



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Curtan McCarthy  
BJCP ID & Rank \_\_\_\_\_  
Email curtan@aircannil.com

Category# 15 Entry# 118293  
Sub (a-f) AB  
Subcategory APA  
Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Black Ops  
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"/>	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		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>M</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery	<u>H</u>	Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection  ok**Aroma**

None L M H Inappropriate

Malt  /

Hops  /

Fermentation  /  (Banana Pear) Benz

Other Estery character dominates aroma 5

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  /

Clarity  /  Other

Head  /  Other

Retention  /  Other

Texture \_\_\_\_\_ 2

**Flavor**

None L M H Inappropriate

Malt  /  Sweet, biscuity

Hops  /

Bitterness  /

Fermentation  /  Diacetyl, massive ester character

Balance  /  Good malt to hop balance

Finish/Aftertaste  /

Other \_\_\_\_\_ 16

**Mouthfeel**

Thin M Full Inappropriate

Body  /

Carbonation  /

Warmth  /

None L M H Inappropriate

Creaminess  /

Astringency  /

Other \_\_\_\_\_ 3

**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.

Generally within style parameters however esters from fermentation are too high - is ~~and~~ any acetate

Medium diacetyl use diacetyl rest & VDK test methods 4

Medium diacetyl use diacetyl rest & VDK test methods 30

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Brewery Date 2/6/18

Judge Name C. Rosewarne  
 BJCP ID & Rank N/A  
 Email \_\_\_\_\_

Category# 18 Entry # 118293  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 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     Pean overtones  
 Hops     Slight pine notes  
 Fermentation     Butterscotch  
 Other \_\_\_\_\_

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

**Appearance**

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

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

Flavor

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

**13**

**Flavor**

None L M H Inappropriate  
 Malt     \_\_\_\_\_  
 Hops     Moderate Hop Aroma  
 Bitterness     Hidden by Diacetyl  
 Fermentation     notes. Bitterness  
 Balance  Hoppy  Malty  is L-M Bit under for style.  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
 Other \_\_\_\_\_

**12**

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

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

**Mouthfeel**

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

**3**

**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless   \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful   \_\_\_\_\_ Lifeless \_\_\_\_\_

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

**5**

**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

Unfortunate with some diacetyl. Hop forward well attenuated. A bit Dark for style. Maybe cut back on crystal malt.

**28**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Rigby  
BJCP ID & Rank \_\_\_\_\_  
Email damian.rigby@hotmail.com

Category# 18 Entry# 126986  
Sub (a-f) B  
Subcategory American Pale Ale  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
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 Glass bottle

### Aroma

None L M H Inappropriate  
Malt     sweet low caramel  
Hops     melon  
Fermentation     \_\_\_\_\_  
Other \_\_\_\_\_

10  
12

### Appearance

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

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

13  
13

### Flavor

None L M H Inappropriate  
Malt     sweetness holding the hop  
Hops     melon hop  
Bitterness     \_\_\_\_\_  
Fermentation     \_\_\_\_\_  
Balance     \_\_\_\_\_  
Finish/Aftertaste    \_\_\_\_\_  
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     \_\_\_\_\_  
Carbonation     \_\_\_\_\_  
Warmth    \_\_\_\_\_  
Creaminess     \_\_\_\_\_  
Astringency     \_\_\_\_\_  
Other \_\_\_\_\_

4  
5

### Overall

Classic Example     \_\_\_\_\_  
Flawless     \_\_\_\_\_  
Wonderful     \_\_\_\_\_  
Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_

7  
10

### Feedback

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

Sweet fruit impression on aroma and flavour a touch more flavour on the hops would be welcome

38  
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 BRIAN M GRAE  
 BJCP ID & Rank E1426  
 Email BRIAN.B.M.GRAE@GMAIL.COM

Category# \_\_\_\_\_ Entry # 126986  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 4  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE \_\_\_\_\_  
**38**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK**Aroma**

None L M H Inappropriate  
 Malt     LIGHT TOFFEE  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other MANGO

**9**<sub>12</sub>**Appearance**

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

**3**<sub>3</sub>**Flavor**

None L M H Inappropriate  
 Malt     \_\_\_\_\_  
 Hops     LITTLE TO NO HOP FLAVOR  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 Other \_\_\_\_\_

**15**<sub>20</sub>**Mouthfeel**

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

**4**<sub>5</sub>**Overall**

Classic Example     Not to Style  
 Flawless     Significant Flaws  
 Wonderful     Lifeless

**7**<sub>10</sub>**Feedback**

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

EASY DRINKING, SESSIONABLE  
BITTER OVER MALT  
WELL ATTENUATED  
THIN & REFRESHING RATHER THAN FULL  
1X0 SIG FLAWS, BUT ALSO  
DOESN'T "STAND OUT" Judge Total **38**<sub>50</sub>

**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  
    OK for style  
    Way too high for style  
    Banana. Low clove. Hint of bubblegum

**13****Flaws for style** (mark L-M-H for all that apply) None

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Dannian Riggs  
 BJCP ID & Rank \_\_\_\_\_  
 Email dannianriggs@hotmail.com

Category# 1B Entry # 176795  
 Sub (a-f) B  
 Subcategory (Spell out) American Pale Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 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  Glass bottle full to brim

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_ none to grassy dominates  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  \_\_\_\_\_  
 Clarity  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
 Head  \_\_\_\_\_  
 Retention  Quick  Lasting  Other \_\_\_\_\_  
 Texture medium rocky head

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

**Flavor**

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

13

### 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  \_\_\_\_\_  
 Warmth  \_\_\_\_\_  
 Other \_\_\_\_\_

2  
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.  
Hop astringency dominates the beer after the aroma and high for the beer

23  
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 BRIAN M GRAS  
 BJCP ID & Rank E1426  
 Email BRIAN.M.GRAS@GMAIL.COM

Category# 18 Entry # 176795  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight Entry of 5/  
 Advanced to MINI-BOS  
 PLACE 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  or \_\_\_\_\_

**Aroma**

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Other GRAPEFRUIT APRICOT

8  
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       \_\_\_\_\_  
 Clarity      \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate  
 Head    \_\_\_\_\_  
 Retention    \_\_\_\_\_  
 Texture BIG BUBBLES

3  
3

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

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

Flavor 13

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

**Flavor**

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Bitterness    \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Balance    \_\_\_\_\_  
 Finish/Aftertaste    \_\_\_\_\_  
 Other PEPPERY SOAPY

7  
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<input checked="" type="checkbox"/>	Oxidized	
Brettanomyces	<input checked="" type="checkbox"/>	Plastic	
Diacetyl		Solvent / Fuse	
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 \_\_\_\_\_

4  
15

**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.

ODD TASTE OVERWHELMS  
POSSIBLY BITTER/HOP  
OR FERM BYPRODUCT  
OR ADJUNCT?  
PEPPER/SOAPY  
OTHERWISE SEEM LIKE  
A NICE BEER BUT HARD TO IGNORE

27  
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 Burlington Brewing Date 2/6/18

Judge Name C. Rosenbaum  
 BJCP ID & Rank N/A.  
 Email \_\_\_\_\_

Category# 18A Entry # 236649  
 Sub (a-f) A  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt  /  Big Hop Aroma  
 Hops  /  Slight Caramel  
 Fermentation  /  notes  
 Other \_\_\_\_\_  
 10 <sub>12</sub>

### 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 <sub>3</sub>

### 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  I  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

### Flavor

None L M H Inappropriate  
 Malt  /  /  Bready Notes  
 Hops  /  /  Dry Finish  
 Bitterness  /  /  High Carbonation  
 Fermentation  /  /  Balanced towards  
 Balance  Hoppy  Malty  the Hops. Bitterness  
 Finish/Aftertaste  Dry  Sweet  is med-high.  
 Other \_\_\_\_\_  
 15 <sub>20</sub>

### 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 Inappropriate  
 Astringency  /  /   
 Warmth  /  /   
 Other \_\_\_\_\_  
 4 <sub>5</sub>

### 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 <sub>10</sub>

Maybe, a little hop forward for the Blonde Ale category. Easy drinking beer. Slight Diacetyl with dry finish

Judge Total 39 <sub>50</sub>

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



Judge Name Curran McCarthy  
BJCP ID & Rank \_\_\_\_\_  
Email curran.blaine@gmail.com

Location \_\_\_\_\_ Date \_\_\_\_\_  
Category# 18A Entry# 23664A  
Sub (a-f) A  
Subcategory Blonde Ale  
Special Ingredients \_\_\_\_\_

Position in Flight Entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 39.5  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Black Tap  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate

Malt  8 \_\_\_\_\_

Hops  X \_\_\_\_\_

Fermentation  X \_\_\_\_\_

Other \_\_\_\_\_

**12**  
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  X \_\_\_\_\_

Clarity  X \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head  X \_\_\_\_\_

Retention  X \_\_\_\_\_

Texture \_\_\_\_\_

**2**  
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 \_\_\_\_\_ 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

**13**

**Flavor**

None L M H Inappropriate

Malt  X \_\_\_\_\_ Good malt flavor

Hops  X \_\_\_\_\_

Bitterness  X \_\_\_\_\_ Far too bitter

Fermentation  X \_\_\_\_\_ Hints of diacetyl

Balance  X \_\_\_\_\_ Malt forward, decent balance

Finish/Aftertaste  X \_\_\_\_\_ Nice finish

Other bitterness while high does not linger

**15**  
20

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body  X \_\_\_\_\_

Carbonation  X \_\_\_\_\_

Warmth  X \_\_\_\_\_

None L M H Inappropriate

Creaminess  X \_\_\_\_\_

Astringency  X \_\_\_\_\_

Other \_\_\_\_\_

**4**  
5

**Overall**

Classic Example  X \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless  X \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful  X \_\_\_\_\_ Lifeless \_\_\_\_\_

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

**7**  
10

**Scoring Guide**

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

- Reduce bitterness - less kettle additions or amount of hops  
- consider using a diacetyl rest and VDK testing

**40**  
50

**Judge Total**





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burlington Brewing Date 2/6/18

Judge Name C. Rosewarne  
 BJCP ID & Rank N/A  
 Email \_\_\_\_\_

Category# 18 Entry # 279937  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight Entry _____ of _____	Advanced to MINI-BOS	<b>25.5</b>
	PLACE	
<b>CONSENSUS SCORE</b> <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     Hop Forward

Hops     Slight Oxidative notes

Fermentation     Citrus/Pine notes

Other \_\_\_\_\_

**8**<sub>12</sub>

### Appearance

Inappropriate

Yellow Gold Amber Copper Brown Black

Color  Brilliant  Hazy  Opaque  Other \_\_\_\_\_

White Ivory Beige Tan Brown

Head  Outlick  Lasting  Other \_\_\_\_\_

Clarity  \_\_\_\_\_

Retention  \_\_\_\_\_

Other \_\_\_\_\_

Texture \_\_\_\_\_

**2.5**<sub>3</sub>

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

Malt  L  M  H  Inappropriate Wheat. Subtle grainy notes

Hops     OK for style

Bitterness     Way too high for style

Fermentation     Banana. Low Clove. Hint of bubblegum

**13**<sub>13</sub>

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

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

### Flavor

None L M H Inappropriate

Malt     Citrus Pine notes

Hops     Slight Caramel notes. Diacetyl.

Bitterness     No Malt flavour

Fermentation     Some Oxidation

Balance  Hoppy  Malty  \_\_\_\_\_

Finish/Aftertaste  Dry  Sweet  Pry Finish Slightly Astringent

Other \_\_\_\_\_

**9**<sub>10</sub>

### Mouthfeel

Inappropriate

Thin M Full

Body     Creaminess

None L M H Inappropriate

Carbonation     Astringency

Warmth     Other \_\_\_\_\_

**3.5**<sub>5</sub>

### 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.

**4**<sub>10</sub>

Nice beer! Slight caramel diacetyl notes with some lingering astringency. Hop forward

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	

**27**<sub>150</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Curran McCarthy  
BJCP ID & Rank \_\_\_\_\_  
Email curranblaine@gmail.com

Category# 18 Entry # 279937  
Sub (a-f) A  
Subcategory IPA  
Special Ingredients \_\_\_\_\_

Position In flight Entry \_\_\_\_\_  
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 Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  ok

### Aroma

None L M H Inappropriate

Malt  / / /

Hops  / / /  Berry

Fermentation  / / /  Buffed malt

Other Sweet honey aroma

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  / / /

Clarity  / / /  Other \_\_\_\_\_

Head White Ivory Beige Tan Brown Inappropriate

Retention  / / /  Other \_\_\_\_\_

Other \_\_\_\_\_ Texture \_\_\_\_\_

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

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  / / /  low, sweet

Hops  / / /

Bitterness  / / /  Astringent

Fermentation  / / /  Phenolic, light diacetyl

Balance  / / /  Hoppy

Finish/Aftertaste  / / /  Light lingering sweetness

Other Citrus, harsh bitterness

8  
20

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

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

### Mouthfeel

Thin M Full Inappropriate

Body  / / /

Carbonation  / / /

Warmth  / / /

None L M H Inappropriate

Creaminess  / / /

Astringency  / / /

Other \_\_\_\_\_

3  
15

### 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.

2  
10

Harshly bitter & astringent - consider modifying hop bill

Phenolic & diacetyl - better diacetyl

rest, as vdk testing.

24  
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 Damian Rigby  
 BJCP ID & Rank \_\_\_\_\_  
 Email damianrigby@hotmail.com

Category# 18 Entry # 288545  
 Sub (a-f) A  
 Subcategory Blonde Ale  
 Special Ingredients \_\_\_\_\_

Position in flight 1  
 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  /  /   touch of sweetness

Hops  /  /   floral/spice

Fermentation  /  /   some floral/pear ester

Other \_\_\_\_\_

8<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  /  /  /  /  /   Other \_\_\_\_\_

Clarity  /  /  /   Other \_\_\_\_\_

Head White Ivory Beige Tan Brown Inappropriate

Retention  /  /  /   Other \_\_\_\_\_

Texture rocky

3<sub>3</sub>

### 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<sub>13</sub>

### 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  /  /   missing sweetness

Hops  /  /   too spicy floral

Bitterness  /  /   heavy bitterness

Fermentation  /  /   \_\_\_\_\_

Balance Hoppy / Malty  /  /   \_\_\_\_\_

Finish/Aftertaste Dry / Sweet  /   \_\_\_\_\_

Other \_\_\_\_\_

9<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate

Body  /  /   \_\_\_\_\_

Carbonation None L M H Inappropriate

Warmth  /  /   \_\_\_\_\_

None L M H Inappropriate

Creaminess  /  /   \_\_\_\_\_

Astringency  /  /   \_\_\_\_\_

Other \_\_\_\_\_

3<sub>5</sub>

### 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<sub>10</sub>

The bitterness and hop dominated the beer over the rest. A touch more malt sweetness would give a better balance.

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

30<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name Brian McRae

Category# 18 Entry# 288545

Sub (a-f) A

Subcategory \_\_\_\_\_

Email BRIAN.P.McRAE@GMAIL.COM

Position in flight 1/1

Advanced to MINI-BOS 29

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    \_\_\_\_\_

Hops    FLORAL

Fermentation    LIGHT VINOUS

Other    FRUIT PEACH, PEAR, BERRY, MANDARIN

7

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color     \_\_\_\_\_

Clarity     \_\_\_\_\_

Other \_\_\_\_\_

Head White Ivory Beige Tan Brown Inappropriate

Retention    \_\_\_\_\_

Texture \_\_\_\_\_

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    \_\_\_\_\_

Hops    BITTER OVER MALT

Bitterness    \_\_\_\_\_

Fermentation    CLEAN

Balance    \_\_\_\_\_

Finish/Aftertaste    \_\_\_\_\_

Other \_\_\_\_\_

8

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

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

**Mouthfeel**

Thin M Full Inappropriate

Body    \_\_\_\_\_

Carbonation    \_\_\_\_\_

Warmth    \_\_\_\_\_

Other \_\_\_\_\_

None L M H Inappropriate

Creaminess    \_\_\_\_\_

Astringency    \_\_\_\_\_

Other \_\_\_\_\_

3

**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

7

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

EASY DRINKING

THIN & REFRESHING

MALT LOW FOR STYLE

MAYBE ADJ RECIPES OR

YEAST OR FARM TO INCREASE

MALT OR JUST

ENJOY A REDBULLY NICE BEER

Judge Total 28

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Rigby  
 BJCP ID & Rank \_\_\_\_\_  
 Email damian.rigby@hotmail.com

Category# 18 Entry # 327561  
 Sub (a-f) B  
 Subcategory American Pale Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 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 Pop bottle

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

### Aroma

None L M H Inappropriate

Malt  / \_\_\_\_\_

Hops  / \_\_\_\_\_  not distinct

Fermentation  / \_\_\_\_\_  yeasty hop aroma

Other \_\_\_\_\_

5<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  / \_\_\_\_\_

Clarity  / \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head  / \_\_\_\_\_

Retention  / \_\_\_\_\_

Texture tight head

3<sub>3</sub>

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

13<sub>13</sub>

### Flavor

None L M H Inappropriate

Malt  / \_\_\_\_\_

Hops  / \_\_\_\_\_

Bitterness  / \_\_\_\_\_  bitterness over hop flavor

Fermentation  / \_\_\_\_\_  hop and yeasty ester

Balance  / \_\_\_\_\_

Finish/Aftertaste  / \_\_\_\_\_

Other \_\_\_\_\_

12<sub>20</sub>

### 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  / \_\_\_\_\_

Carbonation  / \_\_\_\_\_

Warmth  / \_\_\_\_\_

None L M H Inappropriate

Creaminess  / \_\_\_\_\_

Astringency  / \_\_\_\_\_

Other \_\_\_\_\_

4<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

5<sub>10</sub>

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

After cracking beer and sitting bottle began to gush. Hops are a bit harsh and dominate the hop flavours. Yeast management could help

29<sub>50</sub>

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 Brian MCFAR  
 BJCP ID & Rank E1426  
 Email Brian.P.MCFAR@comcast.com

Category# \_\_\_\_\_ Entry # 327561  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 6  
 Entry of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 30.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
 Malt  X  Y CAN'T TELL  
 Hops  X  \_\_\_\_\_  
 Fermentation  X  \_\_\_\_\_  
 Other STRONG YEAST + ? - NOT PLEASANT DOMINATES 6<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  X  \_\_\_\_\_  
 Clarity  X  \_\_\_\_\_  
 Other BIG HEAD  
 Head  X  \_\_\_\_\_  
 Retention  X  \_\_\_\_\_  
 Texture  X  \_\_\_\_\_  
 Other BOTTLE GUSHED A BIT AFTER POUR 3<sub>3</sub>

**Flavor**

None L M H Inappropriate  
 Malt  X  \_\_\_\_\_  
 Hops  X  \_\_\_\_\_  
 Bitterness  X  \_\_\_\_\_  
 Fermentation  X  \_\_\_\_\_  
 Balance  X  \_\_\_\_\_  
 Finish/Aftertaste  X  \_\_\_\_\_  
 Other YEAST BURP, PEPPERY 14<sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate  
 Body  X  \_\_\_\_\_  
 Creaminess  X  \_\_\_\_\_  
 Carbonation  X  \_\_\_\_\_  
 Astringency  X  \_\_\_\_\_  
 Warmth  X  \_\_\_\_\_  
 Other \_\_\_\_\_ 5<sub>15</sub>

**Overall**

Classic Example  X  \_\_\_\_\_  
 Flawless  X  \_\_\_\_\_  
 Wonderful  X  \_\_\_\_\_  
 Not to Style \_\_\_\_\_  
 Significant Flaws \_\_\_\_\_  
 Lifeless \_\_\_\_\_  
 Feedback 5<sub>10</sub>

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

LET DOWN BY YEASTY AROMA DOESN'T COME THROUGH IN TASTE WHEN COLD, BUT DOES AS IT WARMES OTHERWISE SEEMS LIKE A NICE BEER - EVEN, NO STANDOUT CHAR. Judge Total 32<sub>50</sub>

**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 Glove. 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	

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 Brian McPhee Category# 18 Entry # 348566

BJCP ID & Rank F1426 Sub (a-f) A Position in flight 2/ of 1

Email BRIAN.P.MCPHEE@GMAIL.COM Subcategory \_\_\_\_\_ Advanced to MINI-BOS 28.5 PLACE \_\_\_\_\_

Special Ingredients \_\_\_\_\_

**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  \_\_\_\_\_

Hops  \_\_\_\_\_  FRUITY

Fermentation  \_\_\_\_\_

Other PEACH, 16MAY, FLORAL

7  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_  Head  \_\_\_\_\_

Clarity  \_\_\_\_\_  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

Malt  Wheat. Subtle grainy notes 13

Hops  OK for style

Bitterness   Way too high for style

Fermentation  Banana. Low Clove. Hint of bubblegum

### Flavor

None L M H Inappropriate

Malt  \_\_\_\_\_

Hops  \_\_\_\_\_

Bitterness  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Balance  Hoppy \_\_\_\_\_  Malty

Finish/Aftertaste  Dry \_\_\_\_\_  Sweet BITTER / SLIGHT ASTRINGENCY

Other \_\_\_\_\_

7  
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	<input checked="" type="checkbox"/>	Vegetal	

### Mouthfeel

Thin M Full Inappropriate

Body  \_\_\_\_\_

Carbonation  \_\_\_\_\_

Warmth  \_\_\_\_\_

None L M H Inappropriate

Creaminess  \_\_\_\_\_

Astringency  \_\_\_\_\_

Other \_\_\_\_\_

3  
5

### Overall

Classic Example  \_\_\_\_\_  Not to Style

Flawless  \_\_\_\_\_  Significant Flaws

Wonderful  \_\_\_\_\_  Lifeless

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

8  
10

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

BITTER OVER MALT  
BITTERNESS SHARP / HARSH / AGGRESSIVE  
SLIGHT VINOUS  
MORE LIKE A LAGER THAN AN ALE  
IN OVERALL IMPRESSION

26  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Rigby  
 BJCP ID & Rank \_\_\_\_\_  
 Email damianrigby@hotmail.com

Category# 1B Entry # 348566  
 Sub (a-f) A  
 Subcategory Blond Ale  
 Special Ingredients \_\_\_\_\_

Position in flight 2  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 18.5  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok not bottle

### Aroma

None L M H Inappropriate  
 Malt  touch of caramel sweetness  
 Hops  fruity/floral  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  Brilliant  Hazy  Opaque Other \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate  
 Head  Quick  Lasting Other \_\_\_\_\_  
 Retention  \_\_\_\_\_  
 Texture light with some rocks

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor 13  
 Malt  X  M  H  Inappropriate Wheat. Subtle grainy notes  
 Hops  X  M  H  Inappropriate OK for style  
 Bitterness  X  M  H  Inappropriate Way too high for style  
 Fermentation  X  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	

### 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 \_\_\_\_\_

3  
5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

8  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Sweetness is good for balance  
the bitterness is there but  
could be clearer

51  
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 Curtin McCarthy  
BJCP ID & Rank \_\_\_\_\_  
Email curtinm@comcast.net

Category# 58 Entry # 365634  
Sub (a-f) B  
Subcategory (Spell out) APA  
Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**28.25**  
**CONSENSUS SCORE**  
may not be an average of judge's individual scores

## Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  ok

## Aroma

**Aroma**

None L M H Inappropriate

Malt  /  Not present

Hops  /  Grassy

Fermentation  /  Bran

Other \_\_\_\_\_

5/12

## Scoresheet Instructions

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

## Appearance

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  /   Not present

Clarity  /   Not present

Other clarity could be deeper

White Ivory Beige Tan Brown Inappropriate

Head  /   Not present

Retention  /   Not present

Texture \_\_\_\_\_

2.5/3

## Example: How to fill in a Scoresheet

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

**Flavor**

Malt	<input 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

13

## Flavor

**Flavor**

None L M H Inappropriate

Malt  /   Hard to detect above grassiness

Hops  /   \_\_\_\_\_

Bitterness  /   Slightly too bitter/grassy

Fermentation  /   Just notes dominate

Balance  /   Not present

Finish/Aftertaste  /   Not present

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

## Mouthfeel

**Mouthfeel**

Thin M Full Inappropriate

Body  /   \_\_\_\_\_

None M H Inappropriate

Carbonation  /   \_\_\_\_\_

Warmth  /   \_\_\_\_\_

None L M H Inappropriate

Creaminess  /   \_\_\_\_\_

Astringency  /   \_\_\_\_\_

Other \_\_\_\_\_

4/5

## Overall

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_

Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_

Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

5/10

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, minor flaws.
Good	21-29	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

- Grassy / A Bran note  
- Drop dry hopping to reduce grassiness  
- Consider using yeast pitching to counter bran ester (iso-amyl acetate) production  
- Enjoyed drinking this beer but maybe enter it in a different class

Judge Total **28.5** / 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Barleigh Brewing Date 2/6/18

Judge Name C. Rosenbaum  
 BJCP ID & Rank N/A  
 Email \_\_\_\_\_

Category# 18B Entry # 365634  
 Sub (a-f) \_\_\_\_\_  
 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

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt     Sour notes over the  
 Hops     Hops catly / bandaid  
 Fermentation     Banana / clove  
 Other \_\_\_\_\_

**6**<sub>12</sub>

### Appearance

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

**3**<sub>3</sub>

### 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**<sub>20</sub>

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

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

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

### Flavor

None L M H Inappropriate  
 Malt     Overtaken by esters.  
 Hops     \_\_\_\_\_  
 Bitterness     \_\_\_\_\_  
 Fermentation     fully Attenuated  
 Balance     Very Dry in the finish  
 Finish/Aftertaste     \_\_\_\_\_  
 Other \_\_\_\_\_

**12**<sub>20</sub>

### Mouthfeel

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

**2**<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_  Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_  Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_  Lifeless \_\_\_\_\_

**4**<sub>10</sub>

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

Possible infection. Very Dry in the finish. ? wild yeast infection. Not to pale ale style. Tastes more like Wheat Beer. with the esters

**28**<sub>50</sub>

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Dominic Rigby  
 BJCP ID & Rank \_\_\_\_\_  
 Email dominic.rigby@hotmail.com

Category# 18 Entry # 454743  
 Sub (a-f) B  
 Subcategory (Spell out) American Pale Ale  
 Special Ingredients \_\_\_\_\_

Position in flight  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_

Advanced to MINI-BOS  
 PLACE  
**38.5**  
**CONSENSUS SCORE**

may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK Glass bottle conditioned

### Aroma

None L M H Inappropriate  
 Malt  low sweetness  
 Hops  Spicyness  
 Fermentation   
 Other \_\_\_\_\_

9 <sup>12</sup>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  Head \_\_\_\_\_  
 Clarity  Retention \_\_\_\_\_  
 Other flashing opaquate Texture Summer head dense

2 <sup>3</sup>

### Flavor

None L M H Inappropriate  
 Malt   
 Hops  not distinct from the bitterness  
 Bitterness  solid with over powering  
 Fermentation \_\_\_\_\_  
 Balance  Hoppy \_\_\_\_\_ Malty \_\_\_\_\_  
 Finish/Aftertaste  Dry \_\_\_\_\_ Sweet \_\_\_\_\_  
 Other \_\_\_\_\_

15 <sup>20</sup>

### 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  X Way too high for style  
 Fermentation  Banana, Low Clove, Hint of bubblegum

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

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

### Mouthfeel

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

4 <sup>5</sup>

### Overall

Classic Example  Not to Style \_\_\_\_\_  
 Flawless  Significant Flaws \_\_\_\_\_  
 Wonderful  Lifeless \_\_\_\_\_

7 <sup>10</sup>

### Feedback

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

Beer foam did not climb out of bottle after pouring check carbonation  
Hops flavour could be pushed forward the bitterness was a touch astringent

37 <sup>50</sup>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Brian M. Gage  
 BJCP ID & Rank E1426  
 Email Brian.P.M.Gage@Gmail.com

Category# \_\_\_\_\_ Entry # 454743  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight Entry # 7  
 of \_\_\_\_\_

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     LIGHT, HONEY, Bready  
 Hops     LIGHT FLORAL  
 Fermentation     \_\_\_\_\_  
 Other PASSION FRUIT

**9**<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        \_\_\_\_\_  
 Clarity      Other \_\_\_\_\_  
 Head Retention     \_\_\_\_\_  
 Other 60-80% HEAD Texture FLUFFY DENSE HEAD  
BIG HISS

**3**<sub>3</sub>

### Flavor

None L M H Inappropriate  
 Malt     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Bitterness     NOT UNPLEASANT, BUT HARSH  
 Fermentation     \_\_\_\_\_  
 Balance     \_\_\_\_\_  
 Finish/Aftertaste     \_\_\_\_\_  
 Other \_\_\_\_\_

**16**<sub>20</sub>

### 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     Benona. 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	

### Mouthfeel

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

**4**<sub>5</sub>

### 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.

CARBONATION DOWNWARD  
BITTER OVER MALT, BUT  
NOT UNBALANCED  
NICE, CLEAN FINISH  
SEEMS BIG, BUT WELL HIDDEN  
ALCOHOL  
NICELY CRAFTED

**8**<sub>10</sub>

**40**<sub>50</sub> 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 Burlington Brewing Date 2/6/18

Judge Name C. Rosewarne  
 BJCP ID & Rank N/A.  
 Email \_\_\_\_\_

Category# 18 Entry # 476153  
 Sub (a-f) B.  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 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  X \_\_\_\_\_  Low → Moderate grain bill.  
 Hops  \_\_\_\_\_  X  Grapefruit notes from Hops  
 Fermentation  \_\_\_\_\_  X  Cardboard / Oxidation  
 Other  \_\_\_\_\_  X Grassy.

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  X \_\_\_\_\_  Head  X \_\_\_\_\_  White \_\_\_\_\_  hazy \_\_\_\_\_  Beige \_\_\_\_\_  Tan \_\_\_\_\_  Brown \_\_\_\_\_  
 Clarity  X \_\_\_\_\_  Retention  X \_\_\_\_\_  Quick \_\_\_\_\_  Lossing \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	L
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

### Flavor

None L M H Inappropriate  
 Malt  X \_\_\_\_\_   
 Hops  \_\_\_\_\_  X  Med → High hop aroma.  
 Bitterness  \_\_\_\_\_  X   
 Fermentation  \_\_\_\_\_  X  Well attenuation  
 Balance  X \_\_\_\_\_  Hop forward  
 Finish/Aftertaste  X \_\_\_\_\_  Dry finish Slight Astringency

### Mouthfeel

Thin M Full Inappropriate  
 Body  X \_\_\_\_\_   
 Creaminess  \_\_\_\_\_  X \_\_\_\_\_   
 Carbonation  \_\_\_\_\_  X  Overcarbonated  
 Astringency  \_\_\_\_\_  X \_\_\_\_\_   
 Warmth  X \_\_\_\_\_   
 Other \_\_\_\_\_

### 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.  
Overcarbonated - Bottle cap was bulging! Very large head. Oxidized Hops. Tasted a bit aged over bittered.

Judge Total

34  
150



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Curtis McCoy  
BJCP ID & Rank \_\_\_\_\_  
Email curtis@blainejail.com

Category# 18 Entry # 47653  
Sub (a-f) B  
Subcategory (Spell out) APA  
Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 35  
**CONSENSUS SCORE**

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK**Aroma**

Inappropriate  
None L M H  
Malt  Big malt character  
Hops  bit hoppy  
Fermentation  \_\_\_\_\_  
Other \_\_\_\_\_

10  
12

**Appearance**

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

3  
3

**Scoresheet Instructions**

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

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

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

Flavor  
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  
13

**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 / Fused	
DMS		Sour / Acidic	
Esters		Smoky	
Grassy	<input checked="" type="checkbox"/> M	Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

**Flavor**

Inappropriate  
None L M H  
Malt  Big / sweet malt  
Hops  Piney, grassy  
Bitterness  High  
Fermentation  \_\_\_\_\_  
Balance  Hoppy  Malty  
Finish/Aftertaste  Dry  Sweet  
Other \_\_\_\_\_

14  
20

**Mouthfeel**

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

3  
5

**Overall**

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

5  
10

Bitter almost to astringency  
- reduce kettle additions or high  
chambrane hops  
Grassy lightly  
Reduce dry hop amount

36  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Curran McCarthy  
 BJCP ID & Rank \_\_\_\_\_  
 Email curranb@comcast.net

Category# 18 Entry# 497654  
 Sub (a-f) a  
 Subcategory Blonde Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 26  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok

**Aroma**

None L M H Inappropriate

Malt  \_\_\_\_\_  \_\_\_\_\_  
 Hops  \_\_\_\_\_  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  \_\_\_\_\_  
 Other Medicinal aroma, a bit spicy

4  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant / Hazy Opaque  Other \_\_\_\_\_ Head White / Ivory Beige Tan Brown Inappropriate

Clarity Brilliant / Hazy Opaque  Other \_\_\_\_\_ Retention Quick / Lasting  Other \_\_\_\_\_

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

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

13

**Flavor**

None L M H Inappropriate

Malt  \_\_\_\_\_  low malt character  
 Hops  \_\_\_\_\_  good on hop profile  
 Bitterness  \_\_\_\_\_   
 Fermentation  \_\_\_\_\_  add medicinal character  
 Balance Hoppy / Malty  bitterness hides any malt  
 Finish/Aftertaste Dry / Sweet  needs to be more sweet

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	M	Vegetal	

**Mouthfeel**

Thin M Full Inappropriate

Body Thin / Full  Creaminess  \_\_\_\_\_  \_\_\_\_\_

Carbonation  \_\_\_\_\_  \_\_\_\_\_ Astringency  \_\_\_\_\_  \_\_\_\_\_

Warmth  \_\_\_\_\_ Other \_\_\_\_\_

4  
5

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

5.5  
10

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

- Medicinal character, possible chlorophenols, beer oxidized  
- Needs more sweetness, consider using more fermentables, or a well attenuated yeast  
- lower fermentation may help clean up beer

26  
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 Burlough Brewing Date 2/6/18

Judge Name C. Rosewarne  
BJCP ID & Rank Nil.  
Email \_\_\_\_\_

Category# 18 Entry# 497654  
Sub (a-f) A  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position In Flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 26  
CONSENSUS SCORE  
may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
Malt  /  Phenolic Notes  
Hops  /  with caramel  
Fermentation  /  butterscotch overtones.  
Other \_\_\_\_\_

6<sub>12</sub>

### Appearance

Color  Brilliant  Hazy  Opaque  Other \_\_\_\_\_  
Clarity  Head  Quick  Lasting  Other \_\_\_\_\_  
Retention  Texture \_\_\_\_\_

2<sub>3</sub>

### 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  /  Some oxidation  
Hops  /  cardboard notes  
Bitterness  /  Harsh Bitterness  
Fermentation  /  that lingers.  
Balance  Hoppy  Malty  \_\_\_\_\_  
Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
Other \_\_\_\_\_

10<sub>20</sub>

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

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

### Mouthfeel

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

3<sub>5</sub>

### Overall

Classic Example  /  \_\_\_\_\_  
Flawless  /  \_\_\_\_\_  
Wonderful  /  \_\_\_\_\_  
Not to Style \_\_\_\_\_  
Significant Flaws \_\_\_\_\_  
Lifeless \_\_\_\_\_

5<sub>10</sub>

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

Phenolic / Medicinal notes  
hide the malt / hops

26<sub>50</sub>

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 Burleigh Brewery Date 2/6/18

Judge Name C. Rosewarne  
 BJCP ID & Rank N/A  
 Email \_\_\_\_\_

Category# 18B Entry# 517151  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 27-28  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok

### Aroma

None L M H Inappropriate  
 Malt  Apple / Acetyl Aldehydes  
 Hops  Oxidation / Cardboard  
 Fermentation  Hop forward Citrus **7**  
 Other \_\_\_\_\_

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  Hazy  Other  
 Clarity  Brilliant  Opaque  
 Head  Quick  Lasting  
 Retention  Quick  Other  
 Texture \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

### Flavor

None L M H Inappropriate  
 Malt  Light malt character  
 Hops  Grassy / Citrus  
 Bitterness  Medium  
 Fermentation  Well attenuated **11**  
 Balance  Hoppy  Malty  
 Finish/Aftertaste  Dry  Sweet  
 Other \_\_\_\_\_

### Mouthfeel

Thin M Full Inappropriate  
 Body  Thin  Full  
 Carbonation  Thin  High  
 Warmth  Thin  High  
 Creaminess  Thin  High  
 Astringency  Thin  High  
 Other \_\_\_\_\_

### Overall

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

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

Check yeast pitch rate a time on yeast Diacetyl Rest may help. at end of fermentation to clean up

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**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Cwan McCaffy  
BJCP ID & Rank \_\_\_\_\_  
Email cwan@kline.com

Category# 18 Entry # 517151  
Sub (a-f) B  
Subcategory (Spell out) APA  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**CONSENSUS SCORE**  
27.25  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Black Hops  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  or \_\_\_\_\_

**Aroma**

None L M H Inappropriate  
Malt     Bready  
Hops     Berry?  
Fermentation     Banana/Pear ester  
Other \_\_\_\_\_

8<sub>12</sub>

**Appearance**

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

15<sub>3</sub>

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

**Mouthfeel**

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

3<sub>5</sub>

**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.

3<sub>10</sub>

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

Lacking body and flavor from malt - hops happy bitterness dominates the flavors

Strong aroma out of character & can be reduced through better yeast pitching

26.5<sub>150</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Righy  
 BJCP ID & Rank \_\_\_\_\_  
 Email damianrighy@hotmail.com

Category# 18 Entry # 529557  
 Sub (a-f) B  
 Subcategory American Pale Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 40.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK Pet

**Aroma**

None L M H Inappropriate  
 Malt     complementary sweetness  
 Hops     stone fruits pine  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

10  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color        Other Head     Other  
 Clarity      Retention     Other  
 Other \_\_\_\_\_ Texture tight head

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

**Flavor**

None L M H Inappropriate  
 Malt     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Bitterness     touch on the harsher side  
 Fermentation     a bit of yeast ester  
 Balance     Hoppy Malty  
 Finish/Aftertaste     Dry Sweet  
 Other \_\_\_\_\_

15  
20

**Mouthfeel**

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

4  
5

**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

8  
10

**Feedback** Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Aroma is well it would be nice to bring hop aroma into the flavour. Slight harshness or astringency from hops

40  
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 BRIAN M GRAPE  
 BJCP ID & Rank E1426  
 Email BRIAN.M.GRAPE@GMAIL.COM

Category# \_\_\_\_\_ Entry# 529557  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 8 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 40.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok**Aroma**

None L M H Inappropriate  
 Malt     NICE BALANCE / MIX  
 Hops     SUBTLE  
 Fermentation     GRAPEFRUIT  
 Other \_\_\_\_\_

10  
12**Appearance**

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

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     \_\_\_\_\_  
 Hops     \_\_\_\_\_  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance     Hoppy Malty  
 Finish/Aftertaste     Dry Sweet  
 Other YEASTY, SOAPY

16  
20**Mouthfeel**

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

4  
5**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

8  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
WELL CRAFTED  
RESTRAINED FOR STYLE  
WELL BALANCED  
BITTER OVER MALT, BUT HAS BODY

41  
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 BRIAN MCPAE  
 BJCP ID & Rank E1426  
 Email BRIAN.P.MCPAE@AMALIC.COM

Category# \_\_\_\_\_ Entry # 559 293  
 Sub (a-f) \_\_\_\_\_  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 9  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE  
**36.5**  
**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  L  M  H

Hops  L  M  H

Fermentation  L  M  H

Other CARB / PEAK DOMINATES GALT PA W/ ALCOHOL, FUSEL

9  
12

### Appearance

Inappropriate

Color  Yellow  Gold  Amber  Copper  Brown  Black

Clarity  Brilliant  Hazy  Opaque  Other

Head  White  Ivory  Beige  Tan  Brown

Retention  Quick  Lasting  Other

Texture \_\_\_\_\_

3  
3

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

Flavor

Malt  L  M  H  Inappropriate  
 Wheat. Subtle grainy notes

Hops  L  M  H  Inappropriate  
 OK for style

Bitterness  L  M  H  Inappropriate  
 Way too high for style

Fermentation  L  M  H  Inappropriate  
 Banana. Low clove. Hint of bubblegum

13

### Flavor

Inappropriate

None L M H

Malt  L  M  H

Hops  L  M  H

Bitterness  L  M  H  Inappropriate  
SHARP

Fermentation  L  M  H

Balance  Hoppy  Malty

Finish/Aftertaste  Dry  Sweet

Other \_\_\_\_\_

13  
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot	<input checked="" type="checkbox"/>	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  Thin  M  Full

Carbonation  None  L  M  H

Warmth  L  M  H

Inappropriate

None L M H

Creaminess  L  M  H

Astringency  L  M  H

Other \_\_\_\_\_

4  
5

### Overall

Classic Example  \_\_\_\_\_

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

Not to Style \_\_\_\_\_

Significant Flaws \_\_\_\_\_

Lifeless \_\_\_\_\_

7

### Feedback

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

IMPRESSION A BIT 1-DIMENSIONAL  
LACKS COMPLEXITY  
COLD, CARBONATED W/ A  
A BIT WARMING  
CLEAR, BUT BITTERNESS  
3 HOT ALCOHOL ON  
WARMING DETRACT

36  
50

36  
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 Dominic Riggs  
 BJCP ID & Rank \_\_\_\_\_  
 Email dominicr@photo.net

Category# 1B Entry# 558273  
 Sub (a-f) B  
 Subcategory American Pale Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS?   
 PLACE 36.5  
**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 glass bottle

**Aroma**

None L M H Inappropriate  
 Malt /   
 Hops /  spice touch of pine  
 Fermentation /   
 Other \_\_\_\_\_

8<sub>12</sub>**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color /   
 Clarity /  Other \_\_\_\_\_  
 Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate  
 Head /   
 Retention /  Other \_\_\_\_\_  
 Texture light & dense

3<sub>3</sub>**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<sub>13</sub>

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

**Flavor**

None L M H Inappropriate  
 Malt /  low honey like sweetness  
 Hops /   
 Bitterness /  sharp upfront  
 Fermentation /   
 Balance /  Hoppy / Malty   
 Finish/Aftertaste /  Dry / Sweet   
 Other \_\_\_\_\_

14<sub>20</sub>**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 /  None L M H  
 Astringency /   
 Warmth /  Other \_\_\_\_\_

5<sub>5</sub>**Overall**

Classic Example / Not to Style \_\_\_\_\_  
 Flawless / Significant Flaws \_\_\_\_\_  
 Wonderful / Lifeless \_\_\_\_\_

7<sub>10</sub>

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

Hops could be pushed forward to increase the complexity

37<sub>50</sub>

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 Carrin McCarty  
BJCP ID & Rank \_\_\_\_\_  
Email carrin@drinkingguilt.com

Category# 18 Entry# 572731  
Sub (a-f) B  
Subcategory APA  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**165**  
CONSENSUS SCORE  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery Stack Hops  
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 X Wheat. Subtle grainy notes **13**  
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	<u>L</u>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

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

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate

Malt /  Sweet toffee aroma  
Hops /  low hop aroma  
Fermentation /   
Other \_\_\_\_\_

**4**<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color /  Head /   
Clarity /  Retention /   
Other \_\_\_\_\_ Texture \_\_\_\_\_

**2**<sub>3</sub>

**Flavor**

None L M H Inappropriate

Malt /  Sweet overly. Malt present  
Hops /  Dwarfed by diacetyl  
Bitterness /  No bitterness - almost  
Fermentation /  Big Diacetyl - varied bitter  
Balance /  Under attenuated  
Finish/Aftertaste /   
Other \_\_\_\_\_

**5**<sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate

Body /  Creaminess /   
Carbonation /  Astringency /   
Warmth /  Other \_\_\_\_\_

**3**<sub>5</sub>

**Overall**

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

**1**<sub>10</sub>

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

~~FB~~  
This could have been an OK beer but lacked malt and hop flavor, either due to presence of diacetyl or recipe formulation.

**15**<sub>50</sub>

Inappropriate VDK testing a use Judge Total  
diacetyl notes. Was also under attenuated.



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burling/L Brewing Date 2/6/18

Judge Name C. Rosewarne  
BJCP ID & Rank N/A  
Email \_\_\_\_\_

Category# 18 Entry # 572731  
Sub (a-f) B  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE 16.5  
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  
Malt X Wheat. Subtle grainy notes 13  
Hops X OK for style  
Bitterness X Way too high for style  
Fermentation X Banana. Low Clove. Hint of bubblegum

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

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

Malt X Piney Resin  
Hops X Warthogs Original/Bitter  
Fermentation X menthol. No Malt Notes. 6  
Other Phenols

### Appearance

Color X Head X  
Clarity X Retention X  
Other \_\_\_\_\_ Texture \_\_\_\_\_

### Flavor

Malt X Low Malt Flavour.  
Hops X low due to Diacetyl.  
Bitterness X Medium  
Fermentation X Diacetyl + Fuesels 5  
Balance X Sweet Finish  
Finish/Aftertaste X  
Other \_\_\_\_\_

### Mouthfeel

Body X Creaminess X  
Carbonation X Astringency X  
Warmth X Other \_\_\_\_\_

### Overall

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

? Infection - off Flavours unfortunately dominate. Nice colour & head retention check yeast practices + a longer diacetyl rest.

Judge Total 18





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name BRIAN MORA  
 BJCP ID & Rank E1426  
 Email BRIAN.P.MORA@GMAIL.COM

Category# \_\_\_\_\_ Entry # 592126  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight Entry 10 of \_\_\_\_\_  
 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    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Other PINE, PASSION FRUIT

10  
12

**Appearance**

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

2  
3

**Scoresheet Instructions**

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

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

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

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

13

**Flavor**

None L M H Inappropriate  
 Malt    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Bitterness     NILO - VERY CITRUS PEEL  
 Fermentation     SLIGHT ASTRINGENCY  
 Balance  Hoppy  Malty  \_\_\_\_\_  
 Finish/Aftertaste  Dry  Sweet  \_\_\_\_\_  
 Other \_\_\_\_\_

16  
10

*None*

**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 Inappropriate  
 Astringency    \_\_\_\_\_  
 Warmth    \_\_\_\_\_  
 Other \_\_\_\_\_

4  
5

**Overall**

Classic Example    Not to Style  
 Flawless    Significant Flaws  
 Wonderful    Lifeless

8  
10

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

ORIENTED TO THE BITTER  
PALATE, BUT NOT UNPLEASANT  
NICELY CAPTURED  
ALCOHOL SEEMS TO BE PRESENT,  
BUT HIDDEN

40  
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 Domian Rigby  
BJCP ID & Rank \_\_\_\_\_  
Email domianrigby@charcoal.com

Category# 19 Entry # 592126  
Sub (a-f) 13  
Subcategory American Pale Ale  
Special Ingredients \_\_\_\_\_

Position in flight  
Entry 10  
of \_\_\_\_\_

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 PET some sediment

**Aroma**

None L M H Inappropriate

Malt  /

Hops  /  pine & resin

Fermentation  /

Other \_\_\_\_\_

9  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  /

Clarity  /  Opaque Other \_\_\_\_\_

Head  /  Quick Lasting  Other \_\_\_\_\_

Retention  /

Texture tight

2  
3

**Flavor**

None L M H Inappropriate

Malt  /

Hops  /  grapefruit

Bitterness  /  Sharp & astringent

Fermentation  /

Balance  /  Hoppy Malty \_\_\_\_\_

Finish/Aftertaste  /  Dry Sweet \_\_\_\_\_

Other \_\_\_\_\_

16  
20

**Mouthfeel**

Thin M Full Inappropriate

Body  /

Carbonation  /  None L M H

Warmth  /

Creaminess  /

Astringency  /

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.

Slightly bitterness & grapefruit  
flavor - originally thought too  
astringent moves to a bitter  
end of the palate

39  
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 Scorsheet**

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

Flavor

Malt  /  Wheat. Subtle grainy notes 13

Hops  /  OK for style

Bitterness  /  /  Way too high for style

Fermentation  /  Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent	<u>1</u>	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	



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Carson McCarthy  
 BJCP ID & Rank \_\_\_\_\_  
 Email carsonblair@gmail.com

Category# 18 Entry# 995769  
 Sub (a-f) B  
 Subcategory APA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE**  
 16.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Stack Hop  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
 Malt  / \_\_\_\_\_   
 Hops  / \_\_\_\_\_  Present  
 Fermentation  / \_\_\_\_\_   
 Other Sweet aroma, no malt dextrin oxidised

3  
12

**Appearance**

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

0.5  
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**

Malt  / \_\_\_\_\_  Wheat, subtle grainy notes  
 Hops  / \_\_\_\_\_  OK for style  
 Bitterness  / \_\_\_\_\_  Way too high for style  
 Fermentation  / \_\_\_\_\_  Banana, Low Clove, Hint of bubblegum

13  
13

**Flavor**

None L M H Inappropriate  
 Malt  / \_\_\_\_\_  Malt body present  
 Hops  / \_\_\_\_\_  Hx low  
 Bitterness  / \_\_\_\_\_  Good bitterness  
 Fermentation  / \_\_\_\_\_  Slight high alcohol content  
 Balance  / \_\_\_\_\_  Hoppy / Malty  
 Finish/Aftertaste  / \_\_\_\_\_  Clean finish, little sweet  
 Other touch of diacetyl

6  
20

**Mouthfeel**

Thin M Full Inappropriate  
 Body  / \_\_\_\_\_  Creaminess  / \_\_\_\_\_   
 Carbonation  / \_\_\_\_\_  Astringency  / \_\_\_\_\_   
 Warmth  / \_\_\_\_\_  Other \_\_\_\_\_

3.5  
5

**Overall**

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

6  
10

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

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

- Despite its appearance this beer is a loose fit for the style.  
 - Little character that is typically associated with a pale ale  
 - Acetaldehyde & Diacetyl present in small amounts

19  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Brewing Date 2/4/18

Judge Name E. Rosewarne  
BJCP ID & Rank N/A  
Email \_\_\_\_\_

Category# 18 Entry# 595767  
Sub (a-f) B  
Subcategory (Spell out) \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
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  \_\_\_\_\_  Phenolic Fensol. Medicinal  
Hops  \_\_\_\_\_  Hidden by off  
Fermentation  \_\_\_\_\_  Flavours.  
Other \_\_\_\_\_

3<sub>12</sub>

**Appearance**

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

1<sub>3</sub>

**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	<u>H</u>
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<u>H</u>	Vegetal	

**Mouthfeel**

Inappropriate Inappropriate  
Body Thin  \_\_\_\_\_  Full  Creaminess  \_\_\_\_\_  \_\_\_\_\_   
Carbonation  \_\_\_\_\_  \_\_\_\_\_  Astringency  \_\_\_\_\_  \_\_\_\_\_   
Warmth  \_\_\_\_\_  \_\_\_\_\_  Other \_\_\_\_\_

2<sub>5</sub>

**Overall**

Classic Example \_\_\_\_\_  \_\_\_\_\_  Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_  \_\_\_\_\_  Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_  \_\_\_\_\_  Lifeless \_\_\_\_\_  
Feedback \_\_\_\_\_

3<sub>10</sub>

Infection! Unfortunately overtaken aromas. Poured muddy/brown. Fuesels overpower

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

14<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name Dominic Rigby  
BJCP ID & Rank \_\_\_\_\_  
Email dominic.rigby@btinternet.com

Category# 18 Entry# 614769  
Sub (a-f) B  
Subcategory American Pale Ale  
Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
Entry \_\_\_\_\_  
of \_\_\_\_\_

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  PET Full keg condition

**Aroma**

None L M H Inappropriate

Malt     \_\_\_\_\_

Hops     green/vegetable note

Fermentation     \_\_\_\_\_

Other \_\_\_\_\_

**3**

**12**

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color        \_\_\_\_\_

Clarity        \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head      \_\_\_\_\_

Retention      \_\_\_\_\_

Texture pebble

**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	

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	36-44	Exemplifies style well, requires minor fine-tuning.
	Very Good	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

**Flavor**

None L M H Inappropriate

Malt     honey like sweetness

Hops     slight fruit presence

Bitterness     \_\_\_\_\_

Fermentation     \_\_\_\_\_

Balance     \_\_\_\_\_

Finish/Aftertaste     \_\_\_\_\_

Other \_\_\_\_\_

**14**

**20**

**Mouthfeel**

Thin M Full Inappropriate

Body     \_\_\_\_\_

Carbonation     \_\_\_\_\_

Warmth     \_\_\_\_\_

None L M H Inappropriate

Creaminess     \_\_\_\_\_

Astringency     \_\_\_\_\_

Other \_\_\_\_\_

**4**

**15**

**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.

Put together well and presents well. No clear stand out on the nose, bring to the front a touch of yeast flavour maybe leave on palate a touch longer to clean up

**46**

**50**

**Judge Total**



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Brian Murray  
 BJCP ID & Rank E1426  
 Email Brian.P.Murray@gmail.com

Category# 18 Entry # 614769  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok

**Aroma**

Malt  None L  M  H  Inappropriate LIGHT CARAMEL, Bready  
 Hops  None L  M  H  Inappropriate \_\_\_\_\_  
 Fermentation  None L  M  H  Inappropriate \_\_\_\_\_  
 Other SLIGHT VEGETAL PUNK  
YEASTY ON WARMING

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

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

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**

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

14  
20

**Mouthfeel**

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

3  
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.

OPD COMBINATION OF FLAVOURS  
NO STANDOUT UNPLEASANT  
BUT COLLECTIVELY ODD  
DOESN'T COME TOGETHER  
YEASTY

35  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Curran McCarthy  
 BJCP ID & Rank \_\_\_\_\_  
 Email curran@drinkingmail.com

Category# 18 Entry # 713683  
 Sub (a-f) B  
 Subcategory APA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 43  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
 Malt 1  Burned sugar?  
 Hops 1  Moder. Peach  
 Fermentation 1  \_\_\_\_\_  
 Other \_\_\_\_\_

8<sub>12</sub>

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color 1  Brilliant Hazy Opaque \_\_\_\_\_ Other \_\_\_\_\_  
 Clarity 1  \_\_\_\_\_  
 Other \_\_\_\_\_  
 White Ivory Beige Tan Brown Inappropriate  
 Head 1  Quick Lasting \_\_\_\_\_ Other \_\_\_\_\_  
 Retention 1  \_\_\_\_\_  
 Texture \_\_\_\_\_

3<sub>3</sub>

**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 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

13<sub>13</sub>

**Flavor**

None L M H Inappropriate  
 Malt 1  Toasty  
 Hops 1  Citrus, Pine, Diesel  
 Bitterness 1  Firm, lasty  
 Fermentation 1  Clean, no off products  
 Balance 1  Well balanced  
 Finish/Aftertaste 1  \_\_\_\_\_  
 Other \_\_\_\_\_

19<sub>20</sub>

**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 1  \_\_\_\_\_  
 Creaminess 1  \_\_\_\_\_  
 Carbonation 1  \_\_\_\_\_  
 Astringency 1  \_\_\_\_\_  
 Warmth 1  \_\_\_\_\_  
 Other \_\_\_\_\_

4<sub>5</sub>

**Overall**

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

9<sub>10</sub>

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

Cool smushable APA. ~~Light~~  
fant fault it, except perhaps more  
late additions or dry hopping.

43<sub>50</sub>

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location C. Rosewarne

Date 2/6/18

Judge Name C. Rosewarne  
 BJCP ID & Rank \_\_\_\_\_  
 Email \_\_\_\_\_

Category# 18 Entry# 713683  
 Sub (a-f) B.  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position In flight Entry \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 43  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

### 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	

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 Slight Malt Background  
 Hops X Hop Forward  
 Fermentation X Slight Oxidative notes  
 Other Earthy  
9

### Appearance

Color X Head X  
 Clarity X Retention X  
 Other \_\_\_\_\_ Texture \_\_\_\_\_  
3

### Flavor

Malt X Clean grainy malt  
 Hops X M-H Hop Resin-Citrus Earthy  
 Bitterness X Appropriate Bitterness  
 Fermentation X Well Attenuated  
 Balance X  
 Finish/Aftertaste X Dry Aftertaste  
 Other \_\_\_\_\_  
17

### Mouthfeel

Body X Creaminess X  
 Carbonation X Astringency X  
 Warmth X Other \_\_\_\_\_  
5

### Overall

Classic Example X Not to Style \_\_\_\_\_  
 Flawless X Significant Flaws \_\_\_\_\_  
 Wonderful X Lifeless \_\_\_\_\_  
 Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
9

Easy Drinking Pale Ale  
Nice light caramel notes  
from the MALT Piny Citrus  
Earthy notes from the hop  
Nice Beer!  
 Judge Total 43





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Curran M'Carthy  
 BJCP ID & Rank \_\_\_\_\_  
 Email curranblain@gmail.com

Category# 18 Entry # 829781  
 Sub (a-f) \_\_\_\_\_  
 Subcategory APA  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 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 Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
 Malt /  Light malt aroma  
 Hops /  Cannot detect by aroma  
 Fermentation /   
 Other Mineral like aroma

4<sub>12</sub>

**Appearance**

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

2<sub>3</sub>

**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 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

13<sub>13</sub>

**Flavor**

None L M H Inappropriate  
 Malt /  Nice malt flavor, biscuity  
 Hops /  Not there  
 Bitterness /  Low  
 Fermentation /  2nd mineral flavor, infected?  
 Balance /  Other  
 Finish/Aftertaste /  Other  
 Other Lacks flavor characteristic of pale ale

14<sub>20</sub>

**Mouthfeel**

Thin M Full Inappropriate  
 Body /  Creaminess /   
 Carbonation /  Astringency /   
 Warmth /  Other \_\_\_\_\_

4<sub>5</sub>

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

3<sub>10</sub>

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

This beer achieves some aspects of an APA but does not fully meet the style

Cleanliness in ferment may be an issue

27<sub>50</sub>

Judge Total

**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

Perhaps use less specialty malt & more k1 addition hops to allow hop flavor to drive head



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burlington Brewing Date 2/6/19

Judge Name C. Roseborne  
BJCP ID & Rank N/A  
Email \_\_\_\_\_

Category# 18 Entry # 829781  
Sub (a-f) B  
Subcategory \_\_\_\_\_  
Special Ingredients \_\_\_\_\_

Position In flight \_\_\_\_\_  
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 Malt forward notes with low hop overma.  
Hops  None L  M  H  Inappropriate Caramel Notes come through.  
Fermentation  None L  M  H  Inappropriate  
Other \_\_\_\_\_

### 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 \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

### Flavor

Malt  None L  M  H  Inappropriate Crystal Malt comes through too much  
Hops  None L  M  H  Inappropriate Low -> Medium Hop.  
Bitterness  None L  M  H  Inappropriate Appropriate  
Fermentation  None L  M  H  Inappropriate Light residual sweetness  
Balance  Hoppy  Malt  Other Malt Forward.  
Finish/Aftertaste  Dry  Sweet  Inappropriate Dry/Sweet aftertaste  
Other \_\_\_\_\_

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

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

### 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.

Beer is overcarbonated  
Too malt forward for style.  
Slight medicinal flavour + Diacetyl. Maybe a Bigger  
Dry Hop + less specialty Malts.

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Rigby  
 BJCP ID & Rank \_\_\_\_\_  
 Email damianrigby@hotmail.com

Category# 18 Entry# 867121  
 Sub (a-f) B  
 Subcategory American Pale Ale  
 Special Ingredients \_\_\_\_\_

Position in flight 13  
 of \_\_\_\_\_  
 Advanced to MINI-BOS  
 PLACE 41  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK PET

**Aroma**

None L M H Inappropriate  
 Malt     light sweetness behind hops  
 Hops     green fruit note / grassy  
 Fermentation     \_\_\_\_\_  
 Other \_\_\_\_\_

9  
12

**Appearance**

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

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     sweetness low honey  
 Hops     restrained some fruit gross  
 Bitterness     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Balance     Hopy Malty  
 Finish/Aftertaste     Dry Sweet  
 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     \_\_\_\_\_  
 Carbonation     \_\_\_\_\_  
 Warmth     \_\_\_\_\_  
 Creaminess     \_\_\_\_\_  
 Astringency     \_\_\_\_\_  
 Other \_\_\_\_\_

5  
5

**Overall**

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

8  
10

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

The hops could pop more possible extra time in keg to remove some grassy notes and water profile could help hops pop forward

40  
50

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Brian McRae  
 BJCP ID & Rank E1426  
 Email Brian.P.McRae@Comcast.com

Category# \_\_\_\_\_ Entry # 867121  
 Sub (a-f) \_\_\_\_\_  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 13 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 41  
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    \_\_\_\_\_  
 Hops    \_\_\_\_\_  
 Fermentation    \_\_\_\_\_  
 Other SUGAR YEASTY / VEGETAL ON WARM

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

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

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

### Flavor

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

116  
20

### Mouthfeel

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

5  
5

### Overall

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

9  
10

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

VERY NICELY CRAFTED  
3 BALANCED  
NOT EXCESSIVE IN ANY RESPECT  
BUT REPRESENTATIVE

42  
15

Judge Total



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Rigby  
 BJCP ID & Rank \_\_\_\_\_  
 Email damian.rigby@hotmail.com

Category# 18 Entry# 064959  
 Sub (a-f) \_\_\_\_\_  
 Subcategory American Pale Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 35  
**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 Glass full brim

**Aroma**

None L M H Inappropriate  
 Malt  \_\_\_\_\_  
 Hops  \_\_\_\_\_ Some grassy notes  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

8<sub>12</sub>

**Appearance**

Color  \_\_\_\_\_  
 Clarity  \_\_\_\_\_  
 Other \_\_\_\_\_  
 Head  \_\_\_\_\_  
 Retention  \_\_\_\_\_  
 Texture tight and dense

3<sub>3</sub>

**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<sub>20</sub>  
 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	

**Mouthfeel**

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

4<sub>5</sub>

**Overall**

Classic Example  \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless  \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful  \_\_\_\_\_ Lifeless \_\_\_\_\_

8<sub>10</sub>

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

The beer might improve with time in keg to remove grass. also water profile might help the hop pop forward

36<sub>50</sub>

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 Brian McRae  
 BJCP ID & Rank E1426  
 Email Brian.P.McRae@Comcast.net

Category# 1B Entry# 864959  
 Sub (a-f) 1B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight 12 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 35  
**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  \_\_\_\_\_  
 Hops  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  
 Other YEASTY, GRASSY

8<sub>12</sub>

### 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<sub>3</sub>

### Flavor

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

14<sub>20</sub>

### Mouthfeel

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

3<sub>5</sub>

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

6<sub>10</sub>

### Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
ONE-DIMENSIONAL, RATHER THAN COMPLEX / SUBTLE  
WELL ATTENUATED, BUT MALTY SWEET IS CLOYING  
AND BITTER INTENSE, BUT NOT BLENDING  
 Judge Total 34<sub>50</sub>

### 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<sub>15</sub>  
 Malt  Wheat. Subtle grainy notes  
 Hops  OK for style  
 Bitterness  Way too high for style  
 Fermentation  Banana. Low Clove. Hint of bubblegum

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

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

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name BRIAN M GRAE  
 BJCP ID & Rank E1426  
 Email BRIAN.P.M.GRAE@CIVIL.COM

Category# 18 Entry# 867593  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight  
 Entry 3  
 of \_\_\_\_\_

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 \_\_\_\_\_

Bottle Inspection  or \_\_\_\_\_**Aroma**

None L M H Inappropriate  
 Malt     LIGHT BREWERY  
 Hops     \_\_\_\_\_  
 Fermentation     \_\_\_\_\_  
 Other GRAPES, GOLDEN RAISINS

10  
12**Appearance**

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

3  
3**Scoresheet Instructions**

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

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

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

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

13

**Flavor**

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

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     \_\_\_\_\_  
 Creaminess None L M H Inappropriate  
 Carbonation None L M H Inappropriate  
 Astringency     \_\_\_\_\_  
 Warmth     \_\_\_\_\_  
 Other \_\_\_\_\_

5  
5**Overall**

Classic Example  \_\_\_\_\_ Not to Style  
 Flawless  \_\_\_\_\_ Significant Flaws  
 Wonderful  \_\_\_\_\_ Lifeless

9  
10**Feedback**

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

VERY "MID-RANGE"  
BALANCED  
NOT MUDDY - DISTINCT  
BUT PROPORTIONATE  
EASY DRINKING

43  
50

Judge Total

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



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Rigby  
 BJCP ID & Rank \_\_\_\_\_  
 Email damian.rigby@ushmail.com

Category# 1B Entry# 867593  
 Sub (a-f) A  
 Subcategory Blonde Ale  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 42.5

may not be an average of judge's individual scores

**Non-BJCP Qualifications**

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok some sediment PET

**Aroma**

None L M H Inappropriate

Malt  X  Sweetness

Hops  X  low hop

Fermentation  /  \_\_\_\_\_

Other \_\_\_\_\_

10  
12

**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate

Color  \_\_\_\_\_

Clarity  Straw water low  \_\_\_\_\_

Other \_\_\_\_\_

White Ivory Beige Tan Brown Inappropriate

Head  \_\_\_\_\_

Retention  Quick  \_\_\_\_\_

Texture  rather round the edges  \_\_\_\_\_

3  
3

**Scoresheet Instructions**

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

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

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

Flavor 13

Malt  X  Wheat. Subtle grainy notes

Hops  X  OK for style.

Bitterness  X  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	

**Mouthfeel**

Thin M Full Inappropriate

Body  /  \_\_\_\_\_

Carbonation  /  \_\_\_\_\_

Warmth  /  \_\_\_\_\_

None L M H Inappropriate

Creaminess  /  \_\_\_\_\_

Astringency  /  \_\_\_\_\_

Other \_\_\_\_\_

4  
5

**Overall**

Classic Example  \_\_\_\_\_

Flawless  \_\_\_\_\_

Wonderful  \_\_\_\_\_

Not to Style \_\_\_\_\_

Significant Flaws \_\_\_\_\_

Lifeless \_\_\_\_\_

9  
10

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

Easy drinking beer  
Bitterness and malt  
separated and defined  
well

42  
50

Judge Total





# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burleigh Brewing Date 2/6/18

Judge Name C. Roszmann  
 BJCP ID & Rank N/A  
 Email \_\_\_\_\_

Category# 18 Entry # 923482  
 Sub (a-f) A  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 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 \_\_\_\_\_

### Scoresheet Instructions

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

### Example: How to fill in a Scoresheet

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

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

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

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

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt /  Malt forward Aroma  
 Hops /  Hop very low  
 Fermentation /  slight floral notes  
 Other \_\_\_\_\_ **8**<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color X Brilliant X Hazy Opaque  Other \_\_\_\_\_  
 Clarity X Head X White frothy Beige Tan Brown Inappropriate  
 Retention X Quick Lasting  Other \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_ **2.5**<sub>3</sub>

### Flavor

None L M H Inappropriate  
 Malt X  Malt forward sweetness  
 Hops X  Maybe a little overdone  
 Bitterness X  Bitterness Med → High  
 Fermentation X  Slight Oxidation  
 Balance Hoppy X Malty  Dry X Sweet   
 Finish/Aftertaste \_\_\_\_\_  
 Other \_\_\_\_\_ **14**<sub>20</sub>

### Mouthfeel

Thin M Full Inappropriate  
 Body X  Creaminess X None L M H Inappropriate  
 Carbonation X None L M H Inappropriate  
 Warmth X  Astringency \_\_\_\_\_  
 Other \_\_\_\_\_ **2.5**<sub>5</sub>

### Overall

Classic Example X \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless X \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful X \_\_\_\_\_ Lifeless \_\_\_\_\_  
**7**<sub>10</sub>

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

Malt forward sweet beer well attenuated but bitterness highlighted with a warmth in the after taste.

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

**34**<sub>50</sub>



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Curtan McCarthy  
 BJCP ID & Rank \_\_\_\_\_  
 Email curtancaine@gmail.com

Category# 18 Entry # 923482  
 Sub (a-f) A  
 Subcategory Blonde Ale  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery Stark Ops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt 1  5  
 Hops 1   
 Fermentation 1   
 Other \_\_\_\_\_

18 <sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color 1  Other \_\_\_\_\_  
 Clarity 1  Other \_\_\_\_\_  
 Head White Ivory Beige Tan Brown Inappropriate  
 Retention 1  Other \_\_\_\_\_  
 Texture \_\_\_\_\_

25 <sub>3</sub>

### 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  
 Fermentallan X Banana. Low Clove. Hint of bubblegum

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

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

### Flavor

None L M H Inappropriate  
 Malt 1  Malt heavy, very bready  
 Hops 1  lacking hop character  
 Bitterness 1  dominates sweetness  
 Fermentation 1   
 Balance 1  balance leans to malt.  
 Finish/Aftertaste 1  Dry  Sweet  
 Other \_\_\_\_\_

15 <sub>20</sub>

### Mouthfeel

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

4 <sub>5</sub>

### Overall

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

7.5 <sub>10</sub>

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

Malt heavy beer, bready with big sweetness that dominates the flavors. Perhaps use less specialty malts next time

36 <sub>50</sub>

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 Connan McCarthy  
 BJCP ID & Rank \_\_\_\_\_  
 Email conmcbj@gmail.com

Category# 18 Entry # 938853  
 Sub (a-f) B  
 Subcategory (Spell out) APA  
 Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
 of \_\_\_\_\_  
 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 Black Hops  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

**Aroma**

None L M H Inappropriate  
 Malt  Dominated by other aromas  
 Hops  Smells like weed. Herbalness. Citrus  
 Fermentation  \_\_\_\_\_  
 Other \_\_\_\_\_

**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  \_\_\_\_\_  
 Clarity  Other \_\_\_\_\_ Retention  \_\_\_\_\_  
 Other \_\_\_\_\_ Texture \_\_\_\_\_

**2** 3

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

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

Flavor **13**

Malt	<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

**Flavor**

None L M H Inappropriate  
 Malt  Malt aroma present  
 Hops  Lot of hop flavor  
 Bitterness  Firm bitterness, balances well  
 Fermentation  Vegetal  
 Balance  Hop dominant  
 Finish/Aftertaste   Lingering bitterness  
 Other \_\_\_\_\_

**15** 20

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

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

**Mouthfeel**

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

**4** 5

**Overall**

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

**6** 10

Is there another ingredient in here? Juniper?  
Drinkable - would drink a lot. Needs more malt character

**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

**39** 50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location Burlington Brewing Date 2/6/18

Judge Name C. Rosewarne  
 BJCP ID & Rank N/A  
 Email \_\_\_\_\_

Category# 18 Entry # 938853  
 Sub (a-f) B  
 Subcategory (Spell out) \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Advanced to MINI-BOS \_\_\_\_\_  
 PLACE 39  
**CONSENSUS SCORE**  
 may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
 Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  ok

### Aroma

None L M H Inappropriate  
 Malt  X \_\_\_\_\_  Nice Hop forward  
 Hops  \_\_\_\_\_  X \_\_\_\_\_  Aroma. Citrus Notes  
 Fermentation  X \_\_\_\_\_  Clean no off  
 Other \_\_\_\_\_ Flavours noted. 10<sub>12</sub>

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
 Color  X \_\_\_\_\_  Head  X \_\_\_\_\_  White  Ivory  Beige  Tan  Brown  
 Clarity  X \_\_\_\_\_  Retention  X \_\_\_\_\_  Other  
 Other \_\_\_\_\_ Texture \_\_\_\_\_ 3<sub>3</sub>

### 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

None L M H Inappropriate  
 Malt  X \_\_\_\_\_  Clean grain tastes.  
 Hops  \_\_\_\_\_  X \_\_\_\_\_  Moderate → High  
 Bitterness  \_\_\_\_\_  X \_\_\_\_\_  Moderate Bitterness.  
 Fermentation  X \_\_\_\_\_  Well attenuated maybe bit off 15<sub>20</sub>  
 Balance  X \_\_\_\_\_  Hop forward light malt character  
 Finish/Aftertaste  X \_\_\_\_\_  Dry/Sweet finish.  
 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	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

### Mouthfeel

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

### Overall

Classic Example  \_\_\_\_\_  Not to Style  
 Flawless  \_\_\_\_\_  Significant Flaws  
 Wonderful  \_\_\_\_\_  Lifeless 7<sub>10</sub>

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

Easy Drinking beer, some slight oxidation of hops.  
Nice bitterness. Body maybe a little thin. Overall a good beer could do with a bit more complexity. Judge Total 39<sub>50</sub>

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 Brian McRae  
 BJCP ID & Rank E1426  
 Email Brian.P.McRae@gmail.com

Category# 18 Entry # 952419  
 Sub (a-f) B  
 Subcategory \_\_\_\_\_  
 Special Ingredients \_\_\_\_\_

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

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK

### Aroma

None L M H Inappropriate  
 Malt  \_\_\_\_\_  \_\_\_\_\_  
 Hops  \_\_\_\_\_  \_\_\_\_\_  
 Fermentation  \_\_\_\_\_  \_\_\_\_\_  
 Other \_\_\_\_\_

9  
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 13

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

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

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

### Flavor

None L M H Inappropriate  
 Malt  \_\_\_\_\_  \_\_\_\_\_  
 Hops  \_\_\_\_\_  \_\_\_\_\_  
 Bitterness  \_\_\_\_\_  \_\_\_\_\_ NICE  
 Fermentation  \_\_\_\_\_  \_\_\_\_\_  
 Balance  \_\_\_\_\_  \_\_\_\_\_  
 Finish/Aftertaste  \_\_\_\_\_  \_\_\_\_\_  
 Other YEAST

15  
20

### Mouthfeel

Thin M Full Inappropriate  
 Body  \_\_\_\_\_  \_\_\_\_\_  
 Carbonation  \_\_\_\_\_  \_\_\_\_\_  
 Warmth  \_\_\_\_\_  \_\_\_\_\_

None L M H Inappropriate  
 Creaminess  \_\_\_\_\_  \_\_\_\_\_  
 Astringency  \_\_\_\_\_  \_\_\_\_\_  
 Other \_\_\_\_\_

5  
5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

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

8  
10

NICE BALANCED SESSIONABLE  
BITTER DOMINATED  
ALONG W CO2/ACID  
BUT OK MALT BACKBONE

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

40  
50



# BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name Damian Rigby  
BJCP ID \_\_\_\_\_ & Rank \_\_\_\_\_  
Email damian.rigby@ohioemail.com

Category# 18 Entry # 952 419  
Sub (a-f) B  
Subcategory (Spell out) American Pale Ale  
Special Ingredients \_\_\_\_\_

Position in flight Entry \_\_\_\_\_  
Advanced to MINI-BOS \_\_\_\_\_  
PLACE \_\_\_\_\_  
**CONSENSUS SCORE** 78.5  
may not be an average of judge's individual scores

**Non-BJCP Qualifications**  
Cicerone  Rank \_\_\_\_\_  
Pro Brewer  Brewery \_\_\_\_\_  
Industry  Describe \_\_\_\_\_  
Judging  Years \_\_\_\_\_

Bottle Inspection  OK PST yeast sediment

### Aroma

None L M H Inappropriate  
Malt     sweetness  
Hops     sweet fruit  
Fermentation     \_\_\_\_\_  
Other \_\_\_\_\_

8  
12

### Appearance

Yellow Gold Amber Copper Brown Black Inappropriate  
Color         \_\_\_\_\_  
Clarity       \_\_\_\_\_  
Other \_\_\_\_\_  
Head      \_\_\_\_\_  
Retention      \_\_\_\_\_  
Texture tight dense

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  
13

### Flavor

None L M H Inappropriate  
Malt     sweet coating  
Hops     \_\_\_\_\_  
Bitterness     strongest bitterness good  
Fermentation     \_\_\_\_\_  
Balance     \_\_\_\_\_  
Finish/Aftertaste    \_\_\_\_\_  
Other \_\_\_\_\_

14  
20

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

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

### Mouthfeel

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

4  
5

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

8  
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.  
Lacking the hop flavour, good bitterness and sweetness balance

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.

37  
50

Judge Total