



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Gnigg
 BJCP ID & Rank E1958 Cert
 Email julian.gnigg@gmail.com

Category# 19 Entry # 155195
 Sub (a-f) A
 Subcategory (Spell out) American Amber
 Special Ingredients _____

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

Non-BJCP Qualifications

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	<input checked="" type="checkbox"/>
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fuse	<input checked="" type="checkbox"/>
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	Miscellaneous minor style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate	

Bottle Inspection OK

Aroma

Inappropriate

None L M H

Malt None L M H Inappropriate Slightly musty stonefruit

Hops None L M H Inappropriate hop aroma - No malt

Fermentation None L M H Inappropriate sweetness + staleness

Other Not fully attenuated 5 ₁₂

Appearance

Inappropriate

Color Yellow None L M H Inappropriate

Clarity Brilliant None L M H Inappropriate

Other None L M H Inappropriate

Head Retention Quick None L M H Inappropriate

Texture large bubble 2 ₃

Flavor

Inappropriate

None L M H

Malt None L M H Inappropriate Soapy stonefruit hop

Hops None L M H Inappropriate character - slight

Bitterness None L M H Inappropriate solvent heat -

Fermentation None L M H Inappropriate finished dry +

Balance Hoppy None L M H Inappropriate acidic. Very low

Finish/Aftertaste Dry None L M H Inappropriate malt profile.

Other Medium hop bitterness 12 ₂₀ 17

Mouthfeel

Inappropriate

Thin M Full

Body None L M H Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____ 3 ₅ 2

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

Feedback 5 ₁₀

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

Missing on the balance of hops
+ malt. Musty hops
indicate it may be past its best.
Check recipe + maybe
change hop variety

Judge Total 27 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name: Nick Holt Category#: 19 Entry #: 155195 Position in flight: 15 of 22 Advanced to MINI-BOS: PLACE: 28.5

BJCP ID & Rank: E 2063 Rank Penn Subcategory: American Amber Ale Special Ingredients: _____

Email: nickholt@gmail.com

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

Aroma

Malt: low malt aroma.
Hops: Floral, Fruity hop profile
Fermentation: A Bit Soapyish aroma
Other: - could be due to citrus hops
Smells aged and at end of life.

Score: 6₁₂

Appearance

Color: Amber
Clarity: Hazy
Head: Quick
Retention: Quick
Texture: _____

Score: 2₃

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Example: How to fill in a Scoresheet

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

Flavor: 13

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

Flavor

Malt: High Caramel / toffee
Hops: Very Sweet. could be a little too sweet
Bitterness: For style, Hop are present but are faded
Balance: Balanced Bitterness
Finish/Aftertaste: _____
Other: _____

Score: 12₂₀

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

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

Mouthfeel

Body: Full
Carbonation: X
Warmth: X
Creaminess: X
Astringency: X
Other: _____

Score: 4₅

Overall

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

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

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

Good attempt at style.
Beer seems a bit sweet -
look at yeast or remove crystal
if used. Hops seem low but
could be due to age of beer.
Enter beer as fresh as possible.

Judge Total: 30₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email @gmail.com

Category# 13 Entry # 166349
 Sub (a-f) B
 Subcategory English Brown Ale
 Special Ingredients Brown British Beer

Position in flight 4 of 22
 Advanced to MINI-BOS
 PLACE 42.5
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	L	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.
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Problematic	0-13	Major off flavors and aromas dominate	

Bottle Inspection ok

Aroma

None L M H Inappropriate

Malt Slight darkfruit malty

Hops grainy aroma

Fermentation Very low earthy hops

Other _____

10
12

Appearance

None L M H Inappropriate

Color Ruby

Clarity Clear - Off white

Head Poor retention

Other _____

3
3

Flavor

None L M H Inappropriate

Malt Slight Alcohol warmth

Hops roasty malt -

Bitterness sweet finish - fruit

Fermentation raisin

Balance Great balance

Finish/Aftertaste

Other _____

18
20

Mouthfeel

Thin M Full Inappropriate

Body Creaminess

Carbonation Astringency

Warmth Other Fuller mouthfeel

Slight warmth.

4
15

Overall

Classic Example Not to Style

Flawless Significant Flaws

Wonderful Lifeless

8
10

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

Ruby clear fruit cake
ale Nice aroma &
good drinkability -
Great brewing & love
to style

43
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E 2063 Rank/Rand
 Email Nickholt89@hotmail.com

Category# 13 Entry # 106349
 Sub (a-f) B
 Subcategory English Brown ale
 Special Ingredients _____

Position in flight 4
 of 22
 Advanced to MINI-BOS
 PLACE 425
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt Sweet, caramel some malts
 Hops some chocolate, low hop aroma
 Fermentation clean fermentation
 Other _____
 10 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Brillant Hazy Opaque Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other _____
 Other _____
 Texture _____
 3 3

Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
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 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 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 light to caramel some
 Hops Malty finish, low hop - could
 Bitterness taste. low bitter. a bit
 Fermentation low-med bitterness
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet dry finish.
 Other _____
 18 20

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

Acetaldehyde		Metallic	
Alcoholic / Hot	L	Musty	
Astringent	L	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
 Astringency
 Warmth
 Other some low alcohol warmth & astringency
 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.
 8 10

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

Nice beer, great malt profile for style. Some low astringency + alcohol warmth but these are minor. Well done.
 Judge Total 42 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 13 Entry # 194384
 Sub (a-f) C
 Subcategory (Spell out) English Porter
 Special Ingredients _____

Position In flight Entry 6 of 22
 Advanced to MINI-BOS
 PLACE
38.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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

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

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

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

Bottle Inspection OK**Aroma**

Inappropriate

Malt None L M H Inappropriate Roasty astringency - burnt

Hops L M H Inappropriate Slight floral hop

Fermentation L M H Inappropriate Dark chocolate, dark

Other fruit aroma - alcohol warmth **8**

Appearance

Inappropriate

Color Yellow Gold Amber Copper Brown Black Inappropriate Ruby

Clarity Brilliant Hazy Opaque Other Inappropriate

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Other light facing Texture large bubble **2**

Flavor

Inappropriate

Malt None L M H Inappropriate Roasty - chocolate malt

Hops L M H Inappropriate Roast hops at the

Bitterness L M H Inappropriate low level but to style

Fermentation L M H Inappropriate Medium low malt bitterness

Balance Hoppy Malty Inappropriate Very well attenuated

Finish/Aftertaste Dry Sweet Inappropriate Notice high chocolate

Other bitterness **16**

Mouthfeel

Inappropriate

Body Thin M Full Inappropriate

Carbonation L M H Inappropriate

Warmth L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency L M H Inappropriate

Other sharp finish **4**

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.

Slight roasty astringency
may be touch high -
nice chocolate / fruit
Very well made & drinkable.
Touch heavy on chocolate
malts for style

9

Judge Total **39**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt	Category# 13	Entry # 194384	Position In flight Entry 6 of 22	Advanced to MINI-BOS	38.5
BJCP ID & Rank E2963 Rank Pend.	Sub (a-f) C	Subcategory (Spell out) English Porter	Special Ingredients _____	PLACE	
Email nickholt89@hotmail.com	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 **Aroma**

None L M H Inappropriate

Malt **Roasty ^{too much} Spawny low chocolate**

Hops **No Noticable hops**

Fermentation **Clean ferment.**

Other _____

8₁₂

Scoresheet Instructions

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Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color **Head** White Ivory Beige Tan Brown Inappropriate

Clarity **Retention** Quick Lasting Other

Other _____

Texture **lacking in head Retention**

2₃

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 **Burnt caramel / toffee**

Hops **Some chocolate / Dark fruit**

Bitterness **Appropriate for style**

Fermentation **Clean ferment**

Balance **Could be too much**

Finish/Aftertaste **Malt character for style.**

Other _____

16₂₀

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 **Astringency**

Warmth **Other** _____

4₅

Overall

Classic Example **Not to Style**

Flawless **Significant Flaws**

Wonderful **Lifeless**

8₁₀

Feedback

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

Very nice Beer and one I could drink a few of. I think it is ~~too~~ too malty / Roasty for style. Dial that down next time. Also look at slightly upping hops.

Judge Total

38₅₀

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 Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 13 Entry # 247785
 Sub (a-f) C
 Subcategory (Spell out) English Porter
 Special Ingredients _____

Position in flight 7 of 22
 Advanced to MINI-BOS
 PLACE 30.5
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

Inappropriate
 None L M H
 Malt Roasty chocolate malt
 Hops Very low floral hops -
 Fermentation No esters - very clean.
 Other Very nice

11
12

Appearance

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

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 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

Inappropriate
 None L M H
 Malt Harshness - husky malt flavor
 Hops Masking hops - slight floral.
 Bitterness Astringent bitterness
 Fermentation Clean fermentation
 Balance good attenuation
 Finish/Aftertaste Dry harsh after taste
 Other _____

11
20

23.5

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

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

Mouthfeel

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

3
5

21.5

Overall

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

5
10

31.5

Feedback

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

Nice aroma - maybe lacking some complexity to make it fantastic - flavor not matching aroma - real harshness possible burnt grain?? check ~~best~~ gear.

31.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963 Rank Panel
 Email Nickholt@gmail.com

Category# 13 Entry # 24785
 Sub (a-f) C
 Subcategory English Porter
 Special Ingredients _____

Position In flight Entry 7 of 22
 Advanced to MINI-BOS
 PLACE 30.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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Example: How to fill in a Scoresheet

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

Flavor

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot	M	Musty	
Astringent	M	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

Aroma

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

chocolate, dark fruit
low hop aroma
clean ferment

9₁₂

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate
Color	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Clarity	Brilliant <input type="checkbox"/> Hazy <input type="checkbox"/> Opaque <input type="checkbox"/> Other <input type="checkbox"/>						
Other	<i>Too Black for style.</i>						

	White	Ivory	Beige	Tan	Brown	Inappropriate
Head	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Retention	Quick <input checked="" type="checkbox"/> Lasting <input type="checkbox"/> Other <input type="checkbox"/>					
Texture	_____					

1.5₃

Flavor

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

Burnt caramel/ coffee
dominates the flavor
medium bitterness
clean ferment
Balance towards malt to style.

11₂₀

Mouthfeel

	Thin	M	Full	Inappropriate
Body	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Carbonation	None L <input type="checkbox"/> M <input checked="" type="checkbox"/> H <input type="checkbox"/>			
Warmth	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>			

	None L	M	H	Inappropriate
Creaminess	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Astringency	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>			
Other	<i>Some alcohol warmth + high astringency</i>			

2₁₅

Overall

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

Not to Style Significant Flaws Lifeless

6₁₀

Feedback

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

Burnt flavors dominate the malt profile. Could be grain husk on heating element or burner. This may cause the astringency

29.5₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2963 Rank Pending
 Email nickholt89@hotmail.com

Category# 19 Entry # 265972
 Sub (a-f) A
 Subcategory (Spell out) American amber Ale
 Special Ingredients _____

Position in flight 16 of 22
 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

Aroma

None L M H Inappropriate
 Malt Sweet caramel.
 Hops Big hop hit on
 Fermentation First smell. Pank
 Other Nice Balance for hops + malt.

10
12

Appearance

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

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 I II III IV V 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	L
Brettanomyces		Plastic	
Diacetyl	L	Solvent / Fuse	
DMS		Sour / Acidic	
Esters		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt Sweet caramel some
 Hops low levels of Diacetyl
 Bitterness Hops are fruity +
 Fermentation spicy/pine.
 Balance Hoppy Maltly Good Balance
 Finish/Aftertaste Dry Sweet Sweet aftertaste. - Bit
 Other Slight Oxidisation too high for style

15
20

Mouthfeel

Thin M Full Inappropriate
 Body Creaminess None L M H Inappropriate
 Carbonation None L M H Astringency
 Warmth Bit too much carbonation
 Other _____

4
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

7
10

Feedback

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

Great attempt at style.
Slightly oxidized and
some low diacetyl, slightly too
sweet. look at cold side
packaging + yeast health.

39
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email juliangrigg@gmail.com

Category# 15 Entry # 293264
 Sub (a-f) B
 Subcategory Irish Stout
 Special Ingredients _____

Position in flight 11 of 22
 Advanced to MINI-BOS
 PLACE 29
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok**Aroma**

None L M H Inappropriate
 Malt 1 Hop fruit aroma -
 Hops 1 very little malt
 Fermentation 1 & no coffee -
 Other slight chocolate as warms

6₁₂**Appearance**

Color lacing
 Clarity lacing
 Other _____
 Head Retention large bubble
 Texture large bubble

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

Flavor

None L M H Inappropriate
 Malt 1 Hop bitterness at the
 Hops 1 front. Muted chocolate
 Bitterness 1 malt - NO hop flavour
 Fermentation 1 Clean attenuation
 Balance 1 Bitter coffee as warms
 Finish/Aftertaste 1 Slight astringency
 Other _____

11₂₀**Mouthfeel**

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

2₅**Overall**

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

6₁₀**Feedback**

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

Missing complexity + coffee
maltiness expected of style
- Initial hop burst was unexpected
& carried through to hop bitterness
check recipe -

28₅₀

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 Nick Holt
 BJCP ID & Rank E2963
 Email nickholt80@hotmail.com

Category# 15 Entry # 293264
 Sub (a-f) B
 Subcategory Irish stout
 Special Ingredients _____

Position in flight 11
 of 22

Advanced to MINI-BOS
 PLACE 29
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok**Aroma**

None L M H Inappropriate
 Malt coffee/cacao is there
 Hops but is dominated
 Fermentation by fruity hops.
 Other _____

7
12

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head Quick
 Retention Quick
 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		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate
 Malt Medium coffee - lacking
 Hops malt complexity.
 Bitterness High
 Fermentation High
 Balance Balance is malt
 Finish/Aftertaste Finishes Dry with
 Other No 1mseconds aftertaste

12
20

Mouthfeel

Thin M Full Inappropriate too thin
 Body Thin
 Carbonation High
 Warmth High

None L M H Inappropriate
 Creaminess High
 Astringency High
 Other _____

2
5

Overall

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

6
10

Feedback

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

Good attempt at style.
lacking malt complexity for
style. Add some more specialty
malts. Slightly drop bitterness
as it is too high.

30
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Gregg
BJCP ID & Rank E1958
Email julian.gregg@gmail.com

Category# 19 Entry # 315511
Sub (a-f) A
Subcategory (Spell out) American Amber Ale
Special Ingredients _____

Position In flight 17 of 22
Advanced to MINI-BOS
PLACE 40
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok**Aroma**

None L M H Inappropriate
Malt stonefruit / piney hop
Hops aroma - malt sweetness
Fermentation clean fermentation 11
Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color slightly dark for style
Clarity Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other 2.5
Texture _____ 13.5

Flavor

None L M H Inappropriate
Malt Citrusy hop flavour with
Hops muted malt backbone
Bitterness middle range hop bitterness 15
Fermentation hoppy forward
Balance Hoppy Malty slight undertattened
Finish/Aftertaste Dry Sweet ferment flavor
Other _____ 20.5

Mouthfeel

Thin M Full Inappropriate
Body Creaminess 4 32.5
Carbonation None L M H Astringency slight astringency
Warmth Other _____

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 7 39.5

Initial appearance very dark but overall nice beer
Nice hop forward flavours & no huge brewing flaws
Bit one dimensional by overall nice beer

Judge Total 39.5
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 13

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

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

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

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 Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 19 Entry # 315511
 Sub (a-f) A
 Subcategory (Spell out) American Amber Ale
 Special Ingredients _____

Position in flight 16 of 22
 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 / Dark orange/stonefruit
 Hops / dank pine hop aroma.
 Fermentation / Malt sweetness
 Other & thick unattenuated aroma.

10
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 White Ivory Beige Tan Brown Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Retention Quick Lasting Other _____
 Other Small tight bubble Texture _____

3
3

Example: How to fill in a Scoresheet

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

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

13

Flavor

None L M H Inappropriate
 Malt / Malt sweetness - with slight
 Hops / caramel - Hop flavor - apricot.
 Bitterness / Full hop bitterness
 Fermentation / Not fully attenuated
 Balance Hoppy Malty Hop bitterness lingers
 Finish/Aftertaste Dry Sweet Finishes medium sweet

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 / _____
 None L M H Inappropriate
 Carbonation / _____
 Warmth / _____
 Creaminess / _____
 Astringency / _____
 Other _____

4
15
32

Overall

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

7
10
39

Very aggressive hopped
which pushing bitterness
quiet high - malt present
but overwhelmed
Astringency only major fault

Judge Total 39
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 Nick Hall
 BJCP ID & Rank E2963 Rank Panel
 Email nickhall89@hofmann.com

Category# 19 Entry # 315571
 Sub (a-f) A
 Subcategory (Spell out) American Amber Ale
 Special Ingredients _____

Position in flight
 Entry 17
 of 22

Advanced to MINI-BOS
 PLACE

40
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection

Aroma

None L M H Inappropriate
 Malt low levels of malt character
 Hops Dark Hop were prominent
 Fermentation Citrus & Pine
 Other Clean ferment

11 ₁₂

Appearance

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

2.5 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 Bready, Biscuit, toasty - could be
 Hops malt profile. Hops with more
 Bitterness are med pine &
 Fermentation Resin. Balanced
 Balance well but lacks bitterness
 Finish/Aftertaste Beer is dry.

16 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 M
 Creaminess M
 Carbonation M
 Astringency M
 Warmth M
 Other _____

4 ₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

7 ₁₀

Feedback

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

Nice + Dark Amber. Is
lacking some bitterness w/
the first hop addition.
Clean ferment and good malt
profile. Slightly too dark
w/ crystal or other malts
to give more malt hit

Judge Total 40.5 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 Julian Grigg
 BJCP ID & Rank EQ18 Cert
 Email julian.grigg@gmail.com

Category# 13A Entry # 321765
 Sub (a-f) _____
 Subcategory (spell out) Dark Mild
 Special Ingredients Brown British Beer

Position in flight 1
 of 22
 Advanced to MINI-BOS
 PLACE 18.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK All good

Aroma

None L M H Inappropriate
 Malt Caramel malt, toffee
 Hops No hops
 Fermentation Slight warmth/hotness
 Other Slight green apple

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Clarity Other
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting None
 Other Other
 Texture _____

1
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 Inappropriate **13**
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentational Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt Stalt flavor feels
 Hops stripped away -
 Bitterness sweet finish -
 Fermentation Slight astringency
 Balance Hoppy Malty No hops, very little
 Finish/Aftertaste Dry Sweet bitterness
 Other Diacytl.

5
20

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

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

Mouthfeel

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

1
5

Overall

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

4
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very weak tasting lifeless beer
Slight phenolic aromas
& starting to become oxidized.
Caramel / toffee aroma not in flavour
Check fermont temp

17
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 Nick Molt	Category# 13	Entry # 358915	Position in Flight Entry 2 of 22	Advanced to MINI-BOS	18
BJCP ID & Rank E2963 Rank Rec'd	Sub (a-f) a	Subcategory (Spell out) Park Mild	Special Ingredients	PLACE	
Email NickMolt@aol.com	CONSENSUS SCORE <small>may not be an average of judge's individual scores</small>				

Non-BJCP Qualifications

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate

Malt **Low Malt Presence - 12**

Hops **Low hop aroma**

Fermentation **Significant Sour/Acidic**

Other **Similar to Rotten Kneit.**

2₁₂**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color **Amber**

Clarity **Hazy**

Head **White**

Retention **Quick**

Texture **Small Bubbles**

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**

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

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

Flavor

None L M H Inappropriate

Malt **Nutty malt profile, some chocolate**

Hops **low hop - spicy/earthy**

Bitterness **low Bitterness to style.**

Fermentation **Significant plastic + medicinal flavors**

Balance **Hoppy**

Finish/Aftertaste **Dry**

Other

6₂₆**Mouthfeel**

Thin M Full Inappropriate

Body **Thin**

Carbonation **None L**

Warmth **M**

Creaminess **None L**

Astringency **M**

Other **Some alcohol warmth**

3₅**Overall**

Classic Example

Flawless

Wonderful

Not to Style

Significant Flaws

Lifeless

3₁₀**Feedback**

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

Some significant fermentation flaws, possibly related to yeast health. Could also be air infection. Review yeast pitching/temp + sanitation practices.

17₅₀**Judge Total**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name NICK HOH
 BJCP ID & Rank E2463 Rank Pend
 Email nichhoh69@yahoo.com

Category# 13 Entry # 411766
 Sub (a-f) C
 Subcategory English Porter
 Special Ingredients _____

Position in flight 8 of 22
 Advanced to MINI-BOS
 PLACE 13
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate
 Malt _____ Hard to find due to smoky
 Hops _____ to smoky
 Fermentation _____ Smoky, meaty - some
 Other W/Red Pipe Banana, Phenolic
Over

2₁₂**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____ _____ _____ _____ _____
 Clarity Brilliant Hazy Opaque Other _____
 Other Slightly too Darker Style
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lazing _____ Other _____
 Texture _____

2₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Mouthfeel

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

3₅**Overall**

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

2₁₀

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

This beer has significant flaws. It shows phenolic which is probably caused by sanitation. Look at sanitation practices.

13₅₀

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/aromas dominate



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Grigg
 BJCP ID & Rank EP958 Cert.
 Email julian.grigg@gmail.com

Category# 13C Entry# 411766
 Sub (a-f) C
 Subcategory English Porter
 Special Ingredients _____

Position in flight 8 of 22
 Advanced to MINI-BOS
 PLACE 13
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate
 Malt Strong phenolic smoke
 Hops aroma - some chocolate
 Fermentation dark fruit - banana
 Other phenolic, unpleasant warms

2₁₂

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head _____
 Retention _____
 Texture large off white bubble

1.5₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**

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

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

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

Flavor

None L M H Inappropriate
 Malt Tastes as it smells
 Hops Banana - smolce
 Bitterness Astringency -
 Fermentation solvent
 Balance Not as Brewer
 Finish/Aftertaste intended.

5₂₀

Mouthfeel

Thin M Full Inappropriate
 Body _____

None L M H Inappropriate
 Carbonation _____

Warmth _____

None L M H Inappropriate
 Creaminess _____

None L M H Inappropriate
 Astringency _____

Other Hot -

2₅

Overall

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

2.5₁₀

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

Unpleasant phenolic aroma
hinting yeast-fermentation
fault - Banana hints
at yeast problem -

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

13₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Gigg
 BJCP ID & Rank E1958 Cvt
 Email julian.gigg@gmail.com

Category# 15 Entry # 575257
 Sub (a-f) C
 Subcategory Irish Extra St
 Special Ingredients _____

Position In flight 14 of 22
 Advanced to MINI-BOS
 PLACE 41.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok**Aroma**

Inappropriate
 None L M H
 Malt roasted coffee - chocolate
 Hops undertones - no hops
 Fermentation clean fermentation
 Other Earthy hops as warm

10₁₂**Appearance**

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

3₃ 13**Example: How to fill in a Scoresheet**

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

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

Flavor

Inappropriate
 None L M H
 Malt Roasted dark grain malt
 Hops dominates - coffee
 Bitterness chocolate
 Fermentation clean fermentation
 Balance Dark unsweetened
 Finish/Aftertaste coco/cacao - finishes
 Other dry

18₂₀ 31**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

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

3₅**Overall**

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

9₁₀**Feedback**

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

A very nice balanced
Irish Extra Stout
No major flaws & nice recipe
Body slightly thin & astringency
Well done

43₁₅₀

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 Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 19 Entry # 586766
 Sub (a-f) A
 Subcategory American Amber Ale
 Special Ingredients _____

Position in flight 18
 of 22

Advanced to MINI-BOS
 PLACE 365
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 **Aroma**

None L M H Inappropriate
 Malt _____ Piney/stonefruit hops
 Hops _____ sweet malt aroma
 Fermentation _____ 'Unaffemated' heavy
 Other avoma 11₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____ 3
 Clarity _____ 3
 Head Retention _____ 3
 Other _____ Texture _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Flavor

None L M H Inappropriate
 Malt _____ Malty sweetness before
 Hops _____ 1g malted or resin
 Bitterness _____ apricot hop flavor
 Fermentation _____ w/ed / h/ h/ bitterness
 Balance _____ & clean fermentation
 Finish/Aftertaste _____ flavor - slight
 Other dry finish + after taste 14₂₀

Mouthfeel

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

Overall

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

Initial hop aromas lead well to malty flavor - slight astringency & a bit one dimensional enjoyable beer.

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

7₁₀
38₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 13 Entry # 617159
 Sub (a-f) B
 Subcategory (Spell out) English Brown
 Special Ingredients _____

Position in flight Entry 5 of 22
 Advanced to MINI-BOS
 PLACE 16
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 slight fizz

Aroma

None L M H Inappropriate
 Malt Bubblegum / Floral -
 Hops Floral Hop.
 Fermentation Warm solvent phenolic
 Other _____

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 Large head Texture small bubble

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt Beer presented with
 Hops major faults - left with
 Bitterness cardboard, oxidized
 Fermentation overcarbonated beer
 Balance Hoppy Malty Not as brewer intended
 Finish/Aftertaste Dry Sweet
 Other _____

5
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
 Carbonation None L M H
 Warmth
 Astringency
 Other prickly mouthfeel.

1
5

Overall

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

2
10

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

Unstylish floral aroma hiding
malt - overcarbonation
possible infection of wild
yeast - check sanitation.
oxidized.

15
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 Julian Grigg
BJCP ID & Rank E1958 Cvt
Email Juliangrigg@gmail.com

Category# 13 Entry # 654297
Sub (a-f) A
Subcategory Dark Mild
Special Ingredients Brown Brit Beer

Position in flight 3
of 22

Advanced to MINI-BOS
PLACE 355
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 slight fizz

Aroma

Malt None L M H Inappropriate light roasty malt
Hops None L M H Inappropriate toffee aroma
Fermentation None L M H Inappropriate Slight Alcohol warmth
Other Warm esters Floral hops 8 ₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate Ruby
Clarity Brilliant Hozy Opaque Other very low head
Head Retention White Ivory Beige Tan Brown Inappropriate large bubble
Texture large bubble 3 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

Mouthfeel

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 borderline carbonation - but high mtho 4 ₅

Overall

Classic Example None L M H Inappropriate
Flawless None L M H Inappropriate
Wonderful None L M H Inappropriate
Not to Style
Significant Flaws
Lifeless 7 ₁₀

Feedback

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

Easy drinking - mid carbonation
low gravity beer. Slight
warmth in aroma +
slight astringency in flavor
Nice beer. Easy drink 37 ₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name NICK HOLT
 BJCP ID & Rank EZ063 Rank Penn
 Email Nickholt89@hotmail.com

Category# 13 Entry# BS4297
 Sub (a-f) a
 Subcategory Dark Mild
 Special Ingredients _____

Position in flight 3 of 22
 Advanced to MINI-BOS
 PLACE
35.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection

Aroma

None L M H Inappropriate
 Malt Toffee, caramel, Dark Fruit
 Hops Some earthy spicy hops
 Fermentation Some phenolics
 Other _____

8₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**

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

Flavor

None L M H Inappropriate
 Malt Some nuttiness
 Hops Burnt Caramel + Dark Fruit
 Bitterness Some hop flavor - earthy
 Fermentation Low Bitterness
 Balance Some phenolic issues
 Finish/Aftertaste Balance to style
 Other _____

14₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 Carbonation
 Warmth
 Creaminess
 Astringency
 Other Some astringency

3₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

6₁₀

Feedback

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

Great attempt at the style
has a good malt presence
supported by low hops. some phenolics
are present. look at yeast health
or fermentation temp.

Judge Total

34₅₀

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 Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 19 Entry # 687367
 Sub (a-f) C
 Subcategory American Brown
 Special Ingredients _____

Position in flight Entry 20 of 22
 Advanced to MINI-BOS
 PLACE 32.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Aroma

Bottle Inspection ok

None L M H Inappropriate
 Malt _____ Malt sweetness
 Hops _____ dominates - missing hops
 Fermentation _____ Clean fermentation
 Other _____

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____ Red
 Clarity _____ Not Brown
 Other _____

White Very Beige Tan Brown Inappropriate
 Head _____ Quick
 Retention _____ Lasting
 Texture _____

Flavor

None L M H Inappropriate
 Malt _____ Muted malt flavor only
 Hops _____ sweetness
 Bitterness _____ hops finish musty & dank
 Fermentation _____ Clean fermentation
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____ Bitterness on high end
 Other _____

Mouthfeel

Thin M Full Inappropriate
 Body _____ Thin
 Carbonation _____ High
 Warmth _____ _____

None L M H Inappropriate
 Creaminess _____ High
 Astringency _____ High
 Other _____

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Not to style - malt sweetness, muted hops, lacking complexity

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
 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 / Fuse	
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 Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 19 Entry # 743493
 Sub (a-f) C
 Subcategory (Spell out) American Brown Ale
 Special Ingredients _____

Position In flight Entry _____
 Advanced to MINI-BOS _____
 PLACE 245
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Slight oxidized aroma
 Hops None L M H Inappropriate Sweet malt - earthy/heavy
 Fermentation None L M H Inappropriate hops - musty -
 Other muted fern - no esters 5₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other _____
 Head Retention Quick Lasting Other _____
 Other Not Brown!! Texture _____ 1₃

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 13₁₁

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

Flavor

Malt None L M H Inappropriate Malty sweetness
 Hops None L M H Inappropriate Overrides any
 Bitterness None L M H Inappropriate hops - missing.
 Fermentation None L M H Inappropriate in the malt richness
 Balance Hoppy Malty Inappropriate Low bitterness -
 Finish/Aftertaste Dry Sweet Inappropriate Oxidized/Malty
 Other _____ 11₂₀ 17

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

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

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth None L M H Inappropriate
 Creaminess None L M H Inappropriate
 Astringency None L M H Inappropriate
 Other _____ 2₅ 19

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. 5₁₀

Not to style maybe should have been entered Amber Sanitation & fermentation issues - bit old??

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 24₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E-2463 Rank Panel
 Email nickholt89@hotmail.com

Category# 13 Entry# 784512
 Sub (a-f) C
 Subcategory (Spell out) English Porter
 Special Ingredients _____

Position in flight Entry 10 of 22
 Advanced to MINI-BOS
 PLACE 23.5
 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

Aroma

Inappropriate
 None L M H
 Malt low malt - some light
 Hops toffee, low hops
 Fermentation some low level
 Other phenolics.

6 ₁₂

Appearance

Inappropriate
 Yellow Gold Amber Copper Brown Black
 Color Smoky too
 Clarity Bruk
 Other _____
 Head Retention Quick
 Texture _____

2.5 ₃

Flavor

Inappropriate
 None L M H
 Malt Med Coffee + some
 Hops nutty notes, low hop
 Bitterness low Bitterness - too low
 Fermentation for style. Smokey phenolic
 Balance dominate the flavor.
 Finish/Aftertaste Sweet after taste.
 Other _____

8 ₂₀

Mouthfeel

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

3 ₅

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

5 ₁₀

Feedback

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

low malt presence - check
recipe and add more specialty
Malt. Smokey phenolic is caused
by either infection or yeast
health. look at yeast pitch
rate and health.

24.5 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 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	L	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	H
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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 19 Entry # 711846
 Sub (a-f) B
 Subcategory (Spell out) California Common
 Special Ingredients _____

Position in flight
 Entry 19
 of 22

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 _____

Bottle Inspection OK**Aroma**

Inappropriate

None L M H

Malt | | Woody malt driven

Hops | | aroma - light fruit

Fermentation | | esters - caramel

Other toasty

10₁₂**Appearance**

Inappropriate

Yellow Gold Amber Copper Brown Black

Color | | | | | _____

Clarity | | | | | _____

Head | | | | | _____

Retention | | | | | _____

Other _____

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

Malt | | | Wheat. Subtle grainy notes

Hops | | | OK for style

Bitterness | | | Way too high for style

Fermentation | | | Banana. Low Glove. Hint of bubblegum

13

Flavor

Inappropriate

None L M H

Malt | | | Strong medicinal

Hops | | | coating of the mouth -

Bitterness | | | Earthy hop + subtle

Fermentation | | | malt sweetness

Balance | | | Medium hop bitterness

Finish/Aftertaste | | | _____

Other Finished slightly coy -

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

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

Mouthfeel

Inappropriate

Thin M Full

Body | | _____

Carbonation | | _____

Warmth | | _____

Inappropriate

None L M H

Creaminess | | _____

Astringency | | _____

Other _____

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.

5₁₀

Missing style on bitterness +
malt character -
Very high carbonation promotes
fuller body than expected.

Judge Total

33₅₀

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 Nick Holt
 BJCP ID & Rank E 2963 Rank 1 Panel
 Email Nick.holt@99hotmail.com

Category# 19 Entry # 711846
 Sub (a-f) B
 Subcategory California Common
 Special Ingredients _____

Position in flight 19 of 22
 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 _____

Bottle Inspection OK**Aroma**

None L M H Inappropriate
 Malt _____ light grain sweetness
 Hops _____ woody / rustic hop
 Fermentation _____ low caramel
 Other _____

8₁₂**Appearance**

Color Amber Inappropriate
 Clarity Bright Hazy Opaque Other
 Head Quick Lasting Other
 Retention Quick Lasting Other
 Other _____

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

13₁₃**Flavor**

None L M H Inappropriate
 Malt _____ Cream Sweetness
 Hops _____ low caramel
 Bitterness _____ High hop charact
 Fermentation _____ Some medicinal
 Balance Hoppy Malty Phenolics. Balance is
 Finish/Aftertaste Dry Sweet to style. Dry aftertaste
 Other _____

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

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

Mouthfeel

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

4₅**Overall**

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

5₁₀

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

Nice malt + hop balance
Beer has a medicinal
character. This may be caused
by yeast wash. look at
fermentation temp or pitch rate

31₅₀

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 Julian Gigg Category# 13 Entry # 784512 Position in flight 10 of 22 Advanced to MINI-BOS PLACE 23.5

BJCP ID & Rank E1958 Cert Subcategory English Porter Special Ingredients _____

Email julian.gigg@gmail.com

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 phenolic malt - slight chocolate

Hops earthy hops

Fermentation clean ferment

Other _____

7 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____ Head _____

Clarity _____ Retention _____

Other limited lacing Texture medium bubble

2 ₃ ⁸

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, pheno's, 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	<input checked="" type="checkbox"/>	Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	<input checked="" type="checkbox"/>
DMS		Sour / Acidic	
Estery		Smoky	<input checked="" type="checkbox"/>
Grassy		Spicy	
Light-Struck	??	Sulfur	
Medicinal		Vegetal	

Flavor

None L M H Inappropriate

Malt Smoky! smoke over

Hops powers malt - no hops

Bitterness Solvent harshness

Fermentation finishes with astringent

Balance bitterers.

Finish/Aftertaste _____

Other _____

8 ₂₀ ¹⁶

Mouthfeel

Thin M Full Inappropriate

Body Creaminess

None L M H Inappropriate

Carbonation Astringency

Warmth Other _____

3 ₅ ¹⁹

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4 ₁₀ ¹⁹

Feedback

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

Aroma missing complexity & expected roasty/chocolate
Smoke over powers flavour
Maybe age and light (storage) turned this - most likely
a good beer early on. Judge Total **23** ₅₀

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor line-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 Nick Holt
 BJCP ID & Rank E 2963 Rank Panel
 Email nickholt89@hobman.com

Category# 15 Entry # 826962
 Sub (a-f) B
 Subcategory (Spell out) Irish Stout
 Special Ingredients _____

Position In flight 12 of 22
 Advanced to MINI-BOS
 PLACE 28.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

Inappropriate
 None L M H
 Malt Med coffee, Grainy
 Hops No hop aroma
 Fermentation Musty, Oxidized
 Other _____

6₁₂

Appearance

Inappropriate
 Yellow Gold Amber Copper Brown Black
 Color Head
 Clarity Retention
 Other _____ Texture Head was 3/4 of cup 10 cm head

1₃

Flavor

Inappropriate
 None L M H
 Malt Vesimite, coffee, musty
 Hops No notable hop flavor
 Bitterness No hop bitterness but
 Fermentation Beer has some astringency
 Balance Malt forward
 Finish/Aftertaste Dry finish - possibly too low for style
 Other _____

13₂₀

Example: How to fill in a Scoresheet

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

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

13

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

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

Mouthfeel

Inappropriate
 Thin M Full
 Body Creaminess
 Carbonation Astringency
 Warmth Other Very high carbonation.

2₅

Overall

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

6₁₀

Feedback

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

First pour the head spilled out of bottle. Beer carbonated could be too much primary sugar this may finish dryer than intended. Beer may also be old.

28₅₀

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 Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 19 Entry # 922329
 Sub (a-f) C
 Subcategory American Brown Ale
 Special Ingredients _____

Position in flight 22
 of 22
 Advanced to MINI-BOS
 PLACE 13
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection Ring on bottle - maybe air got in.

Aroma

None 1 M 1 H 1 Inappropriate
 Malt Acidic - strong sour
 Hops aroma - dominates malt
 Fermentation + hops - oxidized -
 Other vinegar

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 No head
 Clarity _____
 Other _____

Head Retention 1
 Texture _____

Example: How to fill in a Scoresheet

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

Flavor 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

None L 1 M 1 H 1 Inappropriate
 Malt infected
 Hops
 Bitterness
 Fermentation
 Balance 1 Hoppy 1 Malty 1
 Finish/Aftertaste 1 Dry 1 Sweet 1
 Other _____

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

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

Mouthfeel

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

Overall

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

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

Not as brewer intended.
On pour we noticed ring around bottle leading to believe air had entered bottle - the beer was sour - vinegar.

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

Judge Total 13 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E2063 Rank Rec'd
 Email nickholtga@hotmail.com

Category# 19 Entry# 922320
 Sub (a-f) C
 Subcategory (Spell out) American Brown Ale
 Special Ingredients _____

Position In flight 22 of 22
 Advanced to MINI-BOS
 PLACE 13
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection Crud Ring on Inside Bottle.

Aroma

None L M H Inappropriate
 Malt Strong Sour in/isead
 Hops aroma dominates
 Fermentation No Notiable Malt
 Other detectable. 12

Appearance

Color: Yellow, Gold, Amber, Copper, Brown, Black (None L M H Inappropriate)
 Head: White, Ivory, Beige, Tan, Brown (None L M H Inappropriate)
 Clarity: Brilliant, Hazy, Opaque, Other
 Retention: Quick, Lasting, Other
 Other _____ Texture _____ 2 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

Flavor

None L M H Inappropriate
 Malt taste is sour
 Hops and vinegar
 Bitterness No other Notiable
 Fermentation Attributes. 20
 Balance: Hoppy, Malty
 Finish/Aftertaste: Dry, Sweet
 Other _____

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	H
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
 Flavorless _____ Significant Flaws _____
 Wonderful _____ Lifeless _____ 10

Scoring Guide

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
This is infected. Oxygen may also have entered causing. Vinegar, check sanitation. Throw out all plastic equipment including hoses. Good luck and keep Judge Total trying. 13 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Nick Holt
 BJCP ID & Rank E 2463
 Email nickholt89@hotmail.com

Category# 95 Entry # 948477
 Sub (a-f) B
 Subcategory Irish Stout
 Special Ingredients _____

Position In flight Entry 13 of 22
 Advanced to MINI-BOS
 PLACE 38
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate
 Malt Coffee, chocolate some
 Hops Caramel. low hop aroma
 Fermentation Clean ferment.
 Other _____

11 12

Appearance

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

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 Coffee, chocolate,
 Hops Slightly Resinlike
 Bitterness low Bitterness
 Fermentation Clean ferment.
 Balance Hoppy Needs more Bitterness
 Finish/Aftertaste Dry Dry 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 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.

7 10

Great example of the style
is lacking some Bitterness
so review first hop additions.
well done.

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Fair	14-20	Off flavors/aromas or major style deficiencies.
Problematic	0-13	Major off flavors and aromas dominate

Judge Total

40 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Julian Grigg
 BJCP ID & Rank E1958 Cert
 Email julian.grigg@gmail.com

Category# 15 Entry # 948477
 Sub (a-f) B
 Subcategory Irish Stout
 Special Ingredients _____

Position In flight 13
 of 22
 Advanced to MINI-BOS
 PLACE 38
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK**Scoresheet Instructions**

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

Aroma

None L M H Inappropriate
 Malt Coffee - chocolate undertones
 Hops multiaroma -
 Fermentation Missing any hop - as cold
 Other clean fermentation - crisp

10₁₂

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head 3₃
 Retention Other
 Texture Medium large bubble

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**₁₂

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

Flavor

None L M H Inappropriate
 Malt Burnt coffee astringent
 Hops ASTR strong -
 Bitterness hop bittermers
 Fermentation clean fermentation
 Balance Malt forward
 Finish/Aftertaste Dry astringent finish
 Other _____

13₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body 4₅
 Carbonation 30
 Warmth
 Creaminess
 Astringency
 Other _____

Overall

Classic Example 4
 Flawless 4
 Wonderful 4
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

6₁₀

Feedback

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

Clean yet muted aroma
chocolate / coffee. Nice
Super bitter astringent
flavour overide the malt
check recipe

36₅₀

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