



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Cary MacDonald
Certified
 BJCP ID #E1955
 cmac73@live.com.au
Cary MacDonald

Category# 25 Entry # 139294
 Sub (a-f) B
 Subcategory Saison
 Special Ingredients _____

Position In flight 4
 Entry of 16
 Advanced to MINI-BOS
 PLACE
36.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

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

Bottle Inspection ok

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 grainy sweet

Hops earthy

Fermentation peppery yeasty

Other spicy alcohol slight phenolic note (not pepper)

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 _____

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

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 ₁₂

Flavor

None L M H Inappropriate

Malt grainy sweet

Hops earthy

Bitterness _____

Fermentation Acidity esters

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet _____

Other slight phenolic note (not pepper) more slightly plastic

13 ₂₀

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		<u>Plastic</u>	
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 peckish acidity

4 ₅

Overall

Classic Example _____ Not to Style _____

Flawless _____ Significant Flaws _____

Wonderful _____ Lifeless _____

7 ₁₀

Scoring Guide

Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
<u>Very Good</u>	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 job

just check fermentation process

pitch rate slight phenolic notes

35 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 25 Entry # 1392961
Sub (a-f) B
Subcategory SAISON
Special Ingredients _____

Position in flight 4 of 16
Advanced to MINI-BOS
PLACE 36.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____**Aroma**

None L M H Inappropriate
Malt _____
Hops _____ No hops detected
Fermentation _____ Very high peppery aroma and fruity
Other _____

8 ¹²**Appearance**

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
Other Good head
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 ²⁵
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 _____ Some bitterness detected
Fermentation _____ On high side
Balance _____
Finish/Aftertaste _____ Dry Finish
Other _____

16 ²⁰**Mouthfeel**

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

3.5 ⁵**Overall**

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

7.5 ¹⁰

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Highly carbonated, that may have pushed the flavor profile.
Good

38 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 ANDREW WARSIEW
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 139445
Sub (a-f) B
Subcategory SALSON
Special Ingredients _____

Position In flight Entry 5 of 16
Advanced to MINI-BOS _____
PLACE 34.75
CONSENSUS SCORE 34.75
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt Slight malt sweetness.
Hops No hops detected.
Fermentation Fruity/spicy aroma not overly high.
Other _____

18
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color
Clarity Other _____
Head
Retention Other _____
Other Massive head Texture _____
Good lacing.

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 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 Is some sweetness.
Hops
Bitterness
Fermentation OK esters.
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet Sweet finish.
Other _____

14
20

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

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

Mouthfeel

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

3.5
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.
I think is a little too sweet for style.

35.5
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.
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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 _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Carv MacDonald

Non-BJCP Qualifications

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

Category# 25 Entry # 139445
Sub (a-f) B
Subcategory (Spell out) SANTON
Special Ingredients _____

Position In flight 5
Entry of 16

Advanced to MINI-BOS
PLACE

34.71
CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection or _____

Aroma

None L M H Inappropriate
Malt Sweet toffee like
Hops earthy
Fermentation low esters
Other spicy perfume alcohol

7
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 toffee like sweetness grainy
Hops
Bitterness
Fermentation slightly malty
Balance
Finish/Aftertaste Butterscotch honey like flavors.
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.

Good attempt at style
little too sweet for
style look at crust
simple - pits malt & sugar
for attenuation.

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	



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AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 24 Entry # 142889
 Sub (a-f) C
 Subcategory Biere de Cerve
 Special Ingredients _____

Position in flight 1
 Entry of 16

Advanced to MINI-BOS
 PLACE 41
 CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

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

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
 rich complex malt profile

Hops L M H Inappropriate
 no hop cone

Fermentation L M H Inappropriate
 no ferment flaws

Other no esters

10₁₂

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 _____

3₃

Flavor

Malt None L M H Inappropriate
 rich complex melanoidial bready toasty

Hops L M H Inappropriate
 spicy

Bitterness L M H Inappropriate

Fermentation L M H Inappropriate

Balance Hoppy Maltly Dry Sweet Inappropriate
 well balanced more motty

Finish/Aftertaste semi dry

Other _____

18₂₀

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 _____

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.

This beer is very well constructed. Not too smooth as expected consider longer lagering times

8₁₀

Judge Total 43₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank N/A
 Email _____

Category# 24 Entry# 142889
 Sub (a-f) C
 Subcategory Biere de Garde
 Special Ingredients _____

Position in flight 1
 of 16
 Advanced to MINI-BOS
 PLACE 41
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
 Hops sweet slightly Alcoholic aroma.
 Fermentation
 Other _____

9 12

Scoresheet Instructions

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

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 **13**
 Malt L M H 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 Lighter sweet malt flavor
 Bitterness No hop asto style
 Fermentation No off flavor from ferm.
 Balance Hoppy Malty Sweet
 Finish/Aftertaste Dry Sweet sweet finish, slight alcohol flv.
 Other _____

16 20

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

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

Mouthfeel

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

4 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.

8 10

39 150

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 _____

Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 26 Entry# 184812
 Sub (a-f) A
 Subcategory TRAP 1ST SINGLE
 Special Ingredients _____

Position in flight 12 of 16
 Advanced to MINI-BOS
 PLACE 32.5
CONSENSUS SCORE
 may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____

Aroma

None L M H Inappropriate
 Malt
 Hops Low on hops for style
 Fermentation
 Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Clarity Other _____
 Head White Hazy Beige Tan Brown Inappropriate
 Retention 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 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 Low/med esters
 Balance Hoppy Malty
 Dry Sweet
 Finish/Aftertaste Missing crisp dry finish
 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
 None L M H Inappropriate
 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.

Missing crisp dry finish for style
Malt is to the sweet side

31
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 26 Entry# 184812
Sub (a-f) A
Subcategory Trappist Single
Special Ingredients _____

Position In flight 12
Entry of 16
Advanced to MINI-BOS
PLACE 32.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok

Aroma

Malt None L M H Inappropriate bready, booty sweet
Hops none
Fermentation low banana, bubblegum
Other no/off some

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

Malt None L M H Inappropriate Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13 ₁₃

Flavor

Malt None L M H Inappropriate grainy, tart, bready
Hops none
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet finishes sweet not crisp dry
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

Body Thin M Full Inappropriate
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 _____

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

6 ₁₀

Good attempt at style.
finishes sweet, look at attenuation
slight bubblegum notes were
up front very yeast
selection check at
books on brewing belgians

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 _____

Judge Name: ANDREW LARSEN
 BJCP ID & Rank: _____
 Email: _____

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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	M	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# 25 Entry# 241796
 Sub (a-f) A
 Subcategory Belgian Blonde Ale
 Special Ingredients _____

Position In flight Entry 3 of 16
 Advanced to MINI-BOS PLACE 30.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate Med sweetness
 Hops No hops detected
 Fermentation Medium yeast character 8.5
 Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate
 Clarity Brilliant Hazy Opaque Other
 Head White Ivory Beige Tan Brown Inappropriate
 Retention Quick Lasting Other 1.5
 Other _____ Texture _____

Flavor

Malt None L M H Inappropriate Sweet
 Hops
 Bitterness
 Fermentation Spicy/peppery flavor 12
 Balance Hoppy Malty
 Finish/Aftertaste Dry Sweet Astringent after taste
 Other _____

Mouthfeel

Body Thin M Full Inappropriate
 Carbonation None L M H Inappropriate
 Warmth
 Creaminess None L M H Inappropriate
 Astringency
 Other _____ 3

Overall

Classic Example Not to Style
 Flawless Significant Flaws
 Wonderful Lifeless 6

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

The yeast flavor is good however secondary fermentation in bottle as pushed the alcoholics and is some astringency.

Judge Total 31



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 25 Entry# 241796
Sub (a-f) A
Subcategory Belgian Blonde
Special Ingredients _____

Position
in flight
Entry 3
of 16

Advanced to
MINI-BOS

PLACE

30.5

CONSENSUS SCORE

may not be an average of
judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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 grainy, sweet

Hops None L M H Inappropriate

Fermentation None L M H Inappropriate spicy phenolic

Other light orange lemon notes

8 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 grainy sweet

Hops None L M H Inappropriate no - low hop flavor spicy

Bitterness None L M H Inappropriate

Fermentation None L M H Inappropriate low fruity esters

Balance Hoppy Malty

Finish/Aftertaste Dry Sweet not dry

Other spicy alcohol

12 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 _____

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.

Great attempt at style.
consider yeast health in
secondary bottling - low carb
mash higher to end greater body
add belgian colder strain or
sacche to give dried sugar

30 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Cary MacDonald
Certified
BJCP ID #E1955
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Cary MacDonald

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		Musty	
Astringent		Oxidized	
Brettanomyces		Plastic	
Diacetyl		Solvent / Fusel	
DMS		Sour / Acidic	
Estery		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

Location _____ Date _____

Category# 25 Entry# 246771
 Sub (a-f) B
 Subcategory Saison
 Special Ingredients _____

Position in flight 6
 of 16

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

Bottle Inspection ok _____

Aroma

	None	L	M	H	Inappropriate	
Malt	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>	grainy
Hops	<input checked="" type="radio"/>				<input type="checkbox"/>	
Fermentation	<input type="radio"/>			<input checked="" type="radio"/>	<input type="checkbox"/>	strong medicinal acetal dominates
Other						

5₁₂

Appearance

	Yellow	Gold	Amber	Copper	Brown	Black	Inappropriate	
Color	<input checked="" type="radio"/>						<input type="checkbox"/>	
Clarity	<input checked="" type="radio"/>						<input type="checkbox"/>	
Other								

	White	Ivory	Beige	Tan	Brown	Inappropriate	
Head	<input checked="" type="radio"/>					<input type="checkbox"/>	
Retention	<input type="radio"/>	<input checked="" type="radio"/>				<input type="checkbox"/>	
Texture							

3₃

Flavor

	None	L	M	H	Inappropriate	
Malt	<input type="radio"/>		<input checked="" type="radio"/>		<input type="checkbox"/>	grainy sweet
Hops	<input checked="" type="radio"/>				<input type="checkbox"/>	no hop flavour
Bitterness	<input type="radio"/>		<input checked="" type="radio"/>		<input type="checkbox"/>	
Fermentation	<input type="radio"/>			<input checked="" type="radio"/>	<input type="checkbox"/>	strong phenolics
Balance						
Finish/Aftertaste	<input checked="" type="radio"/>				<input type="checkbox"/>	harsh after-taste
Other						

12₂₀

Mouthfeel

	Thin	M	Full	Inappropriate	
Body	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>	
Carbonation	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>	
Warmth	<input checked="" type="radio"/>			<input type="checkbox"/>	

	None	L	M	H	Inappropriate	
Creaminess	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>	
Astringency	<input type="radio"/>			<input checked="" type="radio"/>	<input type="checkbox"/>	
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.

Although good attempt at style. Strong medicinal phenolics look at fermentation technique & sanitation.

26₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 246771
Sub (a-f) B
Subcategory SALISON
Special Ingredients _____

Position in flight Entry 6 of 16
Advanced to MINI-BOS
PLACE 27.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None 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	

Bottle Inspection OK _____

Aroma

Malt None L M H Inappropriate
Hops None L M H Inappropriate No hops detected.
Fermentation None L M H Inappropriate Esters under medium level. 6
Other _____ 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 Sweetness on warming.
Hops None L M H Inappropriate
Bitterness None L M H Inappropriate
Fermentation None L M H Inappropriate Lacking the expected esters. 11
Balance Happy Malty Other _____
Finish/Aftertaste Dry Sweet Inappropriate Not as dry to style. 20
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 _____ 3
5

Overall

Classic Example _____ _____ Not to Style
Flawless _____ _____ Significant Flaws
Wonderful _____ _____ Lifeless 6
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer. 10
Just lacking on the esters and too sweet.
29
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 ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 26 Entry # 261424
Sub (a-f) B
Subcategory Belgian Dubbel
Special Ingredients _____

Position In flight 17
of 16+1
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 2

Bottle Inspection Ox _____**Aroma**

Malt None L M H Inappropriate Sweet malt aroma.
Hops Medium ester aroma.
Fermentation
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

ScoreSheet Instructions

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

Example: How to fill in a Scoresheet

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

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

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

Acetaldehyde		Metallic	
Alcoholic / Hot		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 Rich sweet malt flavor is good.
Hops
Bitterness
Fermentation medium esters.
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

17
20

Mouthfeel

Body Thin M Full Inappropriate
Carbonation None L M H Inappropriate
Warmth
Creaminess None L M H
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.
Great color & clarity.

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	

39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
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Category# 26 Entry # 2d 424
Sub (a-f) B
Subcategory (Spell out) Belgian Dubbel
Special Ingredients _____

Position in flight 17
Entry of 16
Advanced to MINI-BOS
PLACE 38
CONSENSUS SCORE

may not be an average of judge's individual scores

Cary MacDonald

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt toasty bready bitter rison
Hops raw
Fermentation _____
Other low spicy alcohol

9₁₂

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 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 toasty bready
Hops raw
Bitterness _____
Fermentation rison dark fruit
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet slight harshness
Other _____

15₂₀

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

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

Mouthfeel

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

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.
good attempt at style!
little astringency noted
look @ carbolic techniques
use of dark roasted malts

7₁₀

31₅₀

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



Cary MacDonald
Certified
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cmac73@live.com.au

Location _____ Date _____

Category# 25 Entry# 343752
 Sub (a-f) B
 Subcategory SAISON
 Special Ingredients _____

Position in flight 7
 of 16

Advanced to MINI-BOS
 PLACE 38.5

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

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt 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

Bottle Inspection OK

Aroma

Malt None L M H Inappropriate grainy sweet
 Hops L M H Inappropriate
 Fermentation None L M H Inappropriate Fruity esters pepper
 Other _____

9 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 grainy, sweet
 Hops L M H Inappropriate
 Bitterness L M H Inappropriate
 Fermentation None L M H Inappropriate Fruity esters entry pepper
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

15 ₂₀

Mouthfeel

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

very good job! probably little is sweet look for greater attenuation.
 greater carbonation desired

39 ₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 25 Entry # 343752
Sub (a-f) B
Subcategory SAISON
Special Ingredients _____

Position in flight Entry 7 of 16
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 2

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate _____
Hops _____
Fermentation _____
Other _____
Some sweetness.
Not overly estery.

9
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate _____
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Maltly _____
Finish/Aftertaste Dry Sweet _____
Other _____
Good ester/peppery taste.
Dry finish ok

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

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

Good to style, could not get the aromas

38.5
50

Judge Total

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 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# 24C Entry# 382599
 Sub (a-f) C
 Subcategory Biereide Garde
 Special Ingredients _____

Position in flight Entry 2 of 16
 Advanced to MINI-BOS PLACE 35.75
CONSENSUS SCORE
 may not be an average of judge's individual scores

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Sweet aroma
 Hops L M H Inappropriate No hop aroma to style
 Fermentation L M H Inappropriate Slight spicy/pepper aroma
 Other _____

9 12

Appearance

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

2.5 3

Flavor

Malt None L M H Inappropriate Sweet malty flavor
 Hops L M H Inappropriate
 Bitterness L M H Inappropriate
 Fermentation L M H Inappropriate Sweet, spicy/peppery
 Balance Hoppy Malty Other _____
 Finish/Aftertaste Dry Sweet Other _____

15 20

Mouthfeel

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

3 5

Overall

Classic Example L M H Inappropriate Not to Style
 Flawless L M H Inappropriate Significant Flaws
 Wonderful L M H Inappropriate Lifeless

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Colour is more golden/copper
rather than brown.

7 10

Judge Total

36.5 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 24 Entry# 382599
 Sub (a-f) C
 Subcategory (Spell out) Piere De Cord
 Special Ingredients _____

Position in flight 2
 of 16

Advanced to MINI-BOS
 PLACE
35.75
 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 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 Banano, 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	

Aroma

Malt None L M H Inappropriate toasty, nutty toffee
 Hops L M H Inappropriate no hop aroma
 Fermentation L M H Inappropriate no off aromas
 Other no esters or alcohol.

9 12

Appearance

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

3 3

Flavor

Malt None L M H Inappropriate toasty biscuit toffee
 Hops L M H Inappropriate spicy
 Bitterness L M H Inappropriate _____
 Fermentation L M H Inappropriate little esters spicy alcohol
 Balance Hoppy Maltly Other _____
 Finish/Aftertaste Dry Sweet Inappropriate semi dry ✓
 Other _____

14 20

Mouthfeel

Body Thin M Full Inappropriate _____
 Carbonation None L M H Inappropriate _____
 Warmth Inappropriate alcohol.
 Creaminess None L M H Inappropriate _____
 Astringency L M H Inappropriate _____
 Other not smooth. slight astringency

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.

I found this beer quite enjoyable to drink though could improve by looking changing the balance (salt) & body (medium)

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 _____ Date _____



Cary MacDonald
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cmac73@live.com.au

Category# 25 Entry# 534691
Sub (a-f) B
Subcategory Saison
(Spell out)
Special Ingredients _____

Position in flight 8
Entry of 16

Advanced to MINI-BOS
PLACE 38-5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate grainy
Hops None L M H Inappropriate _____
Fermentation None L M H Inappropriate low pepper notes
Other _____

9
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

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 grainy
Hops None L M H Inappropriate earthy
Bitterness None L M H Inappropriate _____
Fermentation None L M H Inappropriate peppery citrus peel.
Balance Hoppy Malty Other _____
Finish/Aftertaste Dry Sweet Other _____

16
20

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

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

Mouthfeel

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 _____

7
10

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.
Very good attempt at
while
looked at little esters
in the aroma look
at ferment flaws and
look at ramping up
temp at least 4-6 degrees
from pitching temp.

38
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 ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 534691
Sub (a-f) B
Subcategory SAISON
Special Ingredients _____

Position in flight Entry 8 of 16
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 2

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation Spicy/peppery notes. medium level 9 ₁₂
Other _____

Appearance

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

None L M H Inappropriate
Malt No sweetness as to style
Hops _____
Bitterness _____
Fermentation Good for style 16 ₂₀
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		Spicy	
Light-Struck		Sulfur	
Medicinal		Vegetal	

Mouthfeel

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

Overall

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

Judge Total 39 ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Cary MacDonald
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cmac73@live.com.au

Cary MacDonald

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 L	<input checked="" type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	Wheat. Subtle grainy notes	13
Hops	<input checked="" type="radio"/> None L	<input type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	OK for style	
Bitterness	<input type="radio"/> None L	<input checked="" type="radio"/> M	<input checked="" type="radio"/> H	<input type="checkbox"/> Inappropriate	Way too high for style	
Fermentation	<input type="radio"/> None L	<input checked="" type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	Banana. Low Clove. Hint of bubblegum	

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

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

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
	Vary 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	

Location _____ Date _____

Category# 26 Entry# 558427
 Sub (a-f) C
 Subcategory (Spell out) Belgian Triple
 Special Ingredients _____

Position in flight 13 of 16
 Advanced to MINI-BOS
 PLACE 35.5
 CONSENSUS SCORE _____
may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

Malt	<input type="radio"/> None L	<input checked="" type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	<u>grainy sweet</u>
Hops	<input checked="" type="radio"/> None L	<input type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	<u>none</u>
Fermentation	<input type="radio"/> None L	<input checked="" type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	<u>moderate banana & clove</u>
Other					<u>spicy perfume alcohol</u>

12

Appearance

Color	<input checked="" type="radio"/> Yellow	<input 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 checked="" type="radio"/> White	<input type="radio"/> Ivory	<input type="radio"/> Beige	<input type="radio"/> Tan	<input type="radio"/> Brown	<input type="checkbox"/> Inappropriate
Clarity	<input checked="" type="radio"/> Brilliant	<input type="radio"/> Hazy	<input type="radio"/> Opaque					Retention <input type="radio"/> Quick	<input checked="" type="radio"/> Lasting				
Other													Texture _____

3

Flavor

Malt	<input type="radio"/> None L	<input checked="" type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	<u>grainy sweet</u>
Hops	<input checked="" type="radio"/> None L	<input type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	<u>none</u>
Bitterness	<input type="radio"/> None L	<input checked="" type="radio"/> M	<input checked="" type="radio"/> H	<input type="checkbox"/> Inappropriate	
Fermentation	<input type="radio"/> None L	<input checked="" type="radio"/> M	<input type="radio"/> H	<input type="checkbox"/> Inappropriate	<u>spicy perfume</u>
Balance	<input checked="" type="radio"/> Hoppy	<input checked="" type="radio"/> Malty			
Finish/Aftertaste	<input checked="" type="radio"/> Dry	<input type="radio"/> Sweet			
Other					

16

Mouthfeel

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

3

Overall

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

7

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

well thought out beer
some weird phenols up
front which the taste took
at least health protective
etc

Judge Total

36



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 26 Entry# 558427
Sub (a-f) C
Subcategory Belgian Tripel
Special Ingredients _____

Position in flight Entry 13 of 16
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 2

Bottle Inspection _____

Aroma

Malt None L M H Inappropriate Balanced maltiness
Hops towards lowside on esters
Fermentation
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
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 None L M H Inappropriate **13**
Malt Wheat. Subtle grainy notes
Hops OK for style
Bitterness Way too high for style
Fermentation Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		Metallic	
Alcoholic / Hot		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
Bitterness
Fermentation
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet
Other _____

15
20

Mouthfeel

Body Thin M Full Inappropriate
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 _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

7
10

Some fermentation issues
possibly lost esters with high
alcohol content.

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 _____

Date _____

Certified
Carv MacDonald
 Certified
 BJCP ID #E1955
 cmac73@live.com.au

Category# 26 Entry# 56297
 Sub (a-f) D
 Subcategory Dark Strong
 Special Ingredients _____

Position in flight
 Entry 15
 of 16

Advanced to MINIBOS
 PLACE 31.5
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 low toffee, raisin notes

Hops none

Fermentation spicy phenolics plastic

Other _____

8 ₁₂

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 murky Texture _____

2 ₃

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor

None L M H Inappropriate

Malt Wheat. Subtle grainy notes

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

13 ₂₀

Flavor

None L M H Inappropriate

Malt _____

Hops _____

Bitterness _____

Fermentation spicy phenolics, plastic

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet little sweet finish

Other _____

13 ₂₀

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

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

Mouthfeel

Thin M Full Inappropriate

Body _____

None L M H Inappropriate

Carbonation _____

Warmth _____

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.

good attempt at style
little murkiness in complexity
at 11.5%

6 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	

Judge Total **32** ₅₀



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN
 BJCP ID & Rank _____
 Email _____

Category# 2b Entry# 366297
 Sub (a-f) D
 Subcategory Belgian Dark Strong.
 Special Ingredients _____

Position In flight Entry 15 of 16
 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 _____
 Industry Describe _____
 Judging Years 2

Bottle Inspection ok _____

Aroma

None L M H Inappropriate
 Malt Sweet malt aroma present
 Hops _____
 Fermentation _____
 Other _____

7
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color _____
 Brilliant Hazy Opaque Other _____
 Clarity _____
 Other _____
 Head 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 13
 Malt Wheat. Subtle grainy notes
 Hops OK for style
 Bitterness Way too high for style
 Fermentation Banana, Low Clove. Hint of bubblegum

Flavor

None L M H Inappropriate
 Malt Medium maltness
 Hops _____
 Bitterness _____
 Fermentation _____
 Balance _____
 Hoppy Malty _____
 Finish/Aftertaste Missing the maltness for style
 Dry Sweet _____
 Other _____

12
20

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

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

Mouthfeel

Thin M Full Inappropriate
 Body _____
 None L M H Inappropriate
 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.
Missing the rich, deep malt body style.

31
50

Judge Total

Scoring Guide

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



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Cary MacDONALD
Certified
 BJCP ID #E1955
 cmac73@live.com.au

Cary MacDonald

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 Inappropriate

Malt Wheat. Subtle grainy notes 13

Hops OK for style

Bitterness Way too high for style

Fermentation Banana. Low Clove. Hint of bubblegum

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

Acetaldehyde		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	Amplifies 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# 26 Entry# 652374

Sub (a-f) D

Subcategory (spell out) Belgian Dark

Special Ingredients 0 Hops

Position in flight
Entry 16
of 16

Advanced to MINI-BOS

PLACE 39

CONSENSUS SCORE

may not be an average of judge's individual scores

Bottle Inspection OK _____

Aroma

None L M H Inappropriate

Malt rich complex.

Hops none

Fermentation low spiciness, various

Other _____

9₁₂

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

Texture _____

2₃

Flavor

None L M H Inappropriate

Malt rich malty, dark fruit

Hops none

Bitterness _____

Fermentation low spiciness

Balance Hoppy Malty _____

Finish/Aftertaste Dry Sweet medium sweet

Other _____

16₂₀

Mouthfeel

Thin M Full Inappropriate

Body Creaminess

Carbonation None L M H Inappropriate

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.

Well done!

39₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN.
BJCP ID & Rank _____
Email _____

Category# 26 Entry# 692374
Sub (a-f) D
Subcategory Belgian Dark Strong Ale
Special Ingredients _____

Position in flight 16 of 16
Advanced to MINI-BOS
PLACE 39
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection ok _____

Aroma

Malt None L M H Inappropriate Fruity/malty aroma. For style
Hops Medium esters
Fermentation Medium esters
Other _____

9
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

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

Flavor

Malt None L M H Inappropriate Good fruitiness.
Hops clean ferm. Good esters.
Bitterness clean ferm. Good esters.
Fermentation clean ferm. Good esters.
Balance Hoppy Malty clean ferm. Good esters.
Finish/Aftertaste Dry Sweet clean ferm. Good esters.
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

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

4
5

Overall

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

8
10

Scoring Guide	Outstanding	45-50	World-class example of style.
	Excellence	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	

39
50

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 717288
Sub (a-f) C
Subcategory Belgian Golden Strong Ale
Special Ingredients _____

Position in flight 11 of 16
Advanced to MINI-BOS
PLACE 40.5
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor 13

Malt None 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 _____

Hops None L M H Inappropriate _____

Fermentation None L M H Inappropriate Fruity/Pea aroma lowish esters. 9

Other _____

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate _____

Clarity Brilliant Hazy Opaque Other _____

Head White Ivory Beige Tan Brown Inappropriate _____

Retention Quick Lasting Other _____

Other _____ Texture _____

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 Malt Other _____

Finish/Aftertaste Dry Sweet Inappropriate Finishing a little hot/alcoholic. 16

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.
Some alcoholic after taste. 7

Judge Total 39



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 26 Entry# 717288
 Sub (a-f) C
 Subcategory (Spell out) Colden Strong
 Special Ingredients _____

Position in flight _____
 Entry _____
 of _____
 Advanced to MINI-BOS _____
 PLACE 4005
 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 slightly grainy
 Hops none
 Fermentation peppery, pear like
 Other perfume alcohol

10₁₂

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
 Color
 Other _____
 Brilliant Hazy Opaque Other
 Clarity
 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 low grainy
 Hops none
 Bitterness _____
 Fermentation peppery pear notes
 Balance _____
 Finish/Aftertaste clean dry finish
 Other spicy alcohol

17₂₀

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 _____

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.

Very very good job!

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

42₅₀

Judge Total



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 25 Entry # 784816
Sub (a-f) B
Subcategory SALSON
Special Ingredients _____

Position in flight 9
Entry of 16

Advanced to MINI-BOS
PLACE 27
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 Inappropriate
OK for style

Bitterness X Inappropriate
Way too high for style

Fermentation 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
grainy sweet toffee honey

Hops Inappropriate

Fermentation Inappropriate
medicinal notes

Other _____

6 12

Appearance

Color Yellow Gold Amber Copper Brown Black Inappropriate

Clarity Brilliant Hazy Opaque Other

Head White Ivory Beige Tan Brown Inappropriate

Retention Quick Lasting Other

Other _____ Texture _____

3 3

Flavor

Malt None L M H Inappropriate
grainy sweet toffee

Hops Inappropriate
earthy

Bitterness Inappropriate

Fermentation Inappropriate
medicinal notes

Balance Hoppy Malty Other

Finish/Aftertaste Dry Sweet Other

Other phenolic notes Look at sanitation ferment techniques

10 20

Mouthfeel

Body Thin M Full Inappropriate

Carbonation None L M H Inappropriate

Warmth Inappropriate

Creaminess Inappropriate

Astringency Inappropriate

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.

good attempt, unfortunately let down by medicinal notes - look at sanitation & ferment techniques

Judge Total 27 50



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version



Location _____

Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 25 Entry# 784816
Sub (a-f) B
Subcategory SAISON.
Special Ingredients _____

Position in flight 9 of 16.
Advanced to MINI-BOS
PLACE 27
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection OK _____**Aroma**

Malt None L M H Inappropriate sweetness detected.
Hops
Fermentation Medium esters.
Other _____

6
12**Appearance**

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

3
3**Scoresheet Instructions**

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

Example: How to fill in a Scoresheet

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

Flavor None L M H Inappropriate 13
Malt 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 Is sweetness, not really for style.
Hops
Bitterness
Fermentation Some esters.
Balance Hoppy Malty
Finish/Aftertaste Dry Sweet Not dry to style.
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

Body Thin M Full Inappropriate
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

5
10

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

Possibly under attenuated.
check yeast health

27
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 _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 25 Entry# 818115
 Sub (a-f) B
 Subcategory (Spell out) SALON
 Special Ingredients _____

Position In flight
 Entry 10
 of 16

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 grainy
 Hops _____
 Fermentation citrus pepper
 Other no ferment flavors

9
 12

Appearance

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

White Hazy 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

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

13

Flavor

None L M H Inappropriate
 Malt grainy, sweet
 Hops none
 Bitterness _____
 Fermentation low fruity esters
 Balance peppery
 Finish/Aftertaste finishes 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 _____
 Creaminess _____
 Carbonation _____
 Astringency _____
 Warmth _____
 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.

Great attempt at ABLE.
little too sweet look
at med temp and
could add
stevia for added
attenuation

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 _____ Date _____

Judge Name ANDREW LARSEN
BJCP ID & Rank _____
Email _____

Category# 25 Entry # 818115
Sub (a-f) B
Subcategory SAISON
Special Ingredients _____

Position in flight 10 of 16
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 2

Bottle Inspection _____

Aroma

None L M H Inappropriate
Malt _____
Hops _____
Fermentation light to med esters
Other _____

9
12

Appearance

Yellow Gold Amber Copper Brown Black Inappropriate
Color _____
Clarity _____
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 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 sweetness
Hops _____
Bitterness _____
Fermentation _____
Balance Hoppy Malty _____
Finish/Aftertaste Dry Sweet Med dry aftertaste
Other _____

12
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body _____
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 _____
Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

6
10

Should not get sweetness for style. Needs some more carbonation

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



Location _____ Date _____



Cary MacDonald
Certified
BJCP ID #E1955
cmac73@live.com.au

Category# 26 Entry # 852149
 Sub (a-f) C
 Subcategory (Spell out) Belgian Triple
 Special Ingredients _____

Position in flight
Entry 14
of 16

Advanced to MINI-BOS
PLACE 40
CONSENSUS SCORE

may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection

OK _____

Aroma

None L M H Inappropriate
 Malt grainy sweet
 Hops spicy
 Fermentation clean low spicy
 Other alcohol low esters
dry

10
12

Appearance

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

3
3

Scoresheet Instructions

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

Example: How to fill in a Scoresheet

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

Flavor _____ 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 grainy bready
 Hops low spicy
 Bitterness _____
 Fermentation clean pepper spicy
 Balance well balanced
 Finish/Aftertaste _____
 Other clean spicy alcohol

16
20

Mouthfeel

Thin L 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.
Very well made Triple
lots some fruit esters
alcohol noticeable should
be blended in better.

38
50

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 _____

Judge Name ANDREW LARSEN.
BJCP ID & Rank _____
Email _____

Category# 26 Entry# 852149
Sub (a-f) C
Subcategory Belgian Tripel
Special Ingredients _____

Position in flight 14 of 16
Advanced to MINI-BOS
PLACE 40.
CONSENSUS SCORE
may not be an average of judge's individual scores

Non-BJCP Qualifications

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

Bottle Inspection _____**Aroma**

None L M H Inappropriate
Malt _____
Hops _____
Fermentation Good aroma - fruity/pear
Other _____

11
12

Appearance

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

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

3
3

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Flavor 13
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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 Good Flavor
Balance _____
Finish/Aftertaste tend toward dry finish.
Other _____

16
20

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

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

Mouthfeel

Thin M Full Inappropriate
Body _____
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.
Good fruit aroma and esters, slightly alcoholic. A little too dry for style. Needs fuller body.

42
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	