



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Alex Taubert.
 Name E2971
 BJCP ID & Rank lexmainstay@hotmail.com
 Email Rank Pending.

Category# 20 Entry# 123227
 Sub (a-f) C
 Subcategory Imperial Stout.
 Special Ingredients _____

Position In flight 16
 of 23

Advanced to MINI-BOS
 PLACE 26
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK firm hiss on opening.

Aroma

Malt None L M H Inappropriate low Roast/Burnt.
 Hops No hop aroma
 Fermentation high alcohol not harsh
 Other very subdued & clean aroma

5
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 Blackest Black. Texture medium falls quickly.

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 None L M H Inappropriate 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	M	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Flavor

Malt None L M H Inappropriate Roasty Caramel like.
 Hops No hop flavour.
 Bitterness Moderate high bitterness
 Fermentation fairly clean No esters
 Balance Hoppy Malty Sweet Balance between alcohol & malt
 Finish/Aftertaste Dry Sweet slightly sweet
 Other Not harsh. Bitter coffee & alcohol. No complexity in malt.

8
20

Mouthfeel

Body Thin M Full Inappropriate
 Creaminess None L M H Inappropriate
 Carbonation None L M H Inappropriate
 Astringency Inappropriate
 Warmth Inappropriate very good warmth.
 Other No full Body Not chewy.

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.

This is a well brewed beer and is not far off of being an excellent one. The beer is lacking malt complexity, body & fruit esters. Check yeast selection, use some more malrich or Vienna Malts and rolled oats or flaked barley. keep trying. The Alcohol warmth is great.

23.5
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 Carl Legros
 BJCP ID & Rank Provisional
 Email big_legros@hotmail.com

Category# 20 Entry# 135836
 Sub (a-f) C
 Subcategory (Spell out) Imperial Stout
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 26.5
 CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt Dark malts present at very low levels.

Hops Lacking Roastiness.

Fermentation Moderately low level of diacetyl.

Other _____

5₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Head White Ivory Beige Tan Brown Inappropriate

Retention _____

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

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

13₂₇

Flavor

None L M H Inappropriate

Malt Dark malt present (Medium low)

Hops with some Sweetness

Bitterness Lacks intensity in

Fermentation the malt profile.

Balance Rose is dry in the

Finish/Aftertaste finish. Alcohol

Other present

10₂₀

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	

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3₅

Overall

Classic Example _____ _____

Flawless _____ _____

Wonderful _____ _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

4₁₀

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	

Thank for your submission
unfortunately this beer lacked
intensity and was too dry.
Perhaps adjust your malt (increase)
step to allow more diastins

25₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Mark Davies E1147
davies78@bigpond.net.au

Category# _____ Entry # **135836**
 Sub (a-f) **20**
 Subcategory **C**
 (Spell out)
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE **26.5**
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt **DARK / DRIED FRUIT,**
 Hops **RICH MALT,**
 Fermentation **NO HOPS**
 Other _____

7
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt **DARK MALT BUT**
 Hops **DRY FINISH, A LITTLE**
 Bitterness **ROAST, MINIMAL COFFEE**
 Fermentation **CHOCOLATE**
 Balance Hoppy Malty
 Dry Sweet
 Finish/Aftertaste _____
 Other _____

10
20

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

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

Mouthfeel

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

**TASTES LIKE AN ALCOHOLIC
 DARK ALE, REALLY LACKS
 INTENSITY IN THE MALT
 REVIEW MASH TEMPS.**

28
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Alex Taubert.**
 Name **E2971**
 BJCP ID & Rank **lexmainstay@hotmail.com**
 Email **Rank Pending.**

Category# **16** Entry# **138534**
 Sub (a-f) **D**
 Subcategory **Foreign Extra Stout**
 Special Ingredients _____

Position in flight **10**
 Entry of **23**
 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 **hair stuck under cap (pet hair?)**

Aroma
 None L M H Inappropriate
 Malt **Coffee Aroma moderate**
 Hops **No hop aroma.**
 Fermentation **No detectable fruit esters**
 Other **isovaleric acid (rancid cheese aroma) in initial aroma.** **5**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: **Completely Black** Texture **light bubbles** **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. **13**

Flavor
 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 **Roasty Coffee flavor**
 Hops **Moderate hop flavor earthy**
 Bitterness **high bitterness**
 Fermentation **low fruit esters**
 Balance: Hoppy Malty **Balanced slightly toward malt**
 Finish/Aftertaste: Dry Sweet **finishes dry**
 Other _____ **16**₂₀

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

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

Mouthfeel
 Thin M Full Inappropriate
 Body **lacking body.**
 Creaminess: None L M H
 Carbonation: None L M H
 Astringency:
 Warmth:
 Other _____ **2**₅

Overall
 Classic Example
 Flawless
 Wonderful
 Not to Style
 Significant Flaws
 Lifeless
6₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
This is a well brewed beer that is unfortunately letdown in a few places. Try adding some flaked barley or rolled oats to boost the body. Pull back on the roasted grains, check sanitation. Keep trying your almost there! **32**₅₀

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Alex Taubert.**
E2971
BJCP ID & Rank **lexmainstay@hotmail.com**
Rank **Peeling**
Email _____

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate
Wheat. Subtle grainy notes

Hops L M H Inappropriate
OK for style

Bitterness None L M H Inappropriate
Way too high for style

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

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

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

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

Category# **20** Entry# **159371**
Sub (a-f) **B**
Subcategory (Spell out) **American Stout**
Special Ingredients _____

Position in flight Entry **12**
of **23**
Advanced to MINI-BOS
PLACE **35**
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection OK **Slight hiss upon opening**

Aroma

Malt None L M H Inappropriate
Very subdued coffee aroma.

Hops L M H Inappropriate
No hop aroma

Fermentation None L M H Inappropriate
some fruit esters apparent 9

Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
ruby highlights

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate
tight bubbles

Retention Quick Lasting Other _____

Texture _____

Other _____

3

Flavor

Malt None L M H Inappropriate
Roasty coffee flavor.

Hops None L M H Inappropriate
Citrus grapefruit

Bitterness None L M H Inappropriate
moderate to high.

Fermentation None L M H Inappropriate
clean fermentation 15

Balance Hoppy Maltly Sweet Inappropriate
well balanced between fruit hops

Finish/Aftertaste Dry L M H Inappropriate
moderately dry finish & coffee

Other **malt flavour towards coffee no depth**

Mouthfeel

Body Thin L 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 _____

2

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.

This is a very well brewed beer that just falls short of the mark. The malt is lacking depth & sweetness to balance the coffee flavour. Try adding more Munich or Vienna Malt to boost the malty flavour. keep trying!

65

Judge Total **35.5**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GL

Date _____

Judge Name Simon Cherry
 BJCP ID & Rank _____
 Email simchzz76@gmail.com

Category# 20 Entry# 196962
 Sub (a-f) C
 Subcategory Imperial stout
 Special Ingredients _____

Position in flight 18
 of 23
 Advanced to MINI-BOS
 PLACE 275
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 coffee, fruity alcohol taste
 Hops Moderate hop aroma
 Fermentation Fruity spicy
 Other _____

7 12

Appearance

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

3 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13 13

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

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

Mouthfeel

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

4 5

Overall

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

5 10

Feedback

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

Big strong beer!!!
slight taste of vegemite a bit off putting
slight fruity
strong Alcohol aftertaste

Judge Total

30 150

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 Alex Taubert.
 Name E2971
 BJCP ID & Rank lexmainstay@hotmail.com
 Email Rank Pending

Category# 20 Entry# 196962
 Sub (a-f) C
 Subcategory Imperial Stout
 Special Ingredients _____

Position in flight 18
 of 23
 Advanced to MINI-BOS
 PLACE 27.5
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 X Wheat. Subtle grainy notes
 Hops X OK for style
 Bitterness X Way too high for style
 Fermentation X Banana. Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

Malt X moderate coffee/roast
 Hops X No hop aroma
 Fermentation X high alcohol aroma
 Other medium vegetative aroma dominates

6

Appearance

Color X Black
 Clarity X Black
 Other Blackest Black
 Head X Tight bubble messy
 Retention X
 Texture Tight bubble messy

3

Flavor

Malt X Coffee Roast harsh Acid.
 Hops X No hop flavour
 Bitterness X high bitterness
 Fermentation X No fruit esters detected
 Balance X Vegetative & Acidic Roast
 Finish/Aftertaste X finished sweet (mouth puckering)
 Other Vegetative flavour dominates

9

Mouthfeel

Body X
 Carbonation X
 Warmth X
 Creaminess X
 Astringency X
 Other great body alcohol is harsh.

2

Overall

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

5

Feedback

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

This is a well brewed beer that is unfortunately let down by the strong meaty/vegetative flavours due to yeast autolysis. Try pitching clean fresh yeast & condition your beer in a secondary vessel away from the spent yeast. great body on the beer.

25



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Category# 9 Entry # 245168
 Sub (a-f) C
 Subcategory _____
 Special Ingredients _____

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



Mark Davies E1147
 davies78@bigpond.net.au

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt None L M H Inappropriate RICH MALT, DRIED FRUIT,

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other _____

10
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Texture _____

3
3

Flavor

None L M H Inappropriate

Malt None L M H Inappropriate RICH MALT, SMOOTH,

Hops None L M H Inappropriate MEDIUM DRY FINISH

Bitterness None L M H Inappropriate - LOVELY FLAVOUR -

Fermentation None L M H Inappropriate MINIMAL HOP FLAVOUR

Balance Hoppy Malty Sweet

Finish/Aftertaste Dry Sweet

Other _____

18
20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth None L M H Inappropriate

Creaminess None L M H Inappropriate

Astringency None L M H Inappropriate

Other _____

4
5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

9
10

A GREAT EXAMPLE OF STYLE - WELL DONE!
AROMA WAS SLIGHTLY UNDER STATED.

44
50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Carl Legros
 BJCP ID & Rank Provisional
 Email big-legros@hotmail.com

Category# 20 Entry# 277243
 Sub (a-f) C
 Subcategory (Spell out) Imperial Stout
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

27.5

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Moderate dark malt
 Hops aroma with a prominent
 Fermentation coffee note - No hop
 Other aroma. No foamed in issues

6₁₂

Appearance

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

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 None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13₁₅

Flavor

Malt None L M H Inappropriate Dry. Roasted malts
 Hops present at a moderately
 Bitterness high level. coffee
 Fermentation flavor found. Moderate
 Balance Hoppy Malty Carbonation. Lacks
 Finish/Aftertaste Dry Sweet complexity

11₂₀

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 Inappropriate

Creaminess Inappropriate

Astringency Inappropriate

Other _____

2₅

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

Thanks for your submission
 Overall this beer lacked
 complexity. This beer feels like
 she alternated too much. Review
 yeast choice perhaps?

27₅₀

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Mark Davies E1147
davies78@bigpond.net.au

Category# _____ Entry# 277243
 Sub (a-f) 20
 Subcategory C
 Special Ingredients _____

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

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt COFFEE, NO RICH MALT
 Hops NO HOPS
 Fermentation _____
 Other _____

7
12

Appearance

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

White Ivory Beige Tan Brown Inappropriate
 Head _____
 Retention _____
 Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13

Flavor

None L M H Inappropriate
 Malt DRY, DARK MALT,
 Hops QUITE ASTRINGENT
 Bitterness A GUSHER! OVER
 Fermentation CARBONATION MUST
 Balance HAVE DETRACTED FROM
 Finish/Aftertaste FLAVOUR
 Other _____

10
20

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

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

Mouthfeel

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

3
5

Overall

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

5
10

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

GUSHED, YEAST HAS ATTENUATED
OUT AND LEFT LITTLE RICH
COMPLEX MALT FLAVOURS

28
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 **Alex Taubert**
 Name **E2971**
 BJCP ID & Rank **lexmainstay@hotmail.com**
 Email **Rank Pending**

Category# **16** Entry# **391343**
 Sub (a-f) **B**
 Subcategory **oatmeal stout.**
 Special Ingredients _____

Position in flight **6**
 Entry of **23**

Advanced to MINI-BOS
 PLACE **26.5**
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt **coffee aroma acrid spicy**
 Hops **No hop aroma**
 Fermentation **highest esters**
 Other **Spicy coffee aroma upfront burnt asles, low chillies aroma.**

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color **Blackest Black**
 Head White Ivory Beige Tan Brown Inappropriate
 Head **3**
 Clarity Brilliant Hazy Opaque Other
 Retention Quick Lasting Other
 Other **Completely opaque**
 Texture **Tight bubbles**

3₃

Flavor

None L M H Inappropriate
 Malt **Burnt Roast Malt acrid**
 Hops **No Detectable hops.**
 Bitterness **incredibly Bitter**
 Fermentation **No Detectable fruit**
 Balance Hoppy Malt Sweet **very Roasty Burnt acid**
 Finish/Aftertaste Dry Sweet **finish hard to detect behind acidity**
 Other **incredibly Roasty & bitter acrid harsh.**

8₂₀

Mouthfeel

Thin M Full Inappropriate
 Body **2**
 Creaminess **5**
 Carbonation None L M H
 Astringency
 Warmth
 Other **Very astringent**

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

4₁₀

Feedback

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

This is a very well made beer & not too far off of scoring highly. Unfortunately this beer is let down by the dominant burnt & acrid roast. Pull back on the roast malt & add more oats or flaked barley to boost the body.

75₁₅₀

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



Mark Davies E1147
davies78@bigpond.net.au

Location _____

Date _____

Category# 16 Entry # 416134
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position In flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE _____

34.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt COFFEE, ROAST
 Hops A LITTLE SWEETNESS
 Fermentation NO HOPS
 Other _____

9
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor
 Malt Wheat. Subtle grainy notes
 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 DRY ROAST DOMINATES
 Hops SWEET MALT
 Bitterness DRY FINISH
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

14
20

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

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

Mouthfeel

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

2
5

Overall

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

7
10

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

LACKS THE CREAMINESS AND SWEETNESS. ALSO CLEARLY OVER CARBONATED.
REVIEW SPECIALTY MALT BILL AND MASHING TEMPS

35
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



Mark Davies E1147
davies78@bigpond.net.au

Location _____ Date _____

Category# 16 Entry # 523 232

Sub (a-f) B

Subcategory _____

Special Ingredients _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE 31

CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt SMOOTH, SWEET, CREAMY

Hops SLIGHT ROAST,

Fermentation NO COFFEE?

Other NO HOPS

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color SMOOTH, SWEET, CREAMY

Clarity SLIGHT ROAST,

Head NO COFFEE?

Retention NO HOPS

Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

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 SMOOTH, SWEET, CREAMY

Carbonation SLIGHT ROAST,

Warmth NO COFFEE?

Creaminess NO HOPS

Astringency NO COFFEE?

Other _____

3
5

Overall

Classic Example SMOOTH, SWEET, CREAMY

Flawless SLIGHT ROAST,

Wonderful NO COFFEE?

Not to Style _____

Significant Flaws _____

Lifeless _____

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

6
10

NICE AROMA BUT THE FLAVOUR IS MORE OF A DARK ALE. NEEDS MORE COFFEE / ROAST FLAVOURS AND SWEET / CREAMY FINISH.

33
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Simon Cherry
BJCP ID & Rank _____
Email simcherry76@gmail.com

Category# 16 Entry# 573534
Sub (a-f) a
Subcategory (Spell out) sweet stout
Special Ingredients _____

Position in flight 2
of 23
Advanced to MINI-BOS
PLACE 205
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
Pro Brewer Brewery _____
Industry Describe _____
Judging Years 0

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt low malt/roast aroma
Hops low hop aroma
Fermentation _____
Other apple/estery aroma

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color ruby highlights
Clarity rub
Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention very thin
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
Malt Wheat. Subtle grainy notes
Hops OK for style.
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate
Malt roasty
Hops low hop taste
Bitterness
Fermentation Hoppy
Balance Malty
Finish/Aftertaste Dry a lingering effect lasts
Other _____

8₂₀

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

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

Mouthfeel

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

1₅

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless

4₁₀

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
the aroma is a strong fruits, apple smell. The first taste is better than the smell. Little to no body or carbonation or creaminess lets it down. Sweetness level is ok.

20₅₀

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 **Alex Taubert**
E2971
BJCP ID & Rank **lexmainstay@hotmail.com**
Email **Rank Pending**

Category# **20** Entry # **582489**
Sub (a-f) **C**
Subcategory **Imperial Stout**
Special Ingredients _____

Position in flight Entry **20** of **23**
Advanced to MINI-BOS?
PLACE **17.25**
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 **Bottle was squishy - no hiss on opening**

Aroma

Malt None L M H Inappropriate **medium coffee aroma**
Hops **No hop aroma**
Fermentation **vegemite / harsh** **5**
Other **cardboard/wet paper aroma dominates vegemite aroma is high high alcohol**

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 **pours like old motor oil. Black** **3**

Flavor

Malt None L M H Inappropriate **intense coffee burnt acidity**
Hops **No hop flavour**
Bitterness **Hard to discern due to acidity**
Fermentation **vegemite, biting, harsh** **7**
Balance Hoppy Alcoholic Malt Other **balance to alcohol**
Finish/Aftertaste Dry Sweet Other **finishes slightly sweet wet paper cardboard vegemite alcohol and acrid Roasted coffee**

Mouthfeel

Body Thin M Full Inappropriate
Creaminess None L M H Inappropriate **2.5**
Carbonation None L M H Inappropriate
Astringency **incredibly astringent great body** **5**
Warmth Other

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless **3**

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
This is a good attempt at the style that has unfortunately been let down by some significant flaws. pull back on the roasted grains, consider secondary fermentation away from spent yeast. great body not too far off of being a great beer **18.5**

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**
Malt 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	VH	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	Burnt H
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	mint VH

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

Keep trying!



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Carl Legros
BJCP ID & Rank Provisional
Email big_legros@hotmail.com

Category# 20 Entry# 589733
Sub (a-f) B
Subcategory American Stout
Special Ingredients _____

Position in flight _____
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**

None L M H Inappropriate
Malt Moderately low malt
Hops Sweetness. No chocolate
Fermentation Coffee or burnt aromas
Other No hop aroma of much **6**₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color Head Retention
Clarity Texture tight **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**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 Moderately low roasted
Hops malt. Very low level
Bitterness of caramel / sweetness
Fermentation found. Not hop flavor
Balance Medium finish. Clean
Finish/Aftertaste lean finish. Moderately
Other low bitterness. **11**₂₀

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

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

Mouthfeel

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

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.

Thanks for your submission to improve this beer perhaps work on the malt profile and allow some hop aroma. Also increase the bitterness a little

Judge Total **29**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 _____



Mark Davies E1147
davies78@bigpond.net.au

Category# _____ Entry # 616753
 Sub (a-f) 20
 Subcategory C
 Special Ingredients _____

Position in flight _____
 of _____

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 DARK FRUIT
 Hops LITTLE SWEET/DARK
 Fermentation MALT,
 Other _____

8
 12

Appearance

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

Example: How to fill in a Scoresheet

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

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

13

Flavor

None L M H Inappropriate
 Malt RICH FRUIT/MALT
 Hops NO ROAST CHARACTERS,
 Bitterness A LITTLE ALCOHOL
 Fermentation MEDIUM DRY FINISH
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

12
 20

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

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

Mouthfeel

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

3
 5

Overall

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

6
 10

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

A PLEASANT DARK BEER WHICH LACKS THE COMPLEXITY, RICHNESS OR DEPTH OF THE STYLE

32
 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 _____



Mark Davies E1147
davies78@bigpond.net.au

Category# 16 Entry # 626919
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 30
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt SWEET MALT,
 Hops A LITTLE DARK FRUIT
 Fermentation _____
 Other _____

8
12

Appearance

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

13

Flavor

None L M H Inappropriate
 Malt SOME DARK MALT,
 Hops V. LITTLE ROAST,
 Bitterness MODERATE SWEETNESS
 Fermentation NO COFFEE OR
 Balance CHOCOLATE
 Finish/Aftertaste _____
 Other _____

12
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 _____

3
15

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.

NEEDS MORE ROAST / COFFEE / CHOCOLATE
AND A SMOOTHER / SWEETER FINISH.
- MASH TEMPS TOO LOW?

31
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 **Alex Taubert**
E2971
BJCP ID & Rank **lexmainstay@hotmail.com**
Email **Rank Pending.**

Category# **20** Entry# **713477**
Sub (a-f) **B**
Subcategory **American Stout**
Special Ingredients _____

Position in flight **14**
Entry of **23**
Advanced to MINI-BOS
PLACE
29.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK

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

Aroma

Malt None L M H Inappropriate **very low coffee aroma.**
Hops None L M H Inappropriate **low hops citrus**
Fermentation None L M H Inappropriate **low fruit esters pineapple**
Other **No strong roast aroma.** **5**₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other
Retention Quick Lasting Other
Texture **rocky & dense.** **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 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** **13**

Flavor

Malt None L M H Inappropriate **Sweet malt flavor with some roast.**
Hops None L M H Inappropriate **Sugary ripe melon.**
Bitterness None L M H Inappropriate **medium bitterness**
Fermentation None L M H Inappropriate **clean ferment**
Balance Hoppy Maltly Inappropriate **sweet & fruity (hops)**
Finish/Aftertaste Dry Sweet Inappropriate **slightly sweet**
Other **subdued roast quite sweetness (candy) musk sticks sweetness is high.** **13**₂₀

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

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

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 **slipk** **2**₅

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
This is a well brewed beer with no major flaws but it is let down by the lack of Malt derived Roast aroma and an overpowering candy like sweetness in flavour. Try adding some oats or flaked barley to boost the body. If this beer was intentionally sweetened try pulling back on sweetness ingredients. **28**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 UC Date 2/6/18

Judge Name Simon Cherry
BJCP ID & Rank _____
Email simcherez76@gmail.com

Category# 20 Entry# 713477
Sub (a-f) B
Subcategory American stout
Special Ingredients _____

Position In flight 14 of 23
Advanced to MINI-BOS
PLACE 29.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate Maybe not enough roast aroma
Hops None L M H Inappropriate low hop aroma
Fermentation None L M H Inappropriate slightly spicy
Other _____

6 12

Appearance

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

Other nice and clear
ruby highlights

3 3

Flavor

Malt None L M H Inappropriate Moderate roast slightly coffee effect
Hops None L M H Inappropriate Maybe not enough hop forward
Bitterness None L M H Inappropriate Good level good linger after taste
Fermentation None L M H Inappropriate earthy spicy
Balance Hoppy Maltly Sweet Inappropriate Could be more hoppy for style
Finish/Aftertaste Dry Sweet Inappropriate Maybe too sweet for style
Other _____

12 20

Mouthfeel

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

14 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.
Great carbonation and head retention.
Maybe not enough roast aroma coming through
Tasted a musk stick sweet taste.
I liked it. Maybe not enough roasted taste or hop aroma for the style

3 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 None L M H Inappropriate **13** 30
Malt None L M H Inappropriate Wheat. Subtle grainy notes
Hops None L M H Inappropriate OK for style
Bitterness None L M H Inappropriate Way too high for style
Fermentation None L M H Inappropriate Banana. Low Clove. Hint of bubblegum

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

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

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Mark Davies E1147

davies78@bigpond.net.au

Category# _____ Entry # 887664
 Sub (a-f) 20
 Subcategory C
 Special Ingredients _____

Position
in flight
EntryAdvanced to
MINI-BOS32.5

PLACE

CONSENSUS SCOREmay 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 DARK MALT
 Hops NO HOPS
 Fermentation _____
 Other _____

8₁₂**Appearance**

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

White Creamy Beige Tan Brown Inappropriate
 Head _____
 Retention _____
 Texture _____

3₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor 13₁₂

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 DARK MALT, DRY
 Hops FINISH, FAIRLY
 Bitterness SMOOTH
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

13₂₀**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
 Creaminess _____

None L M H Inappropriate
 Carbonation _____

Astringency _____

Warmth _____

Other _____

3₅**Overall**

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

7₁₀**Feedback**

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

A NICE DARK ALE, BUT LACKS THE MALT COMPLEXITY FOR THE STYLE.

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

Judge Total

34₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name **Alex Taubert.**
 Name **E2971**
 BJCP ID & Rank **lexmainstay@hotmail.com**
 Email **Rank pending**

Category# **16** Entry# **934683**
 Sub (a-f) **B**
 Subcategory **oatmeal stout.**
 Special Ingredients _____

Position in flight **8**
 of **23**

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 **low coffee roast aroma**
 Hops **No hop aroma**
 Fermentation **some fruit esters apples pears**
 Other **low alcohol aroma fruit dominates**

9₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color **Garret highlights**
 Clarity **Retention**
 Head **Dense Maassig**
 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 **13**
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt **low malt flavour roast coffee**
 Hops **No hop flavour.**
 Bitterness **medium bitterness.**
 Fermentation **fruit esters some fruit**
 Balance **Balanced towards fruit**
 Finish/Aftertaste **finished dry**
 Other **far too fruity not enough malt flavour**

11₂₀

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 Creaminess
 Carbonation
 Astringency
 Warmth
 Other **Not Enough body.**

2₅

Overall

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

5₁₀

Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
This is a well brewed beer that is let down by the dominant fruit flavour check your fermentation temps and add some rolled oats or flaked barley to boost the body high. You're almost there keep trying.

Judge Total 30₅₀

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 GC Date 2/6/18

Judge Name Simon Cherry
BJCP ID & Rank _____
Email simchcz76@gmail.com

Category# 20 Entry# 934647
Sub (a-f) C
Subcategory Imperial stout
Special Ingredients _____

Position in flight 23 of 23
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

Inappropriate

Malt None L M H Nice malty coffee

Hops L M H Low hop aroma

Fermentation L M H low fruity spicy

Other _____

7
12

Appearance

Inappropriate

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

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 None L M H Wheat. Subtle grainy notes **13**

Hops L M H OK for style

Bitterness L M H Way too high for style

Fermentation L M H Banana. Low Clove. Hint of bubblegum

Flavor

Inappropriate

Malt None L M H Maybe not malty enough for style

Hops L M H low hop flavour

Bitterness L M H balanced bitterness

Fermentation L M H _____

Balance Hoppy Malty Malty finish

Finish/Aftertaste Dry Sweet Finished sweet

Other _____

9
20

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

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

Mouthfeel

Inappropriate

Body Thin M Full Creaminess None L M H **4**

Carbonation L M H Astringency L M H **5**

Warmth L M H Other velvety texture

Overall

Classic Example Not to Style

Flawless Significant Flaws

Wonderful Lifeless

5
10

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

Maybe not intense and strong and Alcohol to be an imperial stout
Great beer I like it.

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

28
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Alex Taubert.
Name E2971
BJCP ID & Rank lexmainstay@hotmail.com
Email Rank Pending

Category# 20 Entry # 934647
Sub (a-f) C
Subcategory Imperial Stout
Special Ingredients _____

Position in flight 23
Advanced to MINI-BOS 29
Entry 23
of 23
PLACE
CONSENSUS SCORE
may not be an average of judge's individual scores

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

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, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of beer and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

Aroma

Malt None L M H Inappropriate bready malt aroma low roast

Hops No hop aroma.

Fermentation clear fermentation No fruit esters

Other low alcohol aroma not harsh

7₁₂

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other ruby highlights

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Texture Tight bubbles messy.

3₃

Flavor

Malt None L M H Inappropriate malty bready coffee like flavor

Hops No hop flavor.

Bitterness Moderate bitterness.

Fermentation No fruit esters, clean

Balance Hoppy Malty creamy sweet roasty

Finish/Aftertaste Dry Sweet slightly sweet finish

Other No fruit ester & lovely malt depth but not robust or roasty Not intense

12₂₀

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth lowely. No alcohol warmth.

Creaminess None L M H Inappropriate

Astringency 3₅

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.

This is an excellently brewed beer that is unfortunately not to style for the style it was entered in. If this beer was entered as a sweet or oatmeal stout it could have scored over 40. Not big enough in alcohol or intensity for an imperial stout. great beer on its own

30₅₀

Judge Total

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		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, acceptable
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 2/6/18

Judge Name Simon Cherry
 BJCP ID & Rank _____
 Email simcheyz76@gmail.com

Category# 16 Entry# 934683
 Sub (a-f) B
 Subcategory Oatmeal stout
 Special Ingredients _____

Position in flight 8 of 23
 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 Moderate roasty aroma
 Hops low hop aroma
 Fermentation fruity estery
 Other _____

8
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13

Flavor

None L M H Inappropriate
 Malt roast coffee taste
 Hops low hop flavour
 Bitterness Nice bitterness / balanced
 Fermentation fruity estery
 Balance Hoppy Malty Nice level balanced
 Finish/Aftertaste Dry Sweet Maybe not sweet enough
 Other _____

10
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body
 Creaminess
 Carbonation
 Astringency
 Warmth
 Other _____

3
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.
Looks smells great. Good coffee
malty aroma.
Maybe not silky enough
Also too fruity estery

28
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 Carl Legros
BJCP ID & Rank Provisional
Email big_beams@hotmail.com

Category# 20 Entry# 974477
Sub (a-f) B
Subcategory American Stout
Special Ingredients _____

Position in flight Entry _____
Advanced to MINI-BOS _____
PLACE 23
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK overfilled

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

Aroma

Malt None L M H Inappropriate Very low malt aroma
Hops without coffee or chocolate - No hop
Fermentation aroma. Very low doggie yard
Other _____

5₁₂

Appearance

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

3₃

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

Flavor

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

13₂₇

Flavor

Malt None L M H Inappropriate Very strong st. Vegetative
Hops least to the beer.
Bitterness No hop flavor. This
Fermentation beer finishes dry
Balance Hoppy Malty Other and this acidic.
Finish/Aftertaste Dry Sweet
Other _____

7₂₀

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

Vegetative

Mouthfeel

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

2₅

Overall

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

3₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Thanks for your submission. Overall this beer did not hit the mark. One way to avoid vegetative flavor is to limit your wort time on the yeast cake.

20₅₀

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 _____



Mark Davies E1147
davies78@bigpond.net.au

Category# _____ Entry# 974477
 Sub (a-f) 20
 Subcategory B
 Special Ingredients _____

Position In flight _____
 Entry _____
 of _____

Advanced to MINI-BOS _____
 PLACE 23
 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 V. LOW AROMA

Hops SLIGHT SWEETNESS

Fermentation _____

Other _____

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate

Malt DRY/ROAST/

Hops MINIMAL HOPS

Bitterness ASTRINGENT

Fermentation ALMOST A VEGEMITE

Balance FLAVOUR

Finish/Aftertaste _____

Other _____

10
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

2
5

Overall

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

5
10

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

BEER IS DRY & ASTRINGENT,
WAS IT LEFT ON TOAST
TOO LONG? NEED CARAMEL/
SWEETNESS & HOPS FOR
STYLE

26
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.
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