
Balance X _____ Too hop forward!
Finish/Aftertaste X _____ Freshly dry, doesn't linger.
Other _____
11 20

Mouthfeel

Thin M Full Inappropriate
Body X _____
Carbonation _____ X _____
Warmth _____ X _____
Creaminess _____ X _____
Astringency _____ X _____
Other _____
4 5

Overall

Classic Example _____ X _____ 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.
6 10

Very enjoyable beer, big hop flavour and presence. However, not to style (Sparkling) and would do much better in APA category. Can't fault too much otherwise.
Bottle made me laugh! Well done! Judge Total
Not to style, sorry!
30.5 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **SAM MIDDLE**
 BJCP ID & Rank _____
 Email **scimoski@gmail.com**

Category# **11C** Entry # **264217**
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry **18**
 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** **Fill OK, right bottle**

Aroma

None L M H Inappropriate
 Malt _____
 Hops **low - to style**
 Fermentation **Slight hint of diacetyl**
 Other _____

7.5₁₂**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity **Brilliant** **Hazy** **Opaque** **Other**
 Head **Quick** **Lossing** **Other**
 Retention _____
 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 **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 **Sweetness, perhaps from under-attenuated.**
 Hops **Hops are slightly grassy.**
 Bitterness **Firm, lingers to finish**
 Fermentation **D-est? Fern temp too low?**
 Balance **Hoppy** **Molty**
 Finish/Aftertaste **Dry** **Sweet** **Slightly slick on finish. Sweet malt.**
 Other _____

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

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

Mouthfeel

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

2.5₅**Overall**

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

6.5₁₀

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

Slightly flawed, under-attenuated beer. Finish sweet, and slick, with grassiness. Recipe seems solid but process improvement this beer. Well done!

30.5₅₀**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 SAM MIDDLER
 BJCP ID & Rank _____
 Email samoski@gmail.com

Category# 12B Entry # 269191
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 43.5
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 Fill good, bottle good, rubber bands only!

Aroma

None L M H Inappropriate
 Malt Moderate malty sweetness
 Hops _____
 Fermentation Low-moderate, supportive esters!
 Other Very style appropriate!

10
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity _____
 Head _____
 Retention _____
 Other Great looking beer. 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

Flavor

None L M H Inappropriate
 Malt Grainy malt sweetness. High bready
 Hops Hops supportive.
 Bitterness MIA-palate but fades well.
 Fermentation Balanced light fruity.
 Balance _____
 Finish/Aftertaste Nice and dry finish
 Other Really well balanced beer.

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		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess _____
 Carbonation _____
 Astringency _____
 Warmth _____
 Other Slight lack of body

3.5
5

Overall

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

8.5
10

Feedback

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

Really excellent example of the style. Super well balanced between hops, malt, yeast/fermentation character. Body was only thing I could mark down!

Judge Total

43
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

269191
(12B)



Location _____

Date _____

Judge Name Jake Harrison
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com.au

Category# 12 Entry# 269191
 Sub (a-f) B
 Subcategory AUSTRALIAN SPARKLING
 Special Ingredients _____

Position in flight 13
 of 18
 Advanced to MINI-BOS
 PLACE 43.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BALLISTIC
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK Glass, Taped Label

Aroma

Malt None L M H Inappropriate Toasted white bread, sweet grain
 Hops None L M H Inappropriate Subtle herbal/earthy
 Fermentation None L M H Inappropriate Coopers yeast esters + apple
 Other Nice balance of hops, malt, yeast character 10.5/12

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 Looks great. True to style. 3/3
 Texture Fine, tight lacing

Flavor

Malt None L M H Inappropriate Light bread, sweet grain
 Hops None L M H Inappropriate Low-mal earthy, herbal notes.
 Bitterness None L M H Inappropriate Moderate, balanced.
 Fermentation None L M H Inappropriate Clean w/ stylistic esters
 Balance Hoppy Malty Inappropriate True to style
 Finish/Aftertaste Dry Sweet Inappropriate Luscious hop flavor + sweet grain
 Other Excellent balance of all necessary characteristics 17/20

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L H H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other Excellent but perhaps a tad thin 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.
Absolutely epic example of the style. Well made no faults great effort. Whatever you're doing keep doing it! Awesome work! 9.5/10

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 13/30

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

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

Judge Total 44/50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

344521
(1D)



Location _____

Date _____

Judge Name Jake Harrison
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com.au

Category# 11 Entry# 344521
 Sub (a-f) D
 Subcategory American Wheat
 Special Ingredients _____

Position in flight _____
 Advanced to MINI-BOS _____
 PLACE 39
 CONSENSUS SCORE

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery Ballistic
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK Fill OK. Glass, capped (gold).

Aroma

None L M H Inappropriate
 Malt Low-mod malt character. low sweetness
 Hops Hops dominate. Mod-High
 Fermentation Clean, wheat yeast chr.
 Other Very nice however hop aroma dominates

8.5 ₁₂

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 Head _____
 Clarity Retention Quick Longing Other _____
 Other Looks great! Texture Med Mouthfeel.
Appropriate body.

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	<input type="radio"/>	<input checked="" 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 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="checkbox"/>	Banana. Low Clove. Hint of bubblegum

13

No faults!

Flaws for style (mark 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 grainy, bready character
 Hops Dominant, citrus, stonefruit
 Bitterness Low, good for style
 Fermentation Clean
 Balance Hops dominate malt
 Finish/Aftertaste Clean, med body, nice finish
 Other Enjoyable flavors, hops overpower malt.

16 ₂₀

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess _____
 Carbonation Astringency _____
 Warmth Other Med-Med High Body.

4 ₁₅

Overall

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

7.5 ₁₀

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

A really enjoyable, well made beer. No major faults. Clean and well attenuated. Hops are too forward for style. Perhaps wind back hoppy to be classic example. Well done.

Judge Total 39 ₅₀

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, 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 SAM MIDDLEBURY
 BJCP ID & Rank _____
 Email samoski@gmail.com

Category# 1D Entry # 344521
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position In flight Entry 1 of 18
 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 malt sweetness, hidden by citrus hops
 Hops Solid hopping, dominates the nose
 Fermentation Very clean, no faults detectable
 Other Clean ferment, malty sweetness. Borderline excessive hopping for style

8 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Bang on, well done.
 Clarity Other _____
 Head Inappropriate
 Retention Quick Lasting Other _____
 Other Texture Silky, good body

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 judges 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="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 type="radio"/>	<input checked="" type="radio"/>	<input checked="" 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	<u>N/A</u>	Sour / Acidic	
Esters	<u>N/A</u>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt Grainy sweetness behind hop presence
 Hops Hop dominant
 Bitterness Appropriate bitterness
 Fermentation Clean!
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet Clean finish, well attenuated
 Other Balance is towards

16 10

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Creaminess 4 5
 Carbonation _____
 Astringency _____
 Warmth _____
 Other Very much to style. Body supports the beer well.

Overall

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

7.5 10

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

A really enjoyable beer. Clean fermentation, well attenuated, but perhaps a little too hop dominant to be a classic example of style.

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

38.5 50
Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name **SAM MIDDLE**
 BJCP ID & Rank _____
 Email **samoski@gmail.com**

Category# **12B** Entry # **553331**
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight _____
 Advanced to MINI-BOS _____
 PLACE **32**
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years **2**

Bottle Inspection ok

Aroma

None L M H Inappropriate

Malt **Bready, sweetness.**

Hops **Low-hop presence.**

Fermentation **Moderate esters**

Other _____

7₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color **Head**

Clarity Other **Retention** 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	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	Wheat. Subtle grainy notes	13
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	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate

Malt **Bready**

Hops **Herbal, earthy.**

Bitterness **Firm but fades into finish.**

Fermentation **Moderate-high esters.**

Balance **Balanced towards hops**

Finish/Aftertaste **Finishes dry without astringency**

Other **Fairly well balanced. Hop + esters showing their character.**

13₂₀

Mouthfeel

Thin M Full Inappropriate

Body **Creaminess**

Carbonation **Astringency**

Warmth **Other** _____

3.5₅

Overall

Classic Example

Flawless

Wonderful

Not to Style _____
 Significant Flaws _____
 Lifeless _____

6₁₀

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

A little too highly hopped with moderate to high esters beyond 'classic' example of style. A well made beer nonetheless

31.5₅₀

Judge Total

353331
(12B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com.au

Category# 12 Entry# 353331
 Sub (a-f) B
 Subcategory AUSTRALIAN SPARKLING
 Special Ingredients _____

Position in flight Entry 15 of 18
 Advanced to MINI-BOS
 PLACE 32
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BALLISTIC
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK PET

Aroma

None L M H Inappropriate
 Malt Grainy, soft white bread.
 Hops Herbal, earthy
 Fermentation Apple, Esters (fruity)
 Other esters + herbal hops
Compliment well.

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Clarity Other _____
 Other Looks good
 White Ivory Beige Tan Brown Inappropriate
 Head
 Retention Other _____
 Texture Lively Head
large bubbles.

Flavor

None L M H Inappropriate
 Malt Grainy, bread.
 Hops Herbal earthy
 Bitterness Moderate
 Fermentation Fruity esters, Acetylaldehyde
 Balance Good malt: hop: yeast
 Finish/Aftertaste soft finish
 Other Nice complimentary interplay between hops, yeast & malt.

Mouthfeel

Thin M Full Inappropriate
 Body
 None L M H Inappropriate
 Carbonation
 Warmth
 Creaminess
 Astringency
 Other Comb a tad low

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.
Good example of style.
Nice interplay of ferment character + some more subtle perhaps focus on ferment
proceeds to balance esters
Also reduce hopping schedule

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

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

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E2969
 Email jake@ballstbeery.com.au

Category# 13 Entry# 513216
 Sub (a-f) B
 Subcategory (Spell out) AUS SPARKLING
 Special Ingredients _____

Position in flight Entry 16 of 18
 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 BALCLUTHA
 Industry Describe _____
 Judging Years 2

Bottle Inspection PET. High fill.

Aroma

None L M H Inappropriate
 Malt Grainy, white bread sweet.
 Hops Low hop crown, herbal
 Fermentation clean, low esters
 Other Good balance between raw ingredients

8₁₂

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head
 Retention Other _____
 Texture fine head.

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="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 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="checkbox"/>	Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt Pale, grainy malt character
 Hops Low-modo, herbal
 Bitterness Mod.
 Fermentation Very clean for style
 Balance Good balance of malt
 Finish/Aftertaste No astringency
 Other Would benefit from more ferment character

15₂₀

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	<input checked="" type="checkbox"/>
Medicinal		Vegetal	

Mouthfeel

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

4.5₅

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.
A lovely beer. Well made. Lacks stylistic character for style. Focus on tweaks to ferment process/hopping

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 **37.5**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name SAM MIDDLE R
BJCP ID & Rank _____
Email Samaski@gmail.com.

Category# 12B Entry # 513216
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight	Advanced to MINI-BOS	38
Entry <u>16</u>	PLACE	
of <u>18</u>	CONSENSUS SCORE	

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 2

Bottle Inspection OK, slightly high fill

Aroma

	None	L	M	H	Inappropriate	
Malt	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<u>Grainy and white bread</u>
Hops	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<u>low hop arom</u>
Fermentation	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<u>clean ferment.</u>
Other	<u>clean ferment, lacking character</u>					

9
12

Appearance

Color	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	White	Ivory	Beige	Tan	Brown	Inappropriate	
Clarity	<input checked="" type="radio"/>						<input type="radio"/>	Other	<input checked="" type="radio"/>				<input type="radio"/>	
Head								Retention	Quick			Lasting	Other	
Other	<u>Very bright, nice</u>							Texture	<u></u>					

3
3

Flavor

	None	L	M	H	Inappropriate	
Malt	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<u>White, doughy bread.</u>
Hops	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<u>low to moderate hopping.</u>
Bitterness	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<u>clean bitterness.</u>
Fermentation	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<u>Very clean ferment.</u>
Balance	Hoppy			Molly		
Finish/Aftertaste	Dry			Sweet		
Other	<u>lacking "character" typical of style</u>					

15
20

Mouthfeel

Body	Thin		M		Full	Inappropriate	Creaminess	None	L	M	H	Inappropriate	
Carbonation	<input type="radio"/>		<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>	Astringency	<input checked="" type="radio"/>				<input type="radio"/>	
Warmth	<u>OK</u>						Other	<u></u>					

4
5

Overall

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

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

7
10

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor	None	L	M	H	Inappropriate	
Malt			<input checked="" type="radio"/>		<input type="radio"/>	Wheat. Subtle grainy notes
Hops	<input checked="" type="radio"/>				<input type="radio"/>	OK for style
Bitterness			<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"/>	Banana. Low clove. Hint of bubblegum

13

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

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

Scoring Guide	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 is clearly very well made, but is lacking a few key characteristics of the style. Please reconsider recipe formation / ferment profile for style

38
50

574166
(11B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **JAKE HARRISON**
 BJCP ID & Rank **E2969**
 Email **jake@ballisticbeer.com**

Category# **11** Entry # **574166**
 Sub (a-f) **B**
 Subcategory **Best Bitter**
 Special Ingredients _____

Position in flight Entry _____
 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 **BALLISTIC**
 Industry Describe _____
 Judging Years **2**

Bottle Inspection **Glass, clean, no label.**

Aroma

None L M H Inappropriate
 Malt **Low malt aroma**
 Hops **low - none**
 Fermentation **High red apple aroma**
 Other **Ethyl hexanoate + acetylaldehyde (red apple)** **(green apple)**

4 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color **Looks great!**
 Clarity **Looks great!**
 Other _____

White Ivory Beige Tan Brown Inappropriate
 Head **Course off white head - lacy.**
 Retention **Quick**
 Texture **Quick**

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

Flavor

None L M H Inappropriate
 Malt **Light caramel, toasts profile**
 Hops **low - none**
 Bitterness **moderate**
 Fermentation **High esters dominate**
 Balance **Malt forward.**
 Finish/Aftertaste **Dryness balances malt well (clean finish)**
 Other **Well attenuated**

11 20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body **K**
 Carbonation **K**
 Warmth **X**

None L M H Inappropriate
 Creaminess **X**
 Astringency **X**
 Other **slide finish**

3.5 5

Overall

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

6 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Good attempt but some stylistic faults + imbalances. Ester profile is dominant, red apple + acetylaldehyde are there in high concentrations. Focus on ferment improvement, particularly yeast health. Consider increasing mash temp too!

Judge Total **27.5** 50

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, 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 **SAM MIDDLE**
BJCP ID & Rank _____
Email **samoski@gmail.com**

Category# **11B** Entry# **574166**
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight **4** of **18**
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 _____

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt **Low-Moderate**
Hops **Low - hidden**
Fermentation **High Esters (red apple)**
Other _____

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color **Beautiful beer**
Clarity **Brilliant**
Other _____
White Ivory Beige Tan Brown Inappropriate
Head **Great head formation, big clingy lather**
Retention **Quick**
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	H	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body **2.5**
None L M H Inappropriate
Carbonation **2.5**
Warmth **2.5**
Creaminess **2.5**
Astringency **2.5**
Other _____

2.5
5

Overall

Classic Example **6**
Flawless _____
Wonderful **6**
Not to Style _____
Significant Flaws _____
Lifeless _____

6
10

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

A decent beer hindered by high esters levels, which impacts drinkability. The flavour was well balanced and interesting. Focus on yeast health / ferment profile.

305
150

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 **SAM MIDDLEK**
 BJCP ID & Rank _____
 Email **samoski@gmail.com**

Category# **12B** Entry # **584563**
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry **17** of **18**
 Advanced to MINI-BOS PLACE **24**
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
 Cicerone Rank _____
 Pro Brewer Brewery _____
 Industry Describe _____
 Judging Years **2**

Bottle Inspection **Super low fill!**

Aroma

None L M H Inappropriate
 Malt **Sweet, bready (white)**
 Hops **Moderate hopping**
 Fermentation **Esters present, restrained**
 Other **Sweetness dominates, diacetyl.**

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Head Inappropriate
 Clarity Other
 Retention Other
 Other **Great appearance** 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

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

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

Flavor

None L M H Inappropriate
 Malt **low, sweet, grainy bread**
 Hops **High hopping, overpowers subtle**
 Bitterness **Low-mid**
 Fermentation **Clean behind the diacetyl**
 Balance **Skewed to hops (new world)?**
 Finish/Aftertaste **Slightly flabby, under attenuated**
 Other _____

9
20

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess
 Carbonation Astringency
 Warmth Other **Slight slickness**

2.5
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

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 is heavy hopped, and has diacetyl / flabbiness to body. Too heavily hopped to style. Have a look at recipe and ferment profile

25.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

584563
(12B)



Location _____

Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com

Category# 12 Entry# 584563
 Sub (a-f) B
 Subcategory AUS SPARKLING
 Special Ingredients _____

Position in flight Entry 17 of 18
 Advanced to MINI-BOS
 PLACE 24
 CONSENSUS SCORE

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BALLISTIC
 Industry Describe _____
 Judging Years 2

Bottle Inspection ok Very low fill!!

Aroma

None L M H Inappropriate
 Malt Sweet grain
 Hops Mod-High, Fruity / head
 Fermentation Clear ferment
 Other Diacetyl. High.

4 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Dark
 Clarity Flaws a little flat
 Other _____

White Very Beige Tan Brown Inappropriate
 Head Fine head.
 Retention Quick
 Texture _____

3 ₃

Flavor

None L M H Inappropriate
 Malt Sweet, breads, green.
 Hops New world hop flavors
 Bitterness low-mod bitterness
 Fermentation low ester profile.
 Balance Under attenuated.
 Finish/Aftertaste A tad flabby due to under attenuation
 Other _____

9 ₂₀

Mouthfeel

Thin M Full Inappropriate
 Body Flabby
 Carbonation Low
 Warmth Low

None L M H Inappropriate
 Creaminess Low
 Astringency Sticky Diacetyl.
 Other flabby, low carb.

2.5 ₅

Overall

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

4.5 ₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Diacetyl is a major fault. Beer seems under attenuated which affects overall perception. Focus on full attenuation + improved ferment process.

23 ₅₀

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>H</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Esters	<u>L</u>	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 SAM MIDDLEL
 BJCP ID & Rank _____
 Email samoski@gmail.com

Category# 11B Entry # 629627
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry 5 of 18
 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 fill fine, bottle good

Aroma

Malt None L M H Inappropriate Moderate, pleasant maltiness.
 Hops Low - to style
 Fermentation Interesting esters, well balanced and low.
 Other Great aroma profile

9
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other Brilliant Beautiful clarity
 Retention Quick Lasting Other
 Texture clingly head.

3
3

Flavor

Malt None L M H Inappropriate Medium, but lacks complexity
 Hops Low
 Bitterness Firm, assertive but tails off
 Fermentation Slight esters but supportive.
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Dry finish, slight linger ... maybe small amount of astringency or heat.
 Other Needs a dash more malt variety/complexity.

15
20

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess Inappropriate 3.5
 Carbonation None L M H
 Astringency
 Warmth
 Other slightly too carbonated

3.5
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 good example, well attenuated with supportive bitterness and ester profile. Perhaps lacking malt complexity I would look for to style.

37.5
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	<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"/>					OK for style
Bitterness			<input checked="" type="radio"/>	<input checked="" type="radio"/>		Way too high for style
Fermentation	<input type="radio"/>	<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	
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

629627
(11B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **JAKE HARRISON**
 BJCP ID & Rank **E2967**
 Email **jake@ballisticbeer.com.au**

Category# **11** Entry# **629627**
 Sub (a-f) **B**
 Subcategory **Best Bitter**
 Special Ingredients _____

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 **Ballistic**
 Industry Describe _____
 Judging Years **2**

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.

Bottle Inspection OK **All good, PET**

Aroma

Malt None L M H Inappropriate **low - mod malt. some biscuit, can assist.**
 Hops None L M H Inappropriate **low - none**
 Fermentation None L M H Inappropriate **Pleasant fruity ester profile**
 Other None L M H Inappropriate **Subtle yet complex malt/ester aromas.**

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Head White Cream Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Retention Quick Lasting Other
 Other **Looks great.** Texture **Fine, delicate head**

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

Flavor

Malt None L M H Inappropriate **Low-mod. Lacks complexity**
 Hops None L M H Inappropriate **low - none**
 Bitterness None L M H Inappropriate **Assertive, lasting**
 Fermentation None L M H Inappropriate **Subtle yet complex esters**
 Balance Hoppy M H Inappropriate **Balance slightly high**
 Finish/Aftertaste Dry M H Inappropriate **Hint of lasting aftertaste - astringent**
 Other **Very slight astringency, No diacetyl.**

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate **3.5**
 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 _____
7.5

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A well made example of style. No faults + very pleasant. Would benefit from more malt complexity (eg. ↑ mash temp) or ↑ specialty malt.
37

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 **SAM MIDLER**
 BJCP ID & Rank _____
 Email **samoski@gmail.com**

Category# **11B** Entry # **655694**
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special ingredients _____

Position in flight Entry **6** of **18**
 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 **Fill/Bottle good.**

Aroma

None L M H Inappropriate
 Malt **low malt aroma.**
 Hops **low - to style**
 Fermentation **High Medium-High esters.**
 Other **low malt with medium level of supportive esters**

9.5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color **Beautiful clear beer**
 Clarity
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other
 Other **Nice, soapy, clings**

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 **Medium-low, lacks a little complexity.**
 Hops **low, earthy.**
 Bitterness **Firm, supportive. Nice!**
 Fermentation **Esters are appropriate**
 Balance Hoppy Malty **Malt dominant.**
 Finish/Aftertaste Dry Sweet **clean finish.**
 Other _____

15
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / 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
 Astringency
 Warmth
 Other **Great mouthfeel**

4
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.

A well made, attenuated and balanced beer that perhaps suffers from a slight lack of malt complexity.

35.5
50

Judge Total

655694
(11B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **JAKE HARRISON**
 BJCP ID & Rank **E2967**
 Email **jake@ballisticbeer.com**

Category# **11** Entry# **655694**
 Sub (a-f) **B**
 Subcategory **Best Bitter**
 Special Ingredients _____

Position in flight _____
 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 **BALLISTIC**
 Industry Describe _____
 Judging Years **2**

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt **Fruity, estery, Appropriate low-mid malt aroma.**
 Hops **low - none.**
 Fermentation **Characterful.**
 Other **Fruity esters dominate aroma.**

Appearance

Color **Fabulous!**
 Clarity **Fabulous!**
 Head **Quick**
 Retention **True, delicate head.**

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	M	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt **Mod malt profile, not overly complex but compliments well.**
 Hops **low - none.**
 Bitterness **moderate, clean.**
 Fermentation **mod Fruity esters, good.**
 Balance **well balanced.**
 Finish/Aftertaste **Dry but retains malt sweetness**
 Other **Enjoyable melody of malts/aromat character.**

Mouthfeel

Thin M Full Inappropriate
 Body **Thin**
 Creaminess **Thin**
 Carbonation **Thin**
 Astringency **Thin**
 Warmth **Thin**

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
A great example of style. Simplistic yet complex. Esters dominate slightly over malt but really good. Perhaps tweak well done.
 Judge Total **40**

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

663165
(12A)



Location _____

Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com.au

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BALLISTIC
 Industry Describe _____
 Judging Years 2

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

Category# 17 Entry# 663165
 Sub (a-f) A
 Subcategory English Golden Ale
 Special Ingredients _____

Position in flight Entry 11 of 18
 Advanced to MINI-BOS
 PLACE 38
 CONSENSUS SCORE 38
may not be an average of judge's individual scores

Bottle Inspection OK Good.

Aroma

Malt None L M H Inappropriate Pale, soft white bread.

Hops None L M H Inappropriate teamy, Citrus, Cannabis.

Fermentation None L M H Inappropriate Very clean ferment 9

Other Enjoyable - evolving, complex hop character. 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 Designer Haze Texture Smooth, fine head 2 3

Flavor

Malt None L M H Inappropriate pale malt supporting hops - subtle.

Hops None L M H Inappropriate Dominant, yet delicate. unique

Bitterness None L M H Inappropriate Balanced.

Fermentation None L M H Inappropriate Clear, neutral character. 15

Balance Hoppy Malty Inappropriate Hop dominant but not overpowering 20

Finish/Aftertaste Dry Sweet Inappropriate Dry finish, not astringent.

Other Enjoyable hop showcase w/ subtle ferment character.

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 8.5 10

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

Very well made + good representation of the style. Unique hop character is showcase. Thoroughly enjoyed. Well done! No major faults.

Judge Total 38.5 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name SAM MIDDLEL
BJCP ID & Rank _____
Email SAMOSKI@gmail.com

Category# 12A Entry # 663165
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 11 of 18

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 Fill + Bottle good!

Aroma

None L M H Inappropriate
Malt Bready (white) character.
Hops Moderate hop character.
Fermentation Clean, no faults.
Other Very interesting, combo of wattle wood + citrus +

9
12

Appearance

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

8.5
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	<u>L</u>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	<u>L</u>

Flavor

None L M H Inappropriate
Malt Bready, light biscuit
Hops Moderate-high hop
Bitterness Moderate, firm, but dissipates quickly.
Fermentation Clean
Balance Hop forward
Finish/Aftertaste Finishes clean and dry, slight astringency.
Other _____

15
20

Mouthfeel

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

3.5
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

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

An interesting blend of British / USA beers, restrained malt but english fermentation character combined with a moderate New World hop presence. Well done.

38
40

Judge Total

776945
(11B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **JAKE HARRISON**
 BJCP ID & Rank **E2969**
 Email **jake@ballisticbeer.com**

Category# **11** Entry# **776945**
 Sub (a-f) **B**
 Subcategory **Best Bitter**
 Special Ingredients _____

Position In flight Entry _____
 Advanced to MINI-BOS _____
 PLACE **39.5**
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery **BALLISTIC**
 Industry Describe _____
 Judging Years **2**

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt **Biscuit, toast, hint of caramel**
 Hops **Subtle herbal/floral.**
 Fermentation **Pleasant ester profile**
 Other **Nice complimentary aroma** 9/12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color **Too hazy for style**
 Clarity **Head** **Thin yet creamy head.**
 Retention 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	<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	<input checked="" type="checkbox"/>	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt **Toasty, crystal character**
 Hops **Upper end for style, entry, herbal grassy.**
 Bitterness **Balanced. On paid.**
 Fermentation **Complex ester profile.**
 Balance **Very well balanced, complex**
 Finish/Aftertaste **Smooth, low astringency**
 Other **Delicious, complex** 16.5/20

Mouthfeel

Thin M Full Inappropriate
 Body **Creaminess** 4.5/5
 None L M H
 Carbonation **Astringency**
 Warmth **Other** _____

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.

A really solid beer. wonderful blend of complimentary hop/malt character. Assertive bitterness but balanced. Slight vegetal hop flavor. Guessing it's at the high end of allowable ABV for style. 39.5/50
Too hazy for style but other than that it's great.

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 SAM MIDDLEER
BJCP ID & Rank _____
Email samoski@gmail.com

Category# 11B Entry# 776945
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position In flight Entry _____
Advanced to MINI-BOS _____
PLACE 39.5
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 Good fill, right bottle.

Aroma

None L M H Inappropriate
Malt Biscuity, dash of caramel, light toast
Hops light floral/earthy.
Fermentation Esters are supportive.
Other _____

9
12

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	<u>L</u>	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	<u>L</u>

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
White Ivory Beige Tan Brown Inappropriate
Color Head Retention Texture _____
Clarity Other _____
Other Not as bright as I would expect.

1.5
3

Flavor

None L M H Inappropriate
Malt Toasty, hints of crystal
Hops Hops supportive, maybe slightly grassy/vegetal.
Bitterness Firm, assertive, but fades.
Fermentation Esters medium
Balance Hops presence but malt balanced.
Finish/Aftertaste Other _____

17
17

Mouthfeel

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

Great example with well balanced hop, malt and ester profile. Slight grassiness from hops but otherwise very drinkable.

39.5
50

Judge Total

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

837511
(11B)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com.au

Category# 11 Entry# 837511
 Sub (a-f) B
 Subcategory Best Bitter
 Special Ingredients _____

Position in flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 43.25
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BALLISTIC BEER CO.
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK

Aroma

Malt L M H Inappropriate subtle, complex biscuit/ toffee.
 Hops L M H Inappropriate low noble herbal aroma
 Fermentation L M H Inappropriate Clean w/ pleasant esters
 Other Great complex aroma.

10

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

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 Look nice! Texture fine, tasty, creamy head

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

Flavor

Malt L M H Inappropriate Biscuit, toffee, bread, toast.
 Hops L M H Inappropriate Subtle noble/herbal notes.
 Bitterness L M H Inappropriate Assertive; Quick finish
 Fermentation L M H Inappropriate Very clean, balanced.
 Balance Hoppy M H Inappropriate Excellent balance
 Finish/Aftertaste Dry Sweet Inappropriate No astringency, lasting flavor.
 Other Wonderful, complex blend of malt, ferment + hop (bitterness) character

175

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	L	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess L M H Inappropriate
 Carbonation L M H Inappropriate
 Astringency L M H Inappropriate
 Warmth L M H Inappropriate
 Other Slightly high carb.

4

Overall

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

9

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

Excellent. Amazing effort. Loved the complexity + balanced ester profile. Perhaps slightly overcarbonated for style but all in all it an excellent stylistic example

435

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 SAM MIDLER
BJCP ID & Rank _____
Email samski@gmail.com

Category# 11B Entry # 837511
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position In flight Entry 7 of 18
Advanced to MINI-BOS
PLACE
43.75
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 Good fill, right bottle.**Aroma**

Inappropriate
None L M H
Malt Low-Moderate, hint of biscuit.
Hops Low and supportive.
Fermentation Very clean, yet characterful.
Other Restrained, well balanced.

10
12**Appearance**

Inappropriate
Yellow Gold Amber Copper Brown Black
Color Wonderful clarity
Clarity Head Quick
Retention Great textured head.
Texture 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		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery	<u>L</u>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Inappropriate
Thin M Full
Body Creaminess
Carbonation Astringency
Warmth Other Slightly high carb.

4
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.

Very clean, well attenuated and balanced beer. For mine would perhaps slightly lower carb, a touch more malt complexity, but otherwise an excellent example.

43
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

845251
(11C)



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E2969
 Email jake@ballisticbeer.com.au

Category# 11 Entry # 845251
 Sub (a-f) C
 Subcategory strong bitter
 Special Ingredients _____

Position in flight _____
 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 BALUSTIC
 Industry Describe _____
 Judging Years 2

Bottle Inspection ok PET - OK.

Aroma

Malt None L M H Inappropriate Rich, Caramel, Toast, Dark Crystal.
 Hops Low - very low
 Fermentation Low-mod Fruity esters.
 Other Hint of higher alcohol on nose

8₁₂

Appearance

Color Yellow Gold Amber Copper Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Other Top/neck floaters

Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other _____
 Texture Leggy Head, fine cb.

2.0₃

Flavor

Malt None L M H Inappropriate Mild Caramel + Toast.
 Hops Low - very low noble
 Bitterness Balanced
 Fermentation Hot alcohol note
 Balance Hoppy Malty Balanced malt/bitterness.
 Finish/Aftertaste Dry Sweet Not astringent.
 Other Detectible fusel alcohol warmth
Slight solvent note.

10₂₀

Mouthfeel

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

Creaminess None L M H Inappropriate
 Astringency Inappropriate
 Other _____

3₅

Overall

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

6₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Some room for improvement but a good effort. Fusel alcohols dominate aroma/flavor.
Look to improve yeast health, lower ferment temp + tweak spec malt profile to drive complexity.

29₅₀

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**₁₃

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	M
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 SAM MIDLER
BJCP ID & Rank _____
Email scimoski@gmail.com

Category# 11C Entry # 845251
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 10 of 18
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 Fill ok right bottle

Aroma

None L M H Inappropriate
Malt Malty aroma, touches of darker crystal?
Hops low but supportive.
Fermentation _____
Other _____

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Head White Quick Lasting Other
Clarity Retention Other
Other A few floaties. Texture leggy, bubbly

2.5₃

Flavor

None L M H Inappropriate
Malt Interesting malt character, darker malts present.
Hops low
Bitterness Firm and Supportive.
Fermentation Slightly hot on flavour.
Balance Balance neutral slightly malt favoured.
Finish/Aftertaste Dry Sweet
Other could use more mid-palate malt depth.

11₂₀

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 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	L
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 Astringency
Warmth Other Slightly high carb.

3₅

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.

6₁₀

A little hot which detracts from overall style. Malts are somewhat towards darker crystal and could use a little variety.
A decent example.

Judge Total

30.5₅₀

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

939894
(12B)



Location _____

Date _____

Judge Name JAKE HARRISON
 BJCP ID & Rank E 2969
 Email jake@ballisticbeer.com.au

Category# 12 Entry # 939894
 Sub (a-f) B
 Subcategory AUS SPARKLING
 Special Ingredients _____

Position in flight 18 of 18
 Advanced to MINI-BOS
 PLACE 17
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery BALLISTIC
 Industry Describe _____
 Judging Years 2

Bottle Inspection OK OK

Aroma

None L M H Inappropriate
 Malt Low, grainy
 Hops Low-mid herbal notes
 Fermentation Solvent, Acetaldehyde, Phenol **4**
 Other Several key fruits, some major

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Good retention
 Clarity Head
 Other Texture chunky AF **1**

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 pale malt. shadow of
 Hops low noble flavours by several
 Bitterness to style.
 Fermentation Major fruits (see below) **5**
 Balance OK
 Finish/Aftertaste Fruits dominates

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

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

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
 Flawless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____
2.5

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Major faults: Medicinal Band and Acetaldehyde & Fusels
Review sanitation, fermentation process. Nexus of the beer is there - just improve process.
Judge Total 15.5

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 SAM MIDDLEER
BJCP ID & Rank _____
Email Samoski@gmail.com

Category# 120 Entry# 939894
Sub (a-f) _____
Subcategory _____
Special Ingredients _____

Position in flight
Entry 16
of 18

Advanced to MINI-BOS
PLACE 17
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 2

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes 13

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

Aroma

None L M H Inappropriate

Malt Light malt sweetness, brady

Hops Low-moderate

Fermentation phenolic, medicinal, solvent

Other _____

5₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

Head _____

Retention _____

Texture Floaties

1.5₃

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance _____

Finish/Aftertaste _____

Other Minerally, phenolic/medicinal

6₂₀

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3₅

Overall

Classic Example _____ _____ _____ _____ _____ _____

Flawless _____ _____ _____ _____ _____ _____

Wonderful _____ _____ _____ _____ _____ _____

Not to Style _____

Significant Flaws _____

Lifless _____

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

3₁₀

A few fermentation issues, medicinal, phenolic qualities were obvious. Suggest you look at ferment temp, yeast health and schedule.

18.5₅₀

Judge Total