



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewall
 BJCP ID & Rank _____
 Email adam@ajsp.com.au

Category# 21 Entry# 188312
 Sub (a-f) B
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight 16
 of _____
 Advanced to MINI-BOS
 PLACE 32.25
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt
 Hops LACKING HOPS
 Fermentation
 Other _____

4₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Clarity
 Other _____

White Ivory Beige Tan Brown Inappropriate
 Head
 Retention
 Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt LOW SWEETNESS
 Hops LOW - MOD HOPS
 Bitterness
 Fermentation HOP PYLON
 Balance Happy
 Finish/Aftertaste Dry
 Other _____

11₂₀

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

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

Mouthfeel

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

4₅

Overall

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

8₁₀

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

LACKING HOPS!
LOW MOD HOP <CNEQUAL

30₅₀

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 BB6 Date 2/6/18

Judge Name P. WHELAN
 BJCP ID & Rank _____
 Email thechemists@gmail.com

Category# 21 Entry # 188312
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight 16
 Advanced to MINI-BOS _____
 PLACE 32 1/4
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

Oxygen pickup. Onion

1
12

Appearance

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

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____ Nice grain
 Hops _____ Not freshest hops?
 Bitterness _____ Great.
 Fermentation _____ Clean
 Balance Hoppy _____ Malty _____
 Finish/Aftertaste Dry _____ Sweet _____
 Other Lactose is a bit drying.

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

4
5

Overall

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

8
10

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

I can not hear a the lactose. Fresh or possible hop + no oxygen involved after fermentation. Dry hop might be a bit long

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 GC Date 2/6/18

Judge Name Hovoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry # 188312
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 16 of 38
Advanced to MINI-BOS
PLACE 32-25
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt | | _____
Hops | | subdued hop aroma
Fermentation | | diacetyl
Other _____

7₁₂

Appearance

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

3₃

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

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

Flavor **13**₂₀

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 | | subdued hop flavor
Bitterness | | | good balance
Fermentation | | | diacetyl
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____ full
Other oxidation

12₂₀

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

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

Mouthfeel

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

3₅

Overall

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

7₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
oxidation could be hop character to be subdued. otherwise a nice beer. keep on brewing!

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 **32**₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name Gors
 BJCP ID & Rank _____
 Email BLACKMOPs

Category# 21 Entry # 188312
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry of 16/38
 Advanced to MINI-BOS _____
 PLACE 27²⁵
 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 Some hop aroma/diacetyl
 Hops but overpowers
 Fermentation big diacetyl
 Other _____ sweetness unbalanced

Scoresheet Instructions

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

Appearance

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

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt mild malt
 Hops hop flavour is detracted by
 Bitterness sweetness
 Fermentation Some green apple
 Balance _____
 Finish/Aftertaste _____
 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		Splcy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

Overall

Classic Example _____
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

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

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 31
 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Horus
BJCP ID & Rank _____
Email _____

Category# 12 Entry # 235294
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position In flight 1
of 38
Advanced to MINI-BOS
PLACE
33.75
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank CBS
Pro Brewer Brewery Rockstar brewer
Industry Describe _____
Judging Years 7

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt | | _____

Hops | | quite grassy.

Fermentation | | _____

Other _____

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

Color Gold Inappropriate

Clarity Bright Inappropriate

Head Quick Inappropriate

Retention Quick Inappropriate

Texture _____

3
3

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13
13

Flavor

Malt | | _____

Hops | | _____

Bitterness | | attractant bitterness.

Fermentation | | diacetyl.

Balance Hoppy Maltly

Finish/Aftertaste Dry Sweet

Other some oxidized notes.

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

Body Thin M Full

Carbonation | |

Warmth | |

Creaminess | |

Astringency | |

Other _____

3
5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

7
10

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

some oxidized notes so watch your beer handling.
some grassiness suggests a long dry hop contact time
consider shortening dry hop time.

35
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 BBCO

Date 2/6/10

Judge Name Michael McGovern
 BJCP ID & Rank _____
 Email govs@blackhops.com.au

Category# 21 Entry # 235294
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry of 1
 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 _____

Fermentation Some buttery esters

Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13

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

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

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

16
20

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 _____

7
10

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

easy drinking, some buttery notes and slight oxidation needs more hop aroma

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

35
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name PETER WHELDON
 BJCP ID & Rank _____
 Email thechemists@gmail.com

Location _____ Date _____
 Category# 21 Entry # 235 294
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 1
 Advanced to MINI-BOS _____
 PLACE 33 1/4
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK _____
Aroma
 None L M H Inappropriate
 Malt LOW, TO STYLE
 Hops MEDIUM, I LOVE HOPS
 Fermentation SEEMS FINE TO ME
 Other _____

6
12

Score sheet 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 BRILLIANT
 Clarity HAZY
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention QUICK
 Texture FLUFFY
 Other _____

3
3

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

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

13
12

Flavor
 None L M H Inappropriate
 Malt JUST BALANCES
 Hops WINNER, REALLY GOOD
 Bitterness SMOOTH
 Fermentation WELL BREWED
 Balance GREAT
 Finish/Aftertaste WAILED IT
 Other _____

12
20

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

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

Mouthfeel
 Thin M Full Inappropriate
 Body THIN
 Carbonation LOW
 Warmth WARM
 Creaminess None L M H Inappropriate
 Astringency STRONG
 Other RESIN

3
5

Overall
 Classic Example NO
 Flawless NO
 Wonderful NO
 Not to Style _____
 Significant Flaws _____
 Lifeless _____

5
10

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

I'm really happy to drink this well brewed. A bit of chlorine. Grassy

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

29
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Jewell
BJCP ID & Rank _____
Email adam@ajsp.com.au

Category# 21 Entry # 235294
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight Entry 1
Advanced to MINI-BOS
PLACE 37.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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 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	

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 X _____
Hops X CROSSY, SPICY
Fermentation X NONE DETECTED
Other _____

9₁₂**Appearance**

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

2₃**Flavor**

None L M H Inappropriate
Malt X SLIGHT SWEETNESS
Hops _____ X HOPPY, CITRUS & RESIN
Bitterness _____ X MODERATE BITTERNESS
Fermentation X SLIGHT ASTRINGENT
Balance X HOOPY MALTY MORE HOPPY
Finish/Aftertaste X _____
Other _____

14₂₀**Mouthfeel**

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

3₅**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.

6₁₀

HOPPY AND SWEET
SLIGHT ASTRINGENCY AT END
BUT NOT OVERALL.
GOOD EXAMPLE OF STYLE

34₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location Bhlo Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email thechevnis@gmail.com

Category# 21 Entry# 295776
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight 17
 of _____
 Advanced to MINI-BOS _____
 PLACE 7.25
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Doesn't smell like a fresh top beer

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

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

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting 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 None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Liquorice

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

Malt None L M H Inappropriate Oxidized

Hops None L M H Inappropriate Not fresh

Bitterness None L M H Inappropriate High

Fermentation None L M H Inappropriate

Balance Hoppy Malty Inappropriate

Finish/Aftertaste Dry Sweet Inappropriate

Other _____

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.
Use fresh hops. Be careful of oxidation.

Judge Total 18 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBL0 Date 2/6/18

Judge Name GOVS
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry# 295776
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight of 17/38
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 17.25
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 flavish vegetal

Hops aroma of

Fermentation herbal phenolics

Other _____

3
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 _____

Head White Ivory Beige Tan Brown Inappropriate

Retention _____

Other _____

1
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

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13
13

Flavor

None L M H Inappropriate

Malt strong infection

Hops difficult to

Bitterness judge

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

3
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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

3
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

13
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location CL Date 2/6/18

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 295776
Sub (a-f) B
Subcategory _____
Special Ingredients _____

Position in flight 17
Entry of 38
Advanced to MINI-BOS
PLACE 17.25
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank CBS
Pro Brewer Brewery Cashmont
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 judges(s) and agree on consensus score. Enter consensus score at top of sheet.

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

Scoring Guide

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

Aroma

Bottle Inspection ok _____

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate phenolic

Other _____

4 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 excellent head Texture _____

2 3

Flavor

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate astringent

Fermentation None L M H Inappropriate sour/phenolic

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other oxidized

~~1~~ 6 20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth _____

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 _____

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

18 10

phenolic notes suggest some yeast cross-contamination or poor yeast health. Sour notes might be lactic acid bacteria. Check sanitation.

18 10



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Adam Sewell

BJCP ID & Rank _____

Email ada-pajsp10@gmail.com

Category# 21 Entry # 295776

Sub (a-f) B

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight 17

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE 17.25

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

None L M H 13

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

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

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

Scoring Guide

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

Aroma

None L M H Inappropriate

Malt

Hops

Fermentation VEG 700?

Other _____

Appearance

Color Inappropriate

Clarity Other

Head Inappropriate

Retention Other

Texture _____

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance

Finish/Aftertaste Sweet

Other _____

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation

Warmth

Creaminess

Astringency

Other _____

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

Feedback VEG 700 FLAVOUR
LEFT ON YEAST (SD)
FOR 700 LONG

5₁₂

2₃

6₂₀

3₅

4₁₀

20₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date 2/6/18

Judge Name GOVS
 BJCP ID & Rank _____
 Email BLACKHOPS

Category# 21 Entry# 318615
 Sub (a-f) B3
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight _____
 Entry of 27/308
 Advanced to MINI-BOS _____
 PLACE 33.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt toffee almost red
 Hops wine character
 Fermentation lacking hops.
 Other _____ Some medicinal

87₁₂

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

2₃

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **13**₂₀
 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 Sweet malt with
 Hops chocolate notes
 Bitterness could do with more
 Fermentation hops, some
 Balance Hoppy Malty solvent
 Finish/Aftertaste Dry Sweet _____
 Other _____

12₂₀

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

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

Mouthfeel

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

3₅

Overall

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

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

6₁₀

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

30₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajsp.com

Category# 21 Entry # 318615
 Sub (a-f) B3
 Subcategory _____
 Special Ingredients _____

Position in flight 27
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 33.5

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt CARAMEL / TORREF
 Hops _____
 Fermentation _____
 Other _____

9₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13₂₀
 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 _____

4₅

Overall

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

8₁₀

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

GOOD BALANCE, NEEDS MORE HOPS.

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

37₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajsp.com.au

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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	

Category# 21 Entry# 346156
 Sub (a-f) B
 Subcategory (Spell out) _____
 Special Ingredients RYE WHEAT BLACK

Position in flight Entry 18
 of _____
 Advanced to MINI-BOS
 PLACE 335
CONSENSUS SCORE
 may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate SPICY / PEPPERY (RYE)

Hops None L M H Inappropriate LOW L MUD PINE

Fermentation L M H Inappropriate _____

Other _____

8 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Other _____ Texture _____

3 3

Flavor

Malt None L M H Inappropriate SWEET, PEPPERY.

Hops None L M H Inappropriate _____

Bitterness None L M H Inappropriate GOOD PDR STYLE

Fermentation L M H Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

12 20

Mouthfeel

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth _____

Creaminess None L M H Inappropriate _____

Astringency None L M H Inappropriate _____

Other _____

4 5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

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

GOOD RYE IPA (??)
MIGHT NEED MORE HOPS
SLIGHT ASTRAINING.

7 10

Judge Total

34 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name GOUS
 BJCP ID & Rank _____
 Email BLACK HOPS

Category# 21 Entry# 346156
 Sub (a-f) B
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight of 18/38
 Advanced to MINI-BOS
 PLACE 33.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt Spicy aroma from rye
 Hops some yeast phenol
 Fermentation mild sweetness
 Other _____

7 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 judges and agree on consensus score. Enter consensus score at top of sheet.

Appearance

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

White Hazy Beige Tan Brown Inappropriate
 Head Other
 Retention Quick Lasting 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

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 20

Flavor

None L M H Inappropriate
 Malt caramel and rye
 Hops flavours with
 Bitterness some roast
 Fermentation character
 Balance Hoppy Malty firm bitterness
 Finish/Aftertaste Dry Sweet _____
 Other _____

14 20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body Other
 Carbonation None L M H Other
 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.

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

33 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO

Date 2/6/18

Judge Name GOVS
 BJCP ID & Rank _____
 Email BLACK HOPS

Category# 21 Entry# 358292
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position In flight Entry of 19/38
 Advanced to MINI-BOS _____
 PLACE 26th
 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 oxidation of hops
 Hops presents as butterscotch
 Fermentation slight vegetal
 Other _____ aroma (DMS or BREN)

5₁₂

Appearance

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

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt pleasant malt
 Hops flavours, some
 Bitterness cooked vegetables
 Fermentation Bitterness verging
 Balance on astringent
 Finish/Aftertaste _____
 Other _____

13₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>1</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
 Body 3
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

3₅

Overall

Classic Example 4
 Flawless _____
 Wonderful _____

Not to Style _____
 Significant Flaws _____
 Lifeless _____

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

4₁₀

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

27₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@gjcp.com

Category# 21 Entry # 358292
 Sub (a-f) B
 Subcategory (Spell out) _____
 Special Ingredients _____

Position In flight Entry 19
 of _____
 Advanced to MINI-BOS _____
 PLACE 26.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

6₁₂

Appearance

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

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

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

Flavor

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

9₂₀

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation _____
 Warmth _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

3₅

Overall

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

6₁₀

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

26₅₀

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 BBLG Date 2/6/18

Judge Name P. WHELOON
 BJCP ID & Rank _____
 Email Thecharists@gmail.com

Category# 22 Entry# 411217
 Sub (a-f) B
 Subcategory (Spell out) _____
 Special Ingredients _____

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____ _____
 Hops _____ Newer / fresher hops
 Fermentation _____ _____
 Other C

7
12

Appearance

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

2
3

Flavor

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

14
20

Mouthfeel

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

3
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.

Well done Had to enter such in hoppy beer to competition use 1st freshest hops as possible. Pure and pure. Good job.

33
50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor _____ _____ _____
 Malt _____ _____ _____ 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	L	Musty	
Astringent		Oxidized	M
Brettanomyces		Plastic	M
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	H	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 SC

Date 2/6/18

Judge Name HANCO
BJCP ID & Rank _____
Email _____

Category# 22 Entry# 412259
Sub (a-f) C
Subcategory _____
Special Ingredients _____

Position in flight Entry 218
Advanced to MINI-BOS
PLACE 37
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation slight acetaldehyde

Other _____

9₁₂

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

Clarity Brilliant Hazy Opaque Other _____

Head White Creamy Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

Other very light

3₃

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

13₁₃

Flavor

Malt Inappropriate

Hops Inappropriate

Bitterness Inappropriate

Fermentation Inappropriate

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

16₂₀

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

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

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth _____

Creaminess None L M H Inappropriate

Astringency _____

Other _____

4₅

Overall

Classic Example _____ Not to Style

Flawless _____ Significant Flaws

Wonderful _____ Lifeless

8₁₀

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

except beer. big malt & big hops which balance so well. some acetaldehyde detected which prevented this beer from scoring higher.

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 40₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajcp.com.au

Category# _____
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position In flight Entry 29
 Advanced to MINI-BOS
 PLACE 86
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 _____

8
12

Appearance

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

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
13

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____ Hoppy 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 _____

None L M H Inappropriate
 Creaminess _____
 Astringency _____
 Other _____

4
5

Overall

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

9
10

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

GREAT RFD IPA.

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

88
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name PETER WHELDON
 BJCP ID & Rank _____
 Email thechemist@comcast.com

Category# _____ Entry# 437 316
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry of 2
 Advanced to MINI-BOS _____
 PLACE _____
31.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt ON STYLE 4
 Hops COULD BE MORE 3
 Fermentation SOME OFF FLAVOURS 1
 Other _____

8
12

Appearance

Color ON STYLE
 Clarity ON STYLE
 Head Retention ON STYLE
 Other _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt OXIDIZED
 Hops " SALED AMOUNT
 Bitterness GOOD
 Fermentation LITTLE BIT OF APPLE
 Balance GOOD
 Finish/Aftertaste GOOD
 Other _____

15
20

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

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

Mouthfeel

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

4
5

Overall

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

5
10

Feedback

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

use less?
be careful of oxygen pick up.
slight chlorine aroma

35
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program

Structured Version



Location BB60

Date 2/6/18

Judge Name Michael McGovern
 BJCP ID & Rank /
 Email BLACK HOAD

Category# 21 Entry # 437316
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight Entry of 2
 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 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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Sweet butterscotch
 Hops L M H Inappropriate lacking hops
 Fermentation L M H Inappropriate _____
 Other _____

7
12

Appearance

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

2
3

Flavor

Malt None L M H Inappropriate Needs more hop flavour
 Hops L M H Inappropriate Diacetyl overthrows
 Bitterness L M H Inappropriate _____
 Fermentation L M H Inappropriate _____
 Balance Hoppy M Maltly _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

15
20

Mouthfeel

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

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	

34
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC

Date 2/6/18

Judge Name Hansen
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 437316
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position In flight Entry 2 of 38
Advanced to MINI-BOS
PLACE 31.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank CBS
Pro Brewer Brewery Packman Brewery
Industry Describe _____
Judging Years 7

Bottle Inspection ok

Aroma

None L M H Inappropriate
Malt _____
Hops Subdued hop & aroma
Fermentation DIACETYL
Other _____

6₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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

Flavor

None L M H Inappropriate
Malt _____
Hops Subdued hop aroma & flavour
Bitterness good bitterness.
Fermentation DIACETYL
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other OXIDIZED

10₂₀

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 _____

3₅

Overall

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

5₁₀

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

this IPA is showing oxidized notes and subdued hop aroma. consider watching your beer handling as both of these traits are related to oxidation

Judge Total

27₅₀

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 BBCo Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email Thechemists@gmail.com

Category# 22 Entry# 672351
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight of 206
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 27.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Good.
 Hops None L M H Inappropriate low, needs more orange.
 Fermentation None L M H Inappropriate Clean
 Other _____

7.5 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hozy Opaque Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 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 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 Oxidized cardboard
 Hops None L M H Inappropriate More hops for style.
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate Dry. Bristle.
 Other Very noticeable.

10 20

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

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

Mouthfeel

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

3 5

Overall

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

Feedback **6** 10

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

Really poor bottles with dry. Fermentation is done but the O2 pick up at packaging is forcing the handle.

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 **29** 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC

Date 2/6/18

Judge Name Hewas
BJCP ID & Rank _____
Email _____

Category# 22 Entry# 472351
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight 2013
Advanced to MINI-BOS _____
PLACE 27.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt | | lacks malt sweetness
Hops | | lacks hop aroma
Fermentation | | acetaldehyde & diacetyl
Other _____

5 ₁₂

Appearance

Color: Yellow Gold Amber Copper Brown Black Inappropriate
Clarity: Brilliant Hazy Opaque Inappropriate
Head: White Ivory Beige Tan Brown Inappropriate
Retention: Quick Lasting Inappropriate
Other: excellent foam 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 ₂₀
Malt L M H Inappropriate Wheat. Subtle grainy notes
Hops | | OK for style
Bitterness | | | Way too high for style
Fermentation L M H Banana, Low Clove, Hint of bubblegum

Flavor

None L M H Inappropriate
Malt | | lacks malt sweetness.
Hops | |
Bitterness | | |
Fermentation | | acetaldehyde & diacetyl
Balance: Hoppy | Malty
Finish/Aftertaste: Dry | Sweet too dry.
Other Oxidized + minerally.

9 ₂₀

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

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

Mouthfeel

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

3 ₅

Overall

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

Feedback 5 ₁₀
Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

quite a good beer but it lacked that big malt sweetness that the style calls for. consider changing grist, salts (chloride required) and mash temp.
Keep on brewing 😊 Judge Total 25 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 Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajsp.com.au

Category# 21 Entry # 485392
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight
 Entry 20
 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 ok _____

Aroma

None L M H Inappropriate

Malt

Hops GOOD HOP AROMA

Fermentation

Other _____

8₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color

Clarity Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Lasting Other _____

Texture _____

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

13₂₀

Flavor

None L M H Inappropriate

Malt

Hops

Bitterness

Fermentation

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

12₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation None L M H Inappropriate

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other _____

4₅

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

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

SLIGHT ASTRINGENT. GOOD HOP AROMA. A BIT THIN.

6₁₀

32₅₀

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 BBCO Date 2/6/18

Judge Name GOVS
 BJCP ID & Rank _____
 Email BLACK HOPS

Category# 21 Entry# 485329
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position In flight 20/38
 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 ok _____

Aroma

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

clean hop aroma could be stronger but balanced

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

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

Texture _____

3 3

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

Flavor

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation L M H Inappropriate _____

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

13 13

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 Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

clean malt flavor pairs well with hop flavor firm bitterness

17 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

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

4 5

Overall

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

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

8 7

clean beer, well made

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** 39 **50**



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajsp.com.au

Category# 21 Entry# 553942
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 3
 of _____
 Advanced to MINI-BOS _____
 PLACE 28
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt MODERATE
 Hops LOW HOP SMELL
 Fermentation _____
 Other _____

6
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry 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		Vegetal	

Mouthfeel

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

 Warmth _____
 Creaminess None L M H Inappropriate

 Astringency _____
 Other _____

2
5

Overall

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

5
10

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

LITTLE TO NO HOPS, GOOD 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

25
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC

Date 2/6/18

Judge Name Hansen
BJCP ID & Rank _____
Email _____

Category# _____ Entry# 553942
Sub (a-f) _____
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 3
of 38

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 Rockstar Brewery
Industry Describe _____
Judging Years 7

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt _____

Hops _____

Fermentation _____ butyric

Other _____

6₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hozy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____ Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt 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 _____ grainy

Hops _____ subdued hop flavor

Bitterness _____ astringent

Fermentation _____

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other oxidized

9₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H

Warmth _____

Creaminess None L M H

Astringency _____

Other _____

3₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4₁₀

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

Severe signs of oxidation and a poor ferment. Consider how you can handle beer to prevent O2 pickup and watch your yeast health & temp control

Judge Total 25₅₀

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 BBLO

Date 2/6/18

Judge Name Michael McGovern
 BJCP ID & Rank ✓
 Email BLACK HOPS

Category# 21 Entry # 553942
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight
Entry 3
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 Good hop aroma but could use more
 Hops Slight cardboard notes
 Fermentation
 Other _____

87
12

Appearance

Color Yellow Inappropriate
 Clarity Brilliant Inappropriate
 Other _____
 Head White Inappropriate
 Retention Quick Inappropriate
 Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt more hops, less malt
 Hops
 Bitterness stringent bitterness
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

90
20

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

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

Mouthfeel

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

4
5

Overall

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

45
10

Feedback

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

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

150
30

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Peter Wheldon
 BJCP ID & Rank _____
 Email thecheerist@gmail.com

Category# _____ Entry # 553942
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight of 3
 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 Curry Inn Valley
 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 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	<u>L</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Scoring Guide

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

Bottle Inspection OK

Aroma

Inappropriate

None L M H

Malt Slight grain

Hops Pine, lovely orange

Fermentation Clean

Other A little oxidised but good

8
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 Clean

3
3

Flavor

Inappropriate

None L M H

Malt Really great job

Hops All of these were great. Would drink again. Slight oxidised

Bitterness Self brewed

Fermentation Self brewed

Balance Hoppy Malty Dry Sweet

Finish/Aftertaste _____

Other _____

12
20

Mouthfeel

Inappropriate

Thin M Full

Body

Carbonation

Warmth

Creaminess

Astringency

Other _____

3
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

6
10

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

Would love this. I think it is a lovely & great work

32
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Peter Wheldon
BJCP ID & Rank _____
Email Thebrewerist@gmail.com

Category# 21 Entry # 558784
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight of 4

Advanced to MINI-BOS
PLACE

24 3/4
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt X OK OXIDISED
Hops X Low
Fermentation X More Oxidized
Other _____

6
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color X Head X
Clarity X Retention X
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

Flavor

None L M H Inappropriate
Malt X low
Hops X Needs more
Bitterness X Needs more use rate
Fermentation X Singish?
Balance Hoppy X Malty
Finish/Aftertaste Dry X Sweet Not remembered
Other _____

8
20

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

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

Mouthfeel

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

3
5

Overall

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

3
10

Feedback

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

Fermentation and cleanliness needs work. More oxygen to start, less ester building.

23
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 Adam Sewell

BJCP ID & Rank _____

Email adam@bjcp.com

Category# 21 Entry# 558784

Sub (a-f) A

Subcategory (Spell out) _____

Special Ingredients _____

Position in flight 4

Advanced to MINI-BOS _____

PLACE _____

CONSENSUS SCORE 24.75

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 SWEETNESS

Hops _____

Fermentation _____

Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Other _____

Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana, Low Clove. Hint of bubblegum

13

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

9
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H Inappropriate

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3
5

Overall

Classic Example _____ _____ Not to Style _____

Flawless _____ _____ Significant Flaws _____

Wonderful _____ _____ Lifeless _____

5
10

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

LOW HOPS, LACKING FOR STYLE

Scoring Guide

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

24
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC

Date 2/6/18

Judge Name Hansen
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 558784
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 4 of 38
Advanced to MINI-BOS _____
PLACE 24-75
CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt _____
Hops sweet/cheesy
Fermentation diacetyl
Other _____

5
12

Appearance

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

3
3

Flavor

None L M H Inappropriate
Malt _____
Hops sweet/cheesy hops dominate
Bitterness quite low
Fermentation sour, diacetyl
Balance _____
Finish/Aftertaste _____
Other _____

9
20

Mouthfeel

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

3
5

Overall

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

5
10

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

Smells like sweet/soapy. This comes from poor hop storage. Grab a vacuum sealer to store your hops. also watch fermentation is complete to clean up diacetyl.

75
50

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
10

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

isovaleric acid. → keep brewing 😊



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name Michael McGovern
BJCP ID & Rank 1
Email BLACK HOPS

Category# 21 Entry # 558784
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position In flight Entry 4
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 Diacetyl (bitter)
Hops over takes the aroma
Fermentation
Other _____

6 12

Appearance

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

2 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13

Flavor

None L M H Inappropriate
Malt Butterscotch flavors
Hops dominate
Bitterness
Fermentation
Balance Hoppy Malty _____
Finish/Aftertaste Dry 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	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

3 5

Overall

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

6 10

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

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 50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BR Date 2/6

Judge Name Michael McGovern
 BJCP ID & Rank _____
 Email BLACK HOPS

Category# 21 Entry# 5577
736
 Sub (a-f) A 559736
 Subcategory _____
 Special Ingredients _____

Position In flight Entry of 5
 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 Slight green apple
 Hops _____
 Fermentation _____
 Other _____

Correct
~~6~~ 12

Appearance

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

2 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13

Flavor

None L M H Inappropriate
 Malt Burnt malt (low)
 Hops Solvent flavour (low)
 Bitterness Harsh bitterness
 Fermentation _____
 Balance _____
 Finish/Aftertaste _____
 Other _____

10 20

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

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

Mouthfeel

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

3 5

Overall

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

5 10

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

20 20

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 GC

Date 2/6/18

Judge Name Hornoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 559736
Sub (a-f) A
Subcategory (spell out) _____
Special Ingredients _____

Position in flight Entry 5 of 38
Advanced to MINI-BOS _____
PLACE 20.75
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate Sweet malt ok

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate plastic/phenolic

Other _____

4₁₂

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
 Brilliant Hazy Opaque Other _____

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

Clarity Brilliant Hazy Opaque Other _____

Other very hazy Texture excellent

3₃

Example: How to fill in a Scoresheet

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

Flavor

Malt 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

13₁₃

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

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate subdued hop aroma

Bitterness None L M H Inappropriate _____

Fermentation None L M H Inappropriate horse blanket

Balance Hoppy Malty Inappropriate _____

Finish/Aftertaste Dry Sweet Inappropriate _____

Other _____

6₂₀

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 _____

3₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

3₁₀

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

This beer is showing signs of a Brett infection. Watch sanitation and/or cross contamination.

19₅₀

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCo

Date 2/16/18

Judge Name Peter Waldon
 BJCP ID & Rank _____
 Email thechemists@gmail.com

Category# 21 Entry # 559 736
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 5
 Advanced to MINI-BOS
 PLACE 2034
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
 Malt _____
 Hops Slightly oxidised
 Fermentation _____
 Other Earthy, soil

5
13

Appearance

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

2
3

Flavor

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

7
20

Mouthfeel

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

3
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

3
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Earthy soil note in aroma, low hop but pine + grass. bit long for dry hop

20
50

Judge Total

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde	<u>L</u>	Metallic	
Alcoholic / Hot		Musty	<u>M</u>
Astringent		Oxidized	<u>L</u>
Brettanomyces		Plastic	<u>L</u>
Diacetyl	<u>L</u>	Solvent / Fusel	<u>L</u>
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	<u>M</u>	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 Alan Sawful
 BJCP ID & Rank _____
 Email alan@dogsp.com.au

Category# 21 Entry# 559736
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight 5
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 20.75
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 _____ LOW FOR STYLE
 Fermentation _____ OXIDISED
 Other _____

5
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 _____ _____ 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 _____ APPLE?
 Hops _____ LOW HOPS
 Bitterness _____ GOOD BITTERNESS
 Fermentation _____ ASTRIN LANT
 Balance _____ _____
 Finish/Aftertaste _____ _____
 Other _____

8
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			
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

3
5

Overall

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

4
10

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

SLIGHT FLAWS, LOW HOPS
CHECK YEAST HANDLING

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

24
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Hansen
BJCP ID & Rank _____
Email _____

Category# 21 Entry # 559537
Sub (a-f) b
Subcategory (Spell out) 6 White IPA
Special Ingredients _____

Position in flight 223
Advanced to MINI-BOS
of _____
PLACE 46
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other wonderful spice & fruit character

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 excellent foam Texture _____

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13
15

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 slight phenolic/spicy
Balance Hoppy Maltly Inappropriate beautiful balance
Finish/Aftertaste Dry Sweet Inappropriate
Other wonderful coriander

18.5
20

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

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

Mouthfeel

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

4.5
5

Overall

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

9
10

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

Excellent beer, well made & packaged and exemplified the style.

well done 😊

46
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBlc. Date 2/6/18

Judge Name P. WHELDON
BJCP ID & Rank _____
Email thewhondists@gmail.com

Category# 21 Entry # 559537
Sub (a-f) 6
Subcategory 6
Special Ingredients White IPA

Position in flight of 22(6)
Advanced to MINI-BOS
PLACE 46
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M R Inappropriate
Malt _____
Hops _____
Fermentation Clean but with phenolic
Other _____
goods.

11
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 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 _____

18
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body _____
Carbonation _____
Warmth _____
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.
Just think this nails the style.
46
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 AB Co. Date 2/16/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email thechemists@gmail.com

Category# 21 Entry # 581 558
 Sub (a-f) B
 Subcategory 4
 Special Ingredients Red IPA

Position in flight 23(b)
 Advanced to MINI-BOS _____
 PLACE 34 1/4
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

None L M H Inappropriate

Malt _____

Hops oxidised

Fermentation _____

Other _____

1
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Head _____

Retention _____

Other _____ Texture _____

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style.

Fermentation Banana. Low Clove. Hint of bubblegum

13

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 _____

3
5

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

6.5
10

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

Watch the oxygen pick up.
You could use fresher hops. Malt is good.

3.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Judge Name H. Wood
BJCP ID & Rank _____
Email _____

Location _____ Date _____
Category# 21 Entry# 581058
Sub (a-f) B
Subcategory (Spell out) 4 Red IPA
Special Ingredients _____

Position In flight 238
Advanced to MINI-BOS _____
PLACE 34-35
CONSENSUS SCORE _____

may not be an average of judge's individual scores

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt _____
Hops lacks hop aroma
Fermentation clean
Other _____

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
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 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 lacks hop character
Bitterness slightly oxidized
Fermentation clean - good
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other oxidized

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

4
5

Overall

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

6
10

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

nice beer. no fermentation
faults. just a little oxidized
which took away some
of ferment & aroma.

37
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 2/16/18

Judge Name Peter Wheeler
BJCP ID & Rank _____
Email Thechemists@gmail.com

Category# 21 Entry # 585853
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 6
of 6
Advanced to MINI-BOS
PLACE 25.4
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK**Aroma**

None L M H Inappropriate
Malt _____
Hops _____
Fermentation _____
Other oxidisation noted, careful of bottling.

6
12**Appearance**

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

1.5
3**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor
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 Oxidised toast / cardboard
Hops Oxidised
Bitterness Firm
Fermentation Dry
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

11
20**Flaws for style** (mark L-M-H for all that apply)

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

Mouthfeel

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

3
5**Overall**

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

6
10**Feedback**

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

Be careful of oxygen pick up when bottling. Merge CO2 into bottling beer line.

27.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBLG Date 2/6/18

Judge Name Michael McGowan
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry # 585853
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 6th / 38
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 Huge butterscotch
Hops _____
Fermentation _____
Other _____

4₁₂

Score sheet instructions

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

Appearance

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

2₃

Example: How to fill in a Scoresheet

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

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

13₁₃

Flavor

None L M H Inappropriate
Malt Sweet buttery notes
Hops astringent bitterness
Bitterness almost plasticlike
Fermentation _____
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

10₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	1
Brettanomyces		Plastic	1
Diacetyl	1	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 _____

3₅

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless

4₁₀

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

23₅₀

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 Adam Sewell
BJCP ID & Rank _____
Email adam@ajs.com.au

Category# 21 Entry # 585853
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry B
Advanced to MINI-BOS
PLACE
25.4
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 SWEET, BUTTER?
Hops _____
Fermentation _____
Other _____

5₁₂**Appearance**

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

3₃**Flavor**

Inappropriate
None L M H
Malt _____
Hops LACING
Bitterness MODERATE
Fermentation ASTRINGENT
Balance AVERAGE
Finish/Aftertaste SWEET LINGERING
Other _____

9₁₀**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

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

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

Mouthfeel

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

2₅**Overall**

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless

4₁₀**Feedback**

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

FLAWS, LACKS HOPS & HAS SOME LINGERING ASTRINGENT TASTE. CHECK HOPS & FERMENTATION

23₁₀**Judge Total**

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC

Date 2/6/18

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry # 585853
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight: 6 of 38
Advanced to MINI-BOS:
PLACE: 25.4
CONSENSUS SCORE: 25.4
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank C.B.S
Pro Brewer Brewery Codrumans
Industry Describe _____
Judging Years _____

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt _____
Hops subdued; Smeady Socks
Fermentation diacetyl
Other oxidized notes
5₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Head _____
Retention _____
Texture _____
Other nice colour
3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt _____
Hops good hop flavour
Bitterness nice balance
Fermentation diacetyl
Balance _____
Finish/Aftertaste _____
Other _____
11₂₀

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

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

Mouthfeel

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

Overall

Classic Example _____
Flawless _____
Wonderful _____
Not to Style _____
Significant Flaws _____
Lifeless _____
5₁₀

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

good hop flavour but the
aroma was smeady hops.
watch how you store hops.
diacetyl suggests oxidation.
so watch beer handling.

Kovaleric acid

Judge Total **28**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 GC Date 2/6/18

Judge Name Hondo -
BJCP ID & Rank _____
Email _____

Category# 22 Entry # 5867A
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 17 of B.
Advanced to MINI-BOS _____
PLACE 33.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications
Cicerone Rank CBS
Pro Brewer Brewery Culver's
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops subdued hop aroma 8₁₂
Fermentation diacetyl
Other _____

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13₂₅

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 astringent
Fermentation diacetyl
Balance Hoppy Maltly _____
Finish/Aftertaste Dry Sweet _____
Other oxidized notes.

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

Mouthfeel

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

Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____
Feedback 5₁₀

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

quite full, sweet, and astringent. reconsider water/salt profile - consider using adjunct. subdued hops & diacetyl suggests oxidation & poor beer handling.

Keep on brewing ☺ Judge Total 30₅₀

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 BRC Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email Thechemists@gmail.com

Category# 22 Entry # 586179
 Sub (a-f) b
 Subcategory _____
 Special Ingredients _____

Position in flight of 17
 Advanced to MINI-BOS _____
 PLACE 33-5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

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

Bottle Inspection or _____

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 Bread + Toast
 Hops Nice melon note!
 Fermentation
 Other Bit of oxidation

8
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Clarity Brilliant Hazy Opaque Other _____
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting 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
 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
 Fermentation
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other Nice + dry but sweet lough

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
 Carbonation None L M H
 Warmth
 Creaminess None L M H
 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.

Just needs better packaging
Really good beer but I
pickups is a bitter in
bottles.

37
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 Adam Sewell
 BJCP ID & Rank _____
 Email alan@ajsp.com

Category# 21 Entry# 642551
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight 21
 of _____
 Advanced to MINI-BOS _____
 PLACE 19
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 PLASTIC/VEGGIE
 Fermentation
 Other _____

4₁₂**Appearance**

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

White Hazy Beige Tan Brown Inappropriate
 Head
 Retention Other _____
 Texture _____

3₃**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor 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 VEGGIE/PLASTIC
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	<u>L</u>
Astringent		Oxidized	
Brettanomyces		Plastic	<u>L</u>
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 _____

3₅**Overall**

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

3₁₀

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

19₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location DBCO Date 2/6/18

Judge Name GONS
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry # 642551
Sub (a-f) B
Subcategory (spell out) _____
Special Ingredients _____

Position In flight Entry 21/38
Advanced to MINI-BOS _____
PLACE 19
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 Solvent almost medicinal aroma
Hops verging on DMS / BRETT
Fermentation
Other _____

4₁₂

Appearance

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

2₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt Some vegetal
Hops flavours overpower
Bitterness hops, possible
Fermentation fermentation
Balance issues
Finish/Aftertaste _____
Other _____

6₂₀

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 _____

4₅

Overall

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

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

3₁₀

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

Possible infections,
ferment phenolics
overshadow the attributes
of this beer

19₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCa

Date 2/6/18

Judge Name Peter Wheldon
 BJCP ID & Rank _____
 Email thehomebros@gmail.com

Category# 21 Entry# 647512
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight Entry 7
 Advanced to MINI-BOS _____
 PLACE 19 1/2
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery CUB
 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	<input checked="" type="checkbox"/>	Wheat. Subtle grainy notes	13
Hops	<input checked="" type="checkbox"/>	OK for style	
Bitterness	<input checked="" type="checkbox"/>	Way too high for style	
Fermentation	<input checked="" type="checkbox"/>	Banana. Low Clove. Hint of bubblegum	

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

Acetaldehyde	<u>H</u>	Metallic	
Alcoholic / Hot		Musty	<input checked="" type="checkbox"/>
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	<input checked="" type="checkbox"/>
Estery	<u>L</u>	Smoky	
Grassy	<u>L</u>	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

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt _____

Hops _____ Needs more hops.

Fermentation _____ Apple

Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

3
3

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____ look at low 6-humulone

Fermentation _____ Keep going, needs more Oxy to head

Balance _____

Finish/Aftertaste _____ Under attenuated

Other _____

7
20

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____ _____

Astringency _____ _____

Other _____

2
5

Overall

Classic Example _____ _____ Not to Style _____

Flawless _____ _____ Significant Flaws _____

Wonderful _____ _____ Lifeless _____

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

3
10

lots of acetaldehyde.
Possible infection from bottle. More hops. Oxygenate wort before pitching.

20
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name Michael McGovern
 BJCP ID & Rank —
 Email BLACK HOYS

Category# 21 Entry # 647512
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry of 2
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 19.5
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 Strong green apple
 Hops aroma dominates
 Fermentation _____
 Other _____

4
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Creamy Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

2
3

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

Example: How to fill in a Scoresheet

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

Flavor

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

13
10

Flavor

None L M H Inappropriate

Malt tart, green apple
 Hops overtakes hops a
 Bitterness malt
 Fermentation _____
 Balance Happy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

7
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

Creaminess None L M H _____

Astringency _____

Other _____

3
5

Overall

Classic Example Not to Style

Flawless Significant Flaws

Wonderful Lifeless

2
10

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

18
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 Adam Swell
BJCP ID & Rank _____
Email adam@qisp.com.au

Category# 21 Entry # 647512
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 37
Advanced to MINI-BOS _____
PLACE 19.5
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	<input checked="" type="checkbox"/>	Wheat. Subtle grainy notes	13
Hops	<input checked="" type="checkbox"/>	OK for style	
Bitterness	<input checked="" type="checkbox"/>	Way too high for style	
Fermentation	<input checked="" type="checkbox"/>	Banana. Low Clove. Hint of bubblegum	

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

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate

Malt LOW FOR STYLE

Hops MUSTY? OLD HOPS

Fermentation

Other _____

4₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Head

Clarity Retention

Other _____

2₃

Flavor

None L M H Inappropriate

Malt LOW

Hops LOW

Bitterness

Fermentation CARDBOARD

Balance Hopy Malty

Finish/Aftertaste Dry Sweet

Other _____

6₂₀

Mouthfeel

Thin M Full Inappropriate

Body

Carbonation

Warmth

None L M H Inappropriate

Creaminess

Astringency

Other _____

2₅

Overall

Classic Example Not to Style _____

Flawless Significant Flaws _____

Wonderful Lifeless _____

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

4₁₀

CARDBOARD (OXIDIZED) LOW
ON MALT & HOPS.
CHECKING TRANSFERING
TECHNIQUE.

18₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Hawoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry # 647512
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 7 of 38
Advanced to MINI-BOS _____
PLACE 19.5
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank CBS
Pro Brewer Brewery Consultant
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 Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

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

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

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

Bottle Inspection OK

Aroma

None L M H Inappropriate
Malt _____
Hops lacks hop aroma
Fermentation red apple aldehyde 5
Other _____

Appearance

Color Head
Clarity Retention
Other _____ Texture _____ 3

Flavor

None L M H Inappropriate
Malt _____
Hops intense hop flavour + nice.
Bitterness astringent.
Fermentation red apple 7
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other Some oxidized notes.

Mouthfeel

Thin M Full Inappropriate
Body Creaminess
Carbonation Astringency
Warmth Other minerally. 3

Overall

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

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

quite minerally. check sulfate
laxer- quite high. lacks
hop aroma from oxidation
red apple suggests incomplete
fermentation. 22

Judge Total 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ADA - SFWSLL
 BJCP ID & Rank _____
 Email adam@ajsp.com

Category# 21 Entry # 684327
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry B
 of _____
 Advanced to MINI-BOS
 PLACE 34
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**

Inappropriate

None L M H

Malt X _____

Hops X _____ LOW 800-A

Fermentation X _____

Other _____

7

Appearance

Inappropriate

Yellow Gold Amber Copper Brown Black

Color X _____

Clarity X _____

Other _____

White Ivory Beige Tan Brown

Head X _____

Retention X _____

Texture _____

3

Flavor

Inappropriate

None L M H

Malt X _____ SWEET

Hops X _____

Bitterness X _____ MODERATE

Fermentation X _____

Balance Hoppy X Malty _____

Finish/Aftertaste Dry X Sweet _____

Other _____

13

Mouthfeel

Inappropriate

Thin M Full

Body X _____

Carbonation X _____

Warmth X _____

None L M H

Creaminess X _____

Astringency X _____

Other _____

3

Overall

Classic Example X _____ Not to Style _____

Flawless X _____ Significant Flaws _____

Wonderful X _____ Lifeless _____

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

6

GOOD TO STYLE, NEEDS MORE HOPS.

32

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 BBLO

Date 2/6/12

Judge Name Michael McGovern
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry # 684327
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 4
Advanced to MINI-BOS _____
PLACE 34
CONSENSUS SCORE _____

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

None L M H Inappropriate
Malt low hop aroma
Hops _____
Fermentation _____
Other _____

6
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
Malt 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 Slight astringency
Hops otherwise relatively
Bitterness balanced
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 Creaminess
Carbonation Astringency
Warmth Other _____

3
5

Overall

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

7
10

Feedback

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

Move of a Pale ale (good over that)

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

33
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 684327
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position In flight Entry 8 of 38
Advanced to MINI-BOS PLACE 34
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Scoresheet Instructions

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

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other good clean nice

9₁₂

Appearance

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

3₃

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

13₁₃

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 Malty Other
Finish/Aftertaste Dry Sweet Other
nice hop flavor
good balance
clean

16₂₀

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

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

Mouthfeel

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

4₅

Overall

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

7₁₀

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

nice beer. good clean ferment. would have scored higher if there was more hop aroma. more of a pale ale than IPA.

39₅₀

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 2/6/18

Judge Name Peter Wheldon
 BJCP ID & Rank _____
 Email thechemists@gmail.com

Category# 21 Entry# 684 327
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight of 8
 Advanced to MINI-BOS
 PLACE 34
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

None L M H Inappropriate
 Malt X _____
 Hops X _____ More hops
 Fermentation _____
 Other _____

6
12

Appearance

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

Flavor

None L M H Inappropriate
 Malt X _____
 Hops X _____ Use more + fresh
 Bitterness X _____
 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	<u>M</u>
Astringent	<u>M</u>	Oxidized	<u>M</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy	<u>H</u>	Spicy	<u>L</u>
Light-Struck		Sulfur	
Medicinal		Vegetal	<u>M</u>

Mouthfeel

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

3
5

Overall

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

4
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Soil note in aroma. Needs more hops. Good Pale Ale

32
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajsp.com.au

Category# 01 Entry# 692862
 Sub (a-f) 8
 Subcategory _____
 Special Ingredients _____

Position in flight 9
 of _____
 Advanced to MINI-BOS _____
 PLACE _____
CONSENSUS SCORE 26.5
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 _____
 Hops _____
 Fermentation _____
 Other _____

5
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13
 Malt 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 MUSTY? OLD HOPS
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet
 Other _____

9
20

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

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

Mouthfeel

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

3
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

5
10

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

LACKING HOPS ALSO MUSTY OR OXIDISED FLAVOR. CHUCK HOP HANDLING

25
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 692862
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight 9 of 38
Advanced to MINI-BOS
PLACE 26.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt _____
Hops Subdued hop aroma
Fermentation honey
Other _____

6₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt _____
Hops subdued hop flavour
Bitterness astringent
Fermentation _____
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other Oxidized

11₂₀

Mouthfeel

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

3₅

Overall

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

5₁₀

quite thin & dry, honey note suggests oxidation so watch beer handling.

28₅₀

Judge Total

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 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email thechemist@gmail.com

Category# _____ Entry # 692868
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight Entry 9
 of _____
 Advanced to MINI-BOS _____
 PLACE 265
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection or _____

Aroma

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

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Clarity Other _____
 Head Inappropriate
 Retention 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 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 Grainy slightly oxidized, honey.
 Hops Great bitterness
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Bit salty, sulphate, dry.
 Other _____

12
20

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

Acetaldehyde	<u>M</u>	Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	<u>M</u>
Brettanomyces		Plastic	<input checked="" type="checkbox"/>
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 _____

4
5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

6
10

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

29
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBLo Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email theclerkists@gmail.com

Category# 22 Entry # 693 577
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight of 18
 Advanced to MINI-BOS _____
 PLACE 22
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

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

Aroma

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

3
12

Appearance

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

1
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 L M H Inappropriate 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 _____ Oxidised + sweet
 Hops _____ Don't get any hops
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Salty
 Other _____

8
20

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

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

Mouthfeel

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

Tough to judge, use fresh hops. Oxidation work well, be careful with dry pickup after fermentation. Pipe bottles with leg thoroughly.

29
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Hans
BJCP ID & Rank _____
Email _____

Category# 22 Entry# 693517
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight Entry 14/15
Advanced to MINI-BOS PLACE 22
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops Subdued hops
Fermentation diacetyl
Other _____

5
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor L M H Inappropriate
Malt X Wheat, subtle grainy notes
Hops OK for style
Bitterness X Way too high for style
Fermentation X Banana, Low Clove, Hint of bubblegum

13
20

Flavor

None L M H Inappropriate
Malt _____
Hops late of hop flavor
Bitterness aromatic
Fermentation diacetyl
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other Oxidized notes

10
20

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

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

Mouthfeel

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

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.

good beer but oxidation
caused subdued hop aroma &
diacetyl, watch beer
handling.
Keep on brewing.

24
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 2/6/18

Judge Name P. Whelan
BJCP ID & Rank _____
Email thechomists@gmail.com

Category# 21 Entry# 696143
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight 10
Advanced to MINI-BOS
PLACE 3 1/4
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection

ok _____

Aroma

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

8
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt Honey, slight plastic
Hops Use more dry hop
Bitterness
Fermentation
Balance Happy Malty
Finish/Aftertaste Dry Sweet
Other _____

12
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body _____
Carbonation _____
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.

Not bad. Would use more hops. Use 9/L and up it to 0.5-1.0 g/L

34
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 ADA SOWELL
 BJCP ID & Rank _____
 Email ada@ajsp.com.au

Category# 2A Entry# 696143
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position In Flight Entry 10
 of _____
 Advanced to MINI-BOS _____
 PLACE 31.25
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt SLIGHT SWEET, OK

Hops TROPICAL, PINE

Fermentation _____

Other _____

9₁₂

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 _____

Head _____

Retention _____

Other _____

Texture _____

3₃

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13₁₅

Flavor

None L M H Inappropriate

Malt NOT OVERDONE

Hops MODERATE

Bitterness OK FOR STYLE

Fermentation _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

11₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____

Other _____

3₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

7₁₀

Scoring Guide

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

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

GOOD BEER, NEEDS MORE DRY HOP/AROMA

33₁₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBL0 Date 2/6/18

Judge Name GOUS
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry# 696143
Sub (a-f) H
Subcategory _____
Special Ingredients _____

Position in flight 10/38
Advanced to MINI-BOS _____
PLACE 31.25
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate
Fermentation None L M H Inappropriate
Other _____
Low hop aroma
smell aged

6
12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
Clarity Brilliant Hazy Opaque Other _____
Head White Ivory Beige Tan Brown Inappropriate
Retention Quick Lasting Other _____
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 None L M H Inappropriate
Malt None L M H Inappropriate
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate
Wheat. Subtle grainy notes
OK for style
Way too high for style
Banana, Low Clove, Hint of bubblegum

13

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 Maltly Dry Sweet Inappropriate
Finish/Aftertaste _____
Other _____
Not enough hop
flavour, tastes
aged

12
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	<u>1</u>
Astringent		Oxidized	<u>1</u>
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

3
5

Overall

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

6
10

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

Suggest using fresher hops
and more of them

29
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location SC Date 2/6/18

Judge Name Hernoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 696143
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight Entry 10 of 38
Advanced to MINI-BOS PLACE 31.35
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
Malt
Hops subdued hop aroma
Fermentation
Other _____

6₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13₂₀
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 grainy
Hops
Bitterness astringent
Fermentation plastic/phenolic
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other oxidized notes

11₂₀

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

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

Mouthfeel

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

3₅

Overall

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

6₁₀

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

subdued hop aroma and flavor suggests early stage of oxidation. watch beer handling.

29₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name GOVS
 BJCP ID & Rank _____
 Email BLACKHOPS

Category# 21 Entry # 717157
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight 22 of 38
 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 nice tropical
 Hops aroma, pleasant
 Fermentation grain
 Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color Other _____
 Clarity Brilliant Hazy Opaque Other _____
 Other _____
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other _____
 Texture 60v

2
3

Flavor

None L M H Inappropriate
 Malt fruity hop flavour
 Hops compliments the
 Bitterness malt, some
 Fermentation oxidation but
 Balance Hoppy Malty quite pleasant
 Finish/Aftertaste Dry Sweet _____
 Other _____

16
20

Example: How to fill in a Scoresheet

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

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

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

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

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 made, could do with more body (HAZE) and work on oxygen pickup

39
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 Adam Sewell
BJCP ID & Rank _____
Email adam@ajsp.com.au

Category# 21 Entry# 717157
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients NEIPA

Position in flight Entry 22 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 _____

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 _____
Fermentation _____
Other _____

10₁₂

Appearance

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

3₃

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

Flavor 13₁₃
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 HIGH FOR A NEIPA
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet _____
Other _____

13₂₀

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

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

Mouthfeel

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

Warmth _____
Creaminess None L M H Inappropriate

Astringency _____
Other _____

4₅

Overall

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

7₁₀

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

GOOD HOP AROMA
HIGH BIT TOL NOTES

Scoring Guide

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

37₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@njcp.com

Category# _____ Entry# 798462
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight Entry 11 of _____
 Advanced to MINI-BOS _____
 PLACE 20.1
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 _____ LOW FOR STYLE
 Fermentation _____ _____ SLIGHT ESTERS
 Other _____

5
12

Appearance

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

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
 Malt _____ _____ _____ SWEET
 Hops _____ _____ _____
 Bitterness _____ _____ _____ LOW FOR STYLE
 Fermentation _____ _____ _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____ MORE SWEET
 Other _____

7
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 _____

3
5

Overall

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

5
10

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

LOW HOPS BUT MALT FLAVOR OK.
INFECTED?

22
150

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date 2/6/18

Judge Name P. W. Heldon
 BJCP ID & Rank _____
 Email thechemists@gmail.com

Category# 21 Entry# 798462
 Sub (a-f) A
 Subcategory (spell out) _____
 Special Ingredients _____

Position in Night Entry 11
 Advanced to MINI-BOS
 PLACE 20.1
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____
 Pro Brewer Brewery CVB
 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 Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana, Low Clove, Hint of bubblegum

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

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

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

Bottle Inspection ok _____

Aroma

Malt Inappropriate
 Hops
 Fermentation
 Other Smells Brett infected

4 ₁₂

Appearance

Color Inappropriate
 Clarity Other
 Head Inappropriate
 Retention Other
 Other _____ Texture _____

2 ₃

Flavor

Malt Inappropriate
 Hops
 Bitterness
 Fermentation
 Balance
 Finish/Aftertaste Sweet
 Other _____

7 ₂₀

Mouthfeel

Body Inappropriate
 Carbonation
 Warmth
 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.
check decaying for Brett

4 ₁₀

20 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name GOUS
 BJCP ID & Rank _____
 Email BLACK HOPS

Category# 21 Entry # 798462
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight _____
 Entry of 11/30
 Advanced to MINI-BOS _____
 PLACE 20.1
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 L M R Inappropriate Wheat. Subtle grainy notes

Hops L M R Inappropriate OK for style

Bitterness L M R Inappropriate Way too high for style

Fermentation L M R 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	<u>1</u>
Brettanomyces		Plastic	
Diacetyl	<u>1</u>	Solvent / Fusel	
DMS		Sour / Acidic	<u>1</u>
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<u>1</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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other _____

Cooked tomato fermentation issue?

5/12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Other _____

2/3

Flavor

Malt None L M H Inappropriate

Hops L M R Inappropriate

Bitterness L M R Inappropriate

Fermentation None L M H Inappropriate

Balance Hoppy Malty Other _____

Finish/Aftertaste Dry Sweet Other _____

Vegetal and sour lacking malt & hops

4/20

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 _____

2/5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

2/10

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

Significant flaws (infected?)

Judge Total 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location SC

Date 2/6/18

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry # 798462
Sub (a-f) A
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight
Entry 11
of 38

Advanced to MINI-BOS
PLACE
20.1

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

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

Bottle Inspection or _____

Aroma

None L M H Inappropriate

Malt | | |

Hops | | | Subdued hops

Fermentation | | | INDOLE

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

Yellow Gold Amber Copper Brown Black Inappropriate

Color | | | | |

Clarity | | | | |

Head White Ivory Beige Tan Brown Inappropriate

Retention | | | | |

Other _____ 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

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 | | | | | low hop flavor

Bitterness | | | | | not bitter enough

Fermentation | | | | | Clean

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

8
20

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

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

Mouthfeel

Thin M Full Inappropriate

Body | | | | |

Carbonation None L M H Inappropriate

Warmth | | | | |

Creaminess None L M H Inappropriate

Astringency | | | | |

Other _____

3
5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4
10

Scoring Guide

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

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

lacks that IPA hoppy punch. Indole comes from micro issue so check sanitation, a nice pale ale may do better here

22.5
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name GOVS
BJCP ID & Rank _____
Email BLACK HOPS

Category# 211 Entry# 813667
Sub (a-f) B
Subcategory (Spell out) _____
Special Ingredients _____

Position in flight 23/38
Advanced to MINI-BOS _____
PLACE 24
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Vegetal aroma dictates

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate

Other _____

4 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

2 3

Flavor

Malt None L M H Inappropriate Sweetness (oxidation) stops the hops from presenting

Hops None L M H Inappropriate

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate Some vegetal flavours (ferment)

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet

Other _____

8 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 _____

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

4 10

Judge Total

21 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID _____
 & Rank _____
 Email adam@ajjpotter.com

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 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

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	

Category# 21 Entry # 813667
 Sub (a-f) B
 Subcategory _____
 Special Ingredients NEIPA

Position in flight Entry 23
 of _____
 Advanced to MINI-BOS
 PLACE 24
 CONSENSUS SCORE
 may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt L M H Inappropriate _____
 Hops L M H Inappropriate Melon, Esters (slight)
 Fermentation L M H Inappropriate _____
 Other _____

8 12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color L M H Inappropriate _____
 Clarity L M H Inappropriate _____
 Other _____

White Ivory Beige Tan Brown Inappropriate

Head L M H Inappropriate _____
 Retention L M H Inappropriate _____
 Texture _____

2 3

Flavor

None L M H Inappropriate

Malt L M H Inappropriate HIGH FOR STYLE (bwbst)
 Hops L M H Inappropriate _____
 Bitterness L M H Inappropriate HIGH FOR STYLE
 Fermentation L M H Inappropriate _____
 Balance L M H Inappropriate _____
 Finish/Aftertaste L M H Inappropriate _____
 Other _____

10 20

Mouthfeel

Thin M Full Inappropriate

Body L M H Inappropriate _____
 Carbonation L M H Inappropriate _____
 Warmth L M H Inappropriate _____

None L M H Inappropriate

Creaminess L M H Inappropriate _____
 Astringency L M H Inappropriate _____
 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.
SWEET AND LOW HOP
OR ORMA

4 10

Judge Total

27 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID _____
 & Rank _____
 Email adam@ajcp.com

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

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

Hops None L M H Inappropriate OK for style

Bitterness None L M H Inappropriate Way too high for style

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

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

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

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

Category# _____ Entry # 833236
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry 12
 of _____
 Advanced to MINI-BOS _____
 PLACE 24.25
CONSENSUS SCORE
 may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt None L M H Inappropriate _____

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate PLASTIC

Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color Brilliant Hazy Opaque Other _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other _____

Texture _____

3
3

Flavor

None L M H Inappropriate

Malt None L M H Inappropriate SLURRY

Hops None L M H Inappropriate LOW - ADD

Bitterness None L M H Inappropriate HIGH

Fermentation None L M H Inappropriate _____

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other _____

8
20

Mouthfeel

Thin M Full Inappropriate

Body Thin M Full Inappropriate _____

Carbonation None L M H Inappropriate _____

Warmth _____ Inappropriate _____

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

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

SUBT WITH SOME FLAWS. CHECK HOPPING.

5
10

Judge Total

27
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Hewoo
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 833236
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 12 of 38
Advanced to MINI-BOS _____
PLACE 24-25
CONSENSUS SCORE _____
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate very malty/chocolate
Hops None L M H Inappropriate grassy subdued
Fermentation None L M H Inappropriate spicy
Other _____

7 ₁₂

Appearance

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

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 ₃
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 spicy - could be rge.
Hops None L M H Inappropriate lacks hop flavor
Bitterness None L M H Inappropriate astringent.
Fermentation None L M H Inappropriate clean
Balance Hoppy Malty Inappropriate
Finish/Aftertaste Dry Sweet Inappropriate full
Other _____

9 ₂₀

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

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

Mouthfeel

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

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.

showing signs of age & oxidation. has a spicy note could be rge and would do better in a specialty IPA category.
Keep on brewing 😊 Judge Total 27 ₁₅₀

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 BBCO Date 2/6/18

Judge Name GOUS
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry# 833236
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position In flight Entry 12/38
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 24.2

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 medicinal + minty
Hops _____
Fermentation _____
Other _____

4
12

Appearance

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

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt Harsh phenolic
Hops bitterness, peppery
Bitterness overtakes hop
Fermentation flavor, very
Balance warm
Finish/Aftertaste _____
Other _____

10
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot	<u>1</u>	Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal	<u>1</u>	Vegetal	

Mouthfeel

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

None L M H Inappropriate
Creaminess _____
Astringency _____
Other _____

3
5

Overall

Classic Example _____
Flawless _____
Wonderful _____

Not to Style _____
Significant Flaws _____
Lifeless _____

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

4
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	

23
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email thechemist@gnat.com

Category# 21 Entry# 833 236
 Sub (a-f) A
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight of 12
 Advanced to MINI-BOS PLACE 24 1/4
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

5
12

Appearance

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

3
3

Example: How to fill in a Scoresheet

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

Flavor 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 Cardboard for days
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance Hoppy _____
 Dry Sweet
 Finish/Aftertaste _____
 Other _____

6
20

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

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

Mouthfeel

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

Oxygen pickup gives cardboard
 & Staphylococcus
 Meddled & plastic. Did you
 use me? Might be better
 entered into Specialty RA

20
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date 2/6/18

Judge Name Gous
 BJCP ID & Rank _____
 Email BLAKE HOTS

Category# 21 Entry# 852228
 Sub (a-f) B
 Subcategory 2
 Special Ingredients _____

Position In flight Entry 24
 Advanced to MINI-BOS _____
 PLACE 37.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Other _____
Citrus hops and light toast malt

9₁₂

Appearance

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

3₃

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 13₂₀
 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
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate
 Fermentation None L M H Inappropriate
 Balance Happy Maltly Other _____
 Finish/Aftertaste Dry Sweet Other _____
 Other _____
Stone fruit and berries, balanced well with the light coffee notes good bitterness

18₂₀

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

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

Mouthfeel

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

4₅

Overall

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

9₁₀

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	

47₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajcp.com.au

Category# 21 Entry# 852228
 Sub (a-f) B2
 Subcategory _____
 Special Ingredients _____

Position in flight 24
 of _____
 Advanced to MINI-BOS _____
 PLACE 37.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt ROASTY
 Hops LOW
 Fermentation _____
 Other _____

9
12

Appearance

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

White Hazy Beige Tan Brown Inappropriate
 Head _____
 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 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 VERY HIGH
 Hops LOW FOR STYLE
 Bitterness _____
 Fermentation ASTRAINING
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

11
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 Carbonation None L M H Inappropriate
 Creaminess _____
 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.
TOO ROASTY TO STYLE.
LOW HOPS.

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

34
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Adam Sewall
 BJCP ID & Rank _____
 Email adam@ajsp.com

Category# _____ Entry# 858 282
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight 13
 of _____
 Advanced to MINI-BOS _____
 PLACE 28.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops MODERATE
 Fermentation SLIGHT SOLVENT
 Other _____

6₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
 Malt 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 _____

12₂₀

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

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

Mouthfeel

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

 Warmth _____
 Creaminess None L M H Inappropriate

 Astringency _____
 Other _____

3₅

Overall

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

7₁₀

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
GOOD EXAMPLE OF STYLE
SLIGHT ALCOHOL/FUSAL
CHEEK YEAST HANDLING

31₁₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name H. Wood
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 858282
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight Entry 13 of 38
Advanced to MINI-BOS _____
PLACE 28.5
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate
Hops Subdued hop aroma
Fermentation Acetaldehyde
Other _____

6₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate **13**₂₀

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

Flavor

Malt None L M H Inappropriate
Hops Subdued hop flavor
Bitterness good balance
Fermentation higher alcohol.
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other Oxidized notes.

9₂₀

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

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

Mouthfeel

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

3₅

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless

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

4₁₀

quite "hot" which suggests too high fermentation temp. oxidized notes suggest poor beer handling. Keep on brewing 😊

25₅₀

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 BBCo. Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email thachemirb@gmail.com

Category# 21 Entry# 858282
 Sub (a-f) A
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight Entry of 13
 Advanced to MINI-BOS
 PLACE 28 1/2
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

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

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

Flavor 13

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

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

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

Soap

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

Aroma

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

Soury aroma 8

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 _____

2.5 3

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 Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

10 20

Mouthfeel

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

3 5

Overall

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

6 10

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

Oxygen pickup needs attention
NO Onion flavour. Good use of hops.

Judge Total 29 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/16/18

Judge Name Michael McGovern
BJCP ID & Rank _____
Email BLACU HOPC'

Category# 21 Entry # 858202
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight 13/30
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 Spicy hop notes detracted by some nuttery aromas
Hops
Fermentation
Other _____ Some green apple

6
12

Appearance

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

2
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
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 apple flavour takes over the hops a bit
Hops
Bitterness
Fermentation
Balance Hoppy Maltly
Finish/Aftertaste Dry Sweet
Other _____

12
20

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	<u>M</u>
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 _____

3
5

Overall

Classic Example Not to Style
Flawless Significant Flaws
Wonderful Lifeless

6
10

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

29
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email ada@ajsp.com

Category# 21 Entry# 917142
 Sub (a-f) B
 Subcategory (Spell out) _____
 Special Ingredients _____

Position In flight Entry 25
 of _____
 Advanced to MINI-BOS
 PLACE 34.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

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

9₁₂

Appearance

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

White Hazy Bage Tan Brown Inappropriate
 Head _____
 Quick Lasting Inappropriate
 Retention _____
 Other _____
 Texture _____

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13₁₇

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 GOOD HOP
 Bitterness _____
 Fermentation _____
 Balance Hoppy Malty _____
 Finish/Aftertaste Dry Sweet _____
 Other _____

11₂₀

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

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

Mouthfeel

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

3₅

Overall

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

6₁₀

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

GOOD HOP AROMA, LOW BITTERNESS
GOOD BEER!

32₅₀

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 2/6/18

Judge Name GOVS
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry# 917142
Sub (a-f) B
Subcategory (Spell out) 2
Special Ingredients _____

Position In flight Entry 25 of _____
Advanced to MINI-BOS? _____
PLACE _____
CONSENSUS SCORE 34.5
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 _____

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

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

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

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

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

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

Aroma
Malt None L M H Inappropriate hops lacking
Hops None L M H Inappropriate but nice clean
Fermentation None L M H Inappropriate malt aroma
Other _____

7 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 _____

2 3

Flavor
Malt None L M H Inappropriate tropical hop
Hops None L M H Inappropriate flavour, some
Bitterness None L M H Inappropriate hop harshness
Fermentation None L M H Inappropriate otherwise quite
Balance Hoppy Malty Sweet Inappropriate balanced
Finish/Aftertaste Dry Sweet Inappropriate
Other _____

16 20

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

4 5

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

8 10

Judge Total 37 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date

2/6/18

Judge Name GOVS

BJCP ID & Rank _____

Email BLACK HOPS

Category# 21 Entry # 932864

Sub (a-f) B

Subcategory (Spell out) 2

Special Ingredients _____

Position in flight Entry 26 of _____

Advanced to MINI-BOS _____

PLACE 32

CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

Cicerone Rank _____

Pro Brewer Brewery _____

Industry Describe _____

Judging Years _____

Bottle Inspection or _____**Aroma**

None L M H Inappropriate

Malt clean malt

Hops some hop oxidation

Fermentation _____

Other _____

7 ₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity _____

Other _____

White Ivory Beige Tan Brown Inappropriate

Head _____

Retention _____

Texture _____

2 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor **13**

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate

Malt Sweetness take away from the hop character

Hops otherwise quite clean

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	1
Brettanomyces		Plastic	
Diacetyl	1	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 _____

7 ₁₀

Feedback

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

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

34 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adsew@ajcp.com

Category# 21 Entry# 932864
 Sub (a-f) B
 Subcategory _____
 Special Ingredients _____

Position in flight 26
 of _____
 Advanced to MINI-BOS _____
 PLACE 32
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

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

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

Aroma

Malt None L M H Inappropriate DARK MALTS LOW ROAST
 Hops None L M H Inappropriate LOW-MOD HOPS
 Fermentation None L M H Inappropriate _____
 Other _____

7 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate HIGH FOR STYLE
 Hops None L M H Inappropriate _____
 Bitterness None L M H Inappropriate _____
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Maltly Other _____
 Finish/Aftertaste Dry Sweet Inappropriate _____

11 20

Mouthfeel

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

3 5

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
LOW HOPS FOR STYLE
GOOD MALT CHARACTER.

6 10

Judge Total 30 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Location GCDate 2/6/18

Judge Name H. WOOD
 BJCP ID & Rank _____
 Email _____

Category# _____ Entry# 937618
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry 19/3
 of _____

Advanced to MINI-BOS
 PLACE 24.5
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl	<u>H</u>	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 None L M H Inappropriate
 Hops None L M H Inappropriate Stylish hop aroma
 Fermentation None L M H Inappropriate diacetyl
 Other _____

5 12

Appearance

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

2 3

Flavor

Malt None L M H Inappropriate
 Hops None L M H Inappropriate
 Bitterness None L M H Inappropriate aroma
 Fermentation None L M H Inappropriate diacetyl
 Balance Hoppy Malty Inappropriate
 Finish/Aftertaste Dry Sweet Inappropriate
 Other oxidized

9 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

3 10

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

badly oxidized beer
I reckon this would have been amazing when you tasted it.
watch beer handling to prevent DO pick up.
Keep on blending 😊

22 150



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC

Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email hackerists@gmail.com

Category# 22 Entry# 937 618
 Sub (a-f) A
 Subcategory _____
 Special Ingredients _____

Position in flight of 196
 Advanced to MINI-BOS PLACE 24.5
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate _____
 Hops None L M H Inappropriate Menthol
 Fermentation None L M H Inappropriate _____
 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 judges(s) and agree on consensus score. Enter consensus score at top of sheet.

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 _____

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes
 Hops None L M H Inappropriate OK for style
 Bitterness None L M Too High 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 Low to style, some toast
 Hops None L M H Inappropriate Solid, could use more
 Bitterness None L M H Inappropriate Strong
 Fermentation None L M H Inappropriate _____
 Balance Hoppy Malty Inappropriate _____
 Finish/Aftertaste Dry Sweet Inappropriate _____
 Other _____

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

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

Mouthfeel

Body Thin M Full Inappropriate _____
 Creaminess None L M H Inappropriate 3
 Carbonation None L M H Inappropriate _____
 Astringency None L M H Inappropriate _____
 Warmth None L M H Inappropriate _____
 Other _____

Scoring Guide

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

Overall

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

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Oxidized hops, use fresh as possible

Judge Total 27 / 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BSE0 Date 2/16/18

Judge Name P. Wheldon
BJCP ID & Rank _____
Email pechenists@gmail.com

Category# 21 Entry# 943 131
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight Entry 14
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 CUB
Industry Describe _____
Judging Years _____

Bottle Inspection ok _____

Aroma

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

8₁₂

Appearance

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

3₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor
Malt Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum
13₁₂

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 _____

5₅

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.
Epic beer

8₁₀

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	

40₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location SC Date 2/6/18

Judge Name Arwood
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 943131
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight
Entry 14
of 38

Advanced to MINI-BOS
PLACE 38.5

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

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

Bottle Inspection or _____

Aroma

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate wonderful NZ hops
Fermentation None L M H Inappropriate clean
Other _____

10₁₂

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 _____
Clarity Brilliant Hazy Opaque Other _____
Head Retention White Ivory Beige Tan Brown Inappropriate _____
Texture Quick Lasting Other _____

3₃

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

Flavor

Malt 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

13₂₇

Flavor

Malt None L M H Inappropriate _____
Hops None L M H Inappropriate wonderful NZ hop character
Bitterness None L M H Inappropriate balanced
Fermentation None L M H Inappropriate clean
Balance Hoppy Malty Inappropriate _____
Finish/Aftertaste Dry Sweet Inappropriate crisp
Other Some oxidized - not minor

18₂₀

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

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

Mouthfeel

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

4₅

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 _____

8₁₀

Scoring Guide

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

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

Very Good beer! Slight oxidized notes so watch beer handling well done 😊 make more please

39₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBCO Date 2/6/18

Judge Name GTOVS
BJCP ID & Rank _____
Email BLACIE HOPS

Category# 21 Entry# 943131
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight Entry 14/38
Advanced to MINI-BOS _____
PLACE _____
CONSENSUS SCORE 38.5
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt Pine & resin
Hops quite clean
Fermentation very pleasant
Other _____

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 _____

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 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 nice malt subtlety
Hops pleasant bitterness
Bitterness clean finish
Fermentation _____
Balance _____
Finish/Aftertaste _____
Other _____

17
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		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate
Body _____
Carbonation _____
Warmth _____

None L M H Inappropriate
Creaminess _____
Astringency _____
Other _____

4
5

Overall

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

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

8
10

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

Well made IPA
Some sweetness possibly due to oxidation or incomplete ferment but enjoyable.

39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adams@bjcp.com

Category# _____ Entry # 943131
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight 14
 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 or _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops MELON FRUITY
 Fermentation _____
 Other _____

8
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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 SWEET
 Hops GOOD HOP FLAVOR
 Bitterness GOOD BITTERNESS!
 Fermentation _____
 Balance Hoppy 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 _____
 Creaminess None L M H Inappropriate
 Carbonation None L M H _____
 Astringency _____
 Warmth _____
 Other _____

3
5

Overall

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

7
10

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

36
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 BBCO Date 2/6/18

Judge Name GOVS
BJCP ID & Rank _____
Email BLACK HOPS

Category# 21 Entry# 958968
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight Entry 15/38
Advanced to MINI-BOS _____
PLACE 75.75
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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

13

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	1
Brettanomyces		Plastic	
Diacetyl	1	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Bottle Inspection ok _____

Aroma

Malt	<input type="radio"/> None	<input checked="" type="radio"/> L	<input type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	butterscotch overrides the hops
Hops	<input checked="" type="radio"/>				<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Other	_____					

5

Appearance

Color	<input type="radio"/> Yellow	<input checked="" type="radio"/> Gold	<input type="radio"/> Amber	<input type="radio"/> Copper	<input type="radio"/> Brown	<input type="radio"/> Black	<input type="checkbox"/> Inappropriate	Head	<input type="radio"/> White	<input checked="" type="radio"/> Ivory	<input type="radio"/> Beige	<input type="radio"/> Tan	<input type="radio"/> Brown	<input type="checkbox"/> Inappropriate
Clarity	<input checked="" type="radio"/>						<input type="checkbox"/>	Retention	<input type="radio"/> Quick	<input checked="" type="radio"/>	<input type="radio"/> Lasting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other	_____													

2

Flavor

Malt	<input type="radio"/> None	<input checked="" type="radio"/> L	<input type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	Sweetness overrides the hop flavour
Hops	<input checked="" type="radio"/>				<input type="checkbox"/>	
Bitterness	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	
Fermentation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	
Balance	<input type="radio"/> Hoppy	<input checked="" type="radio"/>	<input type="radio"/> Maltly	<input type="checkbox"/>	<input type="checkbox"/>	
Finish/Aftertaste	<input type="radio"/> Dry	<input checked="" type="radio"/>	<input type="radio"/> Sweet	<input type="checkbox"/>	<input type="checkbox"/>	
Other	_____					

10

Mouthfeel

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

3

Overall

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

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

4

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	

24

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name Adam Sewell
 BJCP ID & Rank _____
 Email adam@ajsp.com.au

Category# _____ Entry # 958968
 Sub (a-f) _____
 Subcategory (Spell out) _____
 Special Ingredients _____

Position in flight Entry 15 of _____
 Advanced to MINI-BOS _____
 PLACE 75.75
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt _____
 Hops LACUNA MOPS
 Fermentation _____
 Other _____

6 12

Appearance

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

3 3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

13 20

Flavor

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

11 20

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

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

Mouthfeel

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

3 5

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless

6 10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
LACUNA MOPS
MALT WAS GREAT

29 50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location GC Date 2/6/18

Judge Name Hawko
BJCP ID & Rank _____
Email _____

Category# 21 Entry# 958968
Sub (a-f) A
Subcategory _____
Special Ingredients _____

Position in flight
Entry 15
of 38

Advanced to MINI-BOS
PLACE 25-75

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

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate

Malt _____

Hops _____ Sweaty hops

Fermentation _____ diacetyl

Other _____

5
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate

Color _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate

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 L M H Inappropriate Wheat. Subtle grainy notes 13

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

Flavor

None L M H Inappropriate

Malt _____ very sweet

Hops _____ subdued hop flavor

Bitterness _____ astringent

Fermentation _____ diacetyl

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet _____ too sweet

Other _____ oxalated notes

9
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	<input checked="" type="checkbox"/>	Solvent / Fusel	
DMS		Sour / Acidic	
Estery		Smoky	
Grassy		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

Thin M Full Inappropriate

Body _____

Carbonation None L M H _____

Warmth _____

None L M H Inappropriate

Creaminess _____

Astringency _____ 1

Other _____

3
5

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

4
10

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

isovaleric acid
sweaty/cheesy hops suggests poor hop storage. invest in a vacuum sealer. diacetyl & oxidized notes suggests poor beer handling.

Judge Total

24
50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location BBC6 Date 2/6/18

Judge Name P. WHELDON
 BJCP ID & Rank _____
 Email trachenists@gmail.com

Category# _____ Entry# 958 968
 Sub (a-f) _____
 Subcategory (spell out) _____
 Special Ingredients _____

Position in flight Entry of 15
 Advanced to MINI-BOS _____
 PLACE 25-75
CONSENSUS SCORE
may not be an average of judge's individual scores

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

Bottle Inspection ok _____

Aroma

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

5
12

Appearance

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

2
3

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

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

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

13

Flavor

None L M H Inappropriate
 Malt _____ Sweet
 Hops _____ Sulphate is high
 Bitterness _____
 Fermentation _____ Diacetyl
 Balance Hoppy Maltly _____
 Finish/Aftertaste Dry Sweet _____
 Other Oxidised

10
20

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

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

Mouthfeel

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

4
5

Overall

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

5
10

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

More fresh hops. Please
 your bottles w/ O₂
 at bottling. Poor beer
 headling!

50
150

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